Can't make it to Japan this year? We'll bring it to you. This box includes everything you need to recreate a Tokyo tearoom in your living room with home furnishing accessories, recipes, music, movies and even some activities to give you a little taste of Japanese culture. It's everything you need to set the scene, just add a little imagination.
5 SONGS TO SET THE MOOD

Tokyo is a hub for creativity which has helped shape its one-of-a-kind music scene. Pop music dominates, but you can find a variety of genres in record stores, underground venues and tiny bars throughout the city.

2. Tegami – Angela Aki (2008)

All titles are trademarks™ and/or registered® trademarks of their respective holders. Use of them does not imply any affiliation with or endorsement by them. IKEA does not own any of trademarks™ and/or registered® trademarks.”
5 MOVIES THAT LET YOU SEE TOKYO

Tokyo's neon signs, futuristic cafés and thriving culture just beg to be on the big screen. So, it's no surprise Tokyo has set the scene for hundreds of films. In addition to big blockbusters, Tokyo has its own growing film industry that has produced some iconic movies, like *Ringu*, which was eventually remade by Hollywood.

1. Fireworks (1997)  
5. Big Hero 6 (2014)

All titles are trademarks™ and/or registered® trademarks of their respective holders. Use of them does not imply any affiliation with or endorsement by them. IKEA does not own any of trademarks™ and/or registered® trademarks.
RECIPES THAT GIVE YOU A TASTE OF JAPAN

Japan may be known for sushi, but it has a lot more to offer than raw fish. Traditional Japanese cooking (washoku) emphasizes variety and balance through the rules of five. Meals are built around five colours (black, white, red, yellow, and green), five cooking techniques (raw food, grilling, steaming, boiling, and frying) and five flavours (sweet, spicy, salty, sour, and bitter). Give these Japanese recipes a try and pick up some of the main ingredients at our Swedish Food Market.

OKONOMIYAKI

This savory Japanese pancake is traditionally served as street food in Osaka. It’s easy to customise with your favourite protein and toppings.

INGREDIENTS FOR SAUCE:
½ cup mayonnaise
2 tbsp. soy sauce
2 tsp. sriracha

INGREDIENTS FOR PANCAKES:
5 eggs
1 tsp. soy sauce
2 tsp. sesame oil
1 tsp. salt
½ cup flour
2 cups finely-chopped cabbage
1 bunch scallions
¾ cup SJÖRAPPORT peeled shrimp or protein of choice
⅛ cup canola oil for frying
toasted sesame seeds for garnish

INSTRUCTIONS:
1) Whisk sauce ingredients together and set aside.
2) In large bowl, whisk eggs with soy sauce, sesame oil and salt. Gradually add flour until incorporated. Fold in cabbage, scallions and protein.
3) Warm canola oil in skillet on medium-high heat. Ladle batter into skillet like pancakes. Cook 3 minutes on each side or until golden brown.

Garnish with sesame seeds and serve with sauce.
RAMEN
Every region in Japan has their own variation of Ramen with the toppings, protein and flavours changing from city to city.

INGREDIENTS:

½ chicken breasts  4 cups chicken stock
1 tbsp. unsalted butter  25g dried shiitake mushrooms
2 tsp. sesame oil  2 large eggs
1 tbsp. fresh ginger, minced  ½ cup scallions, sliced
3 tsp. fresh garlic, minced  2 packs of dried ramen noodles
3 tbsp. low-sodium soy sauce  salt & pepper to taste
2 tbsp. mirin

INSTRUCTIONS:

1) Cook the chicken to your liking, seasoning generously with salt and pepper. Slice and set aside.

2) Make the broth in a large pot. Heat the oil over medium heat until simmering. Add garlic and ginger and cook until softened. Add soy sauce and mirin, stirring to combine. Add chicken stock, cover and bring to a boil. Remove the lid and let simmer uncovered for 5 minutes before adding dried mushrooms. Simmer for another 10 minutes and salt to taste.

3) Make soft boiled eggs. Fill a pot with enough water to cover the eggs and bring to a boil. Gently place eggs in, cover and reduce to a simmer. Cook for 7 minutes. Place eggs in ice bath to stop cooking, peel once cooled and set aside.

4) Cook your ramen noodles in a separate pot, according to package directions.

5) Assemble your bowl with broth, chicken, eggs, noodles and top with fresh scallions.
FLUFFY JAPANESE CHEESECAKE

This extra light and fluffy version of a traditional cheesecake originated in Hakata Japan in 1947 and took the world by storm in the 1990s.

INGREDIENTS:

- 5 large eggs at room temperature
- ¼ tsp. cream of tartar
- ½ cup sugar, divided
- 250g. cream cheese at room temperature
- ½ cup low-fat milk
- ¼ cup unsalted butter at room temperature
- 1 tbsp. lemon juice
- ¼ cup all-purpose flour
- 2 tbsp. corn starch

INSTRUCTIONS:

1) Line the bottom and sides of a springform pan with parchment paper. Wrap the springform pan with several sheets of foil, sealing it completely.

2) Fill a large baking pan halfway with water. Place it in the oven on the lowest rack. Preheat the oven to 150°C.

3) Separate the eggs and place the egg whites into a mixing bowl and the yolks into a measuring cup.

4) Beat the egg whites on low speed for 30 seconds. Increase the speed to medium low and beat for another 30 seconds or until foamy. Add the cream of tartar and 1/4 cup sugar gradually. Continue beating until the egg whites form soft peaks.

5) In a separate bowl, add the cream cheese and milk. Mix on low speed until creamy and smooth (approximately 2-3 minutes). Add the butter, remaining 1/4 cup sugar and lemon juice and beat for 1 minute. Add the flour and corn starch and mix for another minute. Finally add the egg yolks and mix for 1 more minute. Strain the batter using a sieve.
6) Gently fold the egg whites into the batter.

7) Pour the batter into the lined springform pan, smoothing out the top with a spatula. Gently tap the pan on the counter to remove air bubbles.

8) Place the springform pan into the water bath and bake the cake for 1 hour and 10 minutes. Check the cake has set by inserting a toothpick into the centre of the cake, it should come out clean. Bake the cake for an additional 10-15 minutes to brown the top.

9) Turn off the oven and let the cheesecake cool in the oven for 1 hour.

10) Remove the cheesecake from the pan. Place on a plate and refrigerate for at least 4 hours. Enjoy with EGENTID Organic Green Tea (available at the Swedish Food Market at all IKEA stores).
OMURICE

This fried rice wrapped in an eggy omelette is a kid's menu staple at cafes throughout Japan.

INGREDIENTS:

- 2 cups cooked rice
- 150g chicken breast
- ½ onion
- ½ medium carrot
- ¼ cup frozen green peas
- 2 tbsp. ketchup
- 1 tbsp. olive oil
- salt & pepper to taste
- 4 eggs

INSTRUCTIONS:

1) Chop the chicken, onion, carrot and capsicum into small cubes.

2) Heat the olive oil in a large frying pan over high heat. Add the chicken to the pan. Once fully cooked, add vegetables. Continue to cook until onion becomes translucent.

3) Add the ketchup to pan and mix it all together, then add rice and stir until coated.

4) Finally add thawed frozen peas and flavour with salt and pepper. Set aside rice mixture in large bowl.

5) In a small bowl crack and beat 2 eggs.

6) Heat the large frying pan with 1/2 tbsp. olive oil over medium heat and pour in the egg, allowing it to spread all over the bottom. Slightly scramble the middle without breaking the omelette.

7) Turn off the heat and pour half the ketchup rice into the centre of the omelette. Push the omelette and rice to one side of the pan and fold in the sides of the omelette to wrap the rice. Repeat with other two eggs and rest of rice to make two omelettes.

8) Hold a plate beside the omelette and tip the pan a bit to slide the omelette on to the plate so that it flips and the egg is on top covering the rice. Enjoy!
1) A graceful fan opening is the start to every dance.

· Hold the closed fan horizontally, chest-high, pivot-end pointing right, in your right hand.

· Place your thumb on top of the pivot.

· Position your flat, open left hand under the closed fan, supporting it. Push the sticks, or top edge, open with your right thumb as you sweep the fan out, away from your chest.

· At the same time, pull the bottom edge toward your chest with your flat left hand.

· Never grab the paper or silk, just the wood sticks and end pieces.
2) Dancers tell stories by portraying different characters with their walks. Japanese dance is almost always performed with flexed knees. To create an illusion of calm, your upper body (shoulders and head) should remain level, not bob up and down when you move.

- The basic walk - Put both feet together and bend your knees. Slide your legs forward, keeping your feet in contact with the ground at all times.

- To portray a man - Take the basic walk stance and turn your toes outward, away from each other. Grasp the edges of your kimono sleeves with your pinky fingers, pushing your elbows out and walk.

- To portray a woman - Put your knees together, causing your feet to turn inward. Hold the edges of your kimono sleeves lightly and bring one sleeve across your chest. Keeping your hips low, shoulders level and toes pointing inward, walk.
Scan the QR code below for more at-home activities inspired by Japanese culture.
Teatime in Tokyo

Can't make it to Japan this year? We'll bring it to you. This box includes everything you need to recreate a Tokyo tearoom in your living room with home furnishing accessories, recipes, music, movies and even some activities to give you a little taste of Japanese culture. It’s everything you need to set the scene, just add a little imagination.

Share a picture of your Vacation in a Box set up at home with #IKEAVacations and tag @IKEAuae for a chance to win an IKEA gift card.