



Oniyage Photo Contest -
Show us your favourite souvenir from Japan now!

The custom of gifting friends and family a souvenir of our trips is a tradition in Japan. These gifts, called oniyage, are often in the form of food and usually showcase the local specialties of the area. Typically, these oniyage are sweets like candies or biscuits, but the varieties also include savory items like dried snacks, rice crackers, and even sauces.

Have you gotten any memorable oniyage from Japan? Just share your photos of the oniyage with us and stand to win amazing prizes! Don't forget to include the hashtag #jbyjonyage and the prefecture where your oniyage comes from. Post more to increase your chances at winning.

[Photo Contest Page >](#)

Come discover the culinary wonderland of Japan!

Our latest campaign "The Best of Japan's Flavours" is dedicated to those who love and appreciate Japanese cuisine, whether it's classics like Kochi Prefecture's seared tonburi or modern creations like Nagasaki's Sasebo Burger. A good way to discover the spirit of Japanese cuisine is through our specially curated itineraries that take you on a culinary journey through Okinawa, Shikoku, and Tohoku, where you can savour the best flavours from the ocean, mountains, farms, and rivers.

[Campaign Top Page >](#)

An experience of the best of Ureshino in Saga Prefecture – green tea, tea pairing, pottery and hot springs

Experience classic Japanese elements – green tea, pottery, and hot springs – in one place at Ureshino in Saga Prefecture, the birthplace of ceramics and green tea in Japan! Enjoy green tea brewed by growers right in the middle of a scenic tea field at Tenchada, a "heavenly tea table" with sweeping views from an elevation of 200m, or deep in a fragrant forest at the Mon-no-Chashu open-air bathhouse, or in a bathhouse on the grounds of a historic pottery workshop.

[An experience of the best of Ureshino in Saga Prefecture – green tea, tea pairing, pottery and hot springs >](#)

Making your own sushi and dashimaki egg at a local seafood restaurant, Nagasaki Prefecture

Don a sushi chef's robe and learn how to make blue-striped nigiri sushi, rolled sushi, and dashimaki egg at an established seafood restaurant in Sasebo, a city in Nagasaki Prefecture which is famous for seafood. The ingredients are procured fresh from Sasebo Fish Market, which is noted for its wide array of squid, including yobuko squid which melts in your mouth, making it ideal for sushi. After the hard work, enjoy the incredibly fresh flavours of Sasebo's seafood for lunch!

Mitake Hana-zushi, a different sushi from Gifu Prefecture

While it resembles a common sushi roll, a Mitake hanzushi is made by creatively combining colourful ingredients and special techniques. As such, when the roll is cut, the inner sections resemble an image of a flower, hence its name hana-zushi (flower sushi). They are made with great emphasis on local ingredients and culture – peonies represent Ganto-ji Temple and the rose is Kantō City's official flower. Visit the old town of Mitake-cho and learn to make this aesthetically-pleasing and delicious dish!

[Mitake Hana-zushi, a different sushi from Gifu Prefecture >](#)

Hot News



Japan Airlines



Japan Airlines

In time for the festive season, JAPAN AIRLINES (JAL) and JALWORLD have come together to present to you a new perspective on wrapping your gifts – try your hands at wrapping with Furoshiki which are Japanese cloths traditionally used for such purposes!

Last day of the event is this Sunday, 13 December. Don't miss the chance to learn the art of Furoshiki gift wrapping, so head over to NOKONONO in Jewel Changi Airport this weekend! With the purchase of a limited edition Furoshiki, which has been created by JAL and NOKONONO, you can learn this art from JAL's cabin crew members. For more details on the event and the timing of the sessions guided by JAL's cabin crew members, please check out the link below.

[Learn the art of Furoshiki gift wrapping with JAL >](#)

Important Notification

We would like to inform you that you may check Japan's latest update of COVID-19 situation from the website in below link. Please refer to it to see how your plans to visit Japan may be affected.

[Coronavirus \(COVID-19\) Advisory information >](#)

About JbyJ Newsletter

This newsletter is exclusively brought to you by the Japan National Tourism Organization, Singapore Office. Through our specially curated contents, we continue to connect with our JAPAN by Japan (JbyJ) community and members as you are special to us.