

VOICES From THE NEW YORKERS

‘One Green Bottle’ at La MaMa by Justin Tedaldi

Beginning February 29, La MaMa Experimental Theatre Club will stage the U.S. premiere of “One Green Bottle” from writer/director/star Hideki Noda, artistic director of the Tokyo Metropolitan Theatre.



“‘One Green Bottle’” is a slapstick comedy about a family of three that collapses in the span of one evening,” explains Noda. An absurdist gender-bending farce that illustrates our current selfie society's relationship with consumerism and modern technology through one night in the life of a disordered family on the road to ruin, the play stars Noda (playing Boo, the mother of the family) with Lilo Baur (Bo, the father) and Glyn Pritchard (daughter Pickle). The English translation is adapted by Will Sharpe and features music based on Japanese noh and kabuki traditions, performed by Genichiro Tanaka.

“In today’s internet society, the information we receive is actually becoming more and more catered towards what we like, as opposed to the general perception that the world is saturated with too much information,” says Noda. “The more we receive this customized information and get into what we like, the more we are becoming a ‘society of narcissists.’ That is why I would like to have as many diverse audiences as possible come see my play.”

The show originally premiered in London in 2018, where it was called “enjoyably zany” by *The Telegraph*. Noda’s critically acclaimed production of “The Bee” was presented in 2012 by Japan Society as part of the Under the Radar Festival.

“One Green Bottle” runs from February 29 through March 8 at the Ellen Stewart Theatre, La MaMa Experimental Theatre Club, 66 East Fourth Street. For tickets, visit www.lamama.org or call (212) 352-3101.

(Justin Tedaldi has written about Japanese arts and entertainment since 2005. For more of his stories, visit <http://jtaany.org/magazine/>.)

THE JAPAN VOICE

COOL JAPAN from New Yorkers’ Viewpoints



"Kampai" cheers with 350 big smiles at Mt. Fuji's celebration party on January 19. (Photo by Jo Yanez)

Mt. Fuji Steakhouse 50th Anniversary 350 Guests Celebrate

Mt. Fuji Japanese Steakhouse celebrated its 50th anniversary on January 19 in Hillburn, Rockland County, New York, with 350 guests present.

Originally a hotel designed in 1956



by a post-war leading architect of Japan, Junzo Yoshimura, it was renovated into a restaurant in 1978, where it has operated since 1985.

The steakhouse was founded by Mr. Tokuaki Fujita, who won 4th place in the 1964 Tokyo Olympics as a Japanese national athlete of Greco-Roman style wrestling. He trained at Rocky Aoki's Teppanyaki steakhouse Benihana, and later opened his own independent busi-



ness. Along with his wife, Kazue, he was successful in opening nine hibachi steakhouses in New York, Connecticut, and New Jersey.

After Mr. Yoshimasa Tada, who came to the United States in 2005, married Mr. Fujita's daughter,

Nancy, the two took charge of the restaurant. Currently, Mr. and Mrs. Tada work together as a couple to protect the

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Yoshimasa and Nancy at the Gate

hospitality heritage established by their parents, and look forward to the next 50 years in business.

The restaurant also holds great value as a piece of architecture, as it received a 5-page feature in an August 1957 issue of *LIFE* magazine as part of a feature showcasing Junzo Yoshimura's architectural aesthetics.

Mt. Fuji's 50th anniversary celebration was held grandly, with 350 guests in attendance, at the restaurant itself on January 19. Kenjitsu Nakagaki began the ceremony with a moment of silence for the establisher Tokuaki Fujita and his wife Kazue. Then, the mayor of Hillburn, Joseph Tursi, and deputy mayor, Bernadette Tarantino, gave a speech, followed by speeches by Rockland County Executive Ed Day; Takeshi Furumoto, Mr. Fujita's close friend; Jim Yanno, Mt. Fuji Senior Officer Manager; and Andrea Smith, Mt. Fuji Officer Manager.

Mr. Yoshimasa Tada, the owner of the restaurant, gave a speech as the host of the ceremony. “We have a mission to protect and defend our legacy, and pass it on to the next generation. Our 50th year means the end of one 50 year period, and the start of the next 50 years. Mt. Fuji restaurant is blessed with wonderful people: Great customers, staff, and vendors. We would like to treasure these relationships and start building a new history.”

Nancy, the daughter of the establishers, added “I learned the importance of working hard from my parents. With my husband Yoshi, I would like to continue the legacy of trust that I built with my parents,” which received great applause from the guests.

(Written by Ryoichi Miura / Translated by Ai Omae and Kanta Hakamata)

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