

\*ONIGIRI: A JAPANESE FOOD THAT TYPICALLY CONSISTS OF WHITE RICE PACKED INTO A TRIANGLE SHAPE AND WRAPPED IN SEAWEED WITH A SAVORY FILLING, LIKE SALTED FISH OR PICKLED PLUM.

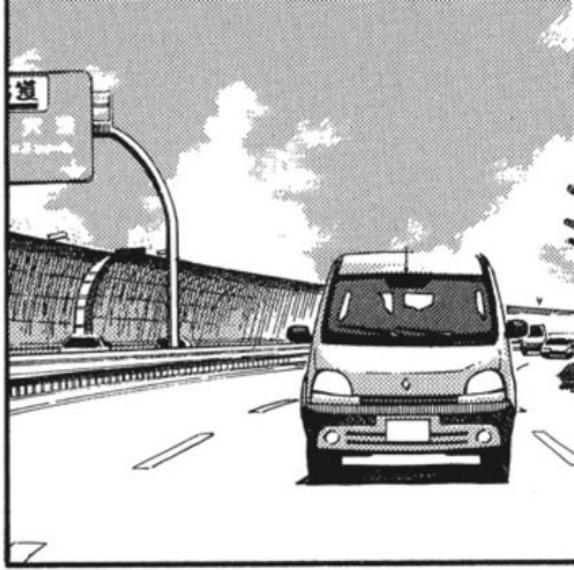


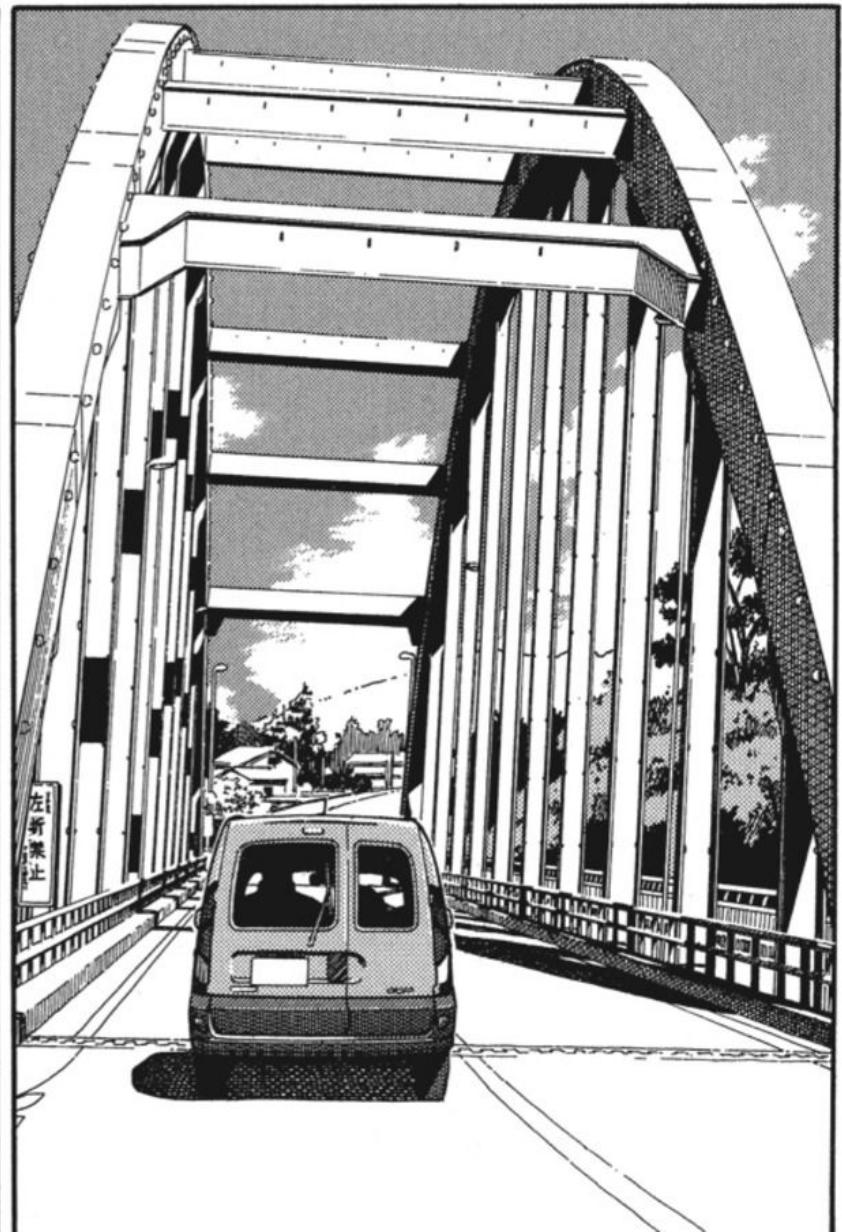
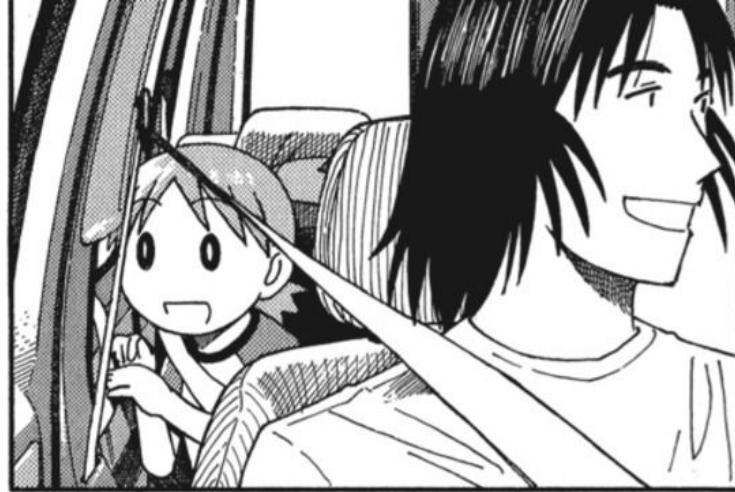
**YOTSUBA &**

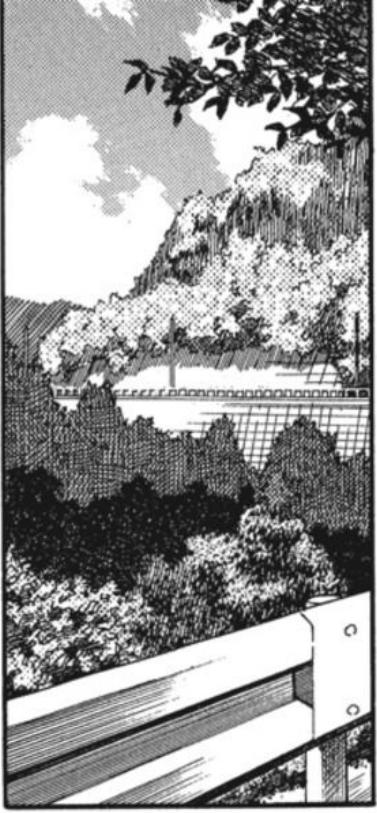
**FISHING**

**#23**



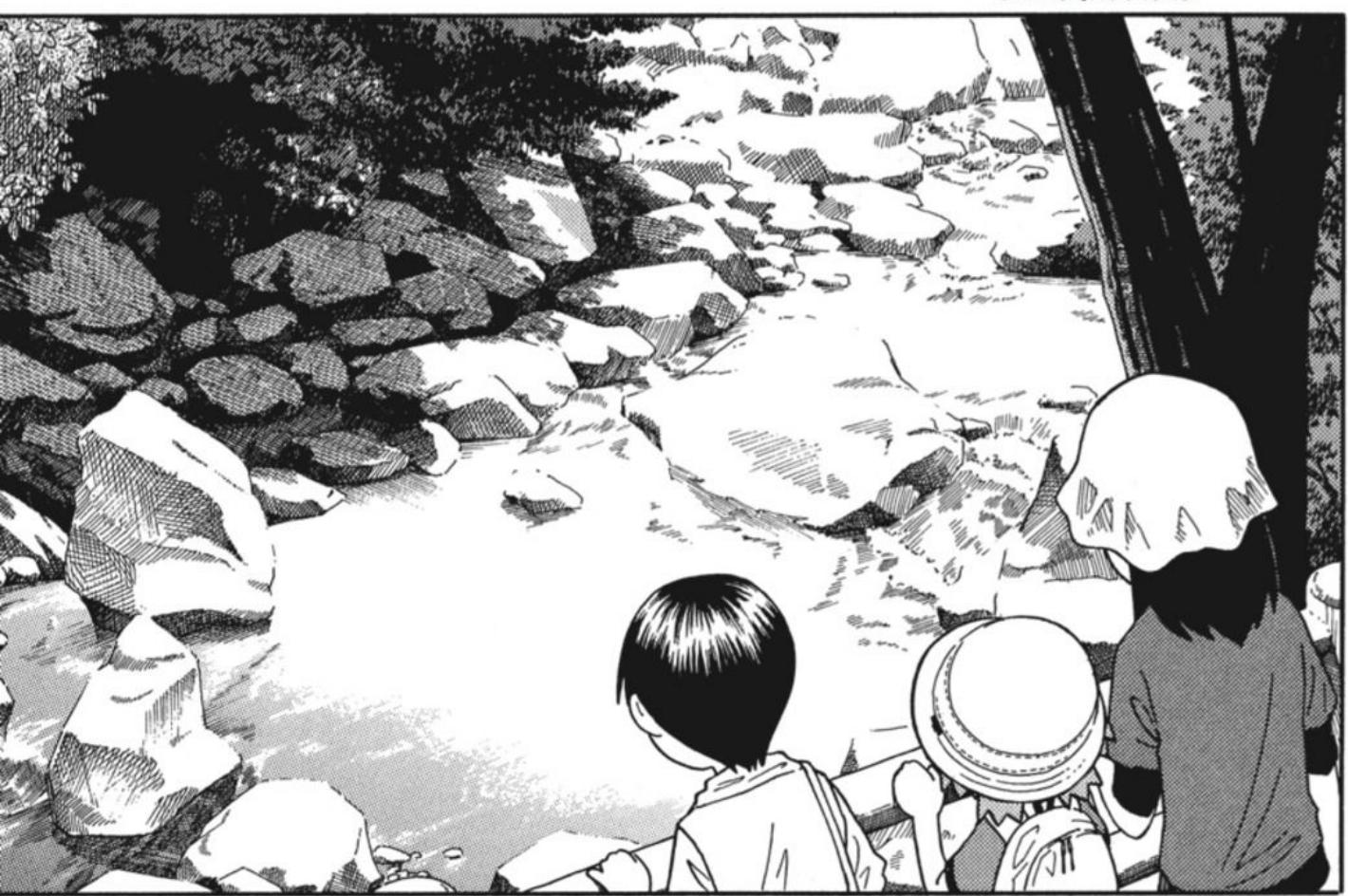
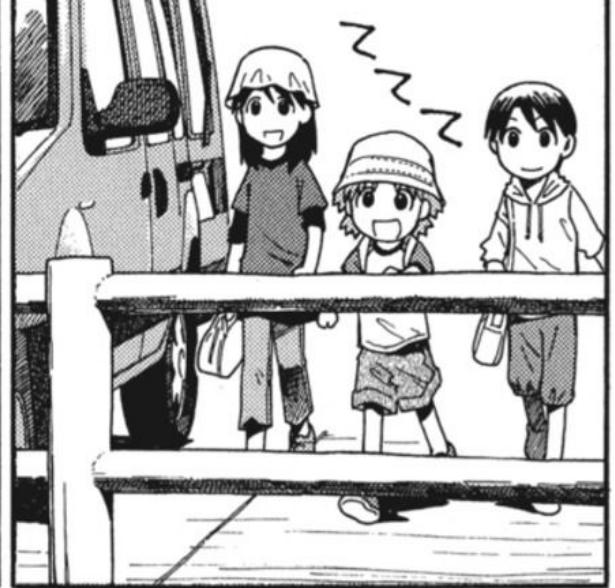
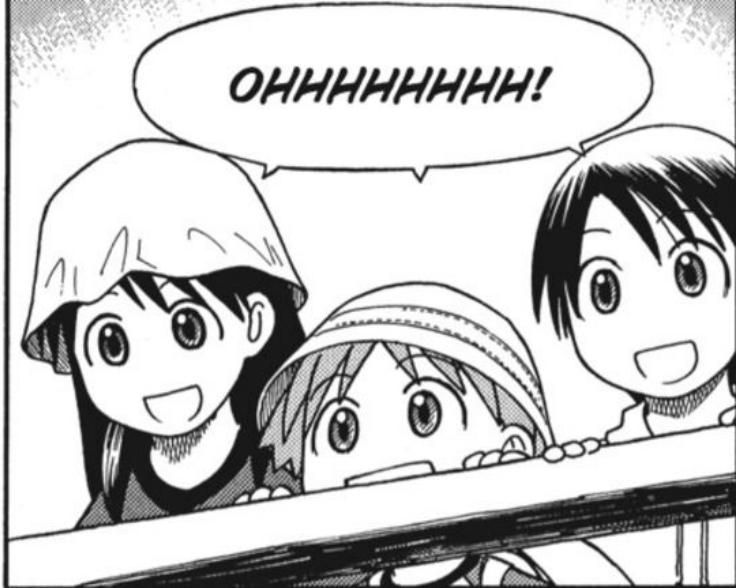




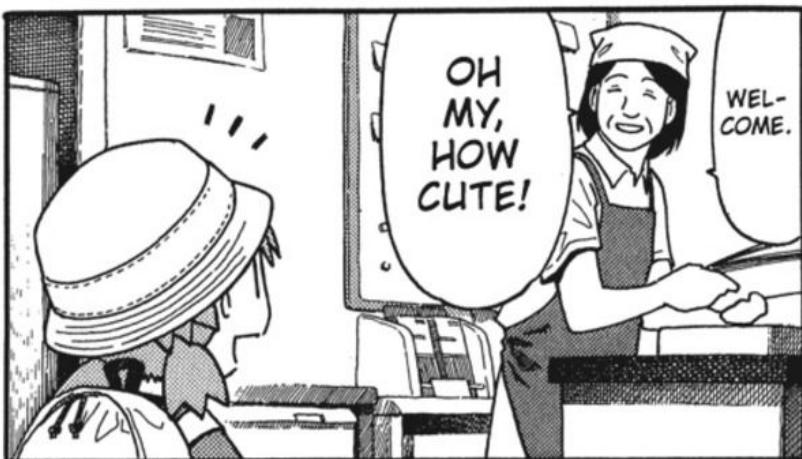
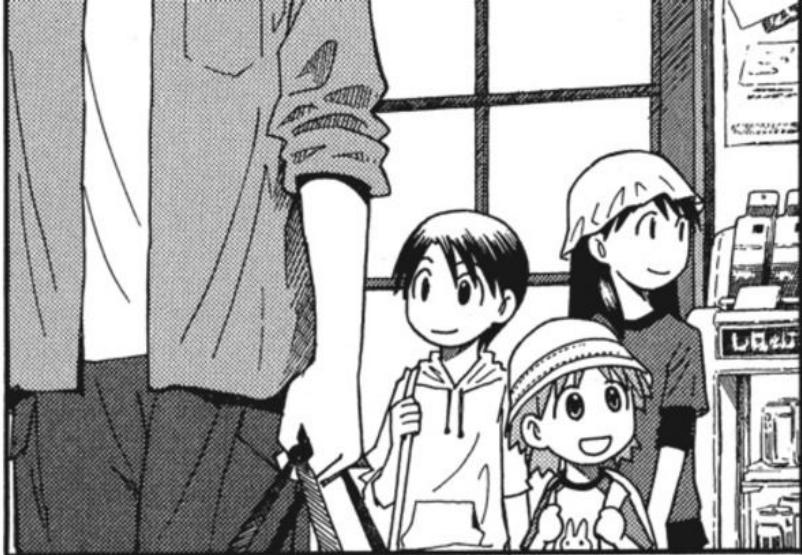


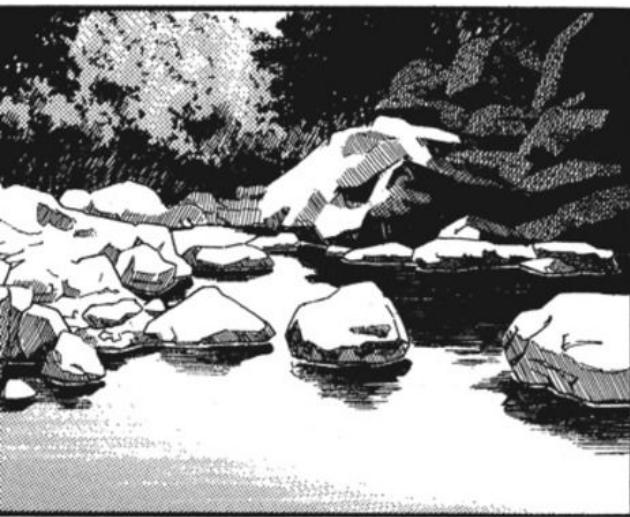
SIGN: FISHING AREA

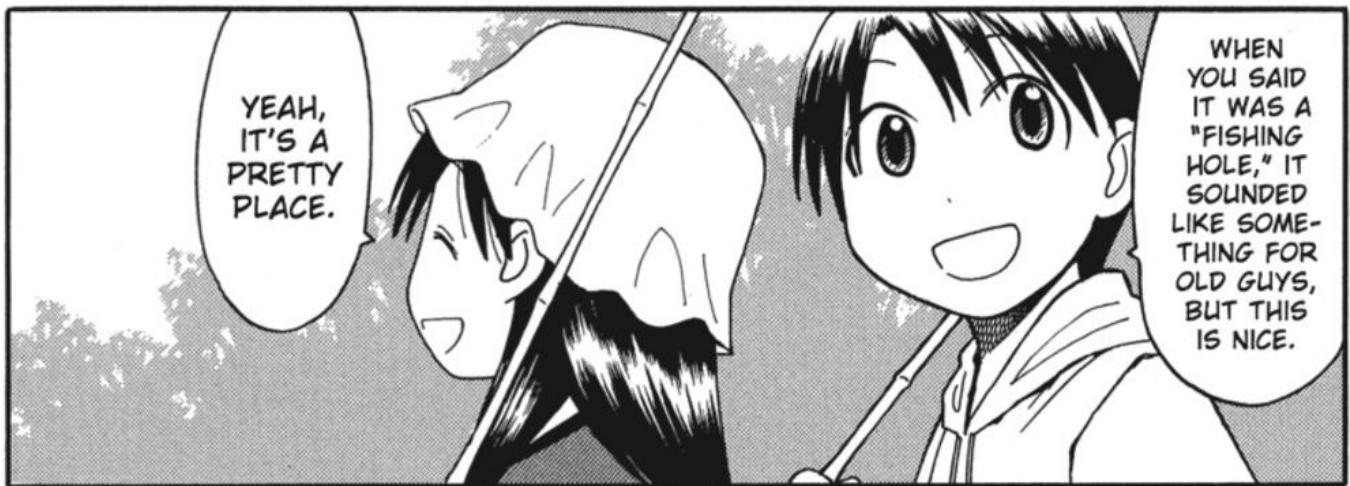
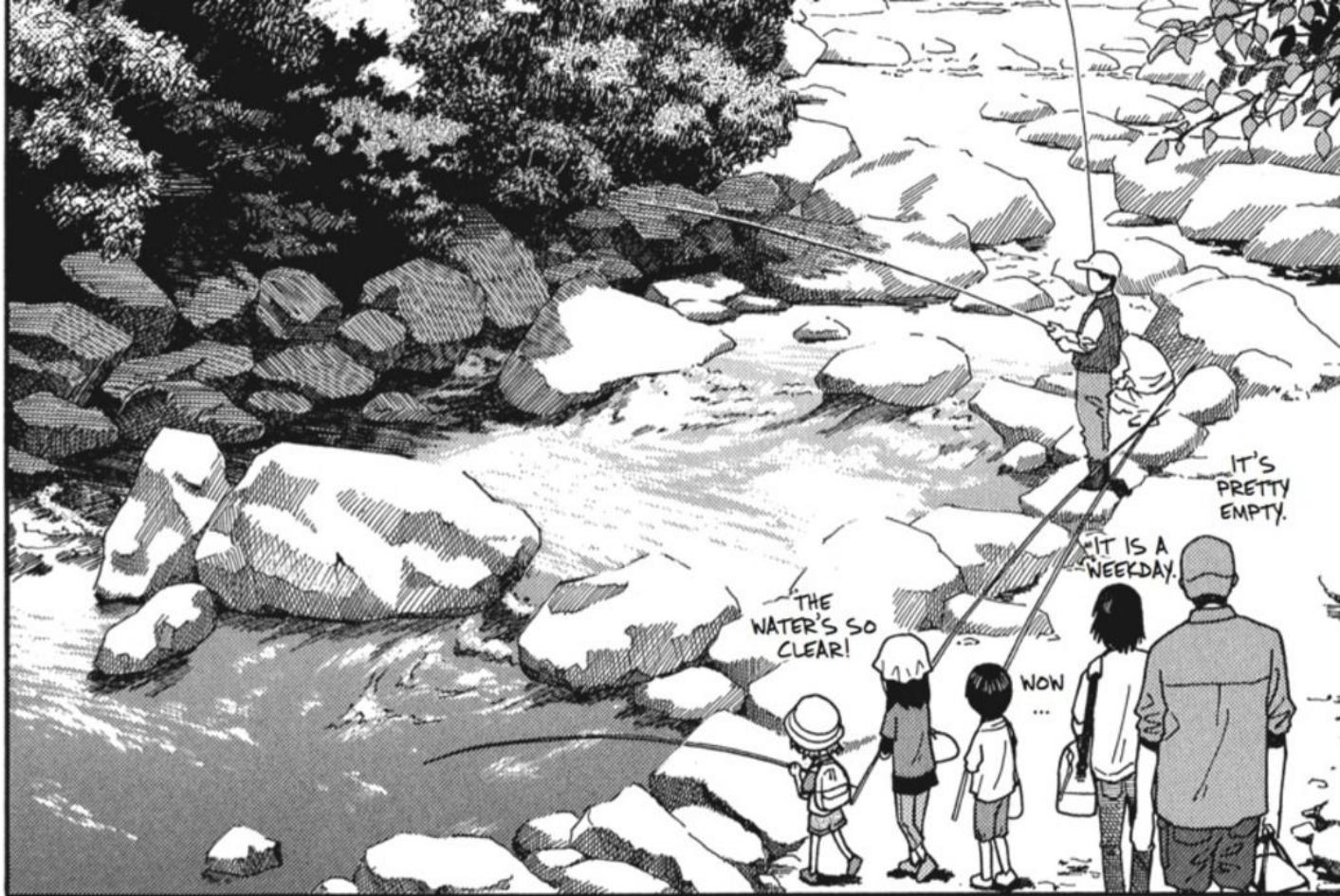


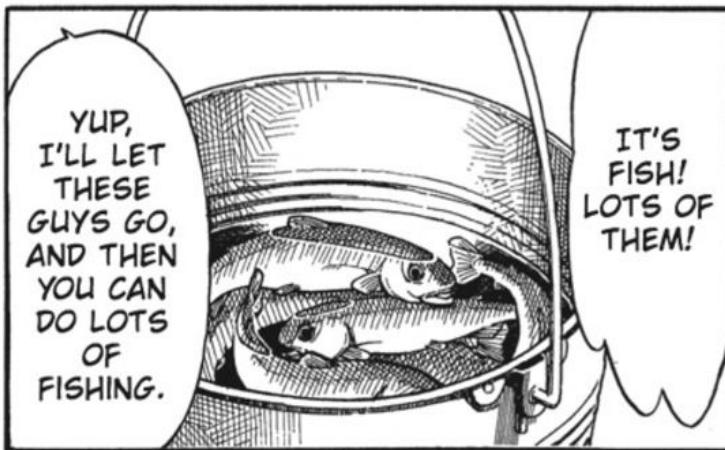


ARE WE  
GONNA  
SWIM IN  
THAT  
RIVER?















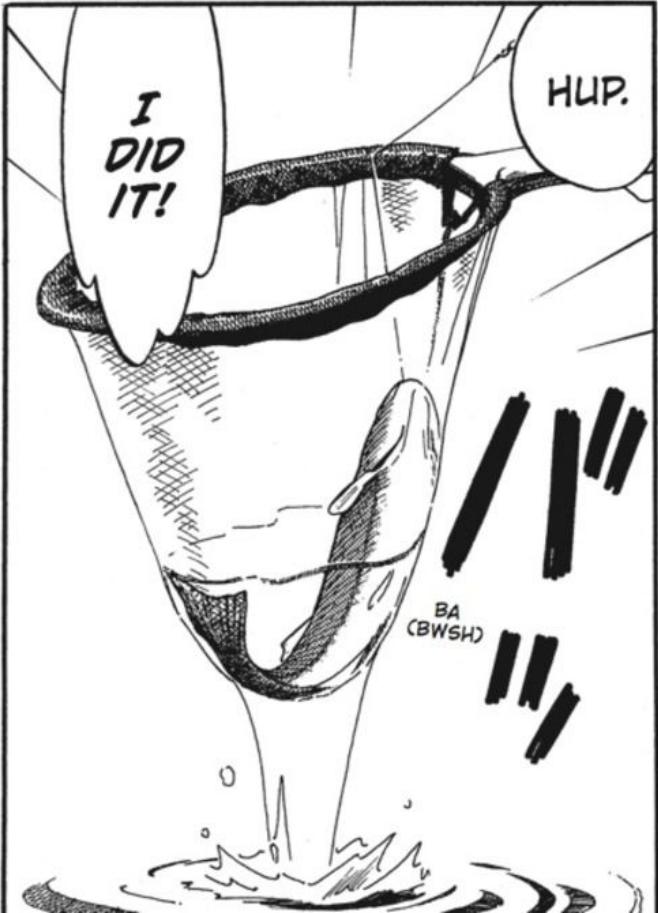


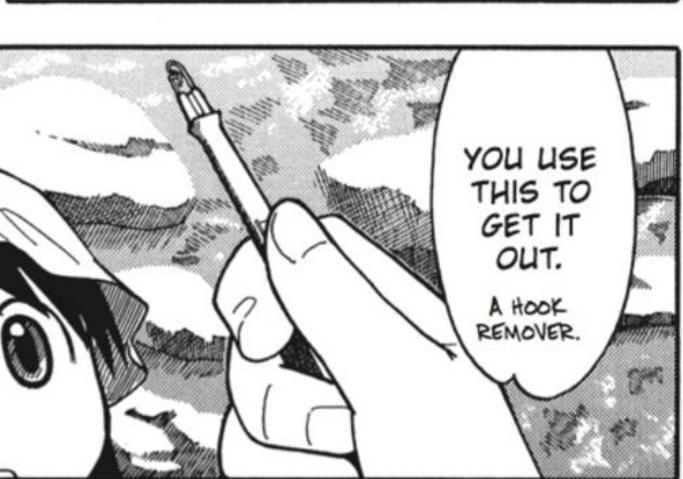
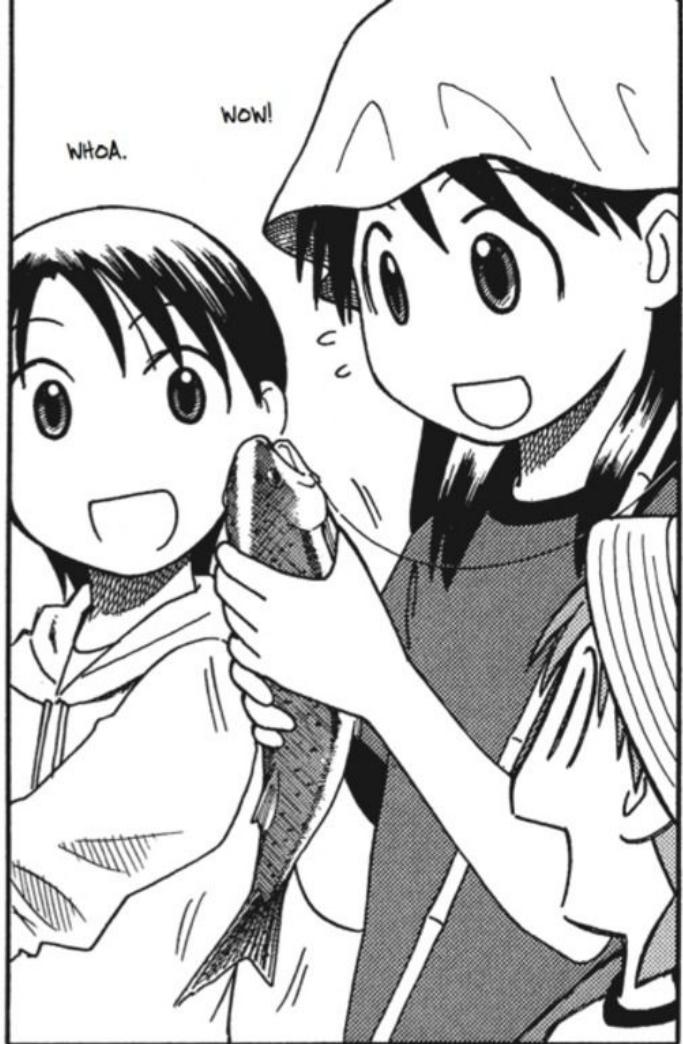
\*SALMON ROE: EGGS FROM A SALMON ARE OFTEN USED IN JAPAN AS FISHING BAIT, BUT THEY'RE ALSO A VALUED SEAFOOD ON THEIR OWN!



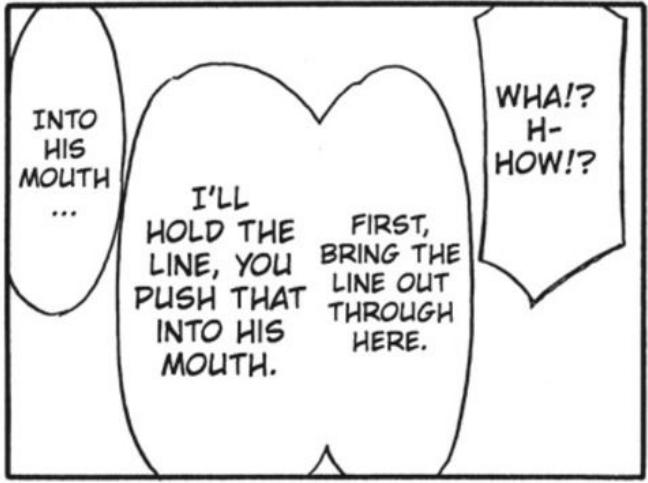












SFX: GUCHI (PLUSH) GUCHI

