

wagazasshi

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The Nadeshiko heart

Japan's momentous
World Cup victory
and its impact

Event guide | Gunkanjima | Saijo Sake Festival | Kotowaza

nagazasshi

Volume 4 Issue 2
September/October 2011

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Bitter-sweet Kyushu summer. She offers you all the events you want, but temperatures which make you think twice about going. I hope you all braved the heat and made it to at least a few festivals this summer, because they're definitely worth the sweat and this year was a particularly good chance to get out of the house as the heavy rainfall kept temperatures relatively mild and even provided some borderline-cool evenings.

But, now it's time to leave that summer heat behind and head on to fall, another great season in Kyushu. Fall in Nagasaki is still jam-packed with events, including some of Nagasaki's most famous events, Nagasaki Okunchi and Sasebo Yosakoi Festival, and as temperatures gradually drop going outside becomes a much more attractive idea. So, if you spent the summer in the vicinity of an air conditioner, fall offers that second chance to explore Nagasaki and load up on festival food. If you're itching for adventure, you could catch a boat to one of Nagasaki's plentiful deserted islands, or to the not-so-adventurous, but nevertheless deserted, Gunkanjima (see pg 6). Or if fall in Nagasaki is still too hot for you, you can try heading north to Hiroshima's sake festival (see pg 8), which will be ironically, but conveniently, held on the 3-day weekend of Health and Sport's Day. So, get out of your house as much as you can this autumn. I can understand if you kept going out to a minimum this summer, but I can't forgive those who don't take full-advantage of autumn in Japan.

Kim Durinick, Editor-in-chief



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Photo: Audrey Akcasu



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Photo: Katelyn Schwartz

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Photo: Ashleigh Allen

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Events

Event of the month

Hirado Okunchi

Hirado, October 24 - 27

Hirado's version of Okunchi has some similar elements to Nagasaki Okunchi, but brings unique traditions, as well as two additional events. Serving as precursors to Hirado Okunchi are **Hirado Lantern Festival** (October 17, 18 and 24) and **Hirado Autumn Festival** (October 22-23). You can enjoy traditional performances, including the rare and famous dragon dance, and taste local delicacies, such as free hot-pot, at all three festivals. Be sure not to miss the cultural heritage Kagura dances, in which the dancers carry a real sword in mouth and hand. The Kagura performances will be scattered throughout the festivals, but the procession of all 24 dances, a once a year event, will be held at Kameoka Shrine beginning at 11am, October 26.

Photos: (this page) Remco Vrolik,
(opposite) Carol Stanton

Saikai Rice Bowl Fair **Saikai, September 4-31**

Surrounded by water, Saikai has plentiful and delicious seafood, but add delicious meat and fresh fruits and vegetables to the mix and you have Rice Bowl Festival. Whether you're craving shrimp, pork, chicken or veggies, grab a bowl and head to Saikai.

International Island Concert **Ojika, Goto, September 20-25**

People from all over the world will gather on one of Nagasaki's most beautiful islands to participate in an international concert. Receive lessons from a world-renowned musician, take a music therapy course, or simply relax and enjoy the show.

Tanada Festival **Hasami, September 23**

Putting a twist on traditional Japanese festival culture, this unique event combines traditional Japanese customs, such as *yosakoi* and *mochi*-making, with wild boar racing and wild boar curry. Vote on which boar will win the race and you may even win a prize!

Nagasaki Okunchi **Nagasaki, October 7-9**

Originating over 300 years ago, this festival reflects Nagasaki's history as a center for Christianity and home to both Dutch and Chinese immigrants. Today, it has become Nagasaki's most famous festival and each autumn, over three days, neighborhoods of Nagasaki City perform dances throughout the streets, including the Chinese Dragon Dance.

Oktoberfest/St. Vincent Wine Festival **Huis Ten Bosch, September/October**

Throughout September and October, Huis Ten Bosch will celebrate alcohols from around the world. Don't be fooled by the name as this year Huis Ten Bosch will celebrate Oktoberfest in September. You can choose from the plentiful selection of hard to find beers, or if you prefer, wait until October to grab a glass and taste up to 100 different wines at the St. Vincent wine tasting event.

Sasebo Yosakoi Festival **Sasebo, October 24-27**

Yosakoi is an up-beat Japanese dance style which began in Shikoku, but whose popularity has spread throughout Japan. Today, Sasebo boasts one of the largest *yosakoi* festivals in Japan, featuring approximately 150 teams from around the country and other parts of Asia. It's definitely worth fighting the crowds to watch the teams compete, and be sure to bring a camera. 📷





Modern Ruins

A Look at Gunkanjima

Audrey Akcasu explores
*this abandoned island off
the coast of Nagasaki*

Photo: Audrey Akcasu

A couple kilometers off the coast of Nagasaki City lays the abandoned island of Hashima, more commonly known as Gunkanjima, or " Battleship Island." The nickname stems from the small island (an area of only 63,000 square meters) being surrounded with sea walls and being filled with concrete apartment buildings, forming the silhouette of a battleship.


The island's significant history began in 1810 when it was first mined for coal. Until 1890 the mining had been minimal, but when it came under the control of the shipping company Mitsubishi, it turned into a full-scale mining operation. As more and more workers and their families moved to the island, the population started to grow. The first multi-story concrete building in Japan was built on Gunkanjima and was followed by many more apartment buildings, a school, a hospital, a pool and office buildings. The facilities served to accommodate the nearly 5,300 people living there, equating to almost 12 people

per square meter and giving it a population density nine times that of Tokyo at that time. That's an impressive amount of people for such a small island.

In 1974, as the demand for coal dwindled, the mine was shut down and the island was abandoned and left to the elements. Over the years it has deteriorated and now looks like the remnants of a war zone. In 2009, the city

of Nagasaki began a bid for Gunkanjima to be named a UNESCO World Heritage site and opened part of the island to tourists.


While the island is inaccessible except via a tour group, the tour is well worth it. It may be a little pricey and the hawk-eyed workers may watch to make sure you don't stray from the path but, the tour guide not only has old photos to show; he also shares insider knowledge of the island having lived there as a child.

While the island may look like only a huge pile of broken down buildings and rubble, it is also an amazing look at modern ruins and the frightening speed of natural erosion. 

Visiting Gunkanjima

Contact the ferry terminals in either Dejima or Iojima in Nagasaki.

Nagasaki Port Ferry
Terminal
095-8225002
9 am - 6 pm



*Kathy Cheng gives an insider's look at
Hiroshima's Saijo Sake Festival, as well as what
tourist spots to check out while you're there*

Saijo Sake Festival

Where:

Hiroshima, Saijo Station

When:

Saturday, 8 Oct.,

11:00 - 21:00;

Sunday 9 Oct.,

10:00 - 17:00

Tickets:

¥1600 (at the door);

¥1300 (advance purchase
at any Lawson)

Website:

www.sakematsuri.com

Sake

soothes the soul

Jump aboard a JR train that will whisk you thirty minutes east of Hiroshima to the charming town of Saijo. Renowned for their sake (alcohol) breweries and home to one of the top three elite sake brewery areas in Japan, you will not be disappointed. Preparations are already underway for the annual sake extravaganza weekend that sends this tiny town buzzing as it draws in over 200,000 people.

The main street of Saijo, stretching from the station to Chuo Park, will be tightly lined with brightly lit stalls. Further down the road on your left will be the gateway to sake heaven, aka the Saijo Sake Festival. This event showcases 900 types of sake from prefectures across the country. Whether it's sweet, dry, fruity, light or mellow, they'll have something that'll placate your palate or push your horizons. On entry, your ticket is exchanged for a white porcelain sake cup, which will be your passport to free flowing sake by the shotful. However, keep in mind that once you're in, there's no turning back. Pass outs are a no go, so be prepared to party hard or head home!

Before you commit yourself to this deadly sin, you should take this opportunity to join a tour and explore some of the better-known breweries in the area such as Kamotsuru (賀茂鶴), Fukubijin (福美人), Kamoizumi (賀茂泉), just to name a few. You'll be able to try the unique water in Saijo, whose flavor has shaped and defined the local sake, and learn the secrets behind sake craftsmanship.



Photos: (above) Emily Carroll, edited by Michael Moran; (opposite, next page) Emily Carroll

If sake isn't your cup of tea, fear not. There will be dozens of temporary street vendors set up in the park opposite the sake-drinking area, which don't require an entry fee. So, feast your eyes on the array of handmade goods, sink your teeth

into festival food, get down and dirty by joining a sake making 101 lesson or lay on the grass to catch the live performances on center stage.

Finally, sake-holics, beware! This bittersweet concoction of sipping sake under the moonlight can lead to deadly hangovers the following day, but it's completely worth it! Let's drink to that-Kanpai!

There's more to Hiroshima than sake, though...

The Atomic Bomb in 1945 crippled the city of Hiroshima and post-atomic predictions feared that grass would not grow for a hundred years. Despite those predictions, this city is booming in the 21st century. Even if you go to Hiroshima for sake festival, it's a great city for sightseeing so be sure to save a day to spare your liver and head out to some of Hiroshima's famous landmarks.


Hiroshima Peace Memorial Museum & Peace Memorial Park

Marked as a UNESCO World Heritage Site, this 120,000 square meter memorial will forever be a piece of history locked in time. Here you'll see the skeletal remains of the A-Bomb Dome, the memorial cenotaph and a somber museum. You'll shed tears for the innocent civilians and leave slightly dismal after learning of the

suffering from survivors of the bomb's residual effects, but it's definitely worth the time.

Itsukushima, Miyajima

Miyajima is noted as one of the "three views of Japan" and is home to the iconic red torii (entrance gate to a Shinto shrine) that floats above the water in high tide. Once you step off the ferry you'll be greeted with deer, then later at the top of Mount Misen you'll be sure to spot some monkeys playing in the trees. Don't forget to stroll through Itsukushima Shrine, take the short walk up to the auxiliary shrine, Senjokaku, and make the slightly longer trek to Mount Misen's Daisho-in, a large Buddhist temple.

Lastly, be sure to bring back a box of momiji manju as a souvenir. It's a tasty, sweet pastry filled with red bean or a variety of flavors of cream. 



Kanji of the Month

志

What does it mean?

This month's kanji is 志 (shikaroumshi), formed by adding the radical 士 to the top of the kanji 心.

士 means warrior and when paired with other kanji, it can help create words related to its own meaning, such as soldier, knight, and gentleman.

心 (kokoro) can be found as a radical in numerous other kanji and means heart, mind, and spirit.

Join the two, and what do you have? Ambition. Intention. Purpose.

You can find this kanji in volunteering, 志願 (shigan), original sin, 初志 (shushi), and intent or will, 意志 (ishi).

Until next time, keep studying, and remember that while learning kanji is cool, interesting it alone your style may not be the best way to memorize it.

Thomas Condon

Kawatana High School students, **Yui Fuchie**, **Sakiko Matsuda** and **Moeri Satomori** explain what the Japanese women's soccer team gave to Japan, beyond a trophy

The Nadeshiko heart

Photo: Scott Pilocco



Earlier this year, the Tohoku (North-East) region of Japan was devastated by a 9.0 earthquake, followed by a tsunami and the meltdown of reactors at Fukushima nuclear power plant. Since then, over 15,600 people have been found dead and nearly 4,830 are still missing. The damage was so terrible that not only victims, but the whole of Japan was affected. Throughout the country, people worried about their friends and family, and reports of the situation in Tohoku, even months after the incident, remain in the headlines. Although Japan continues to mourn this tragedy, this summer brought a cause for celebration; Nadeshiko Japan, the Japanese women's soccer team, won the FIFA World Cup for the first time in history.

In the finals, Japan went head-to-head against an American team, whom they had never defeated in the past. As Japan was the underdog, America was heavily favored to win, but the Japanese team showed a daring attack. Even when down, Nadeshiko Japan never gave up. Armed with the weapon of tenacity, the team matched each of America's goals to send the game to penalty kicks. During the shootout, the players held hands and wished each other good luck and, after a hard-fought battle, Japan came out the champion. Each Nadeshiko member's face glowed with the happiness of success and this glow spread from Germany all the way back to Japan..

Monetary donations, food and clothing are being sent from all over the world

to the disaster area. However, it is not only money and items that are needed to heal the grief of an earthquake. Courage, hope and inner strength are also essential. Nadeshiko Japan gave the victims in Tohoku just that; the energy and determination with which the team played gave Japan the hope that it can overcome any grief.

In addition to giving hope to Japan, the actions of Nadeshiko Japan after the game moved people all over the world. As representatives of Japan, they walked around the field carrying a banner with a message of gratitude for the support from people abroad, showing that this victory is not just a victory for Japan, but one that gives courage and hope to people worldwide. To act with perseverance like Nadeshiko Japan is the key to overcoming any challenge, no matter where you are or what your situation.

Victims of Tohoku lost their family and friends, houses and jobs. Many students are unable to go to school and residents of Fukushima will be displaced for years to come. Nadeshiko Japan taught us that if we put in a little effort and don't give up until the very end, we can accomplish anything. Taking this lesson into account, we can be assured that even our smallest endeavors will help the disaster area recover little by little.



川 棚高校生 淵江優衣、松田咲子、里森萌里が、日本の女子サッカーチームが優勝トロフィー以上に日本に与えたことについて説明します。

今年の初め、日本の東北地方は、マグニチュード9.0の地震、続いて起こった津波や福島原子力発電所の原子炉メルトダウンによって、壊滅的な被害を受けた。それ以来、死者の数は約1万5,600人、いまだに約4,830人の人が行方不明である。被害は甚大で、被災者だけでなく、日本全体が打ちのめされた。日本のいたるところで、人々は友人や家族のことを心配し、東北の状況を伝える報道は、あの日から何ヶ月経っても常にトップニュースである。日本はいまだに悲しみに包まれているが、今年の夏、大変嬉しい知らせが届いた。日本の女子サッカーチーム、なでしこジャパンが歴史上初めてFIFAワールドカップで優勝したのだ。

決勝戦で日本は、今まで一度も勝つことができなかった米国チームと対決した。日本は前評価が低かったため、アメリカが優勝の大本命と考えられていたが、日本チームは果敢なプレーを見せた。負けていても、なでしこジャパンは決してあきらめなかった。粘り強さという武器で武装した日本チームは、点を取られても取り返し、試合をPK戦へと持ちこんだ。PK戦の間、選手たちは手をつないで互いに成功を祈り、激戦の末、日本は勝利した。なでしこジャパンの選手一人ひとりの顔は勝利の喜びで輝いていた。そしてその輝きは、ドイツから遠く離れた日本の東北へと届いたのである。

被災地には、世界中から義援金や食糧・衣類などの物資が送られてきている。しかし、地震の悲しみを癒すために必要なのは、義援金や物資だけではない。勇気や希望、精神力もまた不可欠である。なでしこジャパンが東北の被災者に与えてくれたものがそうだった。なでしこジャパンが見せたエネルギーと決断力は、どんな悲しみをも乗り越えることができるという希望を日本に与えてくれた。

日本に希望を与えただけでなく、試合後になでしこジャパンがとった行動も世界中に感動を与えた。日本の代表として、彼女たちは、世界からの支援に対する感謝の気持ちを書いた横断幕を持って、フィールド内を歩いたので。それは、今回の勝利は単なる日本の勝利ではなく、世界中の人々に勇気と希望を与える勝利だということを示した。なでしこジャパンのように不屈の精神を持って生きていくことは、どこにいてもどんな状況であっても、様々な難題を乗り越えていく鍵である。

東北の被災者は、家族や友人、家や仕事を失った。多くの児童・生徒が学校に通うことが出来ず、福島に住んでいる人たちは今後、別の土地へ移らざるを得ないだろう。なでしこジャパンは、最後まであきらめずに努力すれば、出来ないことはないのだという大切な教訓を私たちに教えてくれた。この教訓から、どんなに小さな努力であっても、それは被災地が少しずつ復興する手助けになると私たちは確信している。 ■

Most people who live in a foreign country are looking for ways to improve their fluency in that country's language. Whether through school, conversation, or self-study, people are always searching for the "best" method to conquer this daunting task. In our own attempt at gaining fluency in Japanese, we have tried numerous methods, Eastern and Western. One school we came across, which was started in Japan, has created its own unique system for learning languages.

This cram school company, called Kumon, is not only scattered across Japan, but is gaining popularity abroad as well. The Kumon process is a simple one.

First, a student who wishes to enter the program takes a placement test. Their results determine their starting level—from preschool to high school. Students then obtain study packets, which they may complete at their own pace and hand in for correction. The packets include repetitive work—going over the same concept for ten pages. In order to advance to the next level, students must pass an achievement test.

How does this method differ from the Western model of language acquisition? We used institutional learning and preparation classes for the SATs or GMAT as points of comparison.

While Kumon focuses on rote learning and memorization, Western language acquisition focuses on application. In the West, basic grammar is taught with emphasis on use. This results in classes centered on written compositions and oral examinations. Kumon concentrates on reading, writing, and pronunciation practice, with limited emphasis on communication, valuing more the reinforcement of learned material. The creator, Toru Kumon, believed that building competency in the basics of a subject would eventually lead to application. Kumon's belief is that with the necessary preparation, students

feel less stressed and even more confident when using English. Seira, a Kumon

“ The creator, Toru Kumon, believed that building competency in the basics of a subject would eventually lead to application ”


student, states, “Since I started studying with Kumon CDs, I have no trouble understanding conversations in natural English.”

Another difference between Kumon and most Western “cram” courses is the length of time spent studying. Most Kumon students stay in the program for the long-term, while Western exam preparation courses concentrate on short-term cramming. Even when learning a language in the classroom, most Westerners take only two or three years before they achieve baseline communication skills. Kumon, on the other hand, targets a life-long penchant

for studying. Instructors recommend that students stay at least six months to see true effectiveness and for the average Kumon student, “short-term” equates to two consecutive years.

Instead of instructional lessons, Kumon depends almost entirely on self-learning. The instructors’ responsibility is not to teach the material. They correct students’ homework and give guidance regarding any questions presented. Hence, the worksheets themselves make up the bulk of the instruction and practice. In contrast, weekly cram classes, like those for SAT preparation, start with instruction before exercises are given. At Kumon, the worksheets function as supplements to their regular schoolwork; students can reference the worksheets regarding what they can’t understand in their everyday classes.

The difference between the two methods is clearly reflected in the grading process as well. Kumon’s focus is on achieving 100% on all worksheets and tests. On the other hand, Western examinations aim for a 90% or above. Even with national examinations, Western tests are curved so that 100% is not necessary for passing. Kumon’s philosophy is that students should start at the learning stage where they can easily obtain 100 points with their own ability and gradually increase from there. -

There are numerous methods to study language, so as you decide what works for you, explore new options. From there you can build the best process for you! 

Kumon

A new look at language acquisition

Rosario Paz and Qi Yang on
a unique approach to
learning a foreign language

Photo: Rosario Paz



to-may-to

to-mah-to

Raymond Arcega
looks at the Japanese
counterparts of some
popular English
proverbs

Do you know the term *kotowaza*? It's the Japanese equivalent to what we call *proverbs*; words of wisdom and truth that are passed down from generation to generation.

As much as cultures differ around the world, believe it or not, they have much in common when it comes to proverbs. Let's explore a few Japanese *kotowaza* similar to proverbs heard in English.

Photo: Davide Restivo

一石二鳥 (*isseki nichou*)

This is one of the most popular phrases in both languages. Breaking down the *kanji*, we have the characters for “1”, “stone”, “2”, and “bird.” Figured it out yet? In English, we would say, **“Kill two birds with one stone.”**

残り物には福がある (*nokorimono ni wa fuku ga aru*)

This phrase literally means, “Good fortune is found in leftovers.” However, if we consider that the ‘leftovers’ in this situation actually refers to garbage, we can determine that **“One man’s garbage is another man’s treasure.”**

かえるの子はかえる (*kaeru no ko wa kaeru*)

This *kotowaza* states the obvious by saying “The child of a frog is a frog.” We can say that children and parents tend to be similar in many ways or, **“Like father, like son.”**

The above *kotowaza* are easy to understand because the literal meaning can be translated easily into English. However, let’s look at a few for which we have to dig a little deeper.

猿も木から落ちる (*saru mo ki kara ochiru*)

Literally, the saying means, “Even monkeys fall from trees.” Doesn’t that seem strange? After all, monkeys are used to living in trees, so how can they trip and fall? Well, think of it this way: just because one is a native English speaker, it doesn’t mean they don’t make mistakes while using it.

That just goes to show that **“Nobody is perfect.”**

十人十色 (*juunin touiro*)

Although it translates as “Ten people, ten colors” this proverb shouldn’t be taken literally as ten people with ten different skin colors, but that each person has their own interests, or **“To each their own.”**

雨降って地固まる (*ame futte ji katamaru*)

“The rain falls, the ground hardens” is what this phrase tells us. Rain is often associated with feelings of sadness and pain. So, if that pain causes us to toughen up, we can believe that **“What doesn’t kill you makes you stronger.”** ☒





Katelyn Schwartz's
introduction to
Japanese produce
illustrates just
how good your
greens are
for you

The hidden medicine counter:

Your local produce stand

Photo: Katelyn Schwartz

Throughout the West we often hear of healthy Eastern diets and their homeopathic benefits. Here in Japan there is a plethora of vegetables that we see on a daily basis but may have no idea about the purported health benefits. Well, now it's time to get better acquainted with the healthier options in your produce aisle.

Bitter Melon (ゴーヤ, goya)

If its appearance of a candle left too long to burn or the stories you heard from your friends of its bitter taste have turned you off of trying this powerhouse, it's time to think again. This green-wonder is filled with more vitamins and minerals than you would believe. It tops bananas for potassium, spinach in calcium and kills broccoli in beta-carotene. As if that isn't enough,

the high levels of quinine stimulate digestion, as well. Goya is used to treat constipation, tumors and even malaria.

Shiso (紫蘇, shiso)

Are allergies getting you down? Are you scaring all of your co-workers with this season's bout of bronchitis? Maybe all you need is some extra shiso in your diet. While typically used as garnish for sushi, sashimi and somen (fine wheat flour noodles), this herb packs a powerful punch for your respiratory track. Studies have shown that shiso has anti-allergy and anti-inflammatory properties that relieve various ailments, from respiratory inflammation to arthritis to eczema.

Daikon (大根, daikon)

Not surprisingly, the ever-ubiquitous

daikon has made it to our healthy food list. Is it any wonder why the vegetable is eaten so frequently? Several studies have found a laundry list of health benefits for daikon ranging from detoxifying the kidneys, helping the digestive system to break down oils and proteins, working as a decongestant and even helping to cure the weekend hangover. Basically, no matter what's ailing you, you just need to eat daikon. It seems, however, that daikon is most potent when eaten raw and within 30 minutes of preparation.

Burdock (牛蒡, gobou)

Gobou has been used in oriental medicine for centuries; in ancient times it was used to cleanse the blood, speed recovery of illness and relieve symptoms of arthritis. Currently,

gobou has been recognized as having a significant amount of fiber to help with bowel movements. It can even be used to alleviate pain due to appendicitis and can be used topically to treat a variety of skin conditions.

Lotus Root (蓮根, renkon)

While one of the most aesthetically pleasing foods on this list, don't let its pretty face fool you; it's a strong player in the respiratory disease fighting arena. Small amounts of renkon juice can relieve many conditions, such as tuberculosis, asthma, coughing, and heart disease, and, in addition, boost your energy. If you finely grate the root, mix it with grated ginger, water and white flour, it becomes a mask that can be used topically to break up mucus. 🍡

KUMON HAIKI CENTER

Let's study
Japanese
the **most effective** way!



Instructor
Kiyoko Hayashi



2-19-22 Haiki
Sasebo City
Nagasaki



090-7162-7577



kuumons@
mtf.biglobe.ne.jp

KUMON

My two yen: Reviews



Turkish Café

2-15 Matsuura, Sasebo

095-883-8338

Closed Mondays



Photo: Ashleigh Allen

Turkish Café is a newcomer on the international food scene in Sasebo. You'll find this dining gem neatly tucked away on the northern end of the Sun Plaza Arcade. The restaurant is easy to spot as the name is posted in bold red and white next to a mini Turkish flag.

At lunch, the café can get quite busy with shoppers and workers on their lunch break, either dining in or getting take-out. Even if the restaurant is busy at lunch, though, you'll only have to wait a few minutes while your meal is freshly prepared for you.

In the evening, the café transforms into a cozy spot with ambient music and lighting appropriate for a date with that special someone or for a quiet family dinner. The

menu also expands from the limited lunch menu to a wide variety of options perfect for anyone's taste buds. The menus are provided in both Japanese and English with pictures of most of the main sets.

Vegetarian needs are noted with dips, soups and falafels, just to name a few. For the meat lovers, there are many sets available that come with chicken, beef or my favorite, lamb! There's even one set that has it all! Every set comes with a refreshing salad, but be careful when ordering as the servings are filling and not to be scoffed at - a big plus in my book!

Set dishes range from 1000 yen to just under 1500 yen. Taking into account how great everything tastes and that there's an actual Turkish chef on duty, it's well worth it. The drink menu is as diverse as its food counterpart. Choose from whiskey, local and foreign beers, imported Turkish juices, coffee and soft drinks.

The staff is helpful and eager to please. Monday, however, is the only day that you can show up and find their door *not* open, teasing you with its great music and sweet aromas. Every other day is business as usual from 11:30 am to 10:00 pm. Drop by some time for a great new taste in Sasebo City. If that's not incentive enough, make a reservation, bring 17 people along with you, order sets for everyone and they will throw in a free belly dance show! Who can say no to that!? **Laurence Inniss**

write for us

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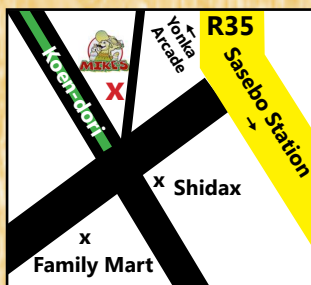
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