
THE TOMBO

Oita's English Newsletter

July, August, September 2016

Issue 83

A Taste of Europe in Oita City



Getting lost on the narrow, cobblestone streets of Napoli, Italy, you'll find yourself gazing at more than just the beautiful architecture and the colorful houses. Around every street corner, guided by the warm smell of fresh bread, you'll traverse a city framed with local markets selling ripe vegetables, cured meats, and a wide variety of cheeses; ingredients that exemplify not just a style of cuisine, but a way of life. Pizza and pasta are no less essential to Italians than the air that they breathe or the aqueducts that have acted as the lifeblood of their cities since as early as 312 B.C. Simple, fresh ingredients have always been the basis of Italian cooking, leaving the rest up to our imagination.

So what does this have to do with Oita City? You ask. Well, as a newcomer in this beautiful up-and-coming metropolis on the eastern shore of Kyushu, I sought only to immerse myself immediately in the culture—which, as a foodie of sorts, meant to sink my teeth into the best native dishes I could find.

My discovery in this crusade was that the Japanese take cooking very seriously. From sashimi to tempura to all kinds of seasonal vegetables, my taste buds were consistently satisfied on a completely new level. However, it wasn't until I started branching out to foreign-inspired eateries that I really discovered the beauty of this city's dining. I found some great Italian restaurants that brought me back to the old country and learned about a delightful French meal for any time of day just around the corner from my apartment.

A friend of mine from back in the U.S. once asked me how I'm going to go without good pizza for a few years while I'm in Japan, and thanks to the first restaurant on this critical endeavor into western cuisine, I can answer excitedly that I don't have to.

On the sometimes quiet streets of Funai, just a 2-minute walk from Oitajoshi Park, there is a quaint, little restaurant called Pizzeria Da Teo that looks as if it were ripped right out of a Napolitano painting. As charming as it is authentic to Italian culture, I was more than pleasantly surprised upon my first taste of the Pizza Siciliana. Real dough, handmade daily, topped with flavorful tomato sauce, buffalo mozzarella cheese, fresh basil, a splash of olive oil and some delicious anchovies to appease my salty side, all cooked at 500 celsius in a matter of seconds. As it stands, a recipe of perfection, but to top it all off, each and every one of these ingredients imported from Napoli to ensure that famous Mediterranean taste.

Inspired by the look on people's faces during a 3-year apprenticeship in Nagoya, owner and operator of Pizzeria Da Teo, Tetsuya "Raffaello" Shiraishi set out to Napoli to complete his training. Upon returning, he opened his own shop and has since shown that his passion for making pizza can only be matched by his love of family and friends. All over the world, pizza brings people together and with now 8 years in the pizza making business, Shiraishi has seen his share of satisfied customers, brought closer by the power of this simple dish. I can't be more enthusiastic with the hope that reading this article might bring even one more person to Pizzeria Da Teo so they could experience the phenomenon

that keeps me coming back. Sit at the bar, have a few drinks and watch the master at work as he tosses the dough before your very eyes in this most nostalgic experience.

Furthermore, Da Teo is not the only restaurant from west of the Himalayas that has peaked my interest these days. In fact, just a 3-minute walk, northeast of the station, in what used to be a flower shop under the stairs, you'll find the most spatially efficient restaurant in the city, Bistro Shun. Taken from the name of the owner and only employee, Shun Fujiwara, you'll find that this tiny, solo-piloted, literal hole-in-the-wall, has a huge personality. After learning everything he knows about cooking from his teacher, Emico Suga of Osteria Bucio (an establishment I look forward to trying) Fujiwara opened his own place with the intention of "making people happy, with the most delicious, fresh ingredients of Oita". With just 6 months in business, Bistro Shun has accumulated quite a following, due much in part to the whimsical nature of not only Fujiwara's always changing menu (which exists only in his head) but Fujiwara himself as well. Each dish he creates is designed from not only what is in season, but as a specific pairing to the organic wines of the moment. Even the house special, lasagna, is always changing depending on the season, providing an opportunity to experience something different with every visit.

Whether you're stopping by for a quick drink amongst witty conversationalists, or closing down the shop with the owner and his regulars, you are bound to have a good time at Bistro Shun. Even if you don't come hungry, let Fujiwara know how much you think you can eat and he'll make a plate of any size for you. My advice, stay long enough to have a great meal and a few glasses of wine. Come on a Friday for lasagna and you might get lucky enough to be front row to some great opera singing.

Last, but certainly not least, from the other side of the French Alps, my most frequented restaurant of all, a creperie called Bon App. Located in Omichi, just a 5-minute walk southwest of the station, owner and operator Mat Garillon dazzles his local customers with his unique interpretation of the traditional French dish, the galette. Born in Africa, Garillon has always had a knack for cooking, but he really came into his own when he moved to Paris at 18. He learned the craft of making crepes at a place called La Creperie Bretonne, and it was in Paris that he discovered for himself, the galette, a classic dish from the western part of France. Each creperie in France will feature The Complete, the traditional galette consisting of egg, cheese, and ham, served in the thin pancake that we all associate with crepes, salted to perfection. My personal favorite from the sprawling menu at Bon App, is the La Bolo, Garillon's own interpretation of a Bolognese sauce.

Only open on weekends, you won't be able to make this your everyday spot, but come often and find a unique taste in each of Garillon's over 25 options. Among these options, the Mafe (a peanut butter based dish originating in the Ivory Coast) and the Yassa (a dish from Senegal) are two curries that will change your life. Not for those with a weak stomach for spicy food, these two dishes will keep you coming back for more. Together with the food, Garillon's personality and general kindness are sure to make this a great destination for young, old, foreign, and Japanese alike. Mat has said that most of his customers have never heard of a galette and he only wishes to bring people of all backgrounds closer to the amazing food of French culture. The perfect place for any occasion, just walk in on a Saturday afternoon, or treat yourself to an extremely well priced bottle of fine French wine one night, and feel transplanted into the golden age of France.

So, as my quest for the best that Oita has to offer continues, I look forward to seeing some new faces around town. With Osteria Bucio on my horizon and after my first visit to The ReQ last weekend (an Italian restaurant north of the station which I'll definitely be giving another try) I leave you and invite you all to enlighten your sense of taste at some of Oita's finest Euro-inspired destinations.

--- Joey Del Re

EXHIBITIONS & SCREENINGS

Date	Description	Place	Cost	Contact #
Jul. 29 th – Sep. 11 th	The Splendor of the Kataoka Tatsuichi Collection – Chikuden and Shoen, Elegance of Japanese Art	Oita Prefectural Art Museum	¥600	☎ 097-533-4500
Jul. 15 th – Sep. 25 th	Team Laboratory Island – Dance! Learn with Art Galleries! Amusement Parks of the Future	Oita City Art Museum	¥1,500	☎ 097-554-5800
Aug. 5 th – Oct. 4 th	2016 Collection Exhibition III	Oita Prefectural Art Museum	¥300	☎ 097-533-4500

Most Museums and Centres 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 #
Jul. 2 nd	18:00	Summer Concert 2016	iichiko Otonoizumi	Free	☎ 080-3184-1540
Jul. 18 th	12:15	Against - 2016	T.O.P.S BittsHall	¥4,000 +drink	☎ 097-533-7592
Jul. 12 th	18:30	Kodo – One Earth Tour - Chaos	Patria Hita	Prices vary	☎ 0973-25-5000
Jul. 30 th	17:00	The Kyushu Symphony Orchestra – Oita Performance – Kamioka's True Worth, the World of Germanic Music	iichiko Grand Theatre	Prices vary.	☎ 097-533-4004
Sep. 3 rd	18:00	Miyuki Tango	Brick Block	¥4,000 +drink	☎ 097-536-4852
Sep. 8 th	20:00	Ginji Ito – I Stand Alone 2016 in Oita	Cantaloop II	¥3,800 +drink	☎ 097-548-3563
Sep. 9 th	15:30 18:30	Yukari Ito – Sentimental Jazz Journey	Brick Block	¥8,000 w/drink	☎ 097-536-4852

**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

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

Cantaloop II=3-2-30 Miyako-Machi

Nakayama Dai 5 Building 6F Oita City

Patria Hita= 1-8-11 Sanbonmatsu, Hita City

iichiko Grand Theatre= Oasis Tower 1F Oita City

iichiko Otonoizumi=Oasis Tower 1F Oita City

T.O.P.S BittsHall.= Ikushi 5-783, Oita City

Stand Up Paddle Board (SUP) Itogahama SUP Terrace

If you're looking for a way to be active this summer, Itogahama SUP Terrace is offering bay cruising on stand up paddle boards. Participants can enjoy beautiful views of the coastline while paddling in the sea.

Itogahama SUP Terrace

Tel: 080-5252-7744 (Yuichi Tsuno), 080-6446-9181 (Daphne)

E-mail: itogahama@cosmode.com

Address: Itogahama Beachfront Park, Oga, Hiji-machi, Hayami-gun, Oita Prefecture.

Facebook: <http://www.facebook.com/itogahama>

Supporting organisation: Hiji-Town, Hiji Tourism Association.

Opening Hours: 10:00~5:00pm

Walk-ins are accepted on holidays. Weekends require a reservation.

Tuition is ¥2,000 per person. Rental fees are separate. For more information, please contact the business owners or visit the Facebook page.



Festivals and Events

Date	Event Description	Location	Contact #
~Jul.31 st	Kokonoe "Yume" Grand Suspension Bridge FREE entrance - Enjoy majestic views of Shindo-no-taki falls and green leaves! (8:30 – 18:00, get free entrance tickets at ticket counter)	Kokonoe-Machi Tano	☎ 0973-73-3800
Jul.1 st ~ Sep.30 th	Taketa Soft-serve Ice Cream Rally - Grab a map and start eating delicious ice cream to collect stamps to go in the draw to win one of many prizes!	Taketa City Various locations	☎ 0974-63-0585
Jul.2 nd	Tanabata Festival decorations making workshop - A hands on event for children and parents to enjoy. Participation fee is free (Incl. admission fee, 9:30- / 14:00-), reservations necessary.	Oita City History Museum	☎ 097-549-0880
Jul.9 th Aug.6 th Sep.10 th	Yufuin Onsen Kagura - Traditional Kagura dance performed by local groups (Participation fee is 500 yen, 20:30 – 21:30).	Yufu City Kuaju Yufuin	☎ 0977-85-7667
Jul.11 th	Kuju Furusato Shizen Gakkou rice growing - Participants can experience weeding barnyard millet from rice fields by hand whilst learning about the local wildlife. (participation fee 1500 yen, 10:00 - 17:00)	Kokonoe-Machi Kuju Furusato Shizen Gakkou	☎ 0973-73-0001
Jul.15 th ~ 23 rd	Usuki Gion Festival - A traditional festival that started in 1643. There are 3 portable shrines and 2 floats paraded from <i>Owatari</i> to <i>Okaeri</i> .	Usuki City Castle town	☎ 0972-64-7130
Jul.16 th Aug.20 th Sep.17 th	Kimono Appreciation Day - Held on the third Sa turday of each month, with special offers and discounts for kimono rental and professional photography.	Kitsuki City Jyouka-machi	☎ 0978-63-0100
Jul.16 th ~ 17 th	Tsukumi Port Festival - A "Soiya Tsukumi" traditional dance on the 16 th , a fireworks display on the 17 th , and much more!	Tsukumi City Chuou-machi area	☎ 0972-82-5111
Jul.22 nd ~ 24 th	Nakatsu Gion Festival - This prefecture-designated "Intangible Cultural Property" has 580 years of history. Highlights include shrine processions and more!	Nakatsu City Nakatsu Shrine Area	☎ 0979-22-1111
Jul.23 rd ~ 24 th	Hita Gion Festival - Hita Gion celebrates over 300 years of history. Here you can see a portable shrine that is 10meters tall! On the 21 st from 19:00- , all the floats will gather in front of JR Hita Station for a taste of what is to come.	Hita City Mameda & Kuma Area	☎ 0973-24-6453
Jul.24 th ~ 25 th	Tenjin Festival - Portable shrines will be carried throughout the city, and on the evening of the 25 th there will be a shrine against shrine hitting competition.	Kitsuki City Tobimatsu Tenman Shrine	☎ 0978-63-0100
Jul.29 th ~ 31 st	Beppu Summer Early Evening Festival - over the two days there will markets, local food stalls, performances and a fireworks display on the evening of the 31 st .	Beppu City Spa Beach	☎ 0977-24-2828
Jul.31 st Aug.21 st	Uki Uki Flea Market - come and take a look at the stalls of clothes, booksand more. You might just find some bargains. 11:30 - 15:00	Oita City Oasis Tower 1st Floor	☎ 097-538-7411
Aug.5 th ~ 7 th	Oita Tanabata Festival - this exciting summer festival takes place across downtown Oita, and features parades, performances, and dances.	Oita City Downtown Area	☎ 097-537-5959
Aug.7 th	Oita River Fireworks Festival - to celebrate the last day of the Oita Tanabata Festival, there will be a fireworks festival along the river.	Oita City Oita River	☎ 097-538-9647
Aug.14 th ~15 th	Himeshima Bon-Odori Festival - Himeshima <i>Bon-Odori</i> dances are said to have come from <i>Nenbutsu</i> folk dances. Come see traditional local dances such as the 'fox dance', recreated and performed each and every year.	Himeshima Village Chuo-Hiroba	☎ 0978-87-2111
MidAug.~ EarlySep.	Sunflower Festa - 1.2 million sunflowers are in bloom, approx. 11.5ha of the Nagasakibana Resort campsite. Enjoy flowers and artworks (Yoko Ono's "Invisible Benches" and Choi Jeong Hwa's "Iro Iro Iro")!	Bungotakada City Nagasakibana	☎ 0978-54-2200
Aug.20 th	Haniwa (clay images) making workshop - A hands on event for children and parents to enjoy. Participation fee is 230yen (Incl. admission fee, 9:30- / 14:00-), reservations necessary.	Oita City History Museum	☎ 097-549-0880
Aug.20 th	Tsukumi Senu Dance Ceremony - 1000 dancers will dance with Japanese fans.	Tsukumi City Tsukumin Park	☎ 0972-82-9521
Aug.27 th	Usuki Stone Buddha Fire Festival - 1000 torches will be lit around the ancient stone Buddha carvings which are nationally designated treasures. It is the biggest fie festival in West Japan!	Usuki City Fukata	☎ 0972-64-7130
Sep.3 rd	Earthenware bell making workshop - A hands on event for children and parents to enjoy. Participation fee is 60yen (Incl. admission fee), reservations necessary.	Oita City	☎ 097-549-0880
Sep.9 th	Free onsen entrance - September 9 th is Kokonoe's designated hot spring day and designated facilities marked with posters let customers bathe for free!	Kokonoe-machi Various locations	☎ 0973-73-5505
Sep.10 th ~ 11 th	The Ajimu Fair "Wine Festival 2016" - Various events such as Ajimu wine sampling, and bazaar. You can have your fill of Bungo Beef, wine and more.	Usa City Ajimu Area	☎ 0978-44-1111 ☎ 0978-44-0381
Sep.17 th	Rice field exploration - An outdoor exploration activity for adults to learn about the harvest and how to cook rice. (Participation is FREE. Reservations necessary. Bring clothes and shoes suitable for outdoors and bring side dishes).	Kokonoe-Machi Kuju Furusato Shizen Gakkou	☎ 0973-73-0001

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: **July 20th, August 17th, September 21st**
- Time: **13:00-16:00**
- Consultant: **Sei Ito (Administrative Solicitor)**
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

Free Consultations in Chinese

The Oita International Plaza is holding free consultations in Chinese *every Thursday*.

- When: **Every Thursday**.
- Time: **10:00-13:00**
- Consultant: **Wenyu Kodama**
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

Free Consultations in Tagalog

The Oita International Plaza is holding free consultations in Tagalog. **Please note that the times for the consultation on April 30th are different to the usual times.*

- When: **July 2nd, August 6th, September 3rd**.
- Time: **13:00-16:00 (*except April 30th, which will be 9:00-17:00)**
- Consultant: **Rhodora Yoshitake (President of the Oita Philippines Friendship Association)**
- Venue: **Oita International Plaza (iichiko Culture Center, B1F)**

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: **July 3rd, August 7th, September 4th**.
- 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)**

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

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

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)

Community Classes and Events

Happy Talk

Come practice speaking Japanese with other learners and native speakers. Reservations not required, just show up on the day.

Please bring your own drink if you like. Participation is FREE. For more details and information on when Happy Talk is held, please visit the Facebook page:

<https://www.facebook.com/HappyTalkOita>

The 2016 Kumamoto and Oita Earthquakes

As readers of the TOMBO will be aware, in April Kumamoto and Oita were struck by a series of large earthquakes that caused a loss of life and a great deal of damage. Many readers of the TOMBO will have been affected by these earthquakes and/or are involved in helping Kumamoto and Oita recover. Living in Oita, it makes me proud to see the prefecture's strength in the face of adversity, and its efforts to recover after the tragedy. The TOMBO would like to extend its support to everyone who was affected by the disaster. I hope that both Kumamoto and Oita are able to quickly recover.

--- With warm regards from the editor.



公益財団法人 大分県芸術文化スポーツ振興財団
 大分市高砂町2-33 OASISひろば21 (B1F)
 ☎ 097-533-4021 FAX: 097-533-4052

Oita International Plaza
 Oita Prefecture Arts, Culture & Sports
 Promotion Foundation

OASIS Hiroba21 (B1F) 2-33 Takasago-Machi, Oita-Shi 870-0029

THANK YOU!!

A special thanks to all those who co-operated with us for this issue. Your help was very much appreciated.

THE TOMBO is produced by:

Oita International Plaza
Oita Prefecture Arts, Culture & Sports
Promotion Foundation

2-33 Takasago-Machi

Oita-Shi Oita-Ken 〒 870-0029

☎ 097(533)4021

Fax 097(533)4052

E-MAIL: in@emo.or.jp

<http://www.oitaplaza.jp/english/>

HOURS: Monday-Friday 9:30am-7:00pm

(closed weekends and the 2nd and 4th Mondays of each month. We are open on the Saturdays before these Mondays)

Closed national holidays & Dec 29th - Jan 3rd

The International Plaza is located on the basement floor of OASIS Hiroba 21 (iichiko Culture Center).

