${f A}$ mazing facts on Tokyo' s waterworks!=

This place of Tokyo Waterworks is amazing

Advanced Water Treatment for Safer, Better-tasting Water

Advanced water treatment is an addition to the normal water purification process, which uses ozone's strong oxidization and the adsorbent action of biological activated carbon. Because this treatment removes the traces of trihalomethanes, odorants and organic compounds from water that ordinary measures couldn't remove, we can supply safer, better-tasting water.

Ozonation and biological activated carbon adsorption treatment (Conceptual diagram)

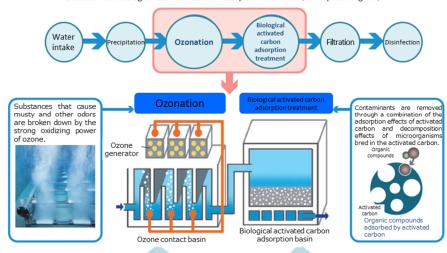
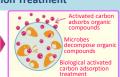


Illustration of Ozonation



Illustration of Biological Activated Carbon Adsorption Treatment





Please send us your opinions or articles for the Tokyo Waterworks Technical Magazine!

We are looking forward to your opinions, thoughts and articles for the Tokyo Waterworks Technical Magazine.

Those whose submissions are featured in the magazine will receive waterworks goods! Please provide your address, full name, E-mail address and telephone number with submissions.



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Tokyo Waterworks 04 Technical Magazine

TokyoWaterworks Technical Magazine 東京水道技術マガジン

Welcome to Tokyo Waterworks Technical Magazine. This publication is a limited 7-issue web magazine packed with tourist information centered around water in the exciting capital city of Tokyo. Readers will also find information on water infrastructure technologies that support Greater Tokyo's essential utilities.



>> Tokyo Waterworks Magazine is comprised of the following sections. Enjoy! Tokyo Waterworks Technical Magazine

Tokyo Travel meets Water

Find tourist information and other useful tips for your stay in Tokyo here. Of course, there's also plenty of into on the city's waterworks within!

2018 IWA World Water Congress Exhibition

The latest report from the IWA World Water Congress, hosted in September 2018!

Amazing facts on Tokyo's waterworks!

Here vou'll find articles on Tokvo's amazing waterworks technology, featuring photographs lovingly taken by local staff. Get to know our dedicated staff here!

T okyo Travel meets Water ~ DAY 5 ~

01 Going out for Tokyo's Delicious Dishes!

If you come all the way to Tokyo, make sure to try the great food. From Edomae Zushi to Sukiyaki and more, the metropolis has many places offering delicious Japanese food. Scan the QR code to the right to check out our site with specially selected Tokyo fine dining.



←Go Tokyo homepage

https://www.gotokyo.org/en/see-and-do/culture/tokyo-local-





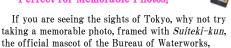
Did you know that the tap water used in cooking Japanese food influences its flavor?

Although Tokyo has soft water with only a moderate degree of hardness (the amount of calcium and magnesium in the water), it is said that the degree of hardness of the water used in cooking will affect the flavor of a dish.

For example, when making Japanese dashi (traditional soup stock) out of konbu (dried kelp), soft water dissolves glutamate on the surface of the konbu. drawing out the savory umami (good flavor of materials) taste. And when making rice, using soft water gives the rice a soft, fluffy texture.

Tokyo water is closely connected to Japanese cooking! Please enjoy sampling the water through eating local Japanese foods.

02 A Cute Photo Frame That's Perfect for Memorable Photos!



Tokyo Metropolitan Government? As a PR initiative by the Bureau of Waterworks, we offer an augmented reality (AR) service featuring a new photo frame every month!

In addition to the photo frame, the Bureau of Waterworks posts original videos and animations. Make sure to check them out on your smartphone.

For more information regarding the AR service. please scan the QR code to the right.



←Bureau of Waterworks homepage https://www.waterworks.metro.tokyo.jp/eng/ar/

Here is a sample picture taken after scanning the "Suiteki-kun" marker.

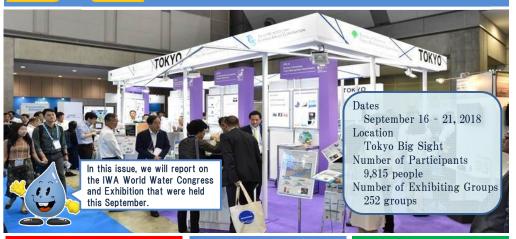


"Suiteki-kun" marker

Tokyo Waterworks 01 Technical Magazine



2018 IWA World Water



Opening Ceremony & Welcome Reception

Attended by Their Imperial Highnesses, the Crown Prince and Princess along with Tokyo Governor Yuriko Koike and ministers of relevant ministries, the opening ceremony was held on September 16.

More than 1.000 people gathered in the venue for a grand ceremony to kick off the congress.

At the welcome reception a kagamibiraki (the traditional breaking open of a sake cask to start off an event) ceremony was held and participants from abroad thoroughly enjoyed a Japanese-style toast. A ribbon-cutting followed to officially start the exhibition.





Keynote Speech

On September 17, Governor Koike delivered the keynote speech. As head of the host city, she explained to the audience Tokyo's aim to realize a resilient and sustainable water and sewerage system that supports the water cycle, as well as an initiative to start using new "smart" water meters.

The standing-room-only event received a great deal of attention and was picked up by many media outlets.



To commemorate the IWA opening, the Tokyo Metropolitan Government Building was specially illuminated.



Tokyo Waterworks 02 Technical Magazine

Exhibitions



In the exhibition area, waterrelated industries and groups. including 140 groups from overseas and 112 from Japan. presented their exhibits.

At the Bureau of Waterworks' booth, panels featuring key policy initiatives, machinery, models and videos were on display in order to widely promote the strengths and appeal of Tokyo Waterworks. A great number of visitors of all nationalities were interested in Tokyo Waterworks' activities and the booth was busy throughout.



Congress Event Report! 👈



Side Events

On September 17 and 18, the Host Country Committee held a number of side events for general attendees, 671 people attended during the 2 days, learning about the world's water issues and current water situation.

Pop star Minami Minegishi made a guest appearance on the first day at a talk about water issues in Japan and around the world. Guests could also view advanced water purification experiments, and demonstrations of water supply bags and sound-based leakage detection systems in promotion of the Bureau of Waterworks.

The second day offered a study seminar for college and grad students, in which many with interests in the water industry participated.



Culture Evening

On September 18, a culture evening was held at Kiyosumi Garden. A group of 300, mainly from overseas, were in attendance. After opening remarks from Governor Koike, a kagamibiraki ceremony and a toast were given with sake made by using tap water for the mashing process. Later, a karate performance and



In addition, international participants were introduced to furoshiki (wrapping cloths) and dishes made with Tokyo-grown foods, while street performers and a koto instrumental performance also highlighted the appeal and culture of Tokyo.

Tokyowater Drinking Station

For five days from September 16 to 20, Tokyowater Drinking Stations were in operation at several spots at Tokyo Big Sight to allow participants both domestic and international to experience Tokyo's great-tasting water.

7.867 people participated in tasting at the drinking stations. A Swiss participant said, "Tokyo water is fresh, clean and affordable," while a participant from Indonesia said, "Japanese technology is wonderful. I would like to see this technology shared with developing countries." Tokyo water received great marks throughout the five days.



Closing Ceremony & Gala Evening

On September 20, the five day IWA World Water Congress came to a end with a closing ceremony.

The closing included a signing ceremony, attended by Deputy Governor Hasegawa, regarding the IWA's guiding principle of building sustainable urban water systems. In addition, Chairman Furumai handed over the talking stick to the chair of the next Congress, to be held in Copenhagen.

After the closing ceremony, a gala evening was held at the Grand Nikko Tokyo Daiba hotel. About 1,400 people attended, enjoying dishes made with Tokyo-grown ingredients and sake brewed in Tokyo.

