http://kic-update.com/en/

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Amazing! Kagoshima Fish Market Tour

Tsukiji Market in Tokyo which is well known as one of the world's largest fish markets is very popular among foreign tourists.



Fish Market Tour in Kagoshima

Kagoshima Fish Market is not as big as Tsukiji, but you can enjoy the tour here, too.

Kagoshima Fish Market Tour is run by a group of local hotels and ryokan in Kagoshima city.

Kagoshima Fish Market allows individual visitors as well, but if you want to know more deeply about the fish market, The Kagoshima Fish Market Tour is highly recommended. The tour guide, Mr.Miyauchi explains about fish, where those fish come from, how people catch different varieties and many more things.

Furthermore, this tour includes a tuna filleting show and tasting. You can get an original "passport" as well.

Here is the report on the Fish Market Tour.





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Contents

Highly Recommended! Kagoshima Fish Market Tour

Kagoshima Fish Market Tour is held on Saturdays from March to November.

The tour's meeting time is 6:45 in the morning in front of the main gate of Kagoshima Fish Market. Members of Kagoshima Hotel-Ryokan Association Youth Department were going to show us around the market. They wear orange happi coats and have a blue triangular shaped flag.

Water God And The Arcade

We rented rubber boots which are included in the fee and the tour started. At first, we were led to a narrow space on the left hand side. We saw two stone statues there. They were water gods, dedicated in thank to the beautiful catch given up by the ocean.





We walked through an arcade with various marine product shops.

The shops in here don't sell things to individual visitors, but if you are in this tour, you can buy things at wholesale price.

We strolled and stopped looking at so many kinds of fish.

Real Pleasure of The Tour with A Guide

The attraction of the fish market is the richness of types of marine products. You can see fish which you wouldn't see in supermarkets. Also, there are things you don't know even about familiar fish.

The picture on the right is bonitos.

"The horizontal lines running along their body get clear after death" Says Mr.Miyauchi,

He also explained what broken necked mackerels are, why people break their necks, how best to eat hammerhead sharks and other interesting things.

There are so many things which you wouldn't know if you just walked through the market. With the guide, you will know about not only what you see but many more detailed things about marine products, ways of fishing and more!



Auctions; Highlight of Fish Market



You can't miss the auctions at the fish market.

There are announcements telling buyers about the start the auction for fish, octopus, shell fish, and more. The sound of auction bell signals the auction start.

The lively auction is worth seeing.

After an auction, the bid winner puts a piece of marking paper on the fish.

Fish Landing And Auction

At Kagoshima Fish Market you can see both fish landing and auctions. Boats are from all over Japan.

We saw two young trainees practicing pole-and-line fishing, which is the traditional method of bonito fishing. At the end of the fishing line, there was an artificial bonito, and they were practicing the timing, angle, place to put the bonito down etc... with it.

The guide, Mr. Miyauchi told us about the people who work on the fishing boats, how to fish and any other things.



He was explaining to a couple from Singapore in fluent English. Ms. Nishino, a member of the tour staff is also good at English, so this tour is popular among people from foreign countries, too.

The Wholesale Market

The tour went to the wholesale market next. There were many kinds of marine products there. Some forklifts are moving boxes of marine products all the time.

It is very much a wholesale site. We can look around right there and experience the fish market. It is really worth making the effort to get up early.

You can also see the people who sell on mobile fish selling vehicles preparing their vans.



The meeting time was early, so the fish in the boxes looked very tasty. It was the time for tasting



On this day, we ate Satsuma-age (fried fish balls) which is one of Kagoshima's special products.

The long ones were sweet and the round shaped ones were spicy. Both tasted good.

After eating, we walked along looking at more colorful fish, and bought a backbone section of fish flesh called "nakaochi" (tuna) at a bargain price. Then, we were attracted by a beautiful swordfish.



After that, a tuna filleting show, which is the special event only for this tour started. The big tuna was filleted quickly with amazing skill

Soon, fresh tuna sashimi was served. I had never had such tasty tuna sashimi before

Eating very fresh sashimi filleted in front of you at a fish market...isn't it enticing?

After enjoying the sashimi, the tour was over And, here is the commemorative photograph from that day.



鹿児島新名所!かごしま魚市場ツアー

近年、外国人観光客に注目を集める魚市場。築地の魚市場はすでに日本の観光名所の一つとして 有名です。

鹿児島で魚市場見学

築地ほどではありませんが、ここ鹿児島でも魚市場の見学ができます。おすすめは「かごしま魚 市場ツアー」。鹿児島県ホテル旅館組合青年部主催です。

鹿児島市魚類市場は個人での見学も受け付けますが、魚のことや、魚たちが魚市場に辿りつくまでのことなど、鹿児島県漁連の宮内さんのガイドでディーブな魚市場を満喫できるのはこのツア ーだけ。さらに、オリジナルパスポートとマグロの解体ショーや試食などもついたおいしいツア

今回はそんなかごしま魚市場ツアー体験をご紹介します。

かごしま魚市場ツアー

かごしま魚市場ツアーは3月から11月の毎週土曜日に開催されています。集合は鹿児島市魚類市 場正門に朝6時45分。三角形の青色の旗にオレンジ色の法被を着た鹿児島県ホテル旅館組合青年 部による案内でツアースタート。

水神様とアーケード

スタートして間もなく、左手の狭いスペースへ。そこには水神様が鎮座しておられました。海の恵みであるお魚を扱う場所ならではです。 この日はまず、さまざまな海産物を扱うお店が並ぶアーケードを通りました。ここ魚類市場は、一般の見学者には販売をしませんが、このツアーだけは別。ここから市場に 出るわけですから、市場価格で新鮮な魚や海産物を買うことができます。いろいろな魚に何度も足をとめながらゆっくりアーケードを進みます。

ガイド付きツアーの醍醐味

◆ カイド付きツアーの醍醐味 魚市場の魅力の一つは、その種類の豊富さ。スーパーではお目にかかれないような高級魚や、思いもかけない魚が並びます。また、よく知っている魚でも意外に知らないことがあるものです。カツオについての宮内さんの説明も然りでした。 「このお腹の線は死んでから出るんですよ」 と宮内さん。ほかにも、首折れ鯖がどんなものか、なぜ首を折るのかという話や、鯖の漁の話、シュモクザメの食べ方など興味深いお話をたくさん聞くことができました。 ただ見て回ったのでは分からないことがたくさん。ガイドをしてもらうことで、市場で見えることだけでなく、そこうに辿りつくまでのこと、以前の漁と今の漁の違いなど ずっと深い部分まで知ることができます。

◆ 競り。市場のみどころ

市場に来たからには競りの様子も見逃せません。市場内を歩いていると、水揚げされたばかりと思われる魚やタコ、貝等の競りを開始するアナウンスが度々流れます。競り の開始を知らせるのはセリ鐘と呼ばれる手持ちの鐘。このときはきびなごの競りがおこなわれていました。活気に満ちた競りの様子は一見の価値があります。

* この記事は当協議会のウェブサイト「KAGOSHIMA Visitors' GUIDE」からの引用です。続きはウェブサイトでご覧ください。

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SASKURAJIMA SUMMER PLEASURE FERRY CRUISE 2016 (SAKURAJIMA NORYO KANKO-SEN / 桜島納涼観光船)

Sakurajima Noryo Kankosen (桜島納涼観光船) is popular in the summer time in Kagoshima.

People enjoy the city lights of Kagoshima and fireworks displays from the ferry. You can see the fireworks displays every night from the ferry and many events will be held such as some stage performances on Saturdays and Sundays, a raffle (2nd floor), the Sakurajima Ferry Quiz (2nd floor), a shouting contest (2n floor) and a stamp rally every night

On the 3rd floor, there is an udon and soba restaurant and a shop where you can buy beer, snacks, original ferry T-shirts and other things.

There is a food corner on the 1st floor and they sell crepes, fried chicken, hot-dogs and drinks.

Bringing your own food is also OK.

There is also a play area and a few summer festival stalls for kids on the 1st floor.

Stage performances are also held every week end.

On Tuesdays and Thursdays, "Yukata Nights" will be held and if you wear yukata on these days, you can get Sakurajima ferry's original goods.



"Sakurajima Kinko-wan Geo Park day" on which you can learn about Geo Park Sakurajima is held on July 27th (Wed), August 3rd (Wed), 10th (Wed), 17th (Wed) and 24th (Wed). Geo Kids Class for the Summer Vacation home work independent research is useful.

* Place or seat is not specified on the ferry.

*Please get a seat or get a place on the tatami mat on the 3rd floor, or put your picnic sheet or camp chair where you like except on the tatami mat, the open deck on the 5th floor or the passage where you might block the way. (Getting the place is in order of arrival. On the weekdays, people start to line up from about 17:30).

*You can reserve a seat or place if you,

1, ...make a reservation by noon on the boarding day for the set meal. (Kinko Bay Beer Garden on the 4th floor)

Tel: 099-253-5800 Hotel Union

2....have a group of over 15 people and book through the phone number below (099-293-4785 Senpaku-kyoku Eigyoka / 鹿児島市船舶局営業課)





[Kinko Bay Beer Garden Information]

Place: 4th foor Menu: Set Meal

- ◆Kurobuta Mankitsu Yogan-yaki Course / 黒豚喫溶岩焼きコース (Grilled Pork Course)
- ◆Kaisen Mankitsu Yogan-yaki Course / 海鮮喫溶岩焼きコース (Grilled Sea Food Course)
- ◆Tokusen Lamb Mongolian mutton Course / 特選ラム肉ジンギスカンコース (Japanese Style Mongolian Mutton Barbecue)

Set Meal Fee:

★Only Meal 3,800yen each / person

(500yen discount for elementary, junior high and high school students)

★Meal and the ferry ticket 4,600yen each / person

(900yen discount for elementary school students, and 500yen discount for junior high and high school students)

*The meal sets above includes all-you-can-drink

Tel: 099-253-5800 Hotel Union

*If you make a reservation for the set meal above, you can also make a reservation for your table.

*The beer garden sells pizza (1,000yen), beer (500yen), yakisoba (550yen) and other things.

*You can make a reservation for an hors d'oeuvre (5,400yen) or bento (1,080yen) by the day before you get on board.

Date: July 20 (Wed) ~ August 31 (Wed)

*The ferry doesn't sail from 13 (Thu) to 15 (Sat) of August.

Time: Boarding 18:30 / Departure 19:00 / Arrival 21:00

Place: Sakurajima Ferry Terminal (Borading and Arrival)

(4-1 Honko-shinmachi, Kagoshima city, Kagoshima prefecture) Parking: Special parking lot (No charge) 60 spaces

*Please park your car at a toll car park near the ferry terminal if the special parking lot is full. (There is no discount service for toll car parks.)

*On August 20th (Kinko-wan Summer Night Festival), the special parking lot is not available.

Fee

[Boarding tickets]

Adults (J.H.S.Students and above): 1,000 yen Children (1 year old ~ E.S.Students): 500 yen

Family tickets (Up to 4 people and Up to 2 adults): 2,400 yen *Discount tickets for gourps, seniors and disabled people are available.

【Places which sell boarding tickets】
Sakurajima Ferry Terminal (2F)

Seven Eleven

LAWSON

Family Mart

Contact Sakurajima Ferry Terminal

TEL: 099-223-7271

Web http://www.city.kagoshima.lg.jp/sakurajima-ferry/_44504.html

*この記事は当協議会のウェブサイト「KAGOSHIMA Visitors' GUIDE」からの引用です。 日本語版につきましては

日本語版につきましては http://kic-update.com/whatup/%E6%A1%9C%E5%B3%B6%E7%B4%8D%E6%B6%BC%E8%A6%B3%E5%85%89%E8%88%B92016/をご覧ください。

*This article is quoted from our web site "KAGOSHIMA Visitors' GUIDE".

KIC-update.com



24 Divisions of The Old Calendar; 24 Terms Used to Denote The Changing of The Seasons And Standard Days Signifying The Changing of The Seasons 二十四節気と雑節

We have an information web site, "KAGOSHIMA Visitors' GUIDE" for visitors and residents in Kagoshima.

Also, we have a Facebook page in which we write about events and cultural activities of Kagoshima and Japan.

24 terms used to denote the changing of the seasons and standard days signifying the changing of the seasons have been an integral part of people's lifestyle and even now Japanese people know the change of seasons through them. We introduce the custom in English and Japanese on Facebook.

二十四節気と雑節は日本人の文化に深く根ざし、季節の移ろいの目安となってきました。

鹿児島国際化推進協議会のFacebookページ「KIC-update」ではこれらを日本語と英語で紹介しています。

Augst

Risshu (立秋) August 7 (Sun)



Risshu (立秋) is the 13th of 24 solar terms (24 節氣) in the traditional East Asian calendar. Risshu (立秋) literally means stand fall, and it is the first day of autumn by the old calendar. It supposed to be the season that you can feel a sign of autumn starts, but, of course it's still very hot. Actually, it is the hottest season of the year.

24節気の第13。

この日から暦の上では秋。秋の気配が感じられ ることということですが、実際は一年で一番暑

それでも暦の上では秋なので、暑中見舞いでは なく、残暑見舞いを出すのもこの日からです。

Shosho (処暑) August 23 (Tue)



Shosho (処暑) is the 14th of 24 solar terms (節 氣) in the traditional East Asian calendars. Shosho means the heat stops. It is the time around when the hottest season is over and Autumn is coming.

It is also the season of bushclovers and grains. It is still very hot in the daytime, but you can get cooler air at night.

It is also the season of typhoons.

処暑は24節気の第14。

「処暑」とは暑さが終わるという意味。厳しい 暑さも峠を越し、秋がやってきます。萩の花の 季節であり、穀物が実るころ。

昼間はまだ暑いですが、朝夕の風は涼しくなり

また、台風シーズンでもあります。

Obon (お盆)

August 13 (Sat) ~ 16 (Tue)

Japanese people think that the souls of their family members who died come back on these days, so people go to the grave in the evening on the first day of the Bon Festival (13th) to welcome back departed souls. They also used to light a small fire at the gate which is supposed to be a guide for departed souls. The souls stay in their family's' house on the 14th and 15th, then go back to the after world on the 16th night. This time people light fires to speed the spirits back to the other world. In Tokyo, Yokohama, Hakodate and Kanazawa, bon festival is held around July 15th, but it is held in August in other provinces. Floating lanterns for the spirits of the dead (shoro-nagashi / 精霊流し) is a custom in Kita-kyushu at the end of Bon festival. Bon festival dance (bon-odori / 盆踊り) is the dance for welcoming and seeing off the departed souls.

Traditional midyear gift-giving (ochugen / $\hbar\Phi$ 元) used to be the present for relatives when people visit them during bon season.



日本では昔からお盆にはご先祖や故人の霊が帰 って来ると考えられてきました。

13日の夕方には、お墓参りをしてご先祖の霊を 迎えます。また、ご先祖の霊が迷わないよう、 迎え火を焚くものでした。

ご先祖の霊は、14日と15日はそれぞれの家族の 家で過ごし、16日の夕方に彼岸に帰ると考えら れ、その際は、あの世への岐路で迷わないよう 送り火を焚きます。(地域によっては、15日に

見送るところもあります。) 東京、横浜など、一部の地域では、新のお盆で ある7月13~16日にお盆を迎えますが、そのほ かの地域では8月13~16日(地域によっては15 日) に迎えます。

精霊流しは、お盆の終わりに北九州で開催され る行事で、盆提灯や造花などで飾られた精霊船 (しょうろうぶね) と呼ばれる船に故人の霊を 乗せて、「流し場」と呼ばれる終着点まで運び

お中元は、お盆の供物を親戚などに届けるよう になったのが、お中元の由来とされています。

September

Hakuro (白露)

September 7 (Wed)

Hakuro (白露) is the 15th of 24 solar terms (節 氣) in the traditional East Asian calendars. Hakuro means "white dew".

It is the season Japanese pampas grass comes into fields, and the air feels more autumnal.

今日は24節気の15番目「白露」。

野山にススキを見ることができるようになるこ

朝晩はだんだん秋らしさを感じられるようにな るころです。

Cyoyo-no Sekku (重陽の節句) September 9 (Fri)

"Choyou / 重陽" means two positive numbers. September 9th has a double 9. In times past in China, people said odd numbers were positive (lucky) numbers, and 9 is the extreme of the positive numbers, so it is called "Choyo". However, Chinese also thought good luck often brings bad luck., so they had a seasonal festival for eliminating evil and invoking long life. The chrysanthemum is a symbol of long life. People drank sake with chrysanthemum petals on this day.

This custom came to Japan in the early Heian period (around AD 800). Chrysanthemumviewing parties were held at the Imperial

It is also called The Chrysanthemum Festival (Kiku-no Sekku / 菊の節句) or The Chrysanthemum Party (Kiku-no Utage / 菊の宴).

今日は、重陽の節句です。

「重陽」とは、陰陽思想の陽の数である奇数の なかでも、陽数の極である9が重なる日のこと

古来、中国では陽数は縁起の良い数と考えられ ていましたが、陽の気が強すぎと悪いことにも 転じるという考えもあり、邪気を払い、長寿を 願うための行事が行われるようになりました。 この日は、古来より延寿の力があると考えられ ていた菊を愛でたり、菊を浮かべた菊酒を飲ん だりしました。

この風習が日本に入ってきた平安時代から、皇 居で菊の宴が催されるようになりました。 重陽の節句は、菊の節句とも呼ばれます。

*The dates above depend on the lunar calendar, so they change every year. 上記の日付は変わることがあります。

Upcoming Events Sendai river Fireworks Festival (Sendai-gawa Hanabi Taikai

KIRISHIMA SHRINE LANTERN FESTIVAL (KIRISHIMA JINGU KENTO-SAI /

霧島神宮献燈祭)

This is an annual festival at Kirishima shrine. Stage performances, a raffle and other events will be held. A fireworks display will start about 21:00. Paper lanterns which were made by children will be exhibited at the shrine.

Date: August 5 (Fri)

17:00 ~ Time:

*Canceled only in case of heavy rain. Place: Kirishima Shrine, Taguchi, Kirishima city

Kirishima Shrine 0995-57-0001

YAEYAMA PLATEAU STORIES OF STARS

(YAEYAMA KOUGEN HOSHI-MONOGATARI ′八重山高原星物語)

Yaeyama plateau is famous for its beautiful starry sky. Enjoy various events such as a star observation, stage performances, science experiments and other things.

Date: August 7 (Sun) Time: 12:00 ~ 20:00

*Canceled only in case of heavey rain.

Entrance Fee: Free

Place: Yaevama Plateau / Iriki Farm, Iriki town,

Satsuma-sendai city

Tel:

KITAYAMA SWING FIRE

(KITAYAMA-NO-HIFURI / 北山の火振り) This is a traditional event which has more than 100 yrs of history. About 7~8 meter long bamboo poles which are sticking in the ground have lighted torches on the top of the bamboo. Peaple swing the bamboo poles, and sparks fly. The huge fires swing in the air and speed the spirits back to the afterworld.

August 15 (Mon) Date:

Time: 18:30 -

Yobo-Kitayama, Higashi-ichiki town, Place:

Hioki city

Tel: Hioki City Hall Higashi-ichiki Branch

099-274-2111



(Photo: 「⊚ K. P. V. B」)

川内川花火大会)

One of the biggest fireworks festivals in this prefecture.

Many kinds of fireworks color the summer sky! About 1km wide "Niagara Falls" is especially great!

There will be a traffic jam, so you'd better use

public transport. Date: August 16 (Tue) Fireworks: 19:40 ~ 21:20 10000 fireworks

Place: Around Kaito bridge, Satsuma-sendai city

Sendai Shoko Kaigisho 0996-22-2267 URL: http://sendai-cci.jp/index.php?cID=231



KAGOSHIMA KINKO BAY SUMMER NIGHT FIREWORKS FESTIVAL (KAGOSHIMA KINKOWAN SUMMER NIGHT DAI-HANABI TAIKAI /

かごしま錦江湾サマーナイト大花火大会)

Kagoshima's Biggest Fireworks festival! Various kinds of fireworks decorate the night sky above Kinko bay!

If you want to see it close, getting a viewing seat is recommended. Tickets for viewing seats are available at Family Marts or internet (CN Play Guide) for 2,500 yen.

*There is no car park, so please use public

transport.

Date: August 20 (Sat) Fireworks: 19:30

15,000 fireworks Place: Kagoshima port Honko-ku,

Kagoshima city

Tel: Sun Sun Call Kagoshima / 099-808-3333



MINAMI-OSUMI TOWN NEJIME DRAGON **BOAT FESTIVAL** (南大隅町ねじめドラゴンボートフェスティ

112 teams participate from in and out of Kagoshima and abroad. 10 people in a boat (8 rowers, 1 helmsman, 1 cox) race 380m. Many events will be held. An outdoor market will

sell Minami-osumi specialities. Date: October 23 (Sun) Time: Shinto ritual 8:00 -

Opening Ceremony 8:30 Closing Ceremony 15:30

Place: The mouth of the river Ogawa, Minami-osumi town, Kimotsuki county

Application: August 1 (Mon) ~ August 31 (Wed) Tel: Minami-osumi-cho Shoko-kai 0994-24-2320 URI:

バル)

https://www.facebook.com/nejimedragonboat/

2016 TOUR DE MINAMI-SATSUMA (2016 ツール・ド・南さつま「海道八景めぐり」)

There are 3 courses:

Minami-satuma Kaido Course (100km), starts at Minami-satsuma City Hall, cycle through Tetsuyama, Tsunuki, Obara, Kiyohara, Tomari, Oto, Oura, Kominato, Bansei Kurino, Kushi, Nomaike-ushirohama, Taniyama Oura and finishes back at Minami-satsuma City Hall.

Satsuma Sunkujira Course (60km), starts at Minami-satsuma City Hall and cycles through Oura, Kasasa, Kurose, Nomaike-ushirohama, Taniyama, Hokino-yama Park, Oura and finishes at Minami-satsuma City Hall.ama,

Shiokaze Sawayaka Course (30km), starts at Minami-satsuma City Hall and cycles through Masuyama, Michi-no-eki Kinpo Konohana-kan, Cycling Road (Sun Set Bridge) and finishes at Minami-satsuma City Hall.

Enjoy cycling and the beautiful ocean view! Date: September 22 (Thu) *national holiday

Time: Opening Ceremony 8:00 Place: Minami-satsuma city

Participation fee:

4,000 yen Minami-satsuma Kaido Course Satsuma Sunkujira Course 3,000 yen Shiokaze Sawayaka Course 2,000 yen

*Insurance included.

Application Deadline: August 31 (Wed) *Download the application form at:

http://www.city.minamisatsuma.lg.jp/shimin/eve nt/cat/e019409.html

Minami-satsuma city / 0993-53-2111

VISITOR CENTER **Update**

Update Newsletter is edited and issued by Visitor Center Update.

We also offer information on sightseeing, transport service, accommodation and restaurants, all on our web site, "KAGOSHIMA Visitors' GUIDE" and on facebook "KIC-update".

We'd like to hear from you. Mail us with your suggestions for future articles, and your comments about the content of Update. If you would like to write an article for Update, let us know.

Update NewsletterはVisitor Center Updateにより編集、発行されています。

ウェブサイト「KAGOSHIMA Visitors' GUIDE」とFacebookページ「KIC-update」でも観光、交通、食、文化など鹿児島の情 報を発信しています。

これらの情報についてのご意見や投稿を募集しています。下記までご連絡ください。

KIC-update.com



Visitor Center Update / Editor: Shiho. Forbes 2F Hiratabashi Bldg. 8-13 Hirano-cho, Kagoshima City, JAPAN 892-0848 Tel: 099-224-8011 / Fax: 099-224-8012

E-mail: info@kic-update.com URL. http://kic-update.com/ Facebook https://www.facebook.com/kicupdate

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