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U.N.'s No. 3 heads global think tank focused on needs of developing countries

David Malone, rector of the United Nations University

Name: David Malone
Title: Rector, United Nations University, Under-Secretary-General of the United Nations
URL: <https://unu.edu/>
Hometown: Ottawa, Canada
Years in Japan: 8

Leaders & Readers

LOUISE GEORGE KITTAKA
CONTRIBUTING WRITER

David Malone, the rector for the United Nations University in Tokyo, has worn many hats during his distinguished career. "I have tended to be a gypsy throughout my career; I'd get offered something that might be interesting or I'd go looking for something I'd enjoy doing. I've moved around quite a lot, compared to most people, particularly those involved in diplomacy," Malone said.

Through his role at UNU, he also serves concurrently as an undersecretary-general of



"Rector" commonly known in Japan as "president," denotes a senior official in an educational institution, as used in Europe and Latin America.
HIROMICHI MATONO

the United Nations — the third-highest rank within the United Nations system.

Although born in Ottawa, Malone left Canada at the age of 4 with his globetrotting parents and had lived in four countries by the time he was 18: the Netherlands, Iran, Nigeria and finally France, where he attended boarding school.

"All four countries are very close to my heart still," he said fondly, adding that it wasn't until he returned to his country of birth for college that he started to develop his Canadian identity. Given his background, it is perhaps not surprising that Malone went on to work around the world in his diplomatic career, adding Egypt, Jordan, Syria, the USA and India to the countries he has called home.

"Much as I liked aspects of it, I didn't want my life to be confined to diplomacy. I'd been a weak student when I was young, and it was only starting professional work that made me much more curious in terms of what I could learn academically. Once I'd started work, it came home to me how much I didn't know," he said with disarming honesty. "I thought, as I'm single and my own boss in that sense, I could try to fix that by going back to school whenever I can. That was the beginning of three stints in the world of research and universities."

His introduction to his current position in Japan, which he has held since 2013, was refreshingly old school. "Actually, it was through reading an advertisement for the job in the Economist magazine! A lot of people think those job ads in the Economist are 'for the record,' rather than leading to actual jobs, but my last two positions came through reading the advertisements," he said

with a laugh.

Founded in 1975, UNU is hardly your typical university, either: It is a global think tank and postgraduate teaching organization that contributes to efforts to resolve global problems through collaborative research and education. The idea to create the university dates back to discussion in the U.N. General Assembly from the late 1960s and early 1970s, at a time when Japan was emerging as a global economic power.

"There were two U.N. agencies being created around that time: One was what became the U.N. Environment Programme, and the other was the idea of a U.N. institution devoted to 'knowledge creation and curation,'" Malone explained.

There was also debate on what direction the university should take. "That had a fairly clear-cut outcome — that it focus primarily on challenges facing the developing world — and we have remained true to that vocation ever since," said Malone. "Whether the work is carried out in Japan, Malaysia, New York or Venezuela, it has remained focused on the needs and interests of developing countries."

While UNU is based in Tokyo, Malone notes that only about 15% of the work it oversees takes place in Japan. He and his team currently oversee about a dozen research (and five teaching) programs around the world.

"When you are small, like UNU, what you constantly need are fresh ideas," he pointed out. "Our subject matter in each of our locations is relatively narrow, which allows us to field a small team of researchers to do groundbreaking work. If we choose a topic that's a huge problem, or that is being dealt with already by 20,000 universities or com-



HIROMICHI MATONO

Five languages, multiple degrees

David Malone was born in Ottawa but has lived and worked around the world. He holds multiple degrees, including a BAA from HEC Montreal, an MPA from Harvard's Kennedy School of Government and a D.Phil. in international relations from Oxford University.

Prior to taking on his current position at the United Nations University, Malone served as president of Canada's International Development Research Centre from 2008 to 2013. Among his other positions, he represented his home country as high commissioner to India while concurrently ambassador to Bhutan and Nepal from 2006 to 2008.

Malone has also held research and teaching posts at multiple academic institutions, including adjunct professor at the New York University School of Law. He has published extensively and speaks five languages. When time permits, he enjoys traveling to new places in Japan, particularly the national parks.

it was exposed to Western fashion, launching several of the world's best-known brands."

Malone makes a point of volunteering his services as a speaker at universities when he travels within Japan, which invariably take up his offer to address the students. He also takes great interest in what Japan's young people have to tell him, and notes that the rising generation are keen to know more about major issues such as sustainability.

In line with this, while praising Japan's intake of foreign students, Malone expressed concern about the trend in recent years of young Japanese turning away from overseas study and said he would like to encourage more of them to move beyond their comfort level and expand their horizons by studying abroad. "Young people would benefit from engaging more with the greater world. It isn't about how fabulous you are, but how fabulous you want to be — and what you're doing about it!" he said with conviction.

Pesceco

A young chef makes waves with his creative hometown cuisine



ROBBIE SWINNERTON
CONTRIBUTING WRITER

Perched on the waterfront of the Shimabara Peninsula, looking out across the placid waters of the Ariake Sea toward the coast of the Kyushu mainland, Pescaeco boasts a view that is little short of idyllic. It is this setting that inspires and is vividly reflected in the creative seafood-based cuisine of chef Takahiro Inoue.

Apart from the few years he spent at cooking school in Osaka, Inoue has lived and worked in the Shimabara area almost all his life. Now in his mid-30s, he has built up a network of suppliers among local fishermen and organic farmers working the fertile foothills of Mount Unzen, the volcanic peak that provides a dramatic backdrop to the city.

The mountain is also the source for the water that he collects from a natural spring deep in the forests. It is this abundance of quality ingredients that inspires the dishes Inoue incorporates into his superb 11-course tasting menus.

Many of his specialties are traditional local dishes, adapted and refined. He sears *ganba* — the local name for fugu — over burning rice straw and serves it with garlic greens and flowering wild *sanshō* pepper. Delicate *tenobi sōmen* wheat noodles, also a common dish in this area, are served with rich crab tomalley as if capellini.



Initially, he drew strongly on Italian influences, but since moving Pescaeco into his current premises some three years ago, Inoue's cooking has evolved rapidly. These days he prefers to call his approach "sato-hama gastronomy," using a portmanteau Japanese word to express that connection with both soil and shore.

Thanks to this effortless eclecticism, the quality of Inoue's cooking and the superb location, Pescaeco is now firmly on the gastronomic map.

HODO NAKAMURA
GOVERNOR OF NAGASAKI PREFECTURE



We are very happy that Pescaeco has been selected for the "Japanese restaurant list for people from around the world, chosen by Japanese people." Pescaeco is located in Shimabara, a treasure trove of fascinating ingredients, including seafood from the Ariake Sea and vegetables from the fertile land. We hope that people from all over the world will try chef Inoue's Italian cuisine, made with local ingredients, and experience the unique food and culture of Shimabara.



pesceco

Address
Pesceco
223-1 Shinbamamachi, Shimabara, Nagasaki
Pref. 855-0033, Japan
<https://pesceco.com/>

RYUZABURO FURUKAWA
MAYOR OF SHIMABARA



We would like to express our heartfelt gratitude that our city's restaurant Pescaeco was selected for the "Japanese restaurant list for people from around the world, chosen by Japanese people." We hope that the "sato-hama gastronomy" created by chef Inoue will be loved by people from all over the world and that they will enjoy the rich delicacies that can only be savored in Shimabara, along with the scenic beauty that only Shimabara can offer. We are sincerely looking forward to welcoming you to Shimabara.

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Times Capsule

Vol. 2: Theatrical arts

Kabuki, kyogen, noh, traditional theater

The theatrical arts are perhaps one of the most enduring traditions of Japan, and from the mid-20th century, The Japan Times has showcased the stories and the stars of the stage, from kabuki and noh to rakugo and kyogen.

In the 1940s and '50s, Maj. Faubion Bowers, who wrote features explaining the context of Japanese theater on numerous occasions for The Japan Times, had a major effect in preserving traditional theatrical arts' place on the world stage. As Gen. Douglas MacArthur's personal Japanese translator, he was able to convince the Occupation forces not to ban kabuki performances, which were thought to be promoting feudal-era values.

Until the present day, The Japan Times has provided rare glimpses into the minds of theater masters, whose craft has been passed down through generations.



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