

Neo Shinjuku Atsushi: Futuristic Dining Concept

VOCABULARY WORDS

1. vibrant (adjective) /'vaɪ·brənt/: Bright and full of life.
Example: The vibrant (vaɪ·brənt) colors of the flowers made the garden a beautiful place.
2. towering (adjective) /'taʊ·ər·ɪŋ/: Extremely tall or high.
Example: The towering ('taʊ·ər·ɪŋ) skyscrapers of the city created an impressive skyline.
3. standout (noun) /'stænd·aʊt/: Something that is noticeably better or different from others.
Example: The chocolate cake was a standout ('stænd·aʊt) among the desserts at the party.
4. vacuum-sealed (adjective) /'væk·ju:m-si:ld/: A method of sealing something airtight using a vacuum.
Example: The vacuum-sealed ('væk·ju:m-si:ld) bag kept the food fresh for a long time.
5. intriguing (adjective) /ɪn'tri:ɡɪŋ/: Arousing curiosity or interest.
Example: The intriguing (ɪn'tri:ɡɪŋ) mystery novel kept me captivated until the last page.
6. satisfy (verb) /'sæt·ɪs·faɪ/: To meet a need, desire, or expectation.
Example: A delicious meal can satisfy ('sæt·ɪs·faɪ) your hunger and taste buds.
7. curiosity (noun) /ˌkjʊ·rɪ'ɑ-sɪ-ti/: A strong desire to know or learn something.
Example: Her curiosity (ˌkjʊ·rɪ'ɑ-sɪ-ti) about the world led her to travel and explore different cultures.



Neo-Tokyo is a famous city from movies and cartoons. It's known for its **vibrant** lights, **towering** skyscrapers, and a future where things are not so great. One well-known story that takes place in Neo-Tokyo is a manga called Akira from 1982. This story happens in the future after the "real" Tokyo is destroyed.

Now, you don't have to only read about Neo-Tokyo; you can visit a place in Tokyo called Neo Shinjuku Atsushi. It's a special kind of restaurant called an izakaya, and it brings the futuristic city to life. This restaurant is in Shinjuku, which is part of Tokyo. When you step inside, it's like being on a street from the future, with brick walls, colorful graffiti, and lots of neon lights.

But it's not just the look of the place that's futuristic. The food they serve is too. One **standout** is the "retort burger." It's a cheeseburger that gets **vacuum-sealed** and cooked at very high temperatures in a special pot. This means the burger can be unrefrigerated for extended periods and is quickly reheated in a microwave before serving.. You can also get vacuum-sealed mashed potatoes to go with your burger.

But it's not only the food; they also have **intriguing** drinks. The restaurant used a computer program called ChatGPT to come up with ideas for the drinks. You can order cocktails with things like bees, seahorses, and scorpions in them.

This restaurant, Neo Shinjuku Atsushi, opened last August 18th. People who went there in the first week got special desserts made with a 3D food printer. If you've ever wondered about the future of food, this restaurant is a must-visit destination to **satisfy** your **curiosity**.

DISCUSSION

1. If you could visit Neo Shinjuku Atsushi, which futuristic aspect of the restaurant are you most excited to experience: the ambiance, the innovative food, or the unique drinks? Why?
2. In what ways do you think futuristic-themed restaurants like Neo Shinjuku Atsushi contribute to the overall dining experience beyond just the food and beverages?
3. How do you imagine the "retort burger" and vacuum-sealed food items could impact the future of food storage and consumption? Are there any potential drawbacks or benefits?
4. Would you be adventurous enough to try cocktails with unconventional ingredients like bees, seahorses, and scorpions? What do you think might be the appeal of such drinks?
5. As technology evolves, do you think the use of AI and 3D food printers in restaurants will become more common? How could these technologies influence the culinary world?
6. If you were to design a futuristic-themed restaurant based on a fictional city or universe, which one would it be, and what unique features would it have to immerse diners in that fictional world?

