



# m a y 2026 newsletter



## - jiro dreams of sushi -

Documentary (G) 2011 1hr21

Directed: David Gelb

Starring: Jiro Ono, Yoshikazu Ono,  
Masuhiro Yamamoto



**ACOFs**  
Australian Council of Film Societies

## TATURA FILM SOCIETY

P O Box 390, Tatura, 3616  
Email: Peter Hall (petebarb180@gmail.com)  
Web: [tatura.filmsociety.org.au](http://tatura.filmsociety.org.au)

MEETING: MONDAYS 7.45PM  
(3RD MONDAY MONTHLY)  
7.30PM complimentary tea/coffee

MECHANICS INSTITUTE,  
75 HOGAN STREET, TATURA

FROM OUR LAST FILM -

Screened: 20 April

## THE BIGGEST LITTLE FARM

4.1

★★★★★	19
★★★★	6
★★★	3
★★	-
★	-



## CURRENT 2026 COMMITTEE

President:	Peter Hall
Treasurer:	Barb Muller
Secretary:	Will McKie
Projectionist:	Will McKie/Ross Musolino
Star Box:	Lynda O'Shannessy
Hall Keys/Chair Set Up:	Richard Graves
DVD Library Management:	Rhonda McKie
Name Badges/Website:	Jenny Sanders
Catering:	Marilyn Grimme, Suzanne Jager, Lynda O'Shannessy
Newsletter:	Barbs Hall

## 2026 SEASON

We aim to present an annual program of cinema to members which is selected from a wide range of countries and genres that would otherwise not readily be accessible in this area.

It is hoped that the Tatura Film Society members find the ten screenings per year to be not only entertaining but thought-provoking and engaging community events.

## MEMBERSHIP | PAYMENT \$50 p/person

If making membership payment:

National Australia Bank BSB **083-876**

Account Number **734734716**

Account name: **Tatura Film Society**

If you are paying by Bank Transfer, please ensure your **surname and initials** are in the deposit description/payee field.

Reminder that members are invited to bring **one guest** per year who might be interested in joining.

Proud members of :



Your Image is Our Focus

# AGM

## Monday 18 May

Commencing **7.30pm** sharp

A brief, succinct meeting  
prior to our screening.

**\*NEW COMMITTEE  
MEMBERS WELCOME\***

**STEP ON BOARD  
OUR FRIENDLY,  
MINIMAL-  
COMMITMENT,  
TFS  
COMMITTEE!**

# JIRO DREAMS OF SUSHI

THE WAY OF THE SHOKUNIN IS TO REPEAT THE SAME THING EVERY DAY.

Early in the documentary, sushi chef Jiro Ono states his philosophy clearly.

**“Once you decide on your occupation you must immerse yourself in your work. You have to fall in love with your work. Never complain about your job. You must dedicate your life to mastering your skill. That’s the secret of success and is the key to being regarded honorably.”**

We follow him on the train in the morning on his way to work, the way that he has been doing it every day for decades upon decades. He is a shokunin, which is a Japanese word literally translated to artisan or craftsman but it appears to be deeper than that. There seems to be an element of purpose and practice that goes along with being a shokunin. The idea of repeating the same thing every day is a persistent theme.

As Jiro’s former apprentice Mizutani says, “He just works relentlessly every day. That’s how shokunin are. The way of the shokunin is to repeat the same thing every day. They just want to work. They aren’t trying to be special.”

Yoshikazu, Jiro’s oldest son who at 50 still hasn’t taken over the restaurant, says, “We’re not trying to be exclusive or elite. The techniques we use are no big secret. It really comes down to making an effort and repeating the same thing every day... In this line of business if you work hard you’ll get good over time. But if you want to reach the next level you need talent. The rest depends on how hard you work.”

While Jiro as a shokunin is a very Japanese ideal, he is also a self-made man in the western tradition. He left home at seven (seven!) and found his way to an apprenticeship as a sushi chef working his way to the top, becoming arguably the best sushi chef in the world. His restaurant received three Michelin stars which means, as stated in the documentary, that it’s worth visiting a country just for that restaurant.

There is still a simplicity and an honor to the way he goes about his work. His restaurant is world class but it is located underground by a train station. Apprentices come to him to learn to become sushi chefs. They begin by preparing the hot towels for customers. Then they can learn to prepare fish (including massaging octopus for forty-five minutes). If they do well at that, after ten years (ten!) they are able to prepare the egg sushi.

I was blown away by the dedication to this craft. Even the vendors in the fish market took their craft seriously. I’ve never been that wholly committed to anything in my life.

by: **ROB PENTY**

On: ***Actually its Rob Pentydotorg.com***

January 6, 2018

I think often about work. I lament not having worked harder in my life. I regret not going for an advanced degree and I have this pesky notion that I should have been a doctor or a lawyer regardless of the fact that neither profession appeals to me.

Nakazawa, a senior apprentice, prepared the eggs two hundred times before doing it right. I’ve never attempted and failed at anything that I love to do two hundred times. Shouldn’t I have by now?

Jiro’s younger son Takashi started his own restaurant and Jiro said, “Now you have no home to come back to.” He was telling his son to go out and make it on his own and make no excuses. Jiro then said, “Nowadays parents tell their children, ‘you can return if it doesn’t work out.’ When parents say stupid things like that, the kids turn out to be failures.” That’s how I often feel about myself, that I have failed. I never chose a practice and dedicated myself to it.

Looking back at his own life and wondering what advice to give to young students he wanted to say, “Studying hard doesn’t guarantee that you will be a respectable person,” and, “Always doing what you are told doesn’t mean you’ll succeed in life.” As someone who always studied hard and followed the rules thinking that that was the key to everything, those words gave me pause.

Roger Ebert wasn’t as impressed with Jiro and his life philosophy calling this a portrait of tunnel vision. This could be true. We spend considerable time with his sons – each a sushi chef – but their mother is only shown in a few photos. He even admits that he wasn’t much of a father. Does Jiro have friends? Does he enjoy anything else?

But I’m not choosing to look at him as a tragedy of a self-critical perfectionism. I’m seeing him as an extreme example of commitment.

I have skills that I respect and hope to master. I could dedicate myself more to improv and storytelling and even web development. Writing in this blog is my own attempt to be a shokunin, returning to the practice of writing these short essays to try to get better.

The documentary leaves us with the words of Yoshikazu, who it is revealed is the chef that made the sushi that earned the restaurant its Michelin stars, speaking about his father, “Always look ahead and above yourself. Always try to improve on yourself. Always strive to elevate your craft. That’s what he taught me.”

<https://www.actuallyitsrobpentydotorg.com/jiro-dreams-of-sushi/>

review



# random cinématique

## RANDOM INFORMATION ABOUT THE RESTAURANT...

### CHEF'S Recommended SPECIAL COURSE

(20 pieces)

Cost 88,000 yen = A\$760



Enjoy sushi

Same venue since 1965....

Sushi originated as casual food served at food stalls in the Edo era. Sushi chefs would brush "nikiri soy sauce" and "nitsume(or tsume) sauce" on top on the sushi they made and place them in front of customers. The customers would quickly eat the sushi with their hands, then drink some tea, wipe their hands on the noren curtain, and depart the food stall.

Because of sushi's roots, conversing during the meal and sharing sake together, while fundamental to the origins of restaurants and pubs, is not customary to sushi houses. Sukiyabashi Jiro maintains the tradition of Edo-style sushi.

### Arriving at Sukiyabashi Jiro

Observe the reservation time, and try not to be late. Because we cook rice and prepare vinegared rice based on your reservation time, if you are late, you won't be able to enjoy Sukiyabashi Jiro's sushi to the fullest. The restaurant only has ten counter seats. Since we procure sea food daily from Tsukiji that complements the taste of sushi rice, we do not have snacks to serve with sake. Jiro's recommended beverage is green tea.

Please refrain from taking photos of the sushi. The only sure way of enjoying Jiro's sushi is to concentrate on dining. When you leave, we would be pleased to take a commemorative photograph for you at the doorway if you wish.

### Enjoying Our Omakase Tasting Menu

Right now, at Sukiyabashi Jiro we serve only the omakase tasting menu. Jiro Ono makes the sushi for all customers. The omakase tasting menu served at the counter is determined in the morning each day and served in order. It consists of about 20 sushi pieces. That is quite a large amount. However, Jiro Ono takes care to make each piece smaller for older woman customers. Please eat the sushi soon after it is placed on the plate in front of you. Its flavors are at their most exquisite when the sushi has just been prepared. Because "nikiri" soy sauce has already been brushed on the sushi, there is no need to dip it in a saucer of soy sauce.

### Dress Code

Sukiyabashi Jiro has no special dress code. Many guests wear jackets. We may, however, refuse service to customers wearing collarless shirts or shorts, or sandals. We ask our guests to refrain from wearing strong perfume. Please hand over your bag for safekeeping instead of slinging it over a chair.



Salmon Roe



Geoduck Clam



Saltwater Eel



Egg (Omelet style)

NEW MEMBERS WELCOME! ANNUAL MEMBERSHIP \$50PP



# 2026 program

## The Ballad of Wallis Island

(PG) Comedy/drama



16 MARCH

## The Biggest Little Farm

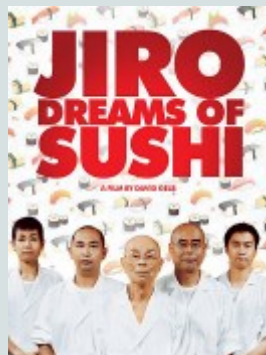
(PG) Doco



20 APRIL

## Jiro Dreams of Sushi

(PG) Melodrama/action



18 MAY

## The Old Oak

(MA15+) Drama



15 JUNE

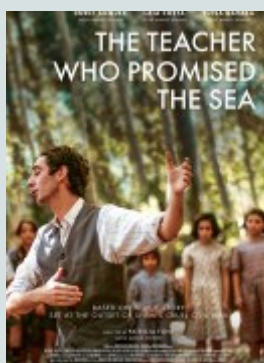
## Black Bag

(M) Thriller



20 JULY

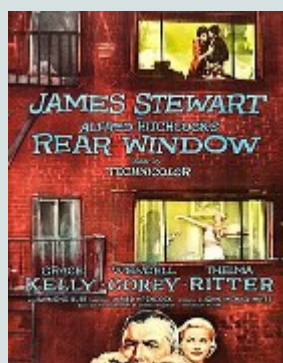
## The Teacher who Promised the Sea



17 AUGUST

## Rear Window

(M) Thriller



21 SEPTEMBER

## The Father

(M) Drama



19 OCTOBER

## Lunana: A Yak in the Classroom

(PG) Drama



16 NOVEMBER

## The Penguin Lessons

(M) Comedy/drama



15 FEBRUARY 2027



ACOFS

Australian Council of Film Societies

TATURA FILM SOCIETY

P O Box 390, Tatura, 3616

Email: Peter Hall (petebarb180@gmail.com)

MEETING: MONDAYS 7.45PM

(3RD MONDAY MONTHLY)

7.30PM complimentary tea/coffee

MECHANICS INSTITUTE

75 HOGAN STREET, TATURA