

First-Ever Domestic Streaming on JFF Theater – *COME BACK ANYTIME*, an American-Directed Documentary about a Legendary Tokyo Ramen Shop

The Japan Foundation (JF) will stream the documentary film ***COME BACK ANYTIME*** (Japanese title: 『またいらっしやい』) on its free online platform JFF Theater from August 1 to October 31, 2025, available to viewers around the world.

For the first time, a film will also be available to audiences within Japan via JFF Theater, as part of JF's mission to promote

international cultural exchange. The film offers a unique opportunity to rediscover the appeal of Japanese culture from an international perspective. In addition to this film, Japanese cultural introduction and performing arts videos produced by JF will also be accessible domestically.

This expansion enables a wider audience, including international students and working professionals residing in Japan, to enjoy the content on JFF Theater.

COME BACK ANYTIME is a documentary by American director John Daschbach, who spent a year closely following UEDA Masamoto, the owner of Bizentei, a local ramen shop that served its Tokyo neighborhood for over 40 years. The film gently captures not only the art of ramen-making, but also a lifestyle deeply rooted in nature and food. Through beautiful landscapes, the joy of eating seasonal ingredients, and the heartfelt human connections formed over a single bowl of ramen, the film offers a warm and intimate look at Japanese life.

Interviews with director John Daschbach and featured musician TANAKA Takashi (of Sunny Day Service) are available upon request.

The film has been selected for the JFF Theater's special feature "**Japanese Food, A Careful Life**", launching in August. In addition to highlighting the global appeal of ramen culture, the film offers a thoughtful perspective on the depth of Japanese cuisine and the concept of food as a way of life. In addition to *COME BACK ANYTIME*, the program includes **three other films** and **one related video**.

Also starting August 1 are additional features such as "**Voices from School Days**", featuring two films and one recorded stage production, and "**I Love Sushi**".

We invite you to take a closer look at this thoughtfully curated lineup.



[What is JFF Theater?]

JFF Theater is a platform operated by JF for streaming Japanese films and videos with multilingual subtitles, worldwide and free of charge.

Since the platform launched in August 2024, over 100,000 people have registered worldwide (as of July 15). The website can be viewed in 17 languages, and films are subtitled in up to 19 languages. The lineup changes periodically, and to date, 36 films have been streamed, including "Under the Open Sky", "The Great Passage" and "JUNGLE EMPEROR LEO, aka KIMBA THE WHITE LION".

Viewer's Comment:

Such a beautiful and touching story, I really, really enjoyed. Thank you so much JFF for bringing this film. (Brazil)

※The country/region of distribution and subtitle language may vary depending on the title.
Some contents are not available in Japan



Notice

Website: JFF Theater

URL: <https://en.jff.jp/go.jp/>

Host: The Japan Foundation (JF)

Film: *COME BACK ANYTIME* (Japanese title: 『またいらっしやい』)

For information on other available titles, please refer to the full lineup below.

Streaming Period: From August 1, 2025 at 11:00 AM (JST) to October 31, 2025 at 11:00 AM (JST)

Available Locations: Worldwide (Some regional restrictions may apply. All films except *COME BACK ANYTIME* are not available for viewing in Japan.)

Viewing Fee: Free (User registration required)

COME BACK ANYTIME

Director: John DASCHBACH/Cast: UEDA Masamoto, UEDA Kazuko, TANAKA Takashi (Sunny Day Service)/Documentary/2021

An American filmmaker closely follows a year in the life of UEDA Masamoto, who has run his Tokyo ramen shop, Bizentei, for more than 40 years. UEDA serves his legendary ramen to scores of devoted customers and leads them on seasonal pilgrimages across the Japanese countryside. There, they harvest and share local produce like pears, bamboo shoots, and wild yams. This heartwarming documentary captures the beauty of Japan's landscapes through the seasons, the joy of savoring seasonal delicacies, and UEDA's warm, beloved personality. Also appearing as a regular customer is TANAKA Takashi, bassist of the rock band Sunny Day

Press inquiries: The Japan Foundation, Branding and Communication Dept.

Public Relation Div. Fukushima (Mr.), Kumakura (Ms.)

Tel: +81-(0)3-5369-6075 / **Fax:** +81-(0)3-5369-6044, **E-mail:** press@jpf.go.jp

Service, widely known in the music world as a devoted ramen enthusiast. He shares insights into the history of ramen in Japan and the unique charm of Bizentei.

John DASCHBACH

John is a Tokyo-based American filmmaker who fell in love with film at the Dartmouth College Film Society while growing up in Hanover, NH. After studying literature in college, he dove into film editing while studying with legendary editor, Ralph Rosenblum at Columbia University. After embracing the digital revolution of the late 90s, he's been making independent films, and editing others', ever since. *COME BACK ANYTIME* is his second feature, first documentary, and first cinematography credit.

Related Information

To coincide with the free streaming of *COME BACK ANYTIME* on JFF Theater, bonus content will be available for rental on the film's official website: <https://www.comebackanytime.com>

Rental Period: August 1 (Fri), 2025, 11:00 AM (JST) – October 31 (Fri), 2025

Content Includes:

- *The Last Bowl*, a short documentary capturing the shop's final days before closing
- Unreleased scenes and a blooper reel (Total runtime: 65 minutes)

Data Download

The JFF Theater logo can be downloaded from the following URL.

<https://jpffbm.box.com/s/ds323nnsudjnrvtzmqn9js5u9rbasp6i5>

※ For images of each film, please kindly contact the Public Relations Division, Branding and Communication Department, The Japan Foundation, by email at: press@jpf.go.jp

Official social media sites

JFF Theater



@jfftheater_official



@jfftheater



@jfftheater

Streaming Lineup from August 1

Only the films specifically noted are available for viewing within Japan.

Special Feature 2: Voices from School Days

These films echo youthful voices chasing dreams, facing doubts, and finding their place in life.
Streaming Period: Aug. 1, 2025 at 11:00 AM (JST) to Oct. 31, 2025 at 11:00 AM (JST)

Films

The Scoop

Director: KOBAYASHI Keiichi/Cast: FUJIYOSHI Karin, TAKAISHI Akari, KUMADA Rinka/Drama/2024

Elite Literary Club vs. Unauthorized Newspaper Club! At a prestigious high school, a rookie student reporter gets caught up in a spy game in this coming-of-age entertainment.



(C)2024 THE SCOOP Film Partners

Have a Song on Your Lips

Director: MIKI Takahiro/Cast: ARAGAKI Yui, KIMURA Fumino, KIRITANI Kenta/Drama/2015

A touching film that follows a former pianist-turned-teacher and her students on a remote island, as they overcome their struggles and pour their energy into a choir competition.



©2015 Asmik Ace, Inc./PONY CANYON INC./
Shogakukan Inc./DENTSU INC./LesPros
Entertainment Co., Ltd/Iwamoto Metal Co., Ltd./
KDDI CORPORATION/GYAO Corporation
©2011 Eiichi Nakata/Shogakukan

Video

LOLO "Itsukou Series vol. 7 "I Can't Hibernate With Books as a Pillow" " Available in Japan

Formed in 2009, LOLO is a theater company led by playwright and director MIURA Naoyuki. This is Part Seven of the "Itsukou" Series, a ten part ensemble play series set in a high school, with a running time of under 60 minutes or less.



©MIKAMI Natsuko

Special Feature 2: Japanese Food, A Careful Life

These stories honor a quiet respect for food, nature, and the gentle rhythm of living well.

Streaming Period: Aug. 1, 2025 at 11:00 AM (JST) to Oct. 31, 2025 at 11:00 AM (JST)

Films**The Zen Diary**

Director: NAKAE Yuji/Cast: SAWADA Kenji, MATSU Takako/Drama/2022

A writer lives alone in a mountain cottage. He makes Zen monastery food that he learned at a Zen monastery and enjoys the fruits of nature. A tale told throughout the beauty of four seasons and takes a deep look at what true wealth might actually be.



©NIKKATSU CORPORATION, VAP Inc., THE YOMIURI SHIMBUN, The Shinano Mainichi Shimbun, NIPPON SHUPPAN HANBAI INC., STARCAT CABLE NETWORK Co., LTD. Futami-Shobo Publishing Co., Ltd., Smoke Inc.

COME BACK ANYTIME Available in Japan

Director: John DASCHBACH/Cast: UEDA Masamoto, UEDA Kazuko, TANAKA Takashi (Sunny Day Service)/Documentary/2021

Experience the seasonal flavors and beauty of Japan through this heartwarming documentary about a ramen master who built a community in Tokyo.



© 2021 JD Media Co. Ltd.

TAKANO TOFU

Director: MIHARA Mitsuhiro/Cast: FUJI Tatsuya, ASO Kumiko, NAKAMURA Kumi/Drama/2023

A tender and heartwarming drama about the peaceful days of an artisan father and his divorced daughter, set in a beloved old-fashioned tofu shop in a beautiful small town, Onomichi.



©2023 "Takano Tofu" Film Partners

Mottainai Kitchen

Director: David Gross/Cast: David Gross, TSUKAMOTO Nikki, IDE Rumi/Documentary/2020

Don't waste it, cook it! A culinary road movie, tackling the issue of food waste in Japan, searching for sustainable solutions.



©UNITED PEOPLE

Video**Cinema Onomichi (Hiroshima) - MINI THEATER****JOURNEY** Available in Japan

An introduction to Cinema Onomichi, the only movie theater in Onomichi, the setting of *TAKANO TOFU*. It fosters local film culture by connecting filmmakers and the community.



©The Japan Foundation

Special Feature 3: I Love Sushi

Delve deeper into the world of Japanese cuisine—exploring the appeal of Sushi.

Streaming Period: Aug. 1, 2025 at 11:00 AM (JST) to Oct. 31, 2025 at 11:00 AM (JST)

Videos**1. Tour of Sushi History** Available in Japan

Discover the surprising origins of sushi in this beautifully narrated video. From fermented funazushi in Shiga, aged over two years, to ayu-zushi from Gifu made using traditional cormorant fishing, this journey traces sushi's evolution over 1,200 years. You'll learn how ancient preserved fish transformed into the fresh, hand-pressed nigiri-zushi that became a favorite among Edo-period city dwellers.

Experience the history, craftsmanship, and cultural richness behind the sushi we know today.

2. The World of Nigiri-Zushi Available in Japan

Sushi may seem simple, but behind each piece lies the skill, care, and creativity of expert chefs. From the careful preparation of kohada and tuna to the artistry of shaping nigiri with "hontegaeshi," every step enhances flavor and form.

Wholesalers at the fish market play a key role, ensuring chefs get the best ingredients. The video also highlights the evolution of conveyor belt sushi, making sushi more accessible through innovation.

Experience the depth of sushi—from centuries-old traditions to cutting-edge technology.



©The Japan Foundation



©The Japan Foundation

3. Local Sushi Bringing People Together

Available in Japan

Across Japan, unique styles of local sushi reflect the region's natural environment and traditions. From Osaka's beautifully layered hako-zushi, to family-made barazushi in Okayama, and leaf-wrapped kakinohazushi in Nara, each style showcases local ingredients and customs. These sushi dishes are often served at festivals, ceremonies, and gatherings, marking special moments.

Local sushi is more than food—it's a way of celebrating the seasons and strengthening community ties.



©The Japan Foundation

Special Feature 4: Japanese Film Festival Africa Online Initial Lineup

Enjoy Japanese films, exclusively in Africa.

As part of the Africa-focused lineup, Japanese Yokai – Japan, the Land of Yokai—a related video to *A Letter to Momo*—will be available from August 1. Please note that the Africa-only streaming of *One Cut of the Dead* and *A Letter to Momo* will end on October 15, with new titles launching the same day.

Streaming Period: Aug. 1, 2025 at 11:00 AM (JST) to Oct. 15, 2025 at 11:00 AM (JST)

Video

Japanese Yokai – Japan, the Land of Yokai

Available in Japan

Did you enjoy the yokai from "A Letter to Momo"? Step into the fascinating world of yokai—supernatural creatures that have shaped Japanese culture from ancient times to today!

This video is the first episode of a seven-part series exploring Japan's yokai and how these mysterious beings have evolved through generations.



©The Japan Foundation

END