

Hot Pics from Yokohama, JAPAN Vol.2

■ By Teri Mitchell

Teri Mitchell sharing her private home-coming photos with Asia Trend Magazine readers



横濱



Teri in a Karaoke paradise
Ummm, that was FUN and refreshing. I still love Karaoke.
=^=

Karaoke Box

is a leisure facility where your group can privately perform in Karaoke in a highly independent space. Usually, each room has a Karaoke machine, tables and sofas to from several to about 50 people. It's a sound proof room. So you can sing as loud as you wish.

The Karaoke Box was born in 1985. After the 1990's, it was common that entire floors of buildings were divided into many rooms to create private Karaoke spaces.

Fees are generally charged depending on the number of your group and the time of a day. The quotation could be from about \$5 per person per hour, but can go as high as \$1,000 per room per hour in luxury Karaoke amusement centers. Not only providing Karaoke services, many of them serve snacks and drinks.



Front and Lobby

There are so many Karaoke Box locations in the Tokyo and Yokohama area. I went to just one of them on this trip. Karaoke rooms are upstairs in this one.



▶ You just touch the little screen with the pen to select a song. Thousands of songs are sorted in different categories such as genre, singers, years, and more.



▶ These days, the actual singer shows up in the Karaoke video. This is one of my favorite actors/singers Hideki Takizawa known as Tackey. My friend sang his song for me.



▶ Their mascots Lucky & Happy You can be lucky and happy by singing songs!

▶ You can enjoy tasty food and drink while having a private Karaoke party in the room. These different types of cocktails look interesting. My friend and I didn't eat anything there since we were going to Kaiten-zushi after that.





▲ Make your tea by mixing green tea powder and hot water at your table.



▲ You can also order whatever you would like from the menus. Your Sushi will be placed on these cylinders with the number of your table. Check your number.



Kaiten-zushi

(回転寿司, literally means Rotating Sushi)

is known as Conveyor-belt Sushi which is like Sushi fast food. It is also known as Kuru-kuru-zushi (ぐるぐる寿司) or even Sushi-go-round.

In this type of Sushi restaurant, plates with the sushi are placed on a rotating conveyor belt that winds through the restaurant and moves past every table and counter seat. Customers may place special orders, but most simply pick their selections from a steady stream of fresh sushi moving along the belt. The final bill is calculated based on the number and type of plates of the consumed sushi. Besides conveyor belts, some restaurants use a fancier form of presentation such as miniature wooden 'Sushi boats' traveling small canals, or miniature locomotive cars.

I've got mine!
Number 17.



▲ Hotate: scallops (left), Ikura: salmon roe (back), Uni: sea urchin (right). My Top 3 favorites.



▲ After you eat the Sushi, just stock the plates on your table. When you are done, the hall attendant counts the plates and gives you a bill. Each plate was only \$1 at this restaurant.



Plates of Sushi are moving through in front of the people sitting at the counter.