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# THE TOMBO

Oita's English Newsletter

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October, November,  
December 2017

## That Old Chicken Charm

Issue 88



In the past, Oita has ranked number one in terms of how much chicken we buy. We've recently slid down to number four (according to the Statistics Bureau of the Ministry of Internal Affairs and Communication), but that doesn't mean we've laid off chicken so much as it means other prefectures have dialed their enthusiasm up to eleven.

If you've been in Oita for more than a few days, the prevalence of chicken can't be all that surprising. Although Oita produces a variety of famous products, including kabosu fruit and shiitake mushrooms,

two of Oita's most beloved signature dishes are tori-ten and karaage.

Despite how delicious Oita's karaage is, the history of karaage extends far beyond Oita Prefecture.

Karaage (think of it as Karaage Sr.) came to Japan during the early Edo Period (1603 – 1868) from China in the form of "fucha" cuisine. Fucha is a style of vegetarian cuisine originally consumed by monks in the Obaku school of Zen Buddhism. That's right. One of Oita's signature chicken dishes didn't used to have meat at all; the original karaage was made of fried tofu.

Modern day karaage (Karaage Jr., if you will) did not come into being until around 1932, some 300 years later. The restaurant that holds the honor of being the very first shop to put karaage chicken on their menu is Mikasa Kaikan in Tokyo. Interestingly enough, while modern karaage calls Tokyo its birthplace, according to the Japan Karaage Association (yes, this is a real association), the "holy land" for karaage really is in Nakatsu and Usa, right here in Oita Prefecture.



After the end of World War II, chicken based dishes gained in popularity and dishes the likes of karaage began to grace the dinner table as a delicious, cost effective meal available in postwar food shortages. Northern Oita had a particularly large number of poultry farms and soon developed a love for karaage. Nakatsu eventually grew to have over 60 karaage specialty stores—after Usa gave birth to the nation's first karaage specialty store in 1955, named Shousuke.

In comparison to karaage, the history of toriten is shrouded in mystery. The dish originated sometime during the 1960's in Oita Prefecture, but that's all that can be said for sure. Exactly which restaurant made it and put it on the menu first is a mystery for the ages. At least four different restaurants spread across Beppu and Oita City would like to claim the title for themselves.

I've taken the liberty of eating at one of these restaurants—for research purposes of course. First or not, the toriten I had (pictured on the next page) was mindblowingly delicious. It's hard to go wrong with bite sized fried chicked, after all.



**Toriten Iro Iro at  
Toriten Ikoi (とり天いこい)  
1-8-5 Nakatsurusaki, Oita City**

Access: 30 second walk from the Tsurusaki Eki Mae bus stop / 8 minute walk from Tsurusaki Station

Funnily enough, “bite sized fried chicken” more or less sums up both toriten and karaage. So what’s the difference between the two? A plate of toriten is easy to tell apart from karaage once you’ve had both, but why?

The difference lies in how karaage and toriten are respectively cooked. Karaage is treated like your average fried food. You coat it in some sort of flour product and then fry it into hot oil until it’s cooked through. Toriten, as the “ten” in the name suggests, is a form of tempura. Toriten is coated in some sort of flour, similarly to karaage, but that flour has been mixed with water. After being coated in the water-flour mix, the chicken is then fried in hot oil.

And there you have it.

On that note, you’ll be able to easily find karaage no matter where you go in Japan. A family restaurant, an izakaya, a stall at a fair... You’ll never really have to seek it out; karaage will come to you. On the other hand, the farther you get from Oita, the harder it becomes to find toriten if you’re not looking for it. So if you plan on moving around in Japan, don’t take the abundance of toriten you have available to you now for granted.

However, no matter where you are in Japan, you can always make your own karaage or toriten at home.



### **Karaage**

#### **Ingredients (for two to three people):**

- 200 - 300 g      chicken thighs
- 3 tbs             soy sauce
- 3 tbs             sake (or cooking sake)
- 1 clove          grated garlic
- 1 inch            grated ginger
- 3 tbs             potato starch
- Oil (for frying)

#### **Directions:**

- Cut the chicken into bite sized pieces.
- Mix the soy sauce, sake, grated garlic, and grated ginger. Soak the chicken in the mixture for at least 15 minutes.
- Put the potato starch into a plastic bag and coat the chicken pieces with it.
- Fry the chicken in oil heated to 180° C.
- Plate and serve.

**(Recipes continued at the bottom of page 3.)**

## EXHIBITIONS & SCREENINGS

Date	Description	Place	Admission	Contact #
Sep. 14 <sup>th</sup> – Oct. 29 <sup>th</sup>	<b>Genius, Dali Exhibition</b>	Oita City Art Museum	¥1,100	097-554-5800
Oct. 1 <sup>st</sup> – Oct. 22 <sup>nd</sup>	<b>The 53<sup>rd</sup> Oita Art Exhibition</b>	Oita Prefectural Art Museum (OPAM)	¥500	097-541-3316
Oct. 6 <sup>th</sup> – Dec. 5 <sup>th</sup>	<b>“Shizen e no Shōkei” (Aspiration Toward Nature)</b>	Oita Prefectural Art Museum (OPAM)	¥300	097-533-4500
Oct. 20 <sup>th</sup> – Dec. 3 <sup>rd</sup>	<b>Special Exhibition “1300<sup>th</sup> Temple Founding Anniversary The Holy Mountain –Rokugomanzan and Ninmon–”</b>	Oita Prefectural Museum of History	¥310	097-837-2100
Oct. 24 <sup>th</sup> – Jan. 28 <sup>th</sup>	<b>Letters to Hika Kaku</b>	Oita Prefectural Museum of History	¥310	097-837-2100
Nov. 11 <sup>th</sup> – Dec. 3 <sup>rd</sup>	<b>Artful Road Project 2017 GO Downtown, I Want to Discover Art</b>	Oita City Art Museum	FREE	097-554-5800
Nov. 17 <sup>th</sup> – Jan. 21 <sup>st</sup>	<b>The multi-talented artist of 20th century Isamu Noguchi —from sculpture to body and garden—</b>	Oita Prefectural Art Museum (OPAM)	¥1,000	097-533-4500
Dec. 8 <sup>th</sup> – Feb. 6 <sup>th</sup>	<b>“Collection no Daigomi” (Pleasure of Our Collection)</b>	Oita Prefectural Art Museum (OPAM)	¥300	097-533-4500

\*\*\*Most Museums and Centers are closed on Monday, or Tuesday if Monday is a public holiday. Student admissions vary, highest cost shown.\*\*\*

## STAGE & MUSIC EVENTS

Date	Time	Artist/Event	Venue	Cost	Contact #
Oct. 1 <sup>st</sup>	11:00	<b>Thrilling Art Playground for All Ages</b>	iichiko Grand Theater	FREE	097-533-4004
Oct. 6 <sup>th</sup>	13:30	<b>One Coin Relay Concert vol. 3 Yasuko Miyamoto Marimba &amp; Percussion Concert: "Sound Magician" Passionate Sounds from the Soul</b>	iichiko Oto-no-Izumi Hall	¥500	097-533-4004
Nov. 5 <sup>th</sup>	13:00	<b>Opera "Der Rosenkavalier" Composed by Richard Strauss</b>	iichiko Grand Theater	¥4,000 - ¥12,000	097-533-4004
Nov. 14 <sup>th</sup>	14:00	<b>Shochiku Kabuki Grand Performance in Oita</b>	iichiko Grand Theater	¥3,000 - ¥8,000	097-533-4004
Dec. 1 <sup>st</sup>	18:30	<b>Hanako Oku Concert Tour 2017 ~The Today That Was Seen From Far Away~</b>	Brick Block	¥4,300 +drink	097-536-4852
Dec. 18 <sup>th</sup>	13:30	<b>One Coin Relay Concert vol. 4 Violin: The Voice of Strings, the Oita Born Prince of Violin</b>	iichiko Oto-no-Izumi Hall	¥500	097-533-4004

\*\*Ticket prices range from student to most expensive general admission. Prices shown otherwise indicate price for purchase on the day of the event, they may be cheaper if purchased in advance. “w/ drink” prices include a drink, “+drink” prices require the additional purchase of a drink. Times shown indicate start times, doors usually open 30 minutes beforehand.

### VENUES

*Brick Block= 5-7-5 Ikushi, Oita City*

*iichiko Oto-no-Izumi= Oasis Tower 1F Oita City*

*iichiko Grand Theatre= Oasis Tower 1F Oita City*

### Toriten

#### Ingredients (for two to three people):

200 – 300 g      chicken breasts  
 1 tsp              grated garlic  
 1 tsp              grated ginger  
 1 tbs               soy sauce  
 1 tbs               sake (or cooking sake)  
 100 g              wheat flour  
 100 g              potato starch  
 1                    egg  
 60 mL             cold water  
 Other vegetables (pair to taste)  
 Ponzu sauce (optional)  
 Oil (for frying)

#### Directions:

Cut the chicken into bite sized pieces and season it in a bowl with the garlic, ginger, soy sauce, and sake for up to 15 minutes.

In a separate bowl, mix together the egg, cold water, wheat flour, and potato starch.

Dredge the chicken into the flour mixture and fry it in oil heated to 180° C.

Plate chicken with vegetables (commonly cabbage and cherry tomatoes). Eat the chicken by itself or dip it into the ponzu sauce.

# FESTIVALS AND EVENTS

Date	Event Description	Location	Contact #
~ Nov. 19 <sup>th</sup>	<b>Oita Agricultural Park's Autumn Harvest Festival</b> - Fruit picking (from 11:00, numbered tickets from 9:30) and harvesting fresh vegetables (from 13:30, numbered tickets from 13:15).	Kitsuki City Oita Agricultural Park	0977-28-7111
~ Dec. 16 <sup>th</sup>	<b>KUNISAKI ODAYAKA HAKU Events</b> - A variety of workshops, events, and more to be held throughout Kunisaki City (inquire for more details).	Kunisaki City Various Locations	0978-72-5168
Oct. 1 <sup>st</sup> ~ Nov. 30 <sup>th</sup>	<b>19<sup>th</sup> Oita Art Culture Festival</b> - A variety of exhibitions, performances, workshops, and more to be held throughout Oita Prefecture.	Oita Prefecture Various Locations	097-536-0522
Oct. 8 <sup>th</sup>	<b>30<sup>th</sup> Beppu Yukemuri Health Walk Rally/Marathon</b> - This event will take place at lake Shidaka and Lake Kagurame in Beppu (inquire for more details).	Beppu City Lake Shidaka	0977-21-6161
Oct. 8 <sup>th</sup> ~ Oct. 29 <sup>th</sup>	<b>Sanko Cosmos Garden 2017</b> - 28 million cosmoses are in bloom on approx. 16 ha of the foot of Mt. Hachimenzan. The location changes yearly; this year the Haruguchi, Naritsune district will transform into a pink and white carpet. Shuttle bus service (20 min., free of charge) from JR Nakatsu Station on Sundays.	Nakatsu City Sanko Area	0979-43-2050
Oct. 7 <sup>th</sup> ~ 8 <sup>th</sup>	<b>Beppu Fisheries Festival</b> - This event is about local seafood produce. Enjoy lots of local cuisine here at Kamegawa Port.	Beppu City Kamegawa Port	097-532-6611
Oct. 9 <sup>th</sup>	<b>43<sup>rd</sup> Beef Eating and Screaming Contest</b> - Yes, you read it right! Come eat beef raised in Yufuin and scream to your heart's content, or just enjoy watching others do so (held at Namiyanagi no Bokujoyou)	Yufu City Yufuin-cho Kawakami	0977-85-4464
Oct. 14 <sup>th</sup> ~ 15 <sup>th</sup>	<b>Beppu Agriculture and Forestry Festival</b> - An event promoting local goods at Beppu Park. Here you can enjoy local products, wood working and workshops.	Beppu City Beppu Park	097-506-3544
Oct. 15 <sup>th</sup>	<b>12<sup>nd</sup> Road of Xavier Walking Festival</b> - Walking event to explore the road which Christian Missionary Francisco Xavier walked in 1551 to go to Bungo-Funai via Yamaguchi.	Hiji Town Hiji Town Community Center	0977-73-3158
Oct. 15 <sup>th</sup>	<b>33<sup>rd</sup> Oita Dialect Uncovered! Speech Contest</b> - A comedic contest for linguistic contortionists at Chuo Community Center. Come along to test out your Oita-ben comprehension (reservations necessary, ~Sep. 22 <sup>nd</sup> )	Bungo Takada Chuo Kominkan	0978-25-6219
Oct. 21 <sup>st</sup> Nov. 18 <sup>th</sup> Dec. 16 <sup>th</sup>	<b>Kimono Appreciation Day</b> - A monthly event where visitors can try on rental kimonos, have their photos taken, and receive discounts at nearby facilities if they are wearing kimono.	Kitsuki City Jouka-machi	0978-63-0100
Oct. 29 <sup>th</sup>	<b>37<sup>th</sup> Oita International Wheelchair Marathon</b> - Cheer on athletes in wheelchairs as they display amazing strength racing from the Prefectural Government Building to the City Race Track.	Oita City	097-533-6006
Nov. 3 <sup>rd</sup> ~ 4 <sup>th</sup>	<b>28<sup>th</sup> Shonai Kagura Festival</b> - In conjunction with the 36 <sup>th</sup> Shonai Town "Furusato" festival. There will be kagura performances from a number of groups and specialty goods for sale.	Yufu City Shonai-Machi	097-582-1111
Nov. 4 <sup>th</sup> ~ 5 <sup>th</sup>	<b>Beppu Dance Festa 2017</b> - This contest will showcase talented dancers competing for the grand prize (to be held in Beppu Park in conjunction with another local produce promotional event) from 13:00 - 16:00.	Beppu City Beppu Park	0977-24-2828
Nov. 4 <sup>th</sup> ~ 5 <sup>th</sup>	<b>21<sup>st</sup> Usuki Takeyoi Festival</b> - Over this weekend, approximately 20,000 bamboo shoots are lit up with candles all over the city.	Usuki City Nioza	0972-64-6084
Nov. 10 <sup>th</sup> ~ 12 <sup>nd</sup>	<b>Sennen Akari</b> - Festival of lights in Hita City. Bamboo shoots will be lit up with candles throughout town and there will be concerts, food stalls, and more!	Hita City Mameda-Machi	0973-22-2036
Nov. 11 <sup>th</sup> ~ 12 <sup>nd</sup>	<b>Hita Tenryo Festival</b> - This festival works to recreate Edo Period Japan with a samurai parade and various local performing arts acts around Tsuki-kuma Park.	Hita City Mameda-Machi	0973-22-2036
Nov. 11 <sup>th</sup> ~ 12 <sup>nd</sup>	<b>Ono River Battle Festival</b> - This is performed by cavalry, archers, and more on the theme of the "Battle of Hetsugigawara," which happened 424 years ago between the Otomo allied force and the Shimazu army.	Oita City Dainan-Ohashi bridge Hetsugihon-Machi	097-597-1264
Nov. 17 <sup>th</sup> ~ 19 <sup>th</sup>	<b>Taketa Chikuraku Bamboo Light Festival</b> - Over three days 20,000 bamboo lanterns will be lit across Jyouka-Machi (16:30-21:00). Visitors can enjoy live music performances and taste local delicacies at food stalls.	Taketa City Jyouka-Machi	0974-63-2638
Nov. 18 <sup>th</sup>	<b>Mt. Takasaki Free Entrance Day</b>	Mt. Takasaki, Oita City	097-532-5010
Dec. 2 <sup>nd</sup>	<b>Shimekazari and New Year's decorations making workshop</b> - Make Japanese New Year's decorations. Participation fee is ¥500, reservations necessary.	Kokonoe-Machi Kuju Furusato Shizen Gakkou	0973-73-0001
Dec. 16 <sup>th</sup>	<b>Wadako (Japanese traditional kite) making workshop</b> - Make Wadako. Participation fee is ¥220 (Incl. admission fee), reservations necessary.	Oita City History Museum	097-549-0880
Dec. 23rd ~ 24th	<b>Beppu Christmas Hanabi Fantasia</b> - Approximately 10,000 fireworks are to be fired into the clear winter sky to create huge original displays, accompanying a performance of Christmas songs sung by 1,000 people.	Beppu City Spa Beach	0977-24-2828
Dec. 31st	<b>Usa Shrine New Year's Eve Festival</b> - This is the final festival to round off the year. Visitors visit Usa Shrine to pray for things such as good health and good fortune.	Usa City Usa Shrine	0978-37-0001

# What's Going On?

## From the Plaza

### **Free Legal Consultations for International Residents**

The Oita International Plaza is holding free legal consultations for foreign residents on the *third Wednesday of every month*.

- When: **October 18<sup>th</sup>, November 15<sup>th</sup>, December 20<sup>th</sup>**
- Time: **13:00-16:00**
- Consultant: **Sei Ito** (Administrative Solicitor)
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

### **Free Tagalog Consultations**

The Oita International Plaza is holding free consultations in Tagalog.

- When: **October 7<sup>th</sup>, 17<sup>th</sup>; November 4<sup>th</sup>, 21<sup>st</sup>; December 2<sup>nd</sup>, 19<sup>th</sup>**
- Time: **13:00-16:00**
- Consultant: **Rhodora Yoshitake** (President of the Oita Philippines Friendship Association)
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

### **Free Chinese Consultations**

The Oita International Plaza is holding free consultations in Mandarin.

- When: **Every Thursday 10:00-13:00 (except Nov. 23<sup>rd</sup> and Dec. 28<sup>th</sup>)**
- Time: **10:00-13:00**
- Consultant: **Cui Wenyu**
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

(\*Dates and times are subject to change. Please contact the Oita International Plaza before coming.) TEL: 097-533-4021

### **Free Consultations Regarding Immigration, Residency, and Citizenship**

The Oita International Plaza is holding free consultations regarding immigration, residency, and citizenship on the first Sunday of each month.

- When: **October 1<sup>st</sup>, November 5<sup>th</sup>, December 3<sup>rd</sup>**
- Time: **13:00-16:00**
- Languages available: **Japanese and English**
- Interpretation into **languages other than Japanese and English** may be available with a reservation (there are no guarantees). The reservation must be made 2 days prior to the consultation day.
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

## **International Event Notifications**

The Oita International Plaza will be announcing some international events that take place within Oita Prefecture on our social media pages in order to support organizations proactively fostering international relations.

Facebook - <http://www.facebook.com/oitaplaza>

Twitter - <http://twitter.com/oitaplaza>

If you are interested in relaying information about an event, please send e-mail at the Plaza.

Mail: [kobayashi-ikuyo@emo.or.jp](mailto:kobayashi-ikuyo@emo.or.jp)

## Japanese Lessons

### **Himawari Japanese Volunteers**

Support for people learning Japanese in order to help them enjoy their lives in Oita, now at three different locations.

Wasada Public Hall Wed. 10:00-11:30

Meiji Akeno Public Hall Wed. 14:00-15:30

Tsurusaki Public Hall Sat. 10:00-11:30

For more information contact Ms. Fukata TEL: 097-527-2614

E-MAIL: [nihongo\\_himawari\\_oita@yahoo.co.jp](mailto:nihongo_himawari_oita@yahoo.co.jp)

### **Nihongo Rakuraku-talk**

Beppu City Hall offers free Japanese lessons every Monday from 14:00-15:30. For more information contact Mr. Kii in the Beppu International Affairs Division

TEL: 0977-21-6133 E-MAIL: [int-ma@city.beppu.oita.jp](mailto:int-ma@city.beppu.oita.jp)

### **Sakura Japanese Class**

Come study Japanese with friendly volunteers and teachers in a pleasant atmosphere. Sakura Japanese Class is held every Monday from 10:15-12:00 at the Oita University International House in Nishiki-Machi, Oita City. Classes are free of charge. For more information call Ms. Ohashi

CELL: 090-7866-2486

### **AIUEO Japanese Lessons**

Volunteers offer free Japanese lessons on Tuesday and Friday from 10:20-11:50 at I-NESS near Oasis Tower as well as Thursday nights at Compal Hall from 18:30-20:30. Lessons are also offered in Beppu at the Beppu Foreign Tourist Information Office on Tuesday mornings from 10:00-12:00.

For more information contact:

Ms. Miyase CELL: 090-8353-2485 (day lessons)

Ms. Kato TEL: 097-532-5940 (night lessons)

## Missile Safety

The Tombo has run issues that detail different disaster procedures before, such as earthquakes or how to build your own disaster preparedness kit. But the Tombo has never talked about missiles. Keep calm and carry on reading the following basic missile safety tips.



1. **If you are outside**, evacuate to a sturdy building or underground.
2. **If you are inside**, stay away from windows as much as possible. Try to find a room without any windows.
3. **If you are outside and there aren't any buildings around you**, take cover, lie down on the ground, and do your best to protect your head.
4. **If you are driving**, evacuate from your car to a sturdy building or underground. **If you can't leave your car**, stop in a safe area, curl up, and wait for further news.