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Yokohama, A Global City



The Little Girl with Red Shoes is a popular statue in Yamashita Park

Photo by Miu Kaneko

A lot of people visit Yamashita Park, one of the most famous parks in Yokohama. It has a beautiful view with a lot of flowers. It also has a long and wonderful history.

Yamashita Park has several monuments that serve as a reminder of the Great Kanto

Earthquake of September 1st 1923. A statue of Mizu-no-shugoshin, the god of water, also came from San Diego in the United States of America, Yokohama's sister city. The statue from the song of the seagull, Kamome-no-suihei-san is also in Yamashita Park. They are all symbols of reconstruction after the natural disaster.

There is also another bronze statue, Akai-kutsu haiteta onnanoko. It could also be found in San Diego. According to the song of the same name, a young girl with red shoes sailed away from Yokohama and was brought to another land. As the song indicates, the presence of foreign culture influences the history of Yokohama.

In the end of 1870, the isolation of Japan from the rest of the world ended and Yokohama opened its doors to foreign trade. Yokohama

was the first to experience new technology like sending messages through Morse code. When the telegraph was first introduced to Japan, the words "YEDO" and "YOKOHAMA" were used. The use of the telegraph started between Yokohama and Tokyo in the 1880s and spread around Japan in the 1890s.

Though Japan already had forms of newspaper which were often called *yomiuri kawaraban*, the word *Shinbun* was coined in the Edo period. The first Japanese daily newspaper that had both foreign and domestic news was the Yokohama Mainichi Shinbun, which was first published in 1871.

Photography was invented in Europe in the early 19th century and the first camera was imported to Japan via Nagasaki in 1848. Many foreigners lived in Yokohama because it was

open to foreign trade and they could easily access imported goods, including cameras and its accessories. They were also able to obtain new information about photography. In addition to new technology, Yokohama was the starting ground for foreign sports. Tennis games were regularly held at Yamashita Park starting June 1876. In 1920, a Japanese tennis team first participated in the Antwerp Olympics. This led to the establishment of the Japan Tennis Association in 1922.

Yokohama is a beautiful city with a fantastic history and a port which has brought great international relations. Even in the present day, various cultures coexist and newly invented technologies flourish in the city of Yokohama.

By: Miu Kaneko, Saki Sato, and Wakaba Sakamoto

Discovering What Makes "Washoku" Special

In general, it is said that Japanese people value tradition and have a great love for food. Japanese cuisine is very famous for special traditional food like Osechi ryori and extremely popular food like sushi.

"Washoku" is a name frequently used for Japanese traditional food. Due to the amount of preparation, washoku requires a lot of time. Despite such complexities, washoku is still popular among Japanese people. Food such as dango, a famous dumpling dessert with variety of flavors, or oden, a traditional fish cake dish requires hours of preparation.

Osechi ryori, a special cuisine made and enjoyed on New Year's Day, has an important role in celebrating New Year's Day in Japan. Each dish of Osechi ryori has a special meaning. For example, Kamaboko is made from boiled fish paste. The red color is said to protect the family from evil while the white color is a symbol of purity.

Since sushi is so popular, there are sushi restaurants around the world. People may think that Japanese people eat sushi daily. In fact, sushi is eaten on special days or days of celebration.

Japanese sushi was first recorded in the Yōrō Code (Yōrō-

ritsuryō) during the Nara period. A long time ago, Japanese people ate partly fermented fish wrapped in rice. This was the earlier form of sushi and would have to be eaten before the flavor changed.

Throughout the centuries, sushi has continuously evolved and has grown in popularity. It is often said that Japanese food is not only delicious but also healthy. People also note the beauty of food decorations as Japan has a lot of skilled chefs who can make such delicately designed and uniquely flavored food.

Washoku, with its great history, attracts people around the world. Not only is washoku delicious,

but it also has a great history. It's no wonder people love Japanese food. Washoku is truly special!



Some of the most popular sushi in the world: egg, shrimp, salmon, and tuna. Sushi is known around the world as a Japanese specialty.

Photo by Akari Hata

By: Manami Tanaka and Akari Hata

Culture / Sports

Japanese Traditional Crafts, A Cultural Symbol of Japan

There are more than 1,000 traditional crafts made by hand in Japan. There is also a rich history behind Japanese traditional crafts.

Arita-Yaki is a type of porcelain that looks like pottery. The sound pottery makes when you tap it is a dull thud whereas porcelain is light and makes a metallic sound. The raw materials for porcelain are different from pottery. Arita-Yaki has many designs and many colors.

Nambu-Tekki is made of iron. In order to make sure it's of good quality, there is a special way of making it. Nambu-Tekki has always been made in the form of a kettle but now it is also made in other forms. Iron was made into weapons during World War II but now most of it is made into daily necessities like pots and kettles.

Wajima-nuri was typically crafted as dishes during the Heian

era. It is covered with lacquer, which makes it look polished. There have been discoveries of new products, such as violins, that were made with the Wajima-nuri method. The museums with Wajima-nuri artifacts are a popular spot for tourists.

Nishijin-ori is a general term for yam-dyed fabrics made in Kyoto. It has been passed down several generations since the late fifth century. The designs are gorgeous and people admire the beauty of the fabric.

There are around 20 traditional crafts in Kanagawa. The most famous traditional craft is Hakone Yosegi-zaiku. It is a woodworking technique that uses several combinations of wood. Hakone Yosegi-zaiku is also very well known abroad.

Boxes called "Himitsu bako" are also famous. These are boxes that are difficult to open because

of the sliding mechanism made with puzzle-like wooden pieces.

Even today, Japanese art and traditional crafts continue to fascinate people around the world. Currently, there is an exhibition of Kutani-Yaki in the British Museum, one of the largest museums in the world. Kutani-Yaki is based on the method used for Arita-Yaki. Just like Arita-Yaki, it is beautifully painted porcelain.

Japanese traditional crafts are certainly one of the most admired in the world because of its design, performance and incorporated technologies. It is the younger generations who are expected to continue the tradition for people to enjoy Japanese traditional crafts. Unfortunately, winning international competitions and a shortage of successors are serious problems in preserving Japanese traditional craft.

One way to preserve it is to remind Japanese people of the value of such crafts. Japanese traditional crafts must continue to be created and developed for future generations.



Arita-yaki, a kind of Japanese porcelain, has many beautiful colors and designs.

Photo by Masayuki Hisatomi

By: Yasuhiro Chin, Tsubasa Ishii, and Masayuki Hisatomi

Yokohama Stadium and the DeNA BayStars



Yokohama Stadium is even more famous because of the DeNA BayStars.

Photo by Ryunosuke Takagi

Baseball is very popular in Japan and even more so in Yokohama. Two of the most popular symbols of baseball's popularity are Yokohama Stadium and the DeNA BayStars. The stadium, like the BayStars, has a very interesting history.

Yokohama Stadium was built in 1978 and has been around for 41 years. Initially a cricket stadium, it is considered to be Japan's first multi-purpose

stadium. The stadium was renovated several times since 1970s. The stadium has been renamed several times. It was once called Yokohama Peace Stadium and Lou Gehrig Stadium after it was used for the All Star Game in 1934 with Gehrig and Babe Ruth, two baseball legends.

Not only is Yokohama Stadium used as a baseball stadium, but it's also used as a concert hall and venue for other sports like soccer and American football. It is often used for concerts because of its great size. Artists like TUBE and Kim Jae Joong have performed there. Yokohama Stadium has also had collaborations with popular animation like ONE PIECE and Attack on Titan.

Yokohama Stadium is even more famous because of its star baseball team. DeNA BayStars has a lot of great players who are very much at home in Yokohama Stadium. One amazing player is Yoshitomo Tsutsugo. His jersey

number is 25 and he was the captain of the team in 2018. He plays outfielder and every DeNA fan knows him because of his great batting skills. Fans also say he is a very kind person.

Among the DeNA BayStars, there are a lot of players who have tried to break into the major league. Kazuhiro Sasaki was a Japanese pitcher whose "55 wins, 1 loss" reputation is extremely popular. In 1994, he was nicknamed Daimajin (big demon) because his fans said his face can look very scary.

Last year, the DeNA BayStars were up against Hiroshima Carp three times. At the beginning of those three games, BayStars had fewer points but during the 9th inning, the BayStars won those three games. The heroes of those games were Yoshitomo Tsutsugo, Toshiro Miyazaki, as well as Jose Lopez and Yuya Onaka. Tsutsugo, Miyazaki, and Lopez all hit home runs while Onaka

did great pitching. This was very exciting for the fans of the BayStars.

Yokohama has a lot of talented athletes that play and do well here in Japan as well as overseas. Cities like Yokohama that support their teams certainly prove that Japan has a lot to be proud of!



©YOKOHAMA DeNA BAYSTARS. Baseball has a long history in Yokohama and has produced many great teams like the BayStars.

Photo by Eiichi Miyazawa

By: Ryu Takagi, Daiki Sone, Daiki Horikawa, and Kazutaka Nomura

Tourism / Food

The Culture and Tradition of Okinawa



The Shisa is a legendary creature that protects houses and the people inside.

Photo by Hitomi Nakamura

Why is Okinawa a famous destination for people around the world? Is it because of its beautiful beaches or delicious food like soki soba, chanpru, and chinsuko?

Yonahamaehama Beach was ranked 1st in 2017 as the most beautiful beach in the world. Because so many foreigners visit Okinawa along with Japanese people who go there for vacation, it is said that there are more tourists who visit

Yonahamaehama than Hawaii.

In addition to popular Yonahamaehama, there are two other famous beaches in Okinawa: Emerald beach and Kozamami beach. Okinawa is a very popular spot in Japan and tourists have a lot of great beaches to choose from.

Okinawa is also famous for its cuisine. It has both traditional food and food inspired by other countries. For example, soki soba is a type of noodle, topped with pork bone ribs and is known as a soul food in Okinawa. There is also chanpuru, or stir-fried tofu and vegetables. Awamori is a traditional alcohol made from rice and is often used in Okinawan cuisine.

When it comes to souvenirs from Okinawa, the purple sweet potato tart is the most popular one. It was created in 1986 and is a great choice for international tourists because it doesn't have ingredients that might be banned from other countries like pork or alcohol. Okinawa mennbei is another famous food.

It tastes like simmered pork and the packaging looks like the sea of Okinawa. Other popular omiyage are Chinsuko, Saturandagi, and Kokutoh chocolate from Isigaki island.

The Shisa, a legendary animal famous in Okinawa, is said to have come from China. It looks like a lion and it has a colorful body. It often appears on roofs or the gates of people's houses. The people of Okinawa think it is a guardian and can protect them from evil. Tourists often buy the Shisa omiyage as gifts.

Okinawa isn't only about beautiful beaches and delicious food. When World War II ended in 1945, America decided that Okinawa's strategic location made it perfect for U.S. military bases to fight communism in nearby countries like China and North Korea. Okinawa stayed under American rule until May 15, 1972. Okinawan people are generally described as kind but during the American occupation,

they fought hard to gain independence from the U.S.A.

Okinawa has a rich history that is made even more complex by its experiences. The culture, food, and way of life in Okinawa are influenced by many factors, including its occupation by the United States of America in 1945. But even with its struggle for freedom and identity, Okinawa remains a beautiful island to visit and a charming place to live in.



Okinawa is famous for its sapphire-blue beaches and lush, green tropical flora.

Photo by Yusuke Matsuzaki

By: Yuka Okura, Hitomi Nakamura, Chihiro Sekito, and Ayaka Saito

Japanese Traditional Noodles Connecting the World



Soba and tempura is a very popular combination in Japanese cuisine.

Photo by Akari Nogo

People know Japan is famous for ramen but there are two more kinds of noodles that are also famous in this country: soba and udon.

Soba came from China more than 9,000 years ago. However, it wasn't shaped like the noodles we know today. In those days, it was called Sobakiri. It only became noodle-shaped in the

16th century. In the 17th century, people invented many kinds of soba such as Shinshu-Soba.

Today, people eat soba because it's healthy since it's made from buckwheat. Hot water is added to buckwheat flour and, through a process called kikuneri, it's kneaded and extended to make the strands noodle-shaped.

Udon dates back more than 1,000 years ago in ancient China. It was brought by Kuukai, the founder of the Shingon sect of Buddhism, when he came back to Japan. At that time, the shape of udon was like crushed dango. It is said that it became as long as it is now during the Edo era.

Another type of noodle is sanuki udon. Udon is famous for its smooth texture. A flat-shaped

variety called Inaniwa udon is very well-known too. Sanuki Udon is eaten in Kagawa and is considered the most popular Udon in Japan.

Other countries also have their own style of cooking when it comes to soba and udon.

Thanks to international trades, many Asian countries have their own versions. Jajangmyeon is a famous dish from China with black bean paste while Tom Yum is a famous spicy noodle dish in Thailand. In South Korea, soba is very popular so it has a lot of Japanese soba shops.

These kinds of noodles are very popular among Japanese people because it's easy to get the raw materials to make soba and udon. The climate in Japan is also

perfect for this dish because cold noodles are refreshing during warm weather and hot noodles can give warmth during the colder months.

How many kinds of soba and udon do you know and which ones are your favorite?



Some types of Udon are served without broth and have a unique flavor.

Photo by Nanami Hirai

By: Nanami Hirai and Akari Nogo

Entertainment

World-Class Japanese CUPNOODLES



Instant ramen from around the world in the CUPNOODLES MUSEUM in Yokohama, Japan.

Photo by Saki Yasuda

When people say ramen, they may immediately think of Japan. Other countries also have noodles of their own but many agree that Japan has the best ramen. Japanese people love ramen so much that it has a museum dedicated to instant ramen : the CUPNOODLES MUSEUM in Yokohama. You can actually make your own original CUPNOODLES by decorating

the package and choosing one of four soups as well as four out of twelve toppings. Visitors can also eat various kinds of noodles. The CUPNOODLES MUSEUM in Yokohama is a place both children and adults can enjoy.

The first instant ramen was invented by Momofuku Ando. When World War II ended, he saw the long queues at ramen stands. Ando invented instant noodles, creating an interesting way to eat ramen so people would not have to line up anymore. He began his research because he believed ramen could be eaten immediately at home just by adding hot water.

During his travels to the United States, Momofuku Ando found that putting noodles in paper cups was a convenient way to eat instant ramen. He also discovered that cutting noodles short and eating it with forks made it easy to eat.

Now, instant noodles are a worldwide industry. They are eaten by so many people because

they are affordable and it takes less time to cook. Different countries have their own varieties of instant noodle seasoning.

In Thailand, they have tom yum-flavored instant ramen made with shrimp that taste much spicier than Japanese noodles. In Indonesia, they have Indonesian-style coconut curry flavored instant ramen. They also have Brazilian chicken flavored instant ramen. It has a refreshing flavor and is very popular among the locals.

The annual consumption of instant noodles is rapidly increasing at present. A lot of instant noodles are sold especially in Asia. China and Hong Kong ate 39 billion servings of instant noodles in 2017. Japan, a country that consumes instant noodles often, sold 5.7 billion cups of instant ramen in a year. This shows that the demand for instant noodles is high.

About 50 years ago, the technology for making instant ramen was born in Japan. Thanks

to that, a lot of instant noodle flavors have been invented in various countries around the world. Instant ramen is not only enjoyed in Japan, the land of its birth, but it has also inspired the CUPNOODLES MUSEUM in Yokohama, where you can eat, make, and learn about CUPNOODLES. It's definitely worth a visit!



Visitors can make their own original CUPNOODLES with unique toppings.

Photo by Ayaka Harima

By: Saki Yasuda and Ayaka Harima

Theme Parks in Japan

Japanese people seem to enjoy theme parks all year round. Just about everyone in Japan goes to theme parks.

Tourists and locals alike can reach theme parks easily. The efficient transportation system in Japan makes it possible for visitors to access theme parks like Tokyo Disneyland. The public transportation in Japan is fast and convenient. The cost is also quite affordable compared to what other people spend to go to theme parks in other countries.

Also, most theme parks are within walking distance from train stations. It would only take a few minutes to walk to most theme parks around Japan. People can even stay in the same theme

parks until late since going home isn't too difficult. Most theme parks also have hotels close by. Some, like Tokyo Disneyland, even offer their own resort hotel where visitors can stay.

Theme parks like Tokyo Disneyland and Universal Studios Japan (USJ) can be enjoyed by both young and old people. Disney movies are popular among children while USJ is very famous because of Harry Potter and its other thrilling attractions.

Whenever people go to these theme parks, they feel like they're actually in the movie!

By: Kanaha Hayashi and Neo Sampei

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