

Gaku Nakagawa

中川 学

vision track



”和ポップ”なイラストレーションは国内外で定評があり、数々の書籍の装幀画や挿絵に作品を提供している。

illustrator

Gaku Nakagawa 中川 学

家業は浄土宗禅林派の僧侶。京都市生まれ。会社員を経て、1996年イラストレーターとして独立。この時より僧侶とイラストレーターの二足のワラジ生活を開始し”アトリエこぼろず”をスタート。京都のお寺をアトリエに、MacとAdobe Illustrator®を使い和ポップな絵を制作している。近年、”極めてプライベートな京都の四季”を描いた”プロジェクト京都慕情”を展開。また、ドイツの美術出版社のTASCHENの”ILLUSTRATION NOW!”に掲載されるなど国内外の各方面で好評を博す。現在、京都市在住。

<主な著作>

「絵本 化鳥」 国書刊行会 アジアデザイン賞受賞
「繪草子 龍潭譚」 今泉版画工房 アジアデザイン賞受賞
「Happy Birthday Mr.B」 コンテンツファクトリー
「一年に一度のアイスクリーム」 コンテンツファクトリー

<主なクライアント>

週間文春／「万城目学 とっぴんぱらりの風太郎」挿絵 連載開始(2011.6～) 週刊新潮／「葉室麟 橘花抄」挿絵 (2009.8～2010.6) 本願寺出版社／「おてらくご」装幀画、さし繪、他 (2010) webちくま／「柳家さん喬 落語キッチン」さし繪 (2010～) マイコミ／「幸せが授かる 日本の神様事典」さし繪 (2010) 「幸せへと導く 仏様事典」さし繪 (2010) 角川文庫／夏目漱石シリーズ表紙(2009～) monacle (ロンドン・雑誌)／monacle挿絵・表紙 (2007～2010) 白川書房／月刊京都 表紙画 (2007～) 講談社／文芸誌「KENZAN」表紙画(2008) 森ビル／HP用イラストレーション(2008) JAL／機内誌「SKYWARD コラム町の風」連載挿絵 (2008～) 小学館／雑誌サライ「中沢昭夫コラム 老い先案内人」挿絵(2008～) 世界文化社／家庭画報「デリシャス」創刊号 錦特集挿絵(2009) 文部科学省／サイト「数字で見る文部科学省：どんな文科」カット(2009)



MONOCLE

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MONOCLE MEDITERRANEO SPECIAL
50 things to improve the way you live

Take a tour through our annual round-up of the things we think will make your life that little bit better: a Monocle.com special edition to mark the launch of our *Monocle Mediterranean* summer newspaper.

Simply mouse over each of the items and click for more information. We'll be adding to the list week by week as the summer rolls by.

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From the insanely sublime to the oh-so-ridiculously simple, better living lies this way

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- 6. **AFRICA** A 10-page feature on a new company and its products

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- 01** WHY TO RUN A COUNTRY
The winners at work
- 02** LEADING TO UNLEASH
Our new budget recession
- 03** MARKET ANALYSIS
The value bets for 2008
- 04** SCENARIOS
How things could play out
- 05** MEDIA PLAYERS
Culture's new big game
- 10** IDEAS TO ADAPT
Inspiration for 2008 and 2009
- 50** TRAVEL INDUSTRY STARS
Who to fly, stay and eat with

A forecast for 2008+

MONOCLE reports on the people, policies, trends, states and power that will shape the year ahead

- A MAP OF MILITARY BUILD-UPS**
- 575 RETAILERS TO WATCH**
- TRANSFORMATIONS**
- THE FORCES OF THE FUTURE**
A MONOCLE SURVEY
- THE HIGH-DEF BALANCE**
- THE IMPORTANCE OF CRAFT**
- PLACES TO ESCAPE TO**
- EMERGING TERRITORIES**



T S Transport Survey
The perfect airline

An air of dignity

Preface
The business plan is complete, the route network planned and the first aircraft has rolled off the assembly line in its shiny new livery. All you need to do is book a seat on the inaugural flight of Nippon Nordic from Sapporo to Stockholm. *Välkommen, youkate, willkommen on board our dream airline.*

Rumitar
Gaku Nakagawa

T S Transport Survey
The perfect airline



1

3



2

Nippon Nordic Air Our blue-sky blueprint

As regular fliers across the top of the world, we've often wondered why some of the most strategically placed nations haven't decided to join forces and pool their best resources to create a more likeable and limber transport brand. With increasing focus on the strategic and economic importance of the Arctic region, there's also a gap for a new airline to focus its efforts on linking major hubs (and the world) via some of the speediest air corridors in the world.

Nippon Nordic Air is a new type of airline designed to fill a void left by legacy carriers that have run out of ideas and money and upstart mega-carriers that lack social currency and good taste. Operating from bases in Sapporo, Stockholm and Winnipeg, Nippon Nordic combines the flying skills of Canada's best pilots, the design ingenuity of Sweden and Japan's best designers and engineers and the gracious service of a Kyoto ryokan. Developed by Monocle's editors, our siblings at the design agency Winkreative and illustrator Gaku Nakagawa, Nippon Nordic operates one of the youngest, most advanced fleets in the world and has been developed to offer the most dignified flying experience in civil aviation. — (M)

01 What, where and how we fly
Nippon Nordic uses Stockholm as its main hub connecting Europe to Asia and the Americas, Sapporo as its base for Asia, and Winnipeg for the Americas. If the latter seems a bit of a curious choice, spend a bit of time researching where long-haul aircraft end up diverting in an emergency when flying between Europe and North America and Winnipeg frequently pops up. Boeing 787s cover the long-haul segments and Bombardier CSeries connect and feed traffic to our hubs. At the same time, Nippon Nordic also offers a series of niche long-haul routes in and out of major international capitals.

02 Getting our message out
There's no better endorsement than the recommendation of a satisfied customer and Nippon Nordic's marketing department spends a large part of its budget producing print and amenity items for passengers to stick

onto their Rimowa suitcases, use as bookmarks, wipe their brows and jot notes on. In an era where travel has become paperless, Nippon Nordic wants its logo showing up on Porter bags, around boardroom tables and in the cabins of its competitors — giving people pens, notepads, hard-wearing luggage tags and stickers is the best way to achieve this goal.

03 Dignity at every turn
Whether you turn left or right on a NNSA 787, the inflight experience will be a dignified one. With three classes of service, the emphasis is on good quality throughout and a healthy flying experience. Economy has the biggest seats in the sky and the most generous seat pitch. Business has been designed for sleeping and also collaborating with colleagues. And First is focused on allowing passengers to do all the things they can't do in their office — read, sleep and catch up on popular culture.



SOFT LANDING

Feather pillows and blankets in first and business class can make short work of a long flight, and allow ANA passengers to arrive at their destination fully refreshed.



A HIGHER TASTE

The seasonal pleasure that is Japanese Kaiseki meal service is standard in first and business class on all ANA flights. On first class flights departing Japan, travellers will enjoy delectable western dishes from Michelin-starred chef Rambaut Brothers.



RAISED STANDARDS

Clean cabins and faultless service are a time-honoured standard on ANA flights, regardless of whether passengers fly in first and business, or economy and premium economy.



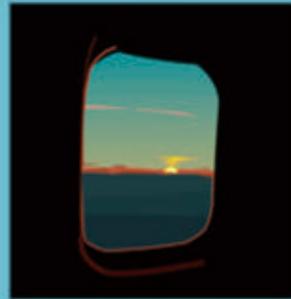
FINEST WINES

A welcome indulgence on a long flight, ANA's rich and variable wine cellar, passengers will find the perfect wine to suit their palette and accompany their meal.



SUNDAE SERVICE

ANA's gastronomic emphasis doesn't end with dessert, with signature ice cream sundaes prepared for business and first class passengers.



YOUR WISHES ON-DEMAND

The airline that first introduced on-demand entertainment as standard on intercontinental flights, is expanding the offering. Passengers can access up to 160 audio and video channels – from TV dramas to Hollywood blockbusters and Japanese films, all in a seat-back monitor.



NO HASSLE

Because punctuality and efficiency is as much part of the airline's DNA as it is important to its passengers, ANA's cutting edge SKIP service eliminates hassle by sending data to passengers' mobile phones (Japanese phones only), allowing them to check-in and breeze through security by touching their handset to a screen.



A ROOM TO RELAX

Cherished by frequent travellers the world over, ANA's first class lounge at Tokyo Narita Airport blends excellent service with clean design. The Tatami VIP room offers traditional Japanese comfort before your flight.



WAKING UP THE INDUSTRY
HOW TO APPEAL TO THE MASSES

It's not often you see a billboard or advert for a cruise line that really grabs you. The great, front-on illustrations of proud cruise lines are long gone and, with them, the wonder and safety have gone too. But does it have to be that way? Can cruise lines be great and deliver something fresh to an industry that has recently struggled to overcome a bad rap? It would be a monumental task but Monocle has a few thoughts to get some new ships cutting a route to a port near you.



01
PRIDE OF THE SEA
 The bow of the Midori Empress of Hokkaido cuts smart and proud lines above the water. She pays homage to the past but makes a firm statement about what the cruise line industry could become (or should be reminded of).

02
BOLD AND BEAUTIFUL
 The colours on the Midori Lines livery are meant to be easy on the eyes. Loud hulls with "splashed-on" confetti designs are all too common on today's ocean liners. It's not that the Midori Lines ships aren't fun but they're certainly not trying to be funny.









The Perfect CITY BLOCK







Vegas showman

Mandarin Bar's Michael La Penna takes bartending to new heights in Las Vegas

I have the best office in Las Vegas. It's located on the 23rd floor of the hotel, with live jazz music played nightly and fabulous guests from around the world.

As I walk into the stunning Mandarin Bar every day to start my shift, I always take a minute to admire the breathtaking views of the Las Vegas Strip; it often inspires me when I look at this great cityscape and realise that all the people walking in and around CityCenter are here for their own taste of the city. I also think about the beautiful list of cocktails that I get to create – nothing makes me happier than when a guest orders one of them and tells me it is the greatest drink they have had in Las Vegas.

To make a great cocktail, I can only be as good as the ingredients I am

working with. I use the finest and freshest fruit, herbs and juices to create well-balanced, unique drinks. Preparing a cocktail starts at the beginning of a shift, with mise en place: squeezing the juice daily and infusing simple syrups and garnishes.

I often find inspiration through classic cocktails. Our 'Smoke and Mirrors' is a twist on the classic Manhattan and one of my absolute favourites. I start by spraying a mixing glass with Lagavulin 16 Year Old Scotch. I then add 2oz of Basil Hayden's Kentucky Bourbon, 1 oz of Carpano Antica Formula Sweet Vermouth, and ½ oz of mandarin orange black tea simple syrup. I stir it all together and serve it up with a twist. It's delicious every time.

Another favourite of mine, and Mandarin Bar's most popular cocktail, is the signature 'Golden Leaf' Martini. To make it, I muddle mandarin oranges with simple syrup and fresh lime juice, then add Aperol, pineapple juice and Hendrick's Gin, shaken and served up with edible gold garnish. I always believe that premium liquor should be used in cocktails and they should be finished with a creative garnish.

When I make a unique cocktail for a special guest or private party, our Executive Pastry Chef, Gianni Santini, is often my best friend. He always has a new and exciting fruit purée, chocolate garnish – or just words of wisdom – to help inspire me. The result is that I create drinks that guests come back for and I love that.

Miami Mixer

Bartender Jack Anque mixes martinis with a passion. Cocktail, Miami's M.O.

WHY DID YOU CHOOSE TO BE A bartender? I love the energy of the mixology job, juggling everything on the go. I love the creative freedom to experiment with different ingredients. I love the challenge of being able to create a drink that is both delicious and visually appealing. I love the camaraderie of the team and the excitement of serving guests from all over the world.

What's your favourite cocktail to make? My favourite cocktail to make is the Miami Mixer. It's a classic martini with a twist. I use a combination of gin, vermouth, and fresh citrus. I love the balance of flavors and the way it comes together. It's a drink that I can make every day and it always turns out well.

What's your favorite drink to serve? I love to serve a good martini. It's a classic and it's always a crowd-pleaser. I love the way it tastes and the way it looks. It's a drink that I can make every day and it always turns out well.

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Ocean scene

Bartender Marion Durr mixes drinks with a passion. Cocktail, Miami's M.O.

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What's your favourite cocktail to make? My favourite cocktail to make is the Ocean Scene. It's a classic martini with a twist. I use a combination of gin, vermouth, and fresh citrus. I love the balance of flavors and the way it comes together. It's a drink that I can make every day and it always turns out well.

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Full of flair

Mandarin Oriental, Tokyo's Makoto Kurahara has earned her place as one of the top 10 bartenders in the world. She tells MO how.

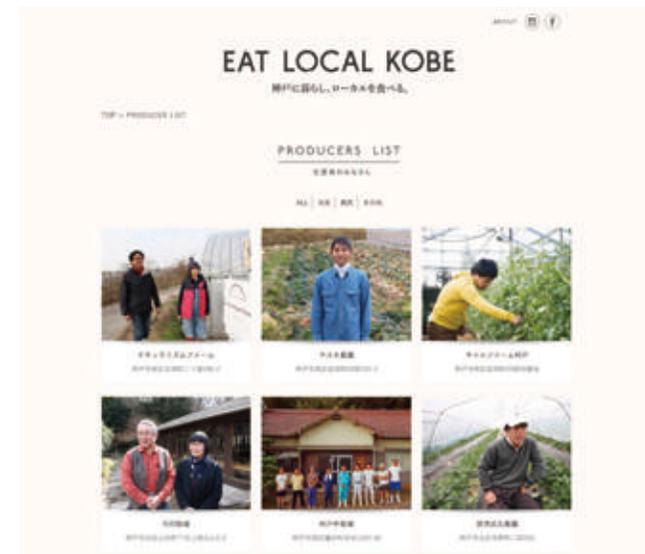
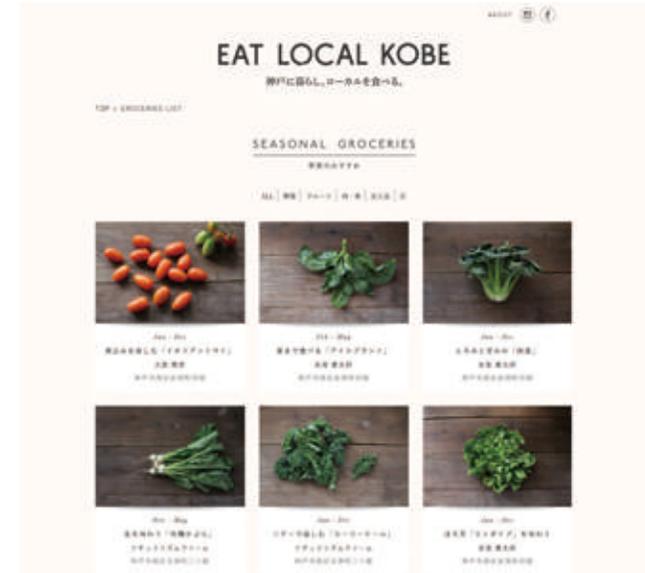
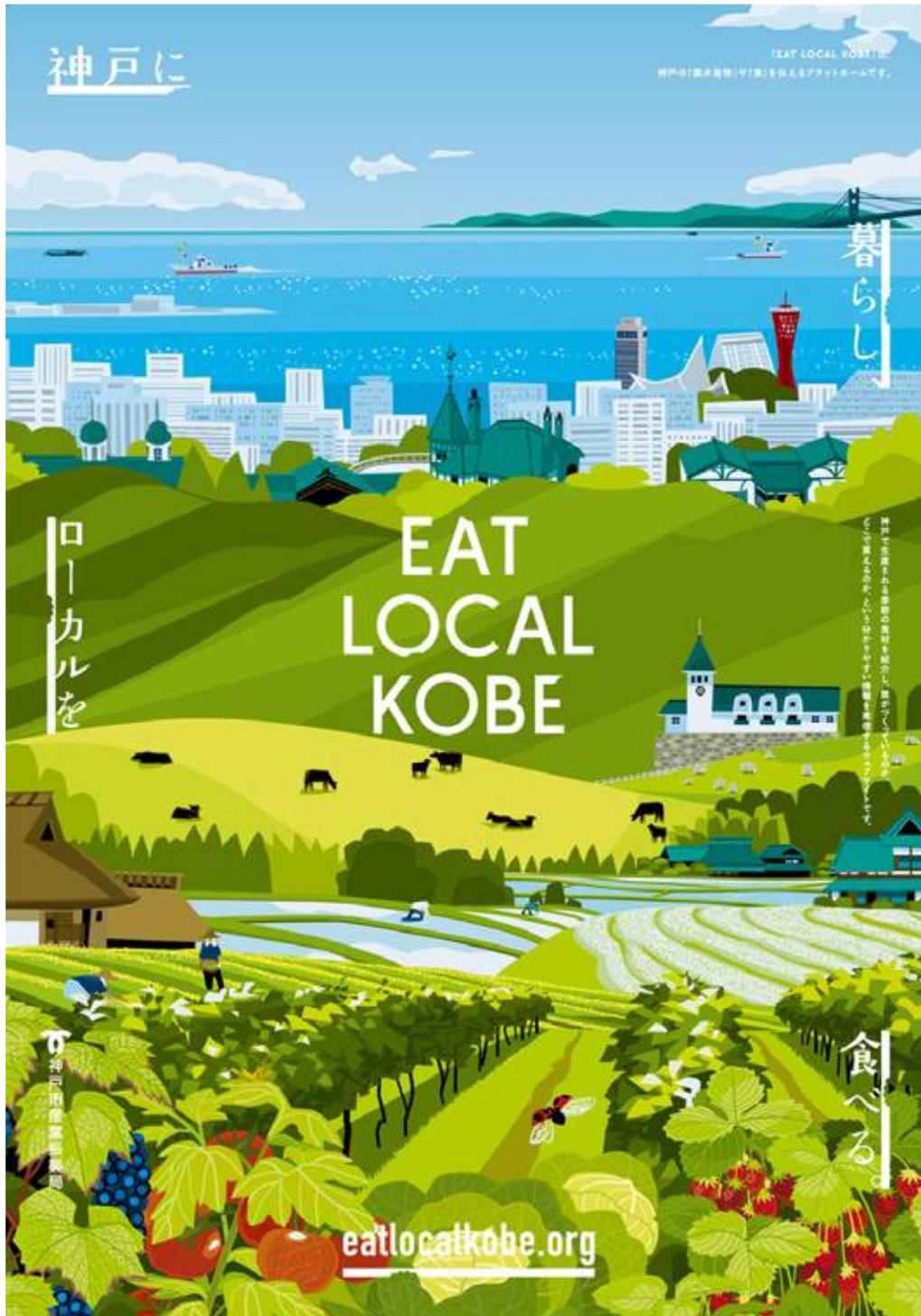
ALL THE SPECTACULAR MOMENTS that happen at 11.30pm. Guests enjoy themselves, the atmosphere is lively, the bar is full and the energy is high. It's a special time of the night, and I love it. I love the way the guests react to the drinks I make and the way they enjoy them. It's a great feeling and it's what I love about my job.

What's your favorite cocktail to make? My favorite cocktail to make is the Full of Flair. It's a classic martini with a twist. I use a combination of gin, vermouth, and fresh citrus. I love the balance of flavors and the way it comes together. It's a drink that I can make every day and it always turns out well.

What's your favorite drink to serve? I love to serve a good martini. It's a classic and it's always a crowd-pleaser. I love the way it tastes and the way it looks. It's a drink that I can make every day and it always turns out well.

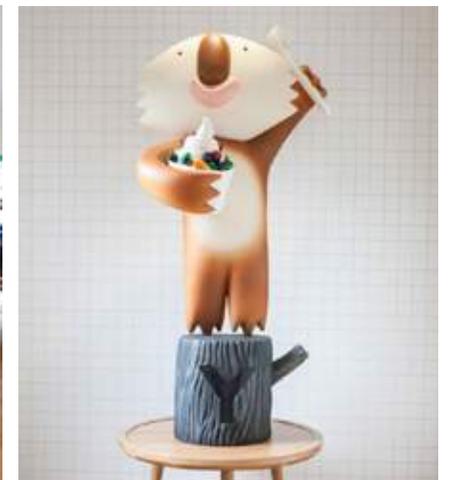
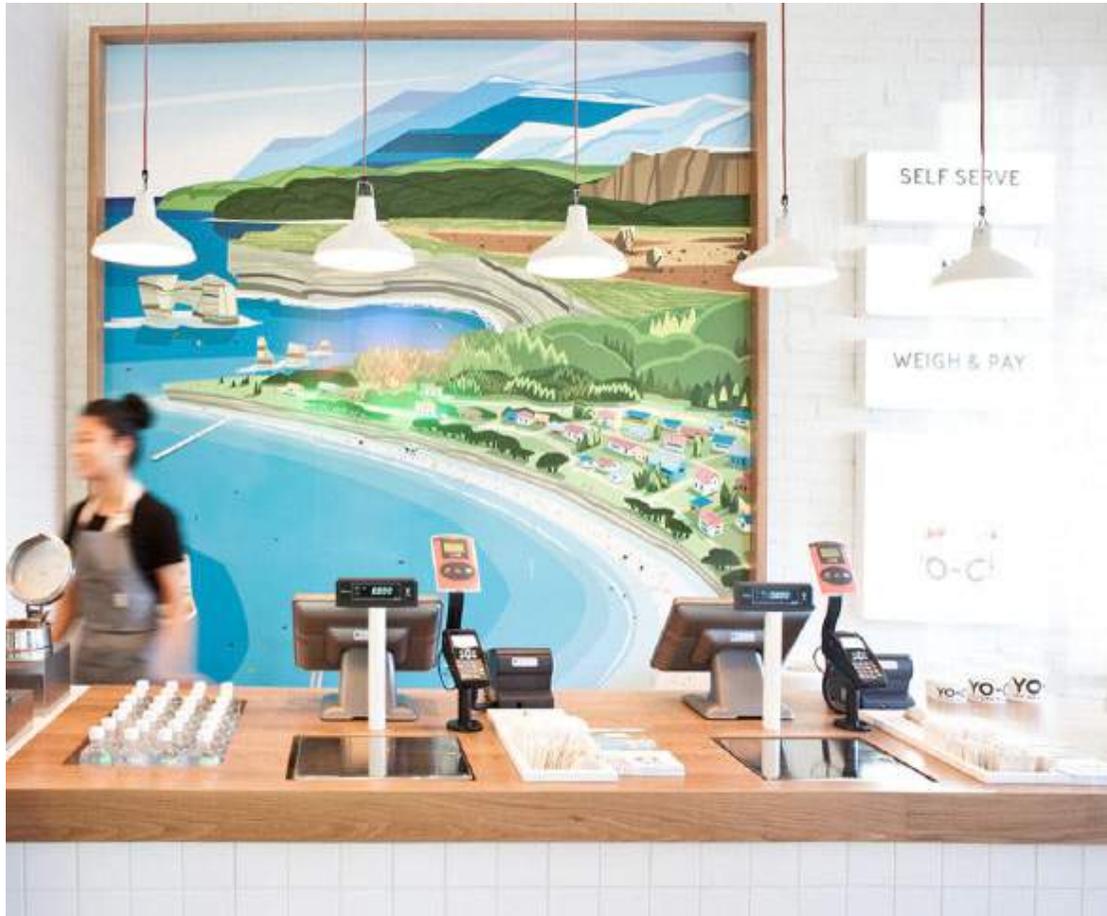
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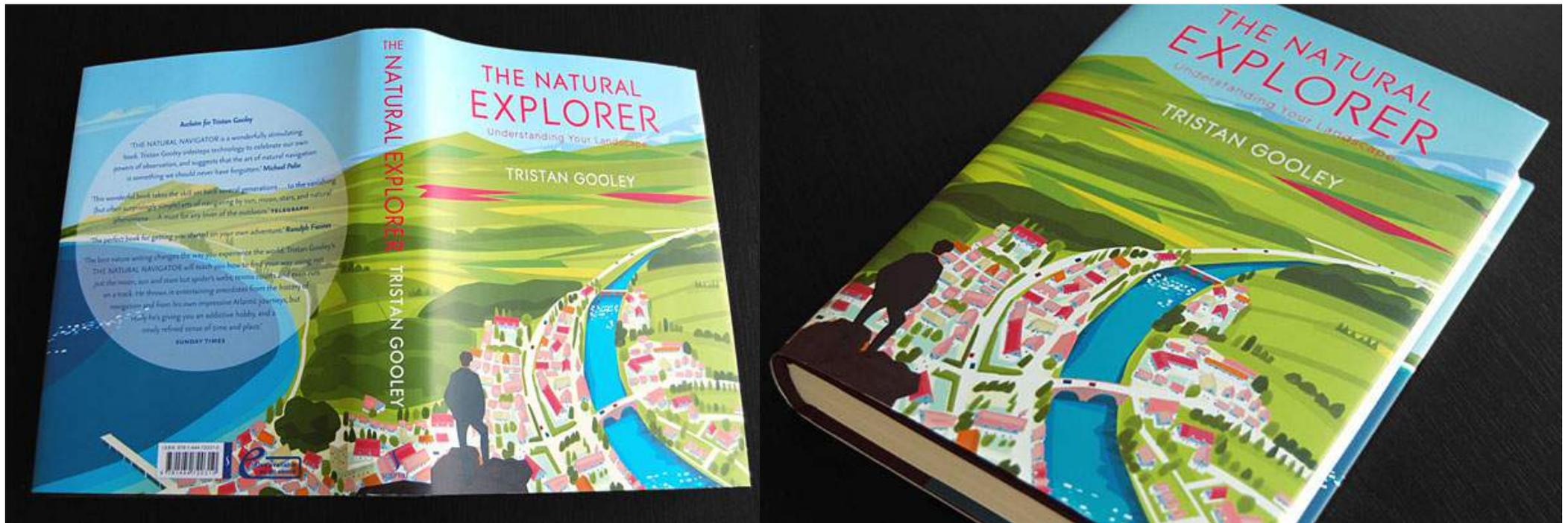


Yo-Chi Frozen Yoghurt (Australia)

YO-CHI
SELF SERVE FROZEN YOGURT



The Natural Explorer





Available on the App Store





KYOTO BAL



別冊 文藝春秋



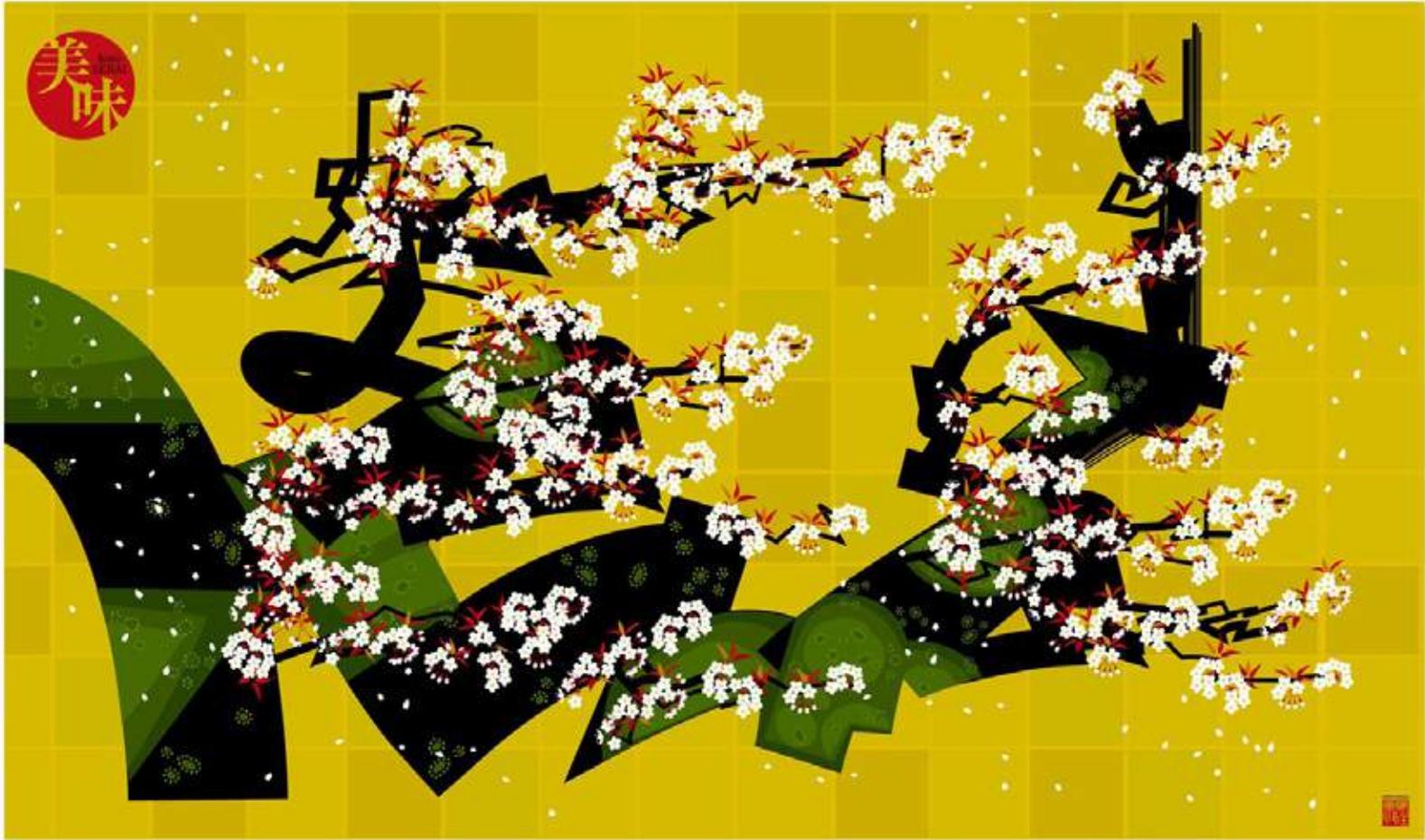
別冊 文藝春秋



Gaku Nakagawa Illustration Exhibition
中川学 illustration展 特別企画
「WA-POP?」
2014.3.16.SUN-4.6.SUN
 三木市立堀光美術館 10:00-17:00(美術館は15:00まで)
 Miki City Horimitsu Art Museum 入館無料 休館日 月曜日
 〒673-0432 兵庫県三木市上の丸町4-5 Tel/Fax: 0794-82-9945
 主催 三木市立堀光美術館 / 三木市教育委員会 協力 泉鏡花記念館 (金沢市)

「和-POP」を贈る、全356点
 「とっぴんばらりの風太郎」神像127点も一挙に展示!





泉鏡花文学賞制定四十周年記念／金沢泉鏡花フェスティバル協賛

泉鏡花 × 中川学

絵本「化鳥」原画展

（鳥女の母様）
 はねのはまたうつくしいねえさんだよ。
 （鳥じゃあないよ）
 そのうつくしいはねのはまたものみたくなつて、
 どきどきしますよこえますよ。
 （鳥女の母様）
 毎日毎日みまもりしつこかたさんだから、
 （鳥屋の前にでもいってみてくれないか）
 （絵本「化鳥」より抜粋）

2012年9月29日[土]—12月16日[日]

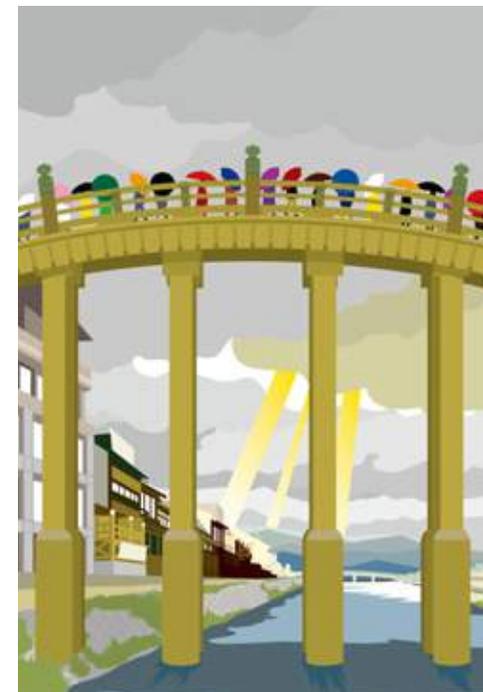
※30—1700（入館は16:30まで） 全期休館日：9月24日（日）—28日（土） 観覧料 大人 500円 小児 300円 65歳以上・200円 高校生以下・無料 団体（10名以上）2500円

泉鏡花記念館 Izumi Kyōka Kinenkan Museum
 〒920-0910 石川県金沢市下町2番3号 Tel: 076-222-1025 Fax: 076-222-1040
<http://www.kanazawa-museum.jp/kyoka/>

泉鏡花フェスティバル 絵本「化鳥」制作プロジェクト



京都慕情 プロジェクト





お酒のある風景
新宿御苑前「ルビストロ・ダコロネ」

「ルビストロ・ダコロネ」は、イタリアの高級レストランとして知られる。その料理は、伝統的なイタリア料理の技法と、現代的なアレンジが融合したものである。特に、肉類の調理が非常に上手で、肉の旨味を引き出すことに長けている。また、ワインのペアリングも非常に上手で、料理の味を引き立てるのに最適なワインを提供している。

このレストランは、その美しいインテリアと、丁寧な接客サービスでも知られている。特に、女性客に優しいサービスが特徴的である。また、レストランの雰囲気も非常に落ち着いており、ビジネスミーティングや特別な日の食事にも最適な場所である。

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Gallery





Cafe





担当：光富章高 mitsutomi@visiontrack.jp

vision track

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