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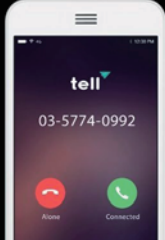
Awazu
Kōka

and more...

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It's been a year since the Yokohama Seaside became an official NPO. Nothing much has changed for us, though. Over our 15+ years of publication, we've always been a community oriented magazine, written for Hamakko (Yokohama folks) by Hamakko. The magazine and website is still produced by Bright Wave Media, Inc. We are still supported by the sponsors you see in these pages (please patronize them!). We're still carried by businesses and city facilities all over Yokohama. Thank you, Yokohama community, for making this work!



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The colorful team at
Everybody's Table
(photo by Mayura Sugawara)

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粟津親子書道パフォーマンス 粟津紅花

Awazu Kōka

& The Awazu Family Shodo Performance

Article by
Akiko Ishikawa

書道家の粟津紅花とその娘の紅扇(こうせん)、息子の紅翔(こうしょう)が、親子で活躍している「粟津親子書道パフォーマンス」を取材するため、私たちは国際会議のレセプション会場を訪れていた。諸外国との交流の拠点でもある国際都市横浜は、国や行政主催でさまざまな国際イベントが開催されており、外国人が多く集まる街だ。書道パフォーマンスは海外から訪れる人々へ、日本の文化を紹介するおもてなしとして、そのようなレセプション会場で開催されることが多い。

その日は母と娘が二人で行うパフォーマンスだった。篠笛や太鼓の音が鳴るなかで、雅な振袖姿をたすき掛けにして、縦2メートル、横5メートル程の大きさの紙に、全身をつかって力強く書いていく。華奢な二人の姿からは想像できないほど、豪快に大きな筆が進む様は気迫に満ちている。少し離れた距離からまっすぐに書を見据えて、一呼吸おいて筆をおろし作品を完成させていく。外国の方でたとえ文字が読めなくても、自然に人々の目は筆先が集まっていき、会場全体の集中力が高まっていくのを肌で感じる。揮毫(きこう:毛筆で文字を書くこと)の際、深い集中に入ると、周囲の音が聞こえなくなる瞬間もあるというからすさまじい。

曾祖父、祖父も書道家という書道一家に生まれた粟津紅花。9歳年上の姉が書道を習う姿にあこがれ、ようやく筆を持たせてもらったのは3歳の時だった。嬉しくて毎日一生懸命練習した幼き日々を懐かしく思い出す。本格的に書道家を志したのは小学5年生の時、日展で見た一つの書に、衝撃を受けたという。当時は書かれている文字が全く読めなかったが、言葉一つなく、ただそこに存在している一枚の書が、これほどまで人の心をつかむのかと感銘を受け、しばらくその場から離れられなかった。

ふたたび転機が訪れたのは今から12年前。パリで開催されたイベン

We recently had the pleasure of attending a reception party for an international conference to report on the Awazu Family Shodo Performance, presented by shodo (Japanese calligraphy) artist Awazu Kōka, her daughter Kōsen, and son Kōsho. The city of Yokohama has long been a stage for such global exchange, with the national and local governments alike hosting international events here. The city also has a large international community. Shodo performances by this group have become a common feature at receptions for such events, both welcoming guests from abroad to Japan and showcasing Japanese culture.

The event we attended showcased a mother-daughter performance. Dressed in kimono with their sleeves rolled back, they moved their bodies with dynamic motion to perform shodo on a 2m x 5m piece of paper while the sound of *shinobue* (Japanese transverse flute) plays to steady drum beats. The movement of their brushes is full of energy. Seeing two lithe women put on such a powerful performance is magic to the eyes. After looking at the work from several paces back and taking a breath, they laid their brushes to rest, concluding the performance. Even if you are not familiar with the kanji they painted, you'll find your eyes naturally following the tips of their brushes. Everyone in attendance finds themselves focused on that before long. Of interesting note, they have mentioned that they don't hear a thing when they are immersed in their performance.

トの主催者から「日本から作品を送るより、実際にアーティストが来てパフォーマンスをした方が、パリの人たちは感じるものがあるはずだ。パリで出展してみませんか?」という提案を受け、その時に初めて自分の背丈より大きなボードに書く、書道パフォーマンスを披露した。海外の人々に受け入れてもらえるか一抹の不安があったが、パフォーマンスは大成功に終わった。ふり返るとその場に多くの人が集まっており、ブラボーと拍手喝采が鳴りやまず、中には涙を流してくださる方もいたという。その時に思ったのは、書道家を志すきっかけとなった、あの日のことだった。何も言わなくても、たとえ言葉が読めなくても、伝わる、伝えられる、そして人の心を動かすことができる、書道という世界観。

今では年間約30回を超える書道パフォーマンスを行っている。指導している教室の数は紅花書道塾をはじめ13ヶ所。初心者から師範まで、年齢層も2歳から96歳と幅広い。プライベートレッスンには政治家や芸能人まで訪れるという。そんな粟津紅花はいったん書道から離れると、穏やかで柔らかいオーラに包まれた女性だ。休みの日は自然を求めて遠出をしたり、歌舞伎や美術館などを訪れて、心の栄養を欠かさないように心がけていると話す。

最後に、粟津紅花にとって書道とは何でしょうか? と質問したら、このように返ってきた。「国内外を、次世代を、そして娘と息子の粟津親子を繋いでくれるもの。ゴールがなく、生涯学び続けるもの」。



As for Kōka, she was born into a family where her great grandfather and grandfather were also shodo artists. She looked up to her older sister who was learning shodo and first held a brush at age three. It gave her joy and she practiced hard every day. When she reached 5th grade, she saw one particular work at the Japan Fine Arts Exhibition (Nitten) and decided to pursue a career as a shodo artist. At the time, she couldn't read the kanji but was fixed there, utterly impressed by how a single work could so move one's heart.


The next milestone came twelve years ago when an organizer of an event in Paris told her, "Rather than sending works from Japan, people in Paris would be much more impressed if they saw an actual artist come and perform. Would you be interested in coming to Paris?" It would also be the first time she had to perform shodo on a drawing board taller than her. She notes that, at first, she wasn't sure if people in Paris would be able to appreciate it, but the performance was a great success. She remembers that after she finished and looked back, she was surrounded by a crowd of people clapping hands and shouting bravo. Some were even crying. At that moment, according to Kōka, she recalled the day she decided to become a shodo artist. Even if there's no explanation or viewers can't read it, shodo can be quite moving. That's its power.

Kōka currently gives shodo performances more than thirty times a year. She also teaches at thirteen locations, including her own school, the Kouka Shodo School. Students' ages vary from two to ninety-two, covering beginner to master levels. Her private lessons are often taken by politicians and celebrities as well. Unlike her wild and dynamic performances, she has a very gentle, feminine personality. In her free time, she likes to travel to remote areas of scenic natural beauty, or visit Kabuki theaters and museums to refresh her mind and spirit.

At the end of our interview, we asked what shodo means to her. She replied: "A bridge for connecting Japan and other countries, generations, and my daughter and son. There are no goals, and the learning never ends."

kouka no Sho

Instagram @eriawazu
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横浜の開拓者たち 高島嘉右衛門

TAKASHIMA KAEMON

Text and contemporary photo by
Glenn Scoggins

「横浜の開拓者たち」シリーズ、最後にご紹介するのは、横浜の草創期における偉大な開拓者を称えるものだ。「横浜の父」と呼ばれるその男は、不屈の精神で非常に多くの分野で貢献した。高島嘉右衛門(1832-1914)は、かつて江戸の中心地でもあった銀座の材木商の第六子として生まれた。14歳で父親の事業を受け継ぎ、その5年後父親の突然の死によって明らかになった莫大な借金まで抱え、奔走することになった。1854年の安政の大地震と火災による壊滅的な被害で、再建のための木材の需要が緊急を要し、この新進気鋭の若者は、佐賀藩主と盛岡藩主の大名屋敷を再建して最初の富を築いた。野心的な若者にとって、危機はチャンスになることもある。

1859年の開港で国際貿易が始まったことにより、高島は港町横浜で新たな富を築くチャンスをつかむ。佐賀で培った人脈から、伊万里の窯で作られた品質の良い磁器を西洋の新しい顧客に売り始めた。しかし、当時の通貨管理規則に違反し6年間の懲役刑となってしまう。1865年に釈放されると、転んでもただでは起きない実業家はすぐに新しい商機に向けて動き始めた。建設会社を経営して英国領事館を建設し、和洋折衷様式で横浜初の大旅館となる高島屋(百貨店の高島屋とは関係ない)を開業した。これは英国大使との外交の場に活用されると同様、彼のホテルのおもてなしを楽しんだ政府高官の社交場となり、そこで生涯にわたる友好関係が築かれていった。高島屋の常連には、将来の総理大臣となる伊藤博文や大隈重信もいた。

1868年の明治維新後、新政府の最優先事項の一つは、東京の新橋と現在の桜木町にあたる横浜駅の間に、鉄道を敷設することだった。このルートには、外海と平沼を横断する海面埋立が必要で、現在の



Takashima Gas Pipe

Our final profile in the “Pioneers of Yokohama” series honors the earliest of Yokohama’s pioneers—a man so hyperactive and indefatigable, with contributions in so many fields, that he is justly called “The Father of Yokohama.” Takashima Kaemon (1832-1914) was born in Ginza, the heart of Edo (old Tokyo), as the sixth son of a lumber merchant. He took over his father’s business at the age of fourteen and five years later assumed the crippling debt revealed by his father’s sudden death. Taking advantage of the destruction caused by the Ansei Earthquake and Fire of 1854 and the ensuing need for timber to rebuild, this enterprising young man made his first fortune rebuilding the lavish mansions of the feudal lords of Saga and Morioka. A crisis can be an opportunity for an ambitious young man!

With the opening of international trade in 1859, Takashima seized the chance to make another fortune in the port city of Yokohama. Using his Saga connections, he sold high-quality porcelain from the kilns of Imari to his new Western customers. However, he fell afoul of currency control regulations and was sent to prison for six years. On his release in 1865, the unabashed entrepreneur promptly resumed his headlong pursuit of new opportunities, running a construction firm which built the British consulate and opening Yokohama’s first hotel, Takashimaya (no connection to the department store), with a mixture of Western and Japanese styles. This led to an alliance with the British ambassador as well as lifelong friendship with the government officials who enjoyed his hotel’s hospitality—among them future prime ministers Itō Hirobumi and Ōkuma Shigenobu.



Takashima Station 1872

横浜駅は東京湾から埋め立てられた土地に位置している。盛土のため駅の北側の丘を切り拓く作業は困難を極めた。大隈は高島に陣頭指揮を依頼し、高島は3000人の労働者を雇って、わずか140日間で業務を完遂させ、1872年の日本初の鉄道開通に間に合うように線路を敷設した。彼が英雄伝説のように掘削した峡谷には、現在8つの鉄道路線が通っている。

高島は晩年、北海道や日本各地の鉄道建設に尽力した。しかしながら、横浜における彼の功績は、一時期彼の名前を冠した7つの鉄道路線が誕生するほど偉大なもので、みなとみらい線と地下鉄ブルーラインがそれぞれ通る2駅と、JR貨物の貨物基地の駅の合計3つは現在でも存在している。

高島の不屈の行動力は、激動の時代の横浜に日本初の、そして都心よりも2年早く、ガス灯を開通させた。かつて横浜瓦斯会社は、現在の花咲町にある本町小学校の敷地に建っていた。現在もガス灯と記念碑が残されている。(その会社は現在の東京ガスの前身となった)皇居にガス灯を設置した時、もしかすると高島は明治天皇が初めて出会った庶民だったかもしれない。彼は自社の船で北海道から石炭を運び、それは後に東京市街鉄道となる。その一方で、彼は教育にも関心を傾け、教育者の福沢諭吉と協力して横浜初の学校を設立するために私財を寄付した。

実業家としての彼の成功がピークに達した1876年、高島台と呼ばれる高島町を見下ろす場所にある広大な敷地に突然引退した。相撲の番付表のように富豪をランキングする日本長者番付で、彼は5本の指に入る横綱であり、東京以外ではたった一人の横綱だった。30年経ってもリストに名を連ねたが、彼の職業を一言で分類するのは難しく、単に「億万長者」として表示されていた。

高島の実績は、かつては越えられなかった社会階級の壁を越えて、明治時代に「貧民から富豪へ」のぼりつめていく、可能性を象徴するものだった。彼のたゆまぬ努力によって横浜のインフラは構築され、混沌の港町は近代都市へと変化していった。



Takashima Kaemon

Following the Meiji Restoration of 1868, one of the new government's top priorities was the construction of a railway between Shimbashi in Tokyo and the station in Yokohama now called Sakuragi-chō. The route required a causeway across open water and the Hiranuma Lagoon, where Yokohama Station stands today on land reclaimed from Tokyo Bay. Slicing a wide path through a considerable hill north of the station also added to the difficulty. Ōkuma hired Takashima, who in turn hired 3000 workers, and they completed the job in just 140 days, in time to lay the track for the opening of Japan's first railway in 1872. Today eight rail lines thread through the canyon he heroically excavated.

In later life, Takashima was instrumental in building railways in Hokkaidō and elsewhere in Japan. However, it was his contribution to Yokohama's rails that led to seven different train stations bearing his name at one point, three of which remain today: two underground stops on the Minato-mirai and Blue Lines as well as a JR Freight cargo depot.

Takashima's boundless dynamism led him in that same busy year to introduce gas lighting to Yokohama, a first for Japan and two years earlier than the capital. The Yokohama Gas Company office stood on the current site of Honchō Elementary School in Hanasaki-chō, where you'll find a gas light and plaque to memorialize it. (You might recognize the company by its current name, Tokyo Gas.) When he installed gas lights in the Imperial Palace, Takashima may have been the first commoner whom Emperor Meiji ever met. His company brought coal from Hokkaidō in his own fleet of ships, and he pioneered what later became the Tokyo streetcar network. Meanwhile, he turned his attention to education, donating his own money to found one of Yokohama's first schools, in partnership with educator Fukuzawa Yukichi.

At the peak of his success in 1876, Takashima abruptly retired to his vast estate on the hill now called Takashima-dai, looking down on Takashima-chō below. In the annual ranking of wealth on a sumō-style *banzuke* (a document listing the sumō rankings), he was one of only five *Yokozuna* (the highest rank), and the only one outside of Tokyo. Even thirty years later, his occupation was listed simply as "Millionaire," as he was otherwise uncategorizable.

Takashima's career epitomized the potential for Meiji-era "rags to riches" ascent through once impermeable social class barriers. His restless energy propelled him to build the infrastructure of Yokohama, transforming a raw, raucous port into a modern city.

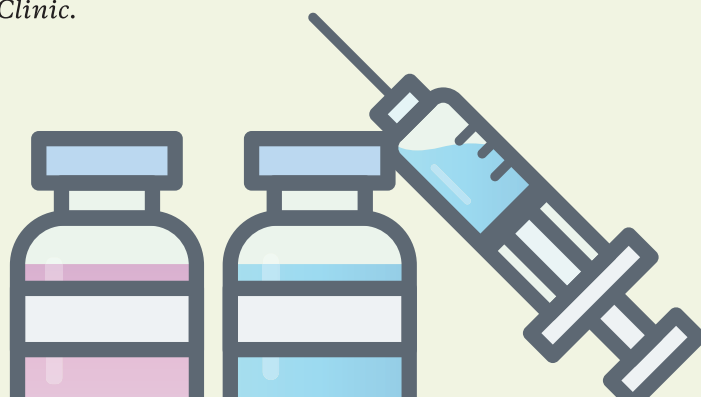
New (and improved) fall vaccines!

FALL IS AROUND THE CORNER AND, IN ADDITION TO LENGTHENING SHADOWS AND auburn leaves, this means getting ready for the 2024-2025 cold and flu season by prepping for another round of seasonal vaccines. This coming cold and flu season has some noteworthy points of interest. First, while health monitoring organizations have been surveilling for H5NI avian influenza (“bird flu”), currently found in farmed poultry and livestock in a dozen or more U.S. states, the U.S. Centers for Disease Control (CDC) still considers the risk to humans low. As such, the 2024-2025 flu vaccines, anticipated for release around October this year, will likely not include protection against this still-emerging strain. As with every year, the upcoming northern hemisphere flu vaccine will be tweaked to protect against those strains currently circulating in the southern hemisphere. An especially interesting point: The “Yamagata” strain of influenza B seems to have been completely eradicated worldwide, ostensibly starved out of existence by 3 years of masking, hand-washing, and social distancing, and will be dropped from the flu vaccine formula entirely from this year!

A vaccine that will be changing, however, is the new COVID19 vaccine, also anticipated for release in Japan at the beginning of October. This changed formulation will include protection against the somewhat more virulent FLiRT strains (JN.1 and KP.2) that are currently causing disease spikes in numerous countries including the U.S., U.K., France, and several other Western countries. I remind my patients that we are probably going to treat COVID vaccines like flu vaccines from now on—i.e., optimal protection is not about how many times you have been vaccinated, but rather whether your vaccination is updated for the current year.

And last but not least, the CDC now formally recommends respiratory syncytial virus (RSV) for persons aged over 75, as well as for those over 60 years old with certain underlying health comorbidities such as heart or lung disease. RSV was thought, until just several years ago, to be primarily an issue for small children, but has since been shown to be a substantial source of morbidity in older individuals. A vaccine is available from at least 3 manufacturers, with 2 of these formulations approved for older patients, and one formulation also indicated for pregnant women.

Dr. Deshpande is a US-board certified physician and a partner at the Tokyo Medical and Surgical Clinic.



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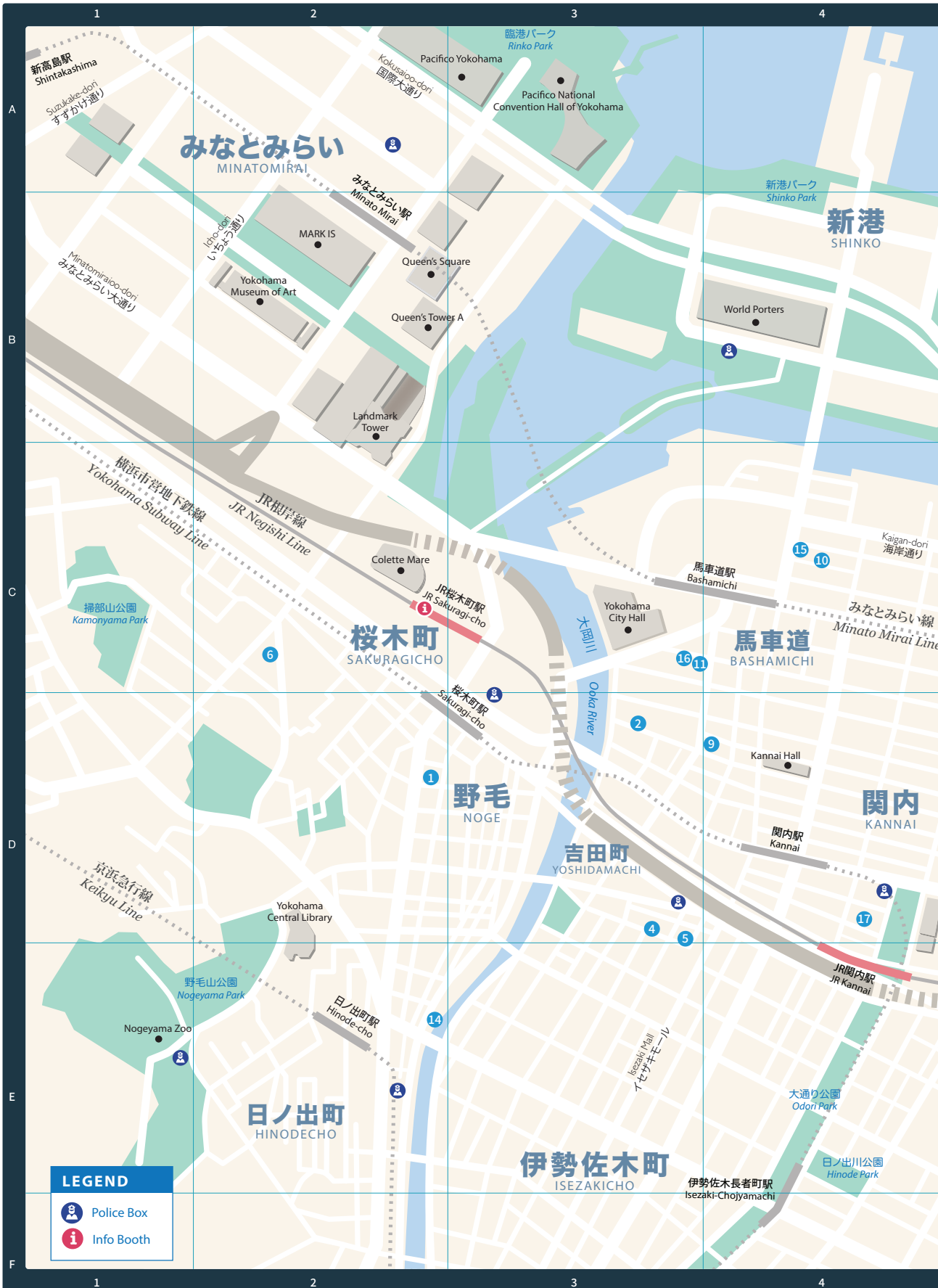


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The World Yakiniku Center

Text by **Mayura Sugawara**
Photos provided by **WYC** (except noted)

Address 中区弁天通り6-79
Naka-ku Benten-dori 6-79
Hours 17:00~22:30, Closed Mondays and Tuesdays
Instagram @wyc_world_yakiniku_center
Web wycyokohama.com

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The interior of WYC (Photo: Kowalczyk)

新旧の多種多様な飲食店が立ち並び馬車道に、新しく魅力的なスポットがオープンした！馬車道・弁天通りのCharcoal Grill Greenの隣に、7月に開店したThe World Yakiniku Centerは、世界中の食文化を取り入れたこれまでにない焼肉店だ。

オーナーの勝地洋介はGreenの代表も務めており、隣接していた居酒屋がコロナで閉店してしまったことをきっかけに、以前から考えていた焼肉店を開業することに決めたという。アメリカンな雰囲気Greenとは異なり、店内はシックで大人な雰囲気にまとめられている。

提供されているメニューは、想像するような普通の焼肉店とは違ってユニークだ。鹿、うなぎ、鯨などの食材や、ハーブやスパイスを使用した味付けの「進化型焼肉」を楽しむことができる。もちろん、和牛も宮崎牛を中心にこだわって仕入れている。席に着くと、まずハーブやサンチュなどの葉物と、チャパティ(インドの薄焼きパン)がサービスで出てくるのも面白い。

クラフトビール(¥1000~)と一緒に、会津産馬肉ヒレ刺し(R: ¥1980 S: ¥1200)、クジラアブ刺し(¥1000)などから始め、アフリカのスパイスを使用したVoodooチキン、インドのゴア地方に伝わるカレー料理を元にしたポークvindaloo(各 R: ¥1000 S: ¥700)、トマトとガーリックが入った、イタリアのパスタソースの味付けのラムアラビアータ(R: ¥1200 S: ¥800)などの、World Yakiniku Centerらしさを感じるメニューを頼むといいだろう。他にもA5和牛コース(R: ¥2480 S: ¥1480)、ハラミ モントリオールスパイス(R: ¥1280 S: ¥800)のように、焼肉もしっかり満喫できるメニューも揃っている。何を頼んだらいいか迷う場合も、WYCカジュアルコース(¥5800)、シェフズテイastingコース(¥8800)の2種類のコースもあるので安心だ。

Yet another attractive establishment has opened in Bashamichi, where a diverse range of old and new dining establishments line the streets! The World Yakiniku Center, which opened in July next to Charcoal Grill Green, is an unusual yakiniku restaurant that incorporates food cultures from around the world.

Owner Yosuke Katsuchi, who also operates Green, decided to open the yakiniku restaurant after the izakaya next door closed during the pandemic. Unlike the casual American-style ambiance of Green, the interior of this new place is chic and sophisticated.

The menu is unique and differs considerably from typical yakiniku restaurants. It features ingredients like venison, eel, and whale, and uses herbs and spices for seasoning, offering what can be described as "evolved yakiniku." They also serve high-quality wagyu, mostly from Miyazaki. An interesting touch is that on being seated, you're served herbs, lettuce, and chapati (Indian flatbread) as a complimentary starter.

Pair a craft beer (¥1000~) with items such as Horse Tenderloin (R: ¥1980, S: ¥1200) and Whalaap (chopped whale meat) (¥1000) to start. For an exotic experience, try the Voodoo Chicken with African spices, or the Pork Vindaloo inspired by Goan Indian curry (R: ¥1000, S: ¥700). There's also Lamb Arrabiata with Italian pasta sauce featuring tomatoes and garlic (R: ¥1200, S: ¥800). For those who want to savor traditional yakiniku, the menu includes A5 Wagyu Sirloin (R: ¥2480, S: ¥1480) and Harami Montreal Spice (R: ¥1280, S: ¥800). If you're unsure of what to order, opt for the WYC Casual Course (¥5800) or the Chef's Tasting Course (¥8800).

As for future plans, Katsuchi says, "I first hope both locals and

今後の展望について、勝地は「まずは地元の方、観光客問わず、この新しいスタイルのお店を楽しんで欲しいと思います。ファンがたくさん増えてくれるのであれば、さらなる店舗展開も考えています。少し変わった焼肉店ではありますが、怖がらずにチャレンジして欲しいです」と言う。

オープンからまだ日は浅いものの、取材時にはすでに仕事帰りのサラリーマンからカップルまで、老若男女で賑わいを見せていた。新感覚の進化型焼肉を体験しに、ぜひ訪れてみてほしい。

tourists will enjoy this new style of restaurant. If we gain a lot of fans, we might consider expanding further. Although it's a slightly unconventional yakiniku restaurant, I encourage people to try it without hesitation."

Though it has only recently opened, at the time of our visit the restaurant was already bustling with a diverse crowd from office workers to couples. Be sure to visit and experience this new style of evolved yakiniku for yourself.



Kanagawa Sake Brewery Event

9.14 (sat)

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(Information)

Entrance Fee

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(Drink/Food Ticket)

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Everybody's Table

Text and photos by
Mayura Sugawara

Address 中区真砂町2-12
Naka-ku Masago-cho 2-12
Hours 11:30-21:30 closed Mondays and Sundays
Instagram @everybystable.jp
Tel 045-307-7061

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関内駅徒歩1分のEverybody's Tableでは、本格的な中華とクラフトビールが楽しめる。代表の山口ゆきは、現在ニュージーランドでラーメン屋を2店舗とキッチンカーを展開しており、関内駅の再開発が行われる来年12月までの期間限定で、この店を開店した。

今年3月にオープンしたばかりにもかかわらず、ランチは老若男女の地元民で賑わう理由はその料理の美味さと居心地の良さにある。シェフは、昨年12月に惜しまれつつ閉店した本牧の人気中華料理店、香(シャン)の店主、柴田順平が務める。提供される料理は、香で人気があった、よだれ鶏や麻婆豆腐(各¥1320)だけではなく、ニュージーランドで飲食店を経営する山口の経験を活かした、ビーガンやグルテンフリーのものも含まれている。店名のEverybody's Tableには、「1つのテーブルを囲んで誰でも食事を楽しめる環境を提供したい」という気持ちが込められているようだ。食の好みやスタイルが違ってても、同じ店で時間を過ごせるアイデアは、多文化社会であるニュージーランドの影響を深く受けているからだろう。ニュージーランドに影響を受けた中華料理店という新感覚なスポットで、食の多様性への理解を深めることができる。

11:30の開店から14時までは週替わりのランチ、14時から17時まではアペロタイムと呼ばれる軽食の時間、17時以降はディナー、そのように休むことなく営業しており、様々な利用方法ができるのも魅力だ。10タップのうち9つはニュージーランドや国内のクラフトビール(グラス¥950~、ピント¥1400~)が繋がれており、ニュージーランドのワインも豊富に揃っている。アペロタイムからゆっくり飲み始めてディナーを楽しむのもオススメだという。

来年の12月以降の営業形態は未定だが、場所を変えて残り続けてほしいほど、どのメニューも絶品だ。いつでも、一人でも、誰とでも気軽に立ち寄れる、Everybody's Table はみんなのための店であり、あなたのための店でもある。何度でも通いたくなるような、素敵なお店だ。



Everybody's Table, located just a minute from Kannai Station, offers authentic Chinese food and craft beer. The director of the restaurant, Yuki Yamaguchi, also runs two ramen shops and a food truck service in New Zealand. This restaurant will only be open until December of next year as the station area will undergo redevelopment. Visit while you can!

Though the restaurant opened just this past March, it always boasts a lively atmosphere, with locals of a wide age range coming to enjoy the delicious food and comfy interior. Chef Jumpei Shibata formerly ran a famous Chinese restaurant in Honmoku called "Xiang" which closed its doors last December. The food menu includes specialties like Drooling Chicken and Mapo Tofu (¥1320 each). Vegan and gluten free options are also available for some dishes owing to Yamaguchi's experience as a restaurant owner in New Zealand. The name "Everybody's Table" comes from the idea of making a space where everyone can enjoy food sitting at one table. The concept of allowing people to spend time at the same place even if they have different tastes in food is deeply influenced by the diverse culture of New Zealand. This unique combination of New Zealand and Chinese cuisine creates a great opportunity for guests to explore diverse food cultures.

The weekly lunch menu is available 11:30 to 14:00, light snacks and drinks are from 14:00 to 17:00 (Apéro time), and dinner begins after 17:00. This allows guests to enjoy the space whenever and however they want. Nine of the ten taps are craft beers from Japan and New Zealand (Glass ¥950~, Pint ¥1400~), and a wide variety of New Zealand wines are also available. They recommend that you start drinking during Apéro time and enjoy dinner after that.

Although they are not sure of their fate after December of next year, their delicious food will surely have you hoping that they will continue elsewhere. Everybody's Table welcomes guests regardless of whether they are alone or with someone. This place is for everybody, of course including you, too. A great restaurant like this will have you coming back again and again.

プレゼント

PRESENT

Text and photos by
Hisao Saito

先日、元プロ野球選手の「G.G.佐藤」さんとお話をする機会がありました。その中で、メジャーリーグに移籍したG.G.さんが、当時の体験談を教えてくださいました。「毎日打撃練習をしていますが、一向にコーチがアドバイスを来ないんだよ」。

そのうちにしびれを切らしたG.G.さんは、コーチにアドバイスを求めに行ったそうです。すると、待ってましたとばかりに、そのコーチはG.G.さんのビデオやさまざまな資料を、カバンの中から取り出して、的確に今のG.G.さんに必要なアドバイスをしてくれたそうです。「そのコーチは、求めている人に何を言っても無駄だということを知っているんだよ」G.G.さんはそのようにおっしゃっていました。

もしも、サンタクロースが、将来アイドルになりたいと思っている小学校1年生の女の子に、「酒蔵マップ」をプレゼントしたとします。その女の子は嬉しいでしょうか？ サンタクロースが、その子の夢を知っていたら「酒蔵マップ」をプレゼントしたでしょうか？ 相手が求めているなければ、どんなに素晴らしい物でも意味が無いですよ。

写真が上手になりたい人は、世の中にいっぱいいます。その中で「写真」で生きていく、と本気で覚悟を決められる人は、0.01%程度です。その0.01%の人から本気で求められたのなら、出し惜しみなどしません。本気で技術をプレゼントすると思います。

I recently had the opportunity to speak with the former professional baseball player G.G. Sato. During our conversation, he shared his experiences from when he moved to Major League Baseball. He said, "Even though I was doing batting practice every day, the coach never came to give me any advice."

Eventually, G.G. Sato became frustrated and went to seek advice from the coach himself. The coach, apparently having been waiting for this moment, promptly pulled out videos and various materials from his bag and gave G.G. Sato the precise advice he needed. He continued, "The coach knew that it was useless to give advice to someone who wasn't asking for it."

If Santa Claus gave a "sake brewery map" to a first-grade girl who wants to become a music star in the future, would she be happy? If Santa Claus knew the girl's dream, would he have given her such a map? If the recipient doesn't want something, no matter how wonderful the gift is, it has no meaning.

There are many people who want to be better at photography. Among them, only about 0.01% are truly committed to making a living from photography. If I am genuinely sought after by that 0.01% of the population, I do not hold back; I sincerely share everything I know with them.





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map 6



ホタテのクルード セビーチェソース

SCALLOP CRUDO WITH CEVICHE SAUCE

材料

ホタテ.....	3個
赤タマネギスライス.....	適量
きゅうり.....	1/4本
ハラペーニョピクルス.....	5-6個
トルティーヤチップス.....	適量
コリアンダー.....	適量

ソース

ブラッドオレンジジュース.....	30cc
アップルサイダービネガー.....	10cc
エキストラヴァージンオイル.....	10cc
トマトジュース.....	15cc
ライムジュース.....	適量

Ingredients

scallops.....	3
sliced red onions.....	as needed
cucumber.....	1/4
pickled jalapeños.....	5-6
tortilla chips.....	as needed
cilantro.....	as needed

Sauce

blood orange juice.....	30cc
apple cider vinegar.....	10cc
extra virgin oil.....	10cc
tomato juice.....	15cc
lime juice.....	to taste

作り方

- ① ソースの材料を全て混ぜ合わせる。
- ② ホタテを3枚にスライスし皿に並べる。塩を振る。
- ③ きゅうりは種の部分をカットしてダイスカット。
- ④ ソースをかけ、きゅうり、ハラペーニョピクルス、タマネギスライスを乗せる。
- ⑤ トルティーヤチップスを砕いてのせる。
- ⑥ コリアンダーリーフを乗せる。

Directions

- ① Mix sauce ingredients.
- ② Slice scallops into 3 pieces and place on a plate. Add a pinch of salt.
- ③ Remove seeds from the cucumber and dice.
- ④ Pour sauce on and top with cucumber, jalapeño, and sliced onions.
- ⑤ Add crushed tortilla chips.
- ⑥ Top with cilantro.



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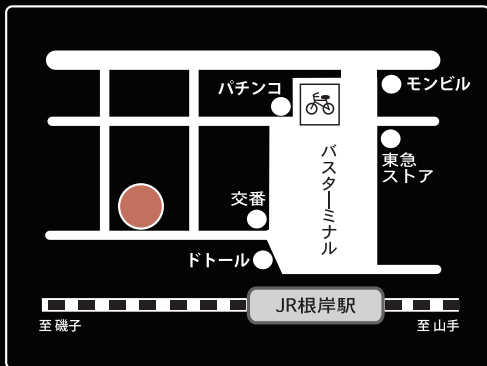
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