

¥0 日本語
ENGLISH

ハマッ子通信

08

AUGUST

THE 横浜シーサイダー
YOKOHAMA SEASIDER
MAGAZINE



Inside this Issue

MADE IN
HANDS

254Beer
& Restaurant

元町公園弓道場
Motomachi Park Archery Club

and
more!

横浜の不動産は
おまかせください。



YAMADA
REAL ESTATE SERVICE

WWW.YOKOHAMARENT.COM



有記会社 **ISX**
YAMADA REAL ESTATE SERVICE

代表取締役 山田智也
Tomoya Yamada
English Speaking Realtor

1-4-5 OKANO
NISHI-KU, YOKOHAMA
TEL: 045-313-1011

SEASIDER

広告掲載やその他のお問い合わせ
For advertisement and other inquiries email
info@yokohamaseasider.com

English Speaking Attorney In Kawasaki City

(next to Tokyo & Yokohama)

Legal service in English
on cases related to Japan

Kei Sumikawa (Attorney at Law)
web@smkw.biz <https://sumikawa.net/>
TEL: 044-276-8773
Member of the Kanagawa Bar Association

国内案件にも
対応いたします。
弁護士 澄川 圭
(神奈川県弁護士会所属)

 澄川法律事務所
Sumikawa Law Office



Ronnefeldt
TEA EXCELLENCE SINCE 1823

Exquisite teas from around the world

Ronnefeldt, established in 1823, is one of the leading brands of high-quality teas and can be found in many of the world's finest hotels, restaurants, and other hospitality and catering businesses.

@ronnefeldt_japan Otti Boeki Co.,Ltd.
f @ronnefeldt.japan www.ottiboeki.jp




Bashamichi Taproom

JAPAN'S FIRST AUTHENTIC AMERICAN-STYLE SMOKED BBQ CRAFT BEER PUB.

045-264-4961
5-63-1, SUMIYOSHI-CHO, YOKOHAMA-SHI, KANAGAWA-KEN
MON-FRI: 17:00 TO MIDNIGHT
SAT, SUN & JAPANESE HOLIDAYS: NOON TO MIDNIGHT
**LAST ORDER: FOOD 22:30 / DRINK 23:30 DAILY
Homepage: www.bairdbeer.com
E-Mail: bashamichi-tap@bairdbeer.com

MAP 9

地球と人や動物に配慮した、エシカルで
オーガニックのフードが買えるオンラインストア

YOUR #1 ONLINE STORE FOR ORGANIC AND ETHICALLY SOURCED MEAT AND PRODUCE IN JAPAN






HORIZON FARMS
WWW.HORIZONFARMS.JP



to 登良屋

ra YOKOHAMA'S
LEGENDARY
ya SASHIMI

Yokohama
Naka-ku, Yoshida-machi 2-3
045-251-2271
MON-SAT 11:00-21:00 (L.O. 20:30)



MAP 5

横浜ビール

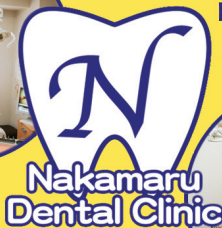


Yokohama's
Original
HOMETOWN
BREWERY

NAKA-KU, SUMIYOSHI-CHO 6-68-1
Phone: 045-640-0271 Pub Hours:
Weekdays: 6-11pm, Weekends, 1-11pm
www.yokohamabeer.com

MAP
2

Expert care from a friendly,
internationally trained,
English-speaking
dentist



Nakamaru
Dental Clinic

Naka-ku, Ishikawa-cho 1-13-5
Mamebun Bldg 3F (above HAC)
045-664-4618
www.nakamaru-dental.jp

UCLA Certified

MAP
7

Tomei Wines



Yokohama's Oldest
California Wine Importer

www.tomeiwines.com



Online Store
Wine Club

Bottle Shop &
Tasting Room Hours
Mon-Fri : 11:00-18:00

Tomei's Co., Ltd.
株式会社TOMEI'S

Arai Bldg. 2F, Yoshidamachi 3-14,
Naka-ku, YOKOHAMA
TEL : 045-228-7939

MAP
3

SEASIDER

AUGUST 2022

暑さが続くと、ひんやりとした秋を待ち遠しく感じる人も多いと思います。そして寒い冬がくると、春の陽気を心待ちにする人も。私たちは、夏が来ると冷たい地元のビール（またはアイスティー）、バーベキュー、ビーチやアウトドアが楽しみとなります。ですが、遊んでばかりもいられません。現在、私たちはNPO法人設立に向けて、新しいチームと新しいコンテンツの準備を進めています。きっと読者の皆さんにも気に入っていただけたと思います。もうしばらくお待ちを……

In the heat of summer, many long for the cool days of autumn. In the cold of winter, many long for the warm days of spring. For us, summer makes us crave cold local beer (or iced tea), barbecues, beaches, and outdoor fun with friends. But it can't be all fun and no work! We continue to prepare for our transition to NPO status with a new team and new directions for content. We're confident you'll like our new iteration... We're almost there...



Help Support us • Patreonで支援する:
www.yokohamaseasider.com/supportus

広告掲載やその他のお問い合わせ
For advertisement and other inquiries email

info@yokohamaseasider.com

Follow us on Facebook, Twitter & Instagram

f www.facebook.com/SeasiderMagazine

t @YokohamaSsr

i @yokohamaseasider

Publisher
Bright Wave Media,
Inc.

Design
Matthew Gammon

株式会社
Bright Wave Media

Cover
Summer sunsets
from the beaches
of Shonan (photo:
Gammon)

Editorial
Ry Beville
Akiko Ishikawa
Hisao Saito
Brian Kowalczyk
Mai Furukawa
Glenn Scoggins
Joseph Amato

231-0063 Yokohama,
Naka-ku, Hanasaki-cho
1-42-1
Noge Hana*Hana 2F
(Appointments only)

Copyright 2022



The contents of The Yokohama Seaside Magazine are fully copyrighted. No part of this magazine may be copied, distributed or reproduced in any form without the written consent of Bright Wave Media. Opinions expressed herein are not necessarily endorsed by the publisher. We are not responsible for the quality or claims of advertisers. YSM is available at roughly 500 locations. Except for ads, and unless noted, none of the content in the Yokohama Seaside Magazine is paid publicity. We feature information we think is important.



FSC®森林認証紙、ノンVOCインキ(石油系溶剤0%)など印刷資材と製造工程が環境に配慮されたグリーンプリンティング認定工場にて、印刷事業において発生するCO2全てをカーボンオフセット(相殺)した「CO2ゼロ印刷」で印刷しています。

For more info visit www.yokohamaseasider.com 3



photos right care of Made in Hands

MADE IN HANDS GET YOUR GOURMET BURGERS

Address 港北区日吉2-2-16 第一マルシンビル2F
Kohoku-ku Hiyoshi 2-2-16-2F
Tel 045-294-9169

Hours 平日 11:30~14:00, 17:30~21:00, 土日 11:30~21:00
Closed Mondays (売り切れの場合は早じまいあり。月曜定休)
Web made-in-hands.com

Text by Akiko Ishikawa

働く内容や働き方を多様に選択できる現代。さらなる仕事のやりがいを求めて、起業を志す人も増えている。今回取材した、日吉でグルメバーガー店を経営する「MADE IN HANDS」オーナーの阿部和彦も、異業種から飲食業界へ参入し、起業した一人だ。

阿部は筑波大学大学院を卒業後、大手外資系コンサルティング会社に就職した。ここではクライアント企業のITを活用した業務内容の効率化や、グローバル展開のサポートなど、幅広い分野で実務経験を積んだ。しかし彼は、社会の仕組みを広く知ることができる企業でしばらく学んだのち、独立して飲食店を開業するというロードマップを最初から決めていた。順風満帆に見えるキャリアだが、辞める決断に迷いはなかったと話す。何が彼をそこまで惹きつけたのか聞いてみると、シンプルな答えが返ってきた。大学時代、一人暮らしがきっかけで料理をするようになった阿部は、仲間を呼んで料理の腕をふるまう機会を重ねるうちに、人に喜んでもらう楽しさと、その奥深さにどンドンとはまっていったという。

独立後は、ジャンルを決めた「専門店」を開きたいと思いつつも、何を扱う店にするかずっと未定だった。居酒屋やピストロだと、肉・魚・野菜など幅広い食材を扱うことになり、一人で調理するには工程が複雑だ。そして材料が余れば食品ロスのリスクが高まる。それは昔、居酒屋でアルバイトを

In today's rapidly changing world, many people who have traditionally stayed in their present jobs for a long time have suddenly made changes in their work in search of a more rewarding life. Kazuhiko Abe is one such person. He is the owner of Made in Hands, a gourmet burger shop in Hiyoshi.

After graduating from the University of Tsukuba Graduate School, Abe received a position at a major foreign consulting firm. There, he gained practical experience in a wide range of areas, including improving the efficiency of client companies' IT-based operations and supporting their global expansion. However, he had decided from the beginning that his life roadmap would be to open his own restaurant after studying in a company that would give him a broader view of the world. Although his career appeared to be forward-looking, he says he had no doubts about his plan to quit. When I asked why this new path appealed to him, he gave me a simple answer. While at university, Abe invited friends over to share his cooking skills, and with these experiences he became more and more enthusiastic about the joy of making people happy



Kazuhiko Abe

しながら日々感じていた事だった。しかし、バリエーションが少なすぎると店としての面白さに欠けるので、アンテナを張りながら可能性を探る日々は続いた。転機が訪れたのは社会人3年目のある日、業務が忙しく昼食を食べ損ねた状態で街を歩いていた時のこと。中途半端な時間帯で開いている店が少なく、たまたま入ったのがグルメバーガーの店だった。それまでグルメバーガーという存在は知っていたが、食べるのは初めてだった阿部は、予想をはるかに越える味わいと、その食べ応えに衝撃を受けたという。バーガーは肉、パン、野菜という基本的な食材は共通しているが、ソースやチーズ、ベーコンなど挟む具材を変えれば、風味が変化し別のメニューになる。その時、「自分が求めていた商材は、まさにこれなのでは？」と感じたと語る。

退職後は都内のグルメバーガー店で修業しながら、休みの日にさまざまな店を食べ歩き研究を重ね、2016年9月に念願の店をオープンした。店名の通り、パンも粉から手づくりで毎日焼いており、ベーコンも手間暇かけて熟成させている。パテはビーフ100%を使用、そこに秘伝のソースが添えられている。

まるで自分自身をコンサルティングするように、ゼロから店をプロデュースしていく作業は、阿部のようなこだわり派の人間には心が躍るプロセスに違いない。前職で多くの企業と関わって得た知識も、今に生きているだろう。客のニーズをいち早く把握しメニューに生かしながら、新しい味の研究にも貪欲だ。「MADE IN HANDS」をひとたび訪れたら、阿部の思いが込められたハンバーガーを通じて、ワクワクするような体験があなたを待っていることだろう。

and their deep appreciation for his homemade food.

Abe ventured to open a "specialty restaurant" with a specific food genre, but he had always been undecided about what to serve. An *izakaya* (Japanese-style pub) or bistro would require handling a wide range of ingredients, such as meat, fish, and vegetables, and the cooking process would be too complicated for one person, he thought. Furthermore, Abe was worried about the surplus of ingredients and the risk of food loss. "This was something that concerned me every day while working part-time at an izakaya," he recalled. However, if there were too few variations, the restaurant would lack appeal, so he continued to search for possibilities with eager eyes. The turning point came one day during his third year at the company during his lunch break. Having missed the normal lunch time break, Abe noticed that many of the usual restaurants were already closed. He finally stumbled into a gourmet burger joint. Although he had heard of gourmet burgers before, this was the first time for Abe to actually eat at such a shop. The basic ingredients of a burger are usually the same: meat, bread, and vegetables and yet, Abe was mesmerized by this shop—just changing the sauce, cheese, bacon, or other ingredients of the burger. It became a whole new culinary experience. At that time, he felt that this was exactly the kind of product he was looking for.

After resigning from his job, Abe trained at a gourmet burger restaurant in Tokyo and spent his days off eating and researching various restaurants before opening the restaurant of his dreams in September 2016. As the name of the restaurant suggests, the bread is handmade from flour and baked daily. The bacon is aged with a lot of time and care and the patties are made from 100% beef and are served topped with a secret sauce.

The process of establishing a restaurant from scratch must be an exciting one for someone as particular as Abe. The knowledge he gained from working in various job environments is still very much present today. He is quick to understand his customer's wishes and apply them to his menu, and at the same time exploring his own quest for new menu variations. Made in Hands is sure to offer customers exactly the appeal and excitement Abe instills in his own recipes.

Covid Update

It has been a difficult few years, but experts are finally looking past the vagaries of numbers which continue to rise and fall in pockets, and to start planning a return to normalcy in a post-pandemic world.



For well over two years, the coronavirus pandemic has colored our lives. Our work environments, vacations, schools and every social occasion have all had to take the most damaging global health crisis in more than a century into consideration.

Today, however, aggressive vaccine programs coupled with a majority of the public heeding common-sense precautions mean that the crisis appears to have peaked in most advanced economies. Here in Yokohama, that is visible in far larger crowds at Yokohama Stadium for DeNA Bay Stars baseball games, the bars in the backstreets of Noge being once again packed, and far more people looking forward to an overseas vacation this summer.

One of Japan's leading epidemiologists says the next stage in the virus' cycle is for it to "settle" into the human population and for the public to accept that while the coronavirus may never be eliminated entirely and that occasional

flare-ups are likely, we need to be of the mindset that it is just another virus that is out there.

Taro Yamamoto, a professor of international health at the Institute of Tropical Medicine at Nagasaki University, said in a recent interview with the Mainichi newspaper that much of the world has already acquired herd immunity, coronavirus is fading into "just one of many infectious diseases", and he points out that viruses can even disappear from human society in time.

Japan was reporting around 15,000 cases a day in late June, down significantly from a peak of slightly above 100,000 new infections a day in early February. And the "conclusion" to the crisis phase of the outbreak is on the horizon, he said.

"We are entering a process of recognizing that the disease and the virus that causes it is not something that can be eliminated but is 'something that exists in society,'" he said. "I think that recognition is the 'conclusion,' because the coronavirus changes from being a special disease into a regular one."

Yamamoto insists the stringent restrictions imposed in the very early stages of the health crisis were appropriate as not enough was known about the new virus and that failing to introduce measures could have led to medical facilities being overwhelmed. Japan recorded relatively fewer deaths than many other countries, although he admits there was a price to be paid in terms of economic and social activity.

And he predicts that in one generation's time, people will be infected with the virus as infants and obtain immunity.

"And as those infants grow up and become adults, they will be infected several times," he said. "And when they are adults, I think it will become an illness that doesn't result in particularly severe symptoms."

This page has been brought to you as a public service of the Yokohama **BLUFF CLINIC**.

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

Closed on Sundays, December 25, and national holidays

bluffclinic.com

254BEE R & RESTAURANT

Text & Photos by **Glenn Scoggins**

Address 神奈川県白楽100-25
Kanagawa-ku Hakuraku 100-25
Hours 17:00-23:00 Wed-Fri
15:00-22:00 Sat-Sun
Tel 045-834-9986
Web 254beer.base.ec

近年、日本では野生鳥獣肉（「ジビエ」フランス語の *gibier* に由来）の料理がちよっとしたブームになっており、猪肉や鹿肉はもはや珍しいものではない。また、馬は野生というわけではないが、馬肉は長野県や熊本県では古くから一般的な食材として親しまれている。2017年から2020年にかけて、馬肉に特化した「29BY」というブルーパブが吉田町にあった。しかし建物の老朽化により、2021年に移転を余儀なくされた。現在は「254BeeR & Restaurant」へと名前を変え、東横線白楽駅の東口から徒歩1分の場所にある新しい場所で、席数30、キッチンとビール醸造設備が揃ったおしゃれな店として存在感を放っている。

醸造責任者の五條芳範は「横浜ビール」出身。254BeeR & Restaurant を運営する株式会社N-1の代表取締役、松本大輔とは長年一緒にパートナーとして仕事してきた中で、同社は野毛町で2店舗飲食店を営んでいる。メニューには馬肉の刺身、燻製、グリルなどがずらりと並んでいる。また、北海道産や東北産の鹿肉、冬場には野生の猪肉も。ジビエ以外にも多数の料理があり、肉食好きにはたまらない。馬刺し盛り合わせなどメイン料理の平均は1,450円ほどだ。

五條は独創的で、さまざまなアイデアを持つブルワード。先日のビールのラインナップは、ドライホップされたセゾン、甘夏サワー、アンバーエール、ペールエール、IPA2種や、オーストラリア産のゲストビール2種。全品スモール(260ml)またはレギュラー(350ml)サイズから選べ、750円から900円で楽しめる。アルコール度数が高すぎるものやホップの風味が強すぎるようなビールはなく、すべて料理と楽しめるような満足感のあるビールが提供されている。ビールを仕込むとき、事前に計画せずに心の赴くまま、その豊富な経験と「こんなビールが飲みたい」という欲求に従って直感的に醸造すると五條は明かしてくれた。

スタイリッシュな店内には、角のムフロン羊をモチーフとしたデザインが各所に飾られていることに気づく。このデザインは、店名の「254」にも表されているが、2人が同じ昭和54年(1979年)の未(羊)年生まれであることにちなんだものさうだ。未年生まれの人(筆者もその一人だが)、この囲いのなかでは家にいるかのようにくつろいでしまうことだろう。



A recent mini-boom in wild game meat (*jibie*, from the French *gibier*) has hit Japan, and boar and venison are no longer rarities on a menu. While horses are hardly wild, horse meat has been popular in Nagano and Kumamoto for centuries. From 2017 to 2020, a brewpub called 29BY specializing in horse meat was a fixture in Yoshida-machi, but the deterioration of the building forced a move to suburban Hakuraku in 2021. Its sparkling new location, just minutes from the east exit of the Toyoko Line station, features a modern brewery and kitchen and room for 30 guests.

Brewmaster Yoshinori Gojo, an alumnus of Yokohama Beer, and CEO Daisuke Matsumoto have partnered this enterprise for years, with two sister bars in Noge-cho. The menu features every permutation of raw, cured, and grilled horsemeat, but has expanded to include venison from Hokkaido and Tohoku, plus wild boar in winter. There are plenty of more conventional dishes on offer, though directed mainly at carnivores. Main courses average ¥1450.

Gojo is an inventive and versatile brewer. Recently one could choose among dry hopped saison, *amanatsu* sour, amber, and pale ale, as well as two IPAs and two Australian guest beers. All come in small (260ml) or regular (350ml) glasses, priced at ¥750 and ¥900 respectively. None are excessively strong or over-hopped; all are satisfying. The mercurial Gojo freely admits that he doesn't plan ahead but brews on impulse, based on his long experience and what he wants to drink.

The restaurant is festooned with images of mouflon rams, their curving horns incorporated into Matsumoto's stylish design. The sheep motif also explains the name 254: the two men were born in Showa 54 (1979), the Year of the Sheep. All fellow *bovidae* (I am one) will feel right at home in this corral!





- 1 Dark Room International [D-2]
- 2 Yokohama Brewery [D-3]
- 3 The Warehouse By Tomei Wines [D-3]
- 4 Tartscafe [E-3]
- 5 Toraya [D-3]
- 6 YIEA [C-2]
- 7 Nakamaru Dental Clinic [E-6]
- 8 Cafe 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-6]
- 13 Motomachi Park Archery Club [E-8]

横浜 穴場

元町公園弓道場

Motomachi Park Archery Club

Text by Joseph Amato
Photos by Amato and Ishikawa

Address 中区元町1-77-5
Naka-ku Motomachi 1-77-5

Tel 045-641-1217

Web yokohama-kyudo.com

MAP
13



Kazuo Kumakura



今年9月1日で関東大震災から99年経つが、横浜市では100年の節目を迎える2023年にかけてさまざまなイベントを予定している。当時のがれきの山と化した横浜市の様子や地震がもたらした影響は、この自然災害の生存者による多くの手記を通じて、消えることのない記憶となって人々の脳裏に刻まれている。特に横浜市は、80%近い部分が震災と火災により壊滅的な被害を受けたが、その後安全性を最優先に急ピッチで復興が進められた。震災によって新しく造られたエリアの一つに山下公園がある。震災当時、がれき廃棄所に指定された場所であったが、がれきを埋め立てた上に造られ、1930年に日本で最初の臨海公園として開園した。

山下公園の上方に位置する山手エリア、中でも元町公園周辺は勾配のある散歩道が多く、多くの外国人の別荘が倒壊した。この地域を再建する目的で、公園の最も低い場所に1931年(昭和6年)元町公園弓道場が誕生した。山手本通りに点在する西洋風の建造物や外国人墓地に囲まれた地域に目を奪われ、この弓道場や元町公園プール(1930年建造)には気づかない人もいるかもしれない。

弓道を極めるための弓道場として建設され、稽古(練習)場としては関東地区で当時最大の規模となった。取材のため訪れると、管理責任者の久間倉一男氏(弓道四段)が弓道場の歴史について教えてくれた。久間倉氏によると、元町公園弓道場は戦後占領により1953年まで使用禁止となった。最初の木造の道場は1945年5月29日の空襲を免れ、1970年まで現存していたが、その後、改築され現在に至る。久間倉氏は、古くから伝わる弓道の技を覚えたいと門を叩く人々を迎えてくれる。初心者は、月2回金曜日もしくは土曜日、全10回(5,000円)の初心者講習に参加可能だ。通常、初心者講習会を修了したあとは、それぞれの会に入会し修練を積んでいく。経験を積んでいくうち、自分の弓矢と袴を購入する人も多い。

元町弓道場は9:00-17:00開館。(第三月曜日、祝日休館)指導は日本語のみで行われる。



The Great Kanto Earthquake approaches 99 years on the first of September and already the city is planning events to mark the centennial throughout 2023. Through the many writings recorded by survivors of this natural disaster, the devastation and aftermath of this day left an indelible stamp on their memory. Particularly in Yokohama, where nearly 80% of the city was destroyed by the quake and ensuing fires, rebuilding the city quickly with an attention to safety became the priority of the local government. One new area that was a result of the earthquake is Yamashita Park—the site was selected as the disposal site for the rubble and was completed as Japan’s first seaside park in 1930.

Above Yamashita Park in the Yamate area, many foreigners’ large summer homes also collapsed, in particular, the area around Motomachi Park with its many pathways descending the hillside. Rebuilding this area gave birth to the Motomachi Park Archery Club in 1931 at the very bottom of the park. Sightseeing around the surrounding Western-style homes and the Foreigner’s General Cemetery dotting Yamate-dori, one might miss this archery club or even the Motomachi Pool (1930).

Originally built for a small group of archery specialists, the *dojo* (martial arts training hall) soon became one of the largest in the Kanto area. On my visit to the club I was greeted by the current director, Kazuo Kumakura, a fourth-*dan* (fourth degree, out of nine) archer. He recalls that although the club began with strong membership, soon after the war it was closed until 1953 during the occupation. Avoiding the fire-bombings of May 29, 1945, the first wooden structure survived until 1970, when it was replaced by the current administrative offices. Kumakura greets archery enthusiasts who are interested in learning this ancient martial art. Beginners may start by attending a preliminary course held either on Fridays or Saturdays, twice a month, for a total of ten lessons (¥5000 total). Usually beginners continue these preliminary lessons for several years before they embark on their own private

lessons. Advanced archers who pursue lessons tend to buy their own equipment and *hakama* (robe).

Motomachi Park Archery Club is open everyday from 9:00 ~ 17:00 except on the third Monday of every month and holidays. Lessons are held in Japanese only.





写真の力

THE POWER OF PHOTOS

Text by **Hisao Saito**
Photos by **Jumpei Kawasaki**

「良い写真」と聞いた時、どんな写真を思い浮かべるでしょうか。綺麗に写っている写真、かっこいい写真、センスの良い写真などなど。

ある幼い女の子とのエピソードをご紹介します。

女の子は、度の厚いメガネを掛け、歯に矯正器具を付けていて、お世辞にも「かわいい」とか「綺麗」というお顔立ちとはいえませんでした。でも女の子の目はキラキラしていて、そしていつもニコニコしているととても愛らしい子でした。その日、女の子はサイドボードに飾ってあった1枚の写真を、私に見せてくれました。とても美しい若い女性のポートレート。

「私のひいおばあちゃんの写真なの」と、その子は教えてくれました。

「私も大きくなったら、ひいおばあちゃんみたいに綺麗になるんだ」と、とても幸せそうに話してくれました。

50年前の写真が時を超えて、女の子へ前向きに生きる活力を授けたのです。良い写真は、将来への指針となり未来への希望を生み出す力を持っています。

When you hear, “That’s a great photo,” what comes to mind? A photo that was beautifully taken? One that strikes you as cool? One with flair?

Let me share with you an anecdote involving a little girl.

A girl wearing Coke-bottle glasses and braces on her teeth generally wouldn’t be called “cute” or “beautiful” in flattery. But this girl’s eyes were always twinkling, and she never failed to have a smile. Hence, she was quite adorable. One day, this girl showed me a photo on a sideboard. It was a portrait of a very beautiful young woman.

“This is a photo of my great-grandmother,” she told me. “When I grow up, I’ll be as beautiful as her,” she said with great joy.

This photograph taken 50 years ago had instilled in her a positive outlook on her life to come. Good photos, I would tell you, have this power to shape and create hope for the future.



**DARK ROOM
INTERNATIONAL**

中区花咲町1丁目42-1-2F
Naka-ku, Hanasaki-cho 1-42-1-2F
Tel/Fax : 045-261-7654

www.thedarkroom-int.com



Tropical Green Smoothie

7ARTSCAFE

7artscafe is a cultural hub for traditional and modern arts, signature drinks and health-conscious food located in Yokohama, JAPAN.

Summer 2022 Cafe Hours
 Monday: Closed
 Tuesday-Thursday: 11:00am - 18:00pm
 Friday: 11:00am - 20:00pm
 Saturday: 7:00am - 22:00pm
 Sunday: 7:00am - 18:00pm

www.7artscafe.co.jp

MAP 4

Café Elliott Avenue
 YOKOHAMA

18 Yamashita-cho, Naka-ku
 045-664-5757
 11:00-19:00 (closed Mon)

www.elliott.jp

MAP 8

清水和友税理士事務所
 ENGLISH-SPEAKING TAX ACCOUNTANT

SHIMIZU
 TAX & ACCOUNTING

Tax Consultation, Preparation & Refunds
 Bookkeeping • National Tax Agency Representation
 JAPANESE AND INTERNATIONAL RESIDENTS WELCOME

KAZUTOMO SHIMIZU
 kazutomo.shimizu@jasper.dti.ne.jp
 http://www.shimizutaxattorney.com/
 045-365-1938

Also Offering

- Monthly sake and food pairing event
- Private sake educational tastings
- Private group events

every glass ¥400-500

CraftSakeShoten.com
 Friendly local bar with rotating seasonal selections

www.045usmc.com/

045
 Yokohama Canvas Bag

横濱帆布鞆

Produced by
U. S. M. Corporation
 Eichibangai, Silk Center 1 Yamashitacho
 Naka-ku YOKOHAMA 231-0023

Made in Nippon

MAP 12

Be Fresh 30
 2018 30
 横浜国際教育学院は創立30周年

**YOKOHAMA INTERNATIONAL EDUCATION ACADEMY
 JAPANESE LANGUAGE INSTITUTE**

*Learn Japanese
 in Yokohama!*

43 Miyazakicho, Nishiku, Yokohama 220-0031
 TEL 045-250-3656 FAX 045-250-3657
 EMAIL admissions@yiea.com

www.yiea.com

MAP 6



GREEN

pages

By Yosuke Katsuchi (Green owner)

※ Content for Green Pages is sponsored by Charcoal Grill Green

Cajun corn butter with cheddar cheese

ケイジャンコーンバターとチェダーチーズ

トウモロコシ	1本 (芯から実を外しておく)
ハラペーニョ	1本 (スライス)
バター	30g
チェダーチーズ (シュレッド)	50g
パクチー	適量
ケイジャンスパイス	適量
塩	適量 (スパイスにも塩が入っているので少なめでOK)

ケイジャンスパイス

パプリカパウダー	20g
クミンパウダー	5g
チリパウダー	10g
コリアンダーパウダー	3g
オニオンパウダー	10g
オレガノ	3g
ブラックペッパー	5g
塩	5g

corn (remove corn from cob)	1 ear
jalapeño	1 (sliced)
butter	30g
cheddar cheese (shredded)	50g
coriander	to taste
Cajun spice	to taste
salt (spices also contain salt, so a small amount is OK)	to taste

Cajun Spice

paprika powder	20g
cumin powder	5g
chili powder	10g
coriander powder	3g
onion powder	10g
oregano	3g
black pepper	5g
salt	5g

- 1 スパイス類を混ぜ合わせる
- 2 スキレット (なければ耐熱のコットでOK) を火にかけバターを入れる
- 3 2にトウモロコシとスパイスを加え、軽く炒めて塩で味を整える
- 4 3にハラペーニョとチーズを順にのせ、オーブンでチーズが溶けるまで焼く
- 5 仕上げにパクチーを散らして完成!

- 1 Mix Cajun spices.
- 2 Heat skillet (or use a heat-resistant cocotte) and add butter.
- 3 Add corn and spice mix. Fry lightly and season with salt.
- 4 Top with jalapeño then cheese in that order and bake in oven until cheese melts.
- 5 Sprinkle with coriander when finished.

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

charcoal grill & bar

green

石川町

MAP 10

ISHIKAWACHO

NAKA-KU, ISHIKAWACHO 1-8

TEL 045-662-5993

Weekdays: 17:00-26:00

Weekends & Holidays: 16:00-26:00

馬車道

MAP 11

BASHAMICHI

NAKA-KU, BENTEN-DORI 6-79

TEL 045-263-8976

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

Dinner: 17:00-24:00 | 11:30-15:00

www.greenyokohama.com

