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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

Have you ever been to Yamashita Park? It's one of the most famous parks in Yokohama. A lot of people visit it because the view that is seen from Yamashita Park is very beautiful. We can find a lot of beautiful flowers in Yamashita Park but did you know that it also has a long and wonderful history?

Yamashita Park has several monuments as a reminder of the Great Kanto Earthquake of September 1st 1923. A statue of Mizuno-shugoshin, the god of water, also came from San Diego. The statue from the song of the seagull, Kamome – no – Suihei San is also in Yamashita Park. They are all symbols of reconstruction after a natural disaster.

There is also another bronze statue, Akai-kutsu haiteta onnanoko. It could also be found in Yokohama's sister city, San Diego in the United States of America. According to the song of the same name, a young girl with red shoes sailed away from Yokohama and was brought to another land. This reflects the presence of foreign influence in the city of Yokohama's history.

At 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 telegraph started being used between Yokohama and Tokyo in 1880 and spread around Japan in 1890.

Though Japan already had its own older forms of newspaper like yomiuri and kawaraban and 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 that was published in 1871.

Photography was invented in Europe in the early 19th century and the first camera in Japan came into the country through

Nagasaki in 1848. Foreigners moved to Yokohama because it was open to foreign trade and had cameras and accessories as well as new information about photography. In addition to new technology, Yokohama was also 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 leading to the Japan Tennis Association being formally established in 1922.

Yokohama is a beautiful city with a fantastic history and great international relations. Because of this, technology and culture will always flourish in the city of Yokohama.

By: Miu Kaneko, Saki Sato, and Wakaba Sakamoto

Discovering What Makes Nihonshoku Special

Japan values tradition and has a great love of food. Japanese cuisine is very famous for special traditional food like *Osechi ryori* and extremely popular food like sushi.

Washoku is Japanese traditional food and many Japanese people say it is very difficult to make them because preparing it requires a lot of time. But since Washoku is very delicious, it is still popular among Japanese people despite the difficulty to prepare it. Some examples of popular Washoku are dango, a famous dumpling dessert with different flavors, and oden, a traditional fish cake dish.

Osechi ryori is eaten on New Years Day. It is traditional food that is served during this very important event in Japan. Many kinds of food in Osechi ryori have special meanings. Kamaboko is made by boiled fish paste. The red color means you will be protected by evil while the white color is a symbol of purity.

Sushi is so popular that there are sushi restaurants around the world. Though people eat sushi daily, it is also eaten during 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. Japanese food is not only delicious but also it's also healthy. It also looks beautiful because Japan has a lot of skilled chefs who can make such delicately designed and uniquely flavored food.

Not only is Nihonshoku delicious, but it also has a great history. It's no wonder people

around the world love Japanese food. Nihonshoku 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

Japanese Traditional Crafts, A Cultural Symbol of Japan

There are more than 1,000 traditional crafts in Japan. They are wonderful goods that craftsmen made by hand. There is also a rich history behind Japanese traditional crafts reflected in the many varieties around the country. Here are some examples.

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

Nanbu-Tekki is made of iron. In order to make sure it's of good quality, there is a special way of making it. It has always been made in the form of a kettle but now it is also made in other forms. It used to be 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 made it looks 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 5th century. It's a general term for yam-dyed fabrics made in Kyoto. The designs are gorgeous and people find the fabric beautiful to look at.

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 different kinds 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 inside made from wooden pieces.

Even today, Japanese art and traditional crafts continues to be famous in many countries abroad. Currently, there is an exhibition of Kutani-Yaki in the British Museum, one of the largest museums in the world. The craft of creating kutani-Yaki is based on the method used to create Arita-Yaki. Just like Arita-Yaki, it is beautifully painted porcelain.

Japanese traditional crafts are certainly among the most admired in the world, regardless of design, performance and technology. Future generations should continue to enjoy Japanese traditional crafts despite its current problems like international competition and a shortage of successors. More

Japanese people should learn about traditional crafts to not only preserve it but to continue to create and develop it as well.



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 Japan's first multi-purpose stadium and was renovated in the 1970s. Since its construction, it has

been renamed several times, even being called Yokohama Peace Stadium and Lou Gehrig Stadium after the stadium 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. Yokohama stadium 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.

But Yokohama Stadium is certainly most 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 is the

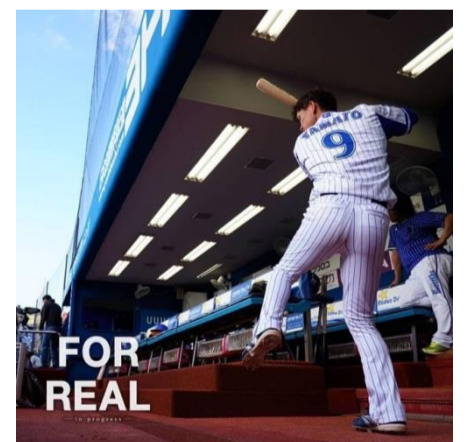
captain of the team this year. He plays outfielder and every DeNA fan knows him because of his great batting skills. Fans also say he is a very kind person.

Among the DeNA Baystars, there are a lot of players who have tried to break into the major league. Sasaki Kazuhiro is 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 3 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 Tsutsugoh, Toshiro Miyazaki, as well as Ropez and Yuya Onaka. Tsutsugo, Miyazaki, and Ropez 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!



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

©YOKOHAMA DeNA BAYSTARS.

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

The Culture and Tradition of Okinawa



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

Photo by Hitomi Nakamura

Why is Okinawa a famous destination for people around the world? Japanese people think it's because there are many beautiful beaches there and because Okinawa also has a lot of delicious food like sokisoba, chanpru, and chinsuko. But Okinawa has more to offer.

Yonahamaehama Beach was ranked 1st in 2017 among the most beautiful beaches in the world. Because so many

foreigners visit Okinawa along with Japanese people who go there for vacation, 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. They have Soki soba, which is pork bone ribs and is known by tourists as soul food. There is also chanpuru or stir-fried tofu and vegetables. Awamori is a traditional alcohol made from rice and is used as a spice in Okinawan food.

When it comes to omiyage, purple sweet potato tart is the most popular one from Okinawa. It was created in 1986 and is a

great choice among international tourists because it doesn't have ingredients that might be banned from other countries like pork or alcohol. Another favorite is Okinawa mennbei because 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, also came from China. It looks like 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.

But 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 is 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.

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

Japanese Traditional Noodles Connecting the World

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 and tempura is a very popular combination in Japanese cuisine.

Photo by Nanami Hirai

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 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.

A special type of this noodle is sanuki udon. This udon is famous for its smooth texture. A

flat-shaped variety called Inaniwa udon is very well-known too. It 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.

Because of international trade, 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 there are 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 noodles

because it can be refreshing during warm weather and it can give warmth during the colder months. How many kinds of Soba and Udon do you know?



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

Photo by Nanami Hirai

By: Nanami Hirai and Akari Nogo

World Class Japanese CUPNOODLES



Cup noodles from around the world in the CUP NOODLE MUSEUM in Yokohama, Japan.

Photo by Saki Yasuda

When people say ramen, you immediately think of Japan. Other countries may also have noodles of their own but many agree that Japan has the best ramen. Japanese loves ramen so much that it has a museum dedicated to cup noodles.

In the Cup Noodle Museum in Yokohama, you can actually make your own original cup noodles. You can decorate the

outside of the cup. Then you can choose one of the four soups and four out of twelve toppings. You can also eat various kinds of noodles. The Cup Noodle Museum in Yokohama is a place both children and adults can enjoy.

Cup noodles were 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 can be eaten immediately at home just by adding hot water.

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

Now, instant noodles are a worldwide industry. It is eaten by so many people because it is

inexpensive and takes less time to cook. Different countries have different types of instant noodles seasoning.



Visitors can make their own original cup noodles with unique toppings.

Photo by Ayaka Harima

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

The annual consumption of instant noodles is rapidly increasing at present. A lot of instant noodles is 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 demand for instant noodles is high.

About 50 years ago, the technology for making cup noodles was born in Japan. Thanks to that, now a lot of instant noodle flavors have been invented in various countries around the world. Cup noodles are not only enjoyed in Japan, the land of its birth, but it also has the Cup Noodle Museum in Yokohama where you can eat, make and learn about cup noodles. It's definitely worth a visit!

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. Why are they so popular in Japan?

Tourists and locals alike can reach theme parks easily. The efficient transportation system in Japan makes sure the commute to theme parks like Disneyland is fast and convenient. The cost of commuting in Japan 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

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

Theme parks like Disneyland and Universal Studio 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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