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ENGLISH

ハマッ子通信

3

MARCH

THE  
横浜シーサイダー  
**YOKOHAMA SEASIDER**  
MAGAZINE



and  
more!

Inside this Issue  
| Cafe & Bar Musica

Cider Insider

LEE REEVE リー・リーブ



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MAP 9

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MAP 8

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MAP 13



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MAP 3

# MARCH 2021

コロナ禍というトンネルの先に見え始めていると期待しています。まだトンネルを抜け出した訳では無く、気を抜けない状況ではありますが、毎日その光が強さを増しているような気がします。読者の皆様には、先月号で取り上げました、セルフケアと自身の周りの人達を思いやることを続けていただきたいと思います。孤独で過酷な時期、私たちは思っている以上に大きなストレスを抱えています。回復するには時間がかかるでしょうがその時は必ず来ます。そしてヨコハマシーサイダーはここで変わらず、読者の方々が楽しめるような、この土地の素敵なアクティビティをシェアし続けます。

Do you see the light at the end of the COVID tunnel? We hope so. We're not out of the tunnel yet, of course, but there is that light glowing brighter by the day. We all need to maintain caution still—we might also add hope. As we touched on in our previous issue, the need for self care and asking after those around us continues. These have been lonely, trying times for many. The stress has been greater than many realize. Recovery will take a while, but it will come. And we'll be there to share many of the wonderful activities you can enjoy in this great city of ours.

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# リー・リーブ Lee Reeve Cider Insider

リー・リーブは、妻である吉岡リーブ真依子とともにインサイダージャパン合同会社を営んでいる。横浜に長年居を構えている2人は、2017年12月に「サイダーを広めるためのツール」として英日バイリンガルの季刊誌を発行した。そして2018年2月には同じ名前で同社を設立し、そこからサイダーの輸入販売も手掛けることになり、オーストラリアを筆頭に、米国、英国やフランスからも上質のサイダーを輸入している。

Lee Reeve, together with his wife, Maiko Yoshioka-Reeve, run inCider Japan. As a "tool to promote cider", in December 2017 the long-time Yokohama residents launched a quarterly, bilingual magazine of the same name, as well as a website and associated social media channels. Soon after, in February 2018 they officially founded their company inCiderJapan G.K. From there, the company's endeavors branched into the importation and distribution of fine ciders, mostly from Australia, but also the U.S., the U.K., and France.





英国ニューキャッスル生まれでグラスゴー育ちのリーは、日本に住んで20年経つ。エネルギーで、見た目も若い(中年ではあるが30代後半に見える)リーが話し始めると、母国から離れて長年経っていてもなお残る彼のスコットランド訛りに気づく。彼と真依子はお似合いの素敵なカップルだが、今ではパワーカップル(影響力を持つカップル)になったとも言えるだろう。

『横浜シーサイダー』を長年読んでくれている読者なら、彼の名前には聞き覚えがあるかもしれない。およそ10年前、彼は本誌のディレクターを務めていた(本誌で得た雑誌発行の経験を活かして彼自身の雑誌を創刊したそうだ)。また、彼は名の知れたマジシャンでもあるので、彼のマジックショーを見たことがある人もいるかもしれない。とても親しみやすい性格の持ち主なので、外国人がいそうなバーに行けば、いつかリーに会うことになるだろう。彼はサイダーを広める活動を熱心に続けているので、いろいろなバーに足を運んでいるのだ(そして飲んでいる)。

なぜサイダーの世界に飛び込むことになったのかを尋ねると、「2015年くらいとき、サイダーが復活の兆しを見せていると耳にしました」と彼は答えた。「先にトレンドをつかみ、日本人々にサイダーを紹介するいい機会だと思ったのです」

彼は日本でクラフトビールのブームが起こるのを目の当たりにしていた。2000年代初頭、彼はひそかに自家醸造に動かし、ビールコンペや増加しつつあったクラフトビールフェスティバルにも足を踏み入れていた。その10年後、彼は日本にサイダーを広めるチャンスを目にし、その流れに乗るのには迷いはなかった。彼と真依子はサイダーの日本参入に一役買ったと言えるだろう。

インサイダージャパンを設立すると、彼の元には国内外のサイダー

Lee, who was born in Newcastle but raised in Glasgow, has resided in Japan for two decades. Youthful in both energy and appearance (he's middle-aged but could pass on the street for somebody in their late 30s), it's hard to miss his accent, albeit one mellowed by so many years overseas. He and Maiko make an attractive couple—now, perhaps, a power couple, too.

Longtime readers of the *Yokohama Seaside* may recognize his name as he was the magazine's director roughly ten years ago, a role which helped inform his current magazine endeavors. Others may have caught one of his occasional magic shows over the years—he's quite an accomplished magician. He's also a friendly personality you're almost certain to run into eventually at local bars frequented by international residents. Cider is his passion and he is a tireless advocate, often making the rounds (and drinking them, too).

"Around 2015 or so, I heard cider was making a resurgence," explains Lee as to how he got involved in this line of business. "I thought it might be a good time to get ahead of the curve and help people in Japan get cider."

He had seen Japan's craft beer boom firsthand. In the late aughts, Lee was one of Japan's underground homebrewers, participating in competitions and venturing out to the growing number of craft beer festivals. A decade later, he recognized the opportunity for cider to make inroads in Japan and didn't hesitate to run with it. You could say that he and Maiko have helped build those inroads.





について話をしたいという依頼が届くようになった。実は日本にも、まだ始まったばかりではあるがサイダー産業が形成されており、彼はメディアを通じてこのことをアピールしようとしている。リーによると、国内にはサイダーを生産する企業が数百あり、うちサイダーに特化してつづけている会社は5~6ほどだという。対して、サイダーのみ製造している企業は米国では1000以上、英国では480ほど、そしてオーストラリアは100を優に超えている。

海外の知り合いが増えていくうち、リーと真依子はサイダーの輸入をはじめたことにした。2人は2019年のほとんどを、輸入販売に必要な免許の取得やウェブサイト上でのオンラインショップの立ち上げに時間を費やした。最初に輸入したサイダーはオーストラリア産のサイダーで、売り上げは上々だったので翌年への期待は高まっていた。そして新型コロナウイルスの感染拡大が起こる。

「サイダーを載せた次の積荷が届いたときには、おもな取引先が集まる東京は静まり返っていました」とリーは話す。

2人に限らず、多くの小売店や卸業者にとっても2020年は厳しい年だったが、彼らは生き延びることが可能なニッチな市場を見つけ、むしろ成長した。リーいわく、昨年は待機状態だったそうだが、今年は再び上昇気流に乗ることを期待している。

サイダー好きの読者、または興味がある読者はぜひ彼らのオンラインストアを覗いてみよう。または横浜にも彼らが輸入しているサイダーを味わえるお店がいくつかある。その中でも、ワールドポーターズ内の「ギャザーイーティングハウス」がおすすめ。暖かくなってきたら、テラス席に座って、世界各地の「リング」が起こす奇跡の味を堪能してみよう。

Not long after launching inCider Japan, he was invited to speak about cider both domestically and internationally. Japan, it turns out, has a fledgling industry that he also works to highlight through his media. Lee estimates that there are hundreds of companies here making cider of some kind, though only about five or six are dedicated cideries, meaning that they make it exclusively. In comparison, there are over 1000 in the U.S., about 480 in the U.K., and well over 100 in Australia.

As his network of overseas contacts expanded, Lee and Maiko geared up to bring some of those overseas brands into Japan. The couple spent most of 2019 getting the proper licensing to import, distribute and also sell via an online shop that they added to their website. The first cider they imported—from Australia—sold well enough that they had high hopes for 2020. Then the pandemic struck.

“When our next shipment of cider arrived,” says Lee, “Tokyo—our main market—was dead quiet.”

While 2020 was certainly a challenging year for Lee and Maiko, not to mention most retailers and distributors, they had at least found a niche where they could survive, if not thrive. Lee describes last year as a kind of holding pattern. In 2021, the couple hope to pick up where they left off before the pandemic put the brakes on their acceleration.

If you have a taste for cider, or at least some curiosity, you can help them get back to speed by checking out their online retail store. Otherwise, there are a number of local retailers that carry their brands. @Gather Eating House, in the World Porters shopping mall, is one place we can recommend. As the weather warms, sit out on their patio and enjoy the liquid wonders that apples from around the world can create.

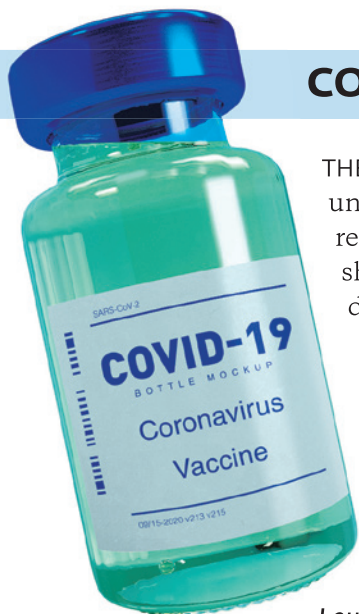


Online store: Japan Cider Market

オンラインストア: ジャパンサイダーマーケット

[www.japancidermarket.com](http://www.japancidermarket.com)





## COVID-19 Vaccine Update

THE NATIONAL PROGRAM FOR COVID-19 VACCINES is currently underway, with doctors and medical staff first in line to receive the vaccinations. Notices for Yokohama residents should be arriving through the mail for specific starting dates and vaccination center locations beginning in March.

The second phase recipients will be residents reaching 65 and over this year. The vaccines will be available free of cost to all residents. Although the new dedicated call center phone numbers are not yet available as this notice goes to print, advice will be available for non-Japanese speaking residents at any time through International Lounges operated at locations throughout the city by the respective wards such as the *Naka Ward International*

*Lounge (045-210-0667)* and foreign language advisory centers operated by *YOKE (045-222-1209)*.

Designbolts.com

Details are available on a Yokohama City site dedicated to COVID-19, with timely updates for residents seeking the vaccines.

[www.city.yokohama.lg.jp/lang/covid-19-en/vaccination-info.html](http://www.city.yokohama.lg.jp/lang/covid-19-en/vaccination-info.html).

### POLLEN ALERT

Though seasonal influenza numbers declined dramatically this past season, not so the projections for this year's hay fever and allergies. Pollen count is already on a steep rise, due, in part, to the number of mature cedar and other pollen-rich trees, along with record heat of the previous summer. Masks have become de rigueur in these times of the corona, which will also help to protect wearers from exposure to pollen. Typical allergies are associated with runny nose, sneezing and itchy eyes but commonly, not coughing. COVID-19, on the other hand, may range from asymptomatic, or mild cold-like symptoms, to severe pneumonia, accompanied by fevers and aches.

**One significant difference which is worth remembering is that pollen allergies are not known to affect the sense of smell unless there is significant clogging of the nasal passage.**

Consult your physician for advice. For home remedies, look no further than your local drug store which will have entire sections of the store dedicated to everything from the usual medications, to nasal sprays, humidifiers, air purifiers and a full fashion range of the latest mask designs.

MAP  
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This page has been brought to you as a public service of the Yokohama **BLUFF CLINIC**. Please note that the hours of the Clinic will change from March 31st. **The new hours are:**

<b>Medical</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>
	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 13:00 <i>Afternoon closed</i>	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00
<b>Dental</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>
	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00	<i>Closed all day</i>	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00	09:00 ~ 12:30 13:30 ~ 17:00

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- 1 Dark Room International [D-2]
- 2 Antenna America [D-3]
- 3 The Warehouse By Tomei Wines [D-3]
- 4 Sagan [E-6]
- 5 Toraya [D-3]
- 6 YIEA [C-2]
- 7 Nakamaru Dental Clinic [E-6]
- 8 Café Elliott Avenue [D-7]
- 9 Bashamichi Taproom [D-4]
- 10 Ishikawacho Green [E-6]
- 11 Bashamichi Green [C-3]
- 12 045 Yokohama Canvas Bag [C-4]
- 13 Yokohama Brewery [D-3]
- 14 Apollo [D-3]
- 15 GATHER@EATINGHOUSE [B-4]
- 16 Kinpira Kitchen [D-3]
- 17 Bluff Clinic [E-8]

MAP  
2





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MAP 14

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MAP 16

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MAP 6



# Cafe & Bar Musica

**Address** Minami-ku Gumyoji 149-1-104  
南区弘明寺149-1 ホーユウリレント弘明寺第2 104

**Hours** 14:00~26:00\*  
(often irregular)  
Tel: 045-326-6673

※新型コロナウイルス対策による営業時間の変更がございます。

賑やかな弘明寺かんのん通り商店街を歩いていくとCafe & Bar Musicaという落ち着いた雰囲気のお店が視界に入った。中に入るとピアノを始めとした様々な楽器が目に入る。シンプルなカウンター席が10席ほどと、テーブル席も設けてあり、ゆったりとできるカフェバーである。

さっそく、ピザかパスタをお好みで選べる日替わりランチセット(¥1400~)を注文した。この日のパスタは、小さなホタテとプチヴェールのペペロンチーノで、旬の素材の味や様々な食感を活かした春の訪れを感じさせるような一品だ。食後のコーヒーは6種類ほどから選ぶことができ、ハーブティーも店主自ら選んだこだわりを感じさせるラインナップ。

店主の鈴木虎太はバーやビストロで修行を積み、2019年10月にライブミュージックを楽しめるバーをとMusicaをオープンした。弘明寺に惚れ、この町で生きていこうと決めたそうだ。元々は14時開店だが、営業時間短縮に伴い11:30からオープンしている。店主一人で営業しているため不定休だが、Instagramやフェイスブックで営業日や日替わりメニューの確認ができる。

17時過ぎからはバータイムになり、クラシックなウイスキーやカクテル(¥650~)などを楽しめる。自身をコレクターと称するのも納得がいくほど豊富なドリンクメニューでバー初心者でも入りやすい。フードもドリンクも妥協したくないと語る鈴木的情熱や日頃の忙しさを忘れさせてくれるような空間がまた来たいと思わせる秘訣だろう。



Walking through lively Gumyoji Kannon Street Shopping Arcade, I discovered Cafe & Bar Musica, an establishment with a relaxing ambiance. A piano and other instruments catch your eye upon entering the place, enticing you to leisurely pass time with a drink and some melodies. Have a seat at one of the 10 counter spots or 3 tables, including one outside.

To start, I ordered their daily lunch set with choice of pizza or pasta (¥1400~). The pasta of the day was peperoncino with bay scallops and petite vert, which highlighted seasonal ingredients as well as a variety of textures. For post-meal drinks, they offer 6 kinds of coffee and herbal tea personally selected by owner Kohta Suzuki.

Suzuki gained experience working at bars and bistros with the intent of creating a space to enjoy live music performances. The Yokohama native became enamored with Gumyoji and decided to open his own place there in September 2019. Though hours are somewhat irregular as it is run solely by Suzuki, info and daily menu updates can be found on Instagram and FB.

Musica transforms into a bar after 5pm. The expansive drink menu features whiskey, original cocktails (¥650~) and more. Suzuki considers himself an alcohol collector. Musica is perfect for people who are looking to try various drinks. Though the focus is beverages, Suzuki takes pride in the quality of food served. His passion and the bar's atmosphere will take your mind off your busy life. You will surely be drawn to visit again.

\*Musica currently opens at 11:30 due to the pandemic  
(usual start is 14:00)





Photo by Moemi Abe



Photo by Moemi Abe



Left and bottom photos by Akihisa Fukahori







Photo by Hisao Saito



Photo by Hisao Saito

# Aspirations of Youth

Text by **Hisao Saito**

仕事柄、様々な場所に行くことが多い。

小学校の卒業文集で俺は、「将来カメラマンになりたい」と書いていた。当時の「カメラマンになりたい」は、今の小学生の言う「YouTuberになりたい」みたいな感じだったと思う。周りの大人の反応がそんな感じだったのを今でも覚えている。

言葉で言うと夢を叶えたわけだが、カメラマンにも色々な種類があり、今の俺は小学生の頃に描いていたカメラマンとはちょっと違っている。ただ、様々な場所で人や物、景色と出会い、その感動に向かってシャッターを切ることは共通していると思う。

最近のロケは、若手2人に同行してもらっている。俺が20代の頃、師匠に経験させてもらったことを彼らに伝えることが、師匠への恩返しだと思っているからだ。

今回は、そんな彼らの写真を見てもらいたい。彼らの目に入った事象が、彼らの感性というフィルターを通して二次元のモノクロの世界を作り出している。まだ彼らに負けるわけにはいかないが、上手くなる彼らを見ているのは、実はちょっと嬉しい。

My photography work takes me to a lot of places.

In my elementary school yearbook, I wrote that I wanted to be a photographer. To this day I can still recall the somewhat surprised reactions to my unusual choice by the adults present. I think in this day and age, children with similar aspirations might substitute “YouTuber” for “photographer”, but the concept is the same.

For the most part, I was able to realize the dream of my youth. Though there are a variety of photographers and I’m not the type I imagined as a child, I encounter many people, things, and scenes and snap shots of those that inspire me. That is essentially what I wanted to do as a kid.

Currently, I am accompanied on shoots by my two young apprentices. In guiding them, I feel I pay homage to the instructor I learned from in my 20s.

In these pages, I share their photos alongside my own. These exhibit the manner in which we each personally translate a subject through our own eyes to present it in a two dimensional monochrome print. I don’t plan on letting them overtake me anytime soon, but I must admit, I am encouraged to see their skills adeptly developing.

**DARK ROOM INTERNATIONAL**



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新しくなりました!

# Japanese Craft Bar

# AKATSUKI NO KURA



— <壁の酒 均一料金> —

序ノ口 45cc **290** YEN

酔ノ口 90cc **490** YEN

**All-you-can-drink**

90分 **2,180** YEN

70銘柄以上  
SAKE  
Please Choose!

「AKATSUKI NO KURA」は、全国47都道府県全ての日本酒を味わえる「壁の酒」70銘柄以上をカジュアルにお楽しみいただけるJapanese Craft Barです。壁の酒は、ボトルを見ながらお選びいただき均一価格でのご提供。「壁の酒」に加えて、タップから注ぐ酒蔵でいただくようなフレッシュな「生の酒」や料理に寄り添う「ペアリングの酒」、更に厳選したクラフトビールや酒蔵の果実酒、オリジナルカクテルをゆったりとソファ一席で楽しめる空間となっております。

こだわりの料理は創作シャルキュトリーや片手でさくっと食べられる手巻き寿司、厳選チーズ、牡蠣など豊富にご用意。リニューアルをし更に進化したAKATSUKI NO KURAへ是非足をお運びください。

Japanese craft bar AKATSUKI NO KURA stocks more than 70 brands of sake from every prefecture of Japan for savoring in a casual atmosphere. Make yourself at home in our new lounge area.

Choose a bottle from our reasonably priced "wall of sake" and our staff will pour you a glass. We also offer a variety of fresh nama (unpasteurized) sake on tap as well as sake-cuisine pairing sets. Excellent craft beer, fruit liqueur, and creative cocktails round out the drink menu. Our original food menu includes creative charcuterie, hand-rolled sushi, select cheese, and oysters.

Stop by our recently remodeled bar to begin your sake journey today!

MENU	
Nama Sake	600~
Craft Beer	790~
Sake Pairing	550~
Cocktail	550~
Cheese	520~
Appetizers	320~
Oyster	450~
Charcuterie	620~
Temaki Sushi	580~
No table charge	



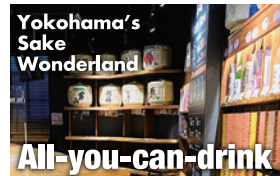
Japanese Restaurant

酒とつたり  
SAKE TOTOTARI

045-624-9923

MON>SAT 17:00-24:00

SUN/  
HOLIDAYS 12:00-23:00



Japanese Craft Bar

AKATSUKI NO KURA

045-624-9913

MON>FRI 17:00-24:00

SAT 12:00-24:00

SUN/  
HOLIDAYS 12:00-23:00

Sheraton NISHIGUCHI JR YOKOHAMA st.

TAKASHIMAYA

SOTETSU JONJUS

Sotetsu Minamisaiwai Bldg 2F  
(Nishiguchi PostOffice2F)  
1-10-16 Minamisaiwai Nishi-ku Yokohama





Lamb  
ラム モモ  
(チベットの蒸し餃子)  
Momo

※Content for Green Pages is sponsored by Charcoal Grill Green

ラム粗挽き(ハンドカットで粗めの挽肉にする)	300g
コンソメスープ(液体)	30cc
クミンホール(軽くすり潰す)	少々
ガラムマサラ	少々
ニンニク(みじん切り)	少々
生姜(みじん切り)	少々
玉葱(みじん切り後レンジで加熱)	1/2ケ
レモンの皮(すりおろし)	少々
牛脂	30g
パクチー(みじん切り)	20g
ブラックペッパー	適量
塩	5g
餃子の皮	

lamb (minced)	300g
consomme soup (liquid)	30cc
whole cumin (finely ground)	to taste
garam masala	to taste
garlic (minced)	to taste
ginger (minced)	to taste
onion (minced & heated in microwave)	1/2
grated lemon peel	to taste
beef tallow	30g
coriander (chopped)	20g
black pepper	to taste
salt	5g
dumpling wrappers	

- 1 餃子の皮以外の材料をボールに入れ混ぜ合わせる。
- 2 1の材料を餃子の皮で小籠包のように包む。
- 3 蒸し器を用意し湯を沸かして蒸す。5～7分(大きさによって時間は変動)
- 4 皿に盛りお好みのソースでどうぞ!

- 1 Mix all ingredients (excluding wrappers) in a bowl.
- 2 Wrap the ingredients of 1 in dumpling wrappers,. Form into typical xiaolongbao shape.
- 3 Boil water for steamer. Steam dumplings for 5-7 minutes (time varies depending on size).
- 4 Serve with sauce of your choice.



Creative Food Menu • Craft Beer & Wine  
in a Friendly Atmosphere

charcoal grill & bar

green

石川町

ISHIKAWACHO



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Weekends & Holidays: 16:00-26:00

馬車道

BASH AMICHI



NAKA-KU, BENTEN-DORI 6-79

TEL 045-263-8976

Lunch: 11:30-14:00 | Sat, Sun, & Holidays

Dinner: 17:00-24:00

[www.greenyokohama.com](http://www.greenyokohama.com)

