

awa life

Gairaigo Galore:
アンニュイ

February 2021

Life in Hong Kong

364



Awa Shoku:
Styling Sushi

Japanese Culture and
Reading Corner: 節分



TOPIA

Awa Life is a Monthly Publication of the Tokushima Prefectural International Exchange Association

We hope everybody had a nice first month of 2021! After lots of snow in the more mountainous parts of Tokushima, we will enter February, the last cold month before we can look forward to spring temperatures. One important day, although not a public holiday, is *setsubun* 節分 (February 2nd), the day before the beginning of spring in the old Japanese calendar. It has lots of interesting traditions, such as *mamemaki* 豆撒き ("bean scattering") to purify the home, and eating *ehomaki* 恵方巻, a type of makizushi. If you want to learn more about *setsubun*, why don't you have a look at our reading exercise on page 5?

For all of those who like writing, please feel free to submit an article to us at any point in time about basically anything. There are a few limitations though, such as you can't write about religion, politics, commercial activities or businesses or anything that we deem inappropriate. But, other than that, we would be more than happy to receive articles about anything and everything including but not limited to concerts, lectures, other events, culture, sports, community group information or anything cool that's happening in your local community.

We highly appreciate all of your articles and we love reading them. So if that writing bug of yours is buzzing about, grab a pen or a computer and write and send away! Please send all submissions to our email:

awalife@gmail.com

Your editors,
Sydney and Nico

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Contents

- Pg. 2-4: Life in Hong Kong: Life in Hong Kong from the Perspective of a Tokushima Resident
- Pg. 5: Japanese Culture and Reading Corner: 節分
- Pg. 5: Gairaigo Galore: アンニユイ
- Pg. 6: Awa Shoku: Styling Sushi
- Pg. 7: Japanese Lesson
- Pg. 8-9: Events and Memoranda



Life in Hong Kong:

Life in Hong Kong from the Perspective of a Tokushima Resident

By: Rie Sakai

My name is Rie Sakai, and I currently work at the Consulate-General of Japan in Hong Kong. I was dispatched to the Ministry of Foreign Affairs in April, and at the end of July I started working at the Japanese Consulate-General in Hong Kong.

It has already been 5 months since I arrived in Hong Kong. Prior to arriving, I was worried as I had never been to Hong Kong before, and I worried if I would be able to settle into daily life after seeing all of the unfortunate news relating

to political unrest and the novel coronavirus. However, my life in Hong Kong has been a lot more pleasant than I expected. There are no large-scale protests like last year, and the city has settled down. The government's countermeasures

for the coronavirus are strict, but because they are very clear, I am actually able to live a safer life than in Japan.

Additionally, because there are many people in Hong Kong who like Japan, I am able to easily

get Japanese products which is one reason I have been able to lead a comfortable life so far. There are many Japanese restaurants around town, and many shops sell a myriad of Japanese made goods, so even if I don't return to Japan for a while, I think I will be okay.



When I arrived in Hong Kong at the end of July, it was the hottest time of the year. Not only was it hot, but the humidity was high, so just going outside was enough to make you exhausted. The summer was especially harsh because masks

must be worn at all times, and they made it more difficult to breathe.

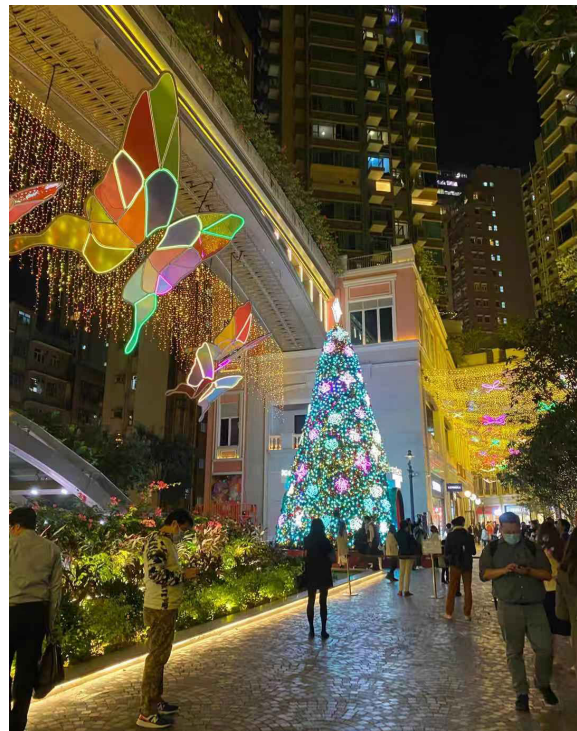


Before I knew it, summer passed and it has grown colder here in Hong Kong. Now in December, there are some days where you need to wear a heavy coat. However, it's not like the freezing cold of Japan, so it's a bit easier to bear. The town is overflowing with the spirit of Christmas, and all of the Christmas decorations are very beautiful. There are many high-class malls in Hong Kong, and each has their own unique decorations that are a pleasure to see. There was a place with many teddy bears on display, one with a dinosaur wearing a Santa outfit, a place with multicolored butterflies flying about, and many more. I think the sheer scale and elegance are some of the unique traits of Hong Kong. Decorating giant buildings with Christmas lights has become a part of Christmas, and the large walkways are completely decorated with these lights.

In Hong Kong, many people meet with their family or friends on Christmas. During a normal year, it's popular for people to make a reservation at a hotel for an all-you-can-eat buffet. Apparently, they are so popular that it's nearly impossible to

get a reservation.

Although the town is filled with the spirit of Christmas, we are dealing with the 4th wave of the coronavirus, and there are very strict restrictions put in place. You aren't allowed to drink or dine at restaurants after 6:00 p.m., movie theaters, museums, sports facilities, etc. are closed, and other restrictions are in place. The people of Hong Kong aren't able to have a brilliant Christmas and New Year's like they would in normal years. It's very unfortunate, but I'm looking forward to next year and am doing my best to help overcome the situation.



One of the things I've been enjoying during this difficult time is eating. I think many people think of Hong Kong as a place filled with delicious foods, and indeed there are so many delicious things to eat. Cantonese foods such as yum cha or even a single shumai are juicy and wonderful. There are also many things I had never seen in Japan before. Other than yum cha, the meals available at local restaurants are cheap and delicious. You can easily go and enjoy famous dishes such as roast duck or beef noodle soup. Sweets such as egg tarts and mango pudding are delicious and

Life in Hong Kong

have a unique sweetness to them. One of the special things about the international town of Hong Kong is its collection of dishes from around the world. You can enjoy Japanese, Thai, Indian, Turkish, Peruvian, and many other dishes from a myriad of countries.



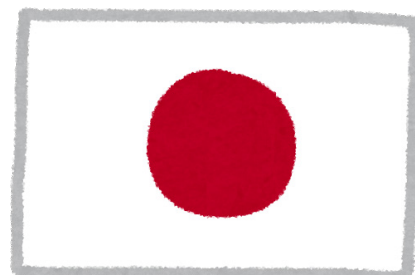
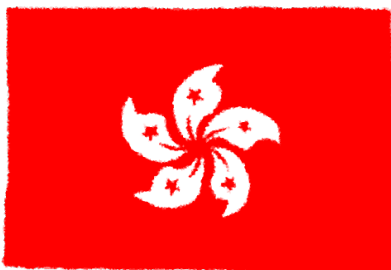
Due to the coronavirus countermeasures, you can't easily eat or drink inside of restaurants. However, many restaurants have been offering takeout services so there are many times where I order from them and bring the food home to eat. It seems that takeout was already very much an established practice in Hong Kong, even before the coronavirus. There are also many delivery services such as Uber Eats that are growing, so I often use those as well.

One of the other things I enjoy is hiking. As indoor activities are limited, there are many people young and old, male and female, who head to the mountains to go hiking when they have time off. When I first came to Hong Kong, the thing that surprised me the most was how, even though it is

a large city, it is very close to nature. I live in Wan Chai, which is a central commercial area, but if I walk for 10 minutes, I can arrive at a mountain trail. Being able to see the towering buildings of the city from the mountain trails is a bit of a strange feeling, but it's also a magnificent view. There are many people who enjoy hiking, and even people who will walk 10 kilometers every weekend. I didn't have any particular interest in hiking when I was in Tokushima, but when I came to Hong Kong, I fell in love with it. I'd like to continue hiking even when I return to Tokushima.



Around the world, there don't seem to be any sign of the virus coming under control, and I'm sure the people of Tokushima are worrying about when the day will finally come when they can return to their daily lives. It's important that we all act in an informed manner. Although it's difficult right now, we must all work to overcome this so that we can return to our normal lives. I hope that soon the day will come when people can travel freely between Hong Kong and Tokushima.



Japanese Culture and Reading Corner: 節分

By: Chie Suzue

「節分」は、「季節を分ける」という意味があります。季節を分ける日は一年間に4回あり、春夏秋冬で始まりの日が決まっています。春は「立春」、夏は「立夏」、秋は「立秋」、冬は「立冬」と呼びます。この春夏秋冬の始まる日の前日を「節分」と言っていました。現在では立春の前日の2月3日を、節分と言います。ただ今年は、124年ぶりに2月2日が、節分の日となります。節分に行う豆まきは、元々は中国から伝わってきた風習で、季節の変わり目になる病気や災害を鬼に例えて、その鬼を追い払う儀式です。「鬼は外、福は内」と言いながら、豆を巻きます。それ以降、節分には厄を払い、新年の幸せを願う行事が日本各地で行われ、現在も大切にされています。最近では「恵方巻き」と言って、その年の方角に向かって食べ終わるまで、黙って巻きずしを食べる習慣もあります。

※（今年の方角は、南南東です。）



Vocabulary List

節分	Day Before the Start of Spring	風習	Custom	恵方巻	Ehomaki Sushi
豆まき	Bean Scattering	鬼	Oni/Devil	方角	Direction
春夏秋冬	Divide the Seasons	追い払う	Drive Away	習慣	Custom
始まりの日	First Day	幸せを願う	Pray for Happiness		

Gairaigo Galore



アンニユイ (Ennui)

By: Sydney Bartig

This month I would like to introduce the gairaigo word “アンニユイ”. In English, this can be translated to “ennui”, which is used to express a feeling of boredom or listlessness that is the result of having nothing exciting to do. While this word also exists in English, it actually originates from French. The word ennui is a symbol for the dreary atmosphere of French literature that was published at the end of the 19th century. The Japanese word is quite interesting and actually differs a bit from the English and original French meaning.

The Japanese word アンニユイ can also be used to express a feeling of boredom or listlessness. However, when used with a person it becomes used to describe someone who has a mysterious atmosphere. This is, of course, quite different than the French meaning. Additionally, when the word is used in French, it tends to have quite a negative connotation, while that is not always the case with the Japanese version. In fact, when used in Japanese, it can sometimes be seen as a compliment rather than a negative.

This word is often used to describe women, and it can also be used to describe fashion, hairstyles, makeup, etc.



Awa Shoku: Styling Sushi

By: Lance Kita

There is no more ubiquitous “Japanese” food than sushi (寿司、鮓). Most people think of those small rectangular blocks of rice topped with a slice of raw fish, deftly shaped by a master chef’s hands. This is called nigiri-sushi 握り寿司, originated in Tokyo, and is the most common type of sushi served. However, there’s more to sushi than just raw fish and rice, and some of it is regionally specific. Here are three more kinds of sushi:



Maki-zushi

Roll it! (Maki-zushi 巻き寿司) - On February 2, we will celebrate Setsubun 節分, and a recent popular tradition is to eat a whole roll of maki-zushi silently while facing a certain direction. (See Feb. 2018 Awa

Life article) Most of the time, this sushi is served and eaten in more manageable slices. This is a great sushi for those who are squeamish about raw seafood. Everything in the middle tends to be cooked (egg omelet, cucumber, simmered dried gourd strips, carrot, shrimp powder, etc.), and rolled inside a layer of vinegared rice using a sheet of nori 海苔 seaweed. You can find these at your local supermarket everyday (but especially on Setsubun!).

Stuff it! (Inari-zushi 稲荷寿司) - Another “not raw” sushi may actually satisfy your sweet tooth. Deep-fried square tofu pouches (abura-age 油揚げ) are simmered in soy sauce and sugar, cut in half



Inari-zushi

(into rectangles east of Nagoya, and triangles west of it), and then stuffed with vinegared rice. Sometimes, chopped shiitake mushroom, diced carrots, and/or sesame seeds are added. Inari refers to the Inari shrines (the most famous being Kyoto’s Fushimi Inari shrine with its tunnels of red torii 鳥居 gates), revering a fox deity. It’s said that foxes love the fried tofu pouches.

Press it! (Oshi-zushi 押し寿司) - In Western Japan, especially the Kansai 関西 region, sushi is made by pressing the rice and toppings into a rectangular wooden mold. This method is also called “box sushi” (hako-zushi 箱寿司). Some say this is the original sushi method that



Oshi-zushi

involved eating the rice (the earliest sushi used the rice to ferment and preserve fish). In Osaka and Kyoto, common toppings are cured mackerel (shimesaba しめ鯖), grilled eel (unagi 鰻), and boiled shrimp. In Tokushima, there is a unique type of pressed sushi where a whole cured fish is wrapped around a block of rice (flavored with citrus juice rather than vinegar). You can read about sugata-zushi 姿寿司 in October 2018’s Awa Life.

What I like about these three types of sushi is that they are often made at home. While nigiri-zushi requires the skilled hands of a chef to achieve the right amount of pressure for the rice to keep its shape until it reaches your mouth, many families will make their own maki-zushi, inari-zushi, and oshi-zushi for special occasions. I hope you’ll find someone in your neighborhood who can show you how to make one of these. Good luck and happy eating!

Japanese Words with Multiple Meanings

Some words in Japanese have multiple meanings, which can invite misunderstandings.

1.) 「すみません」 has 3 different meanings.



「ありがとうございます。」



「ごめんなさい。」

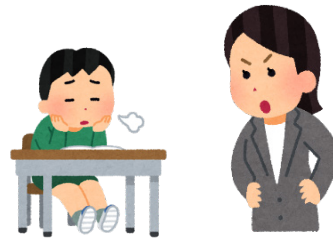


「ちょっと、失礼していいですか。」

2.) There are 2 different situations where you would be told 「早く行って！」



遅刻しそうなとき「早く行って！」



なかなか答ええないとき、「早く行って！」

3.) 「いいですね」 can have 2 different meanings: yes (positive) or no (negative).

「大丈夫」「結構です」「いいです」 are words used in a positive way, but they can also be used to decline or show restraint.

Positive Meaning: 「間違いがない」、「確かだ」、「心配がない」、「不都合でない」、「安心」

When you ask someone who doesn't seem to be feeling well 「大丈夫ですか？」, they will respond with either 「大丈夫です。」 or 「大丈夫ではありません。」.



Negative Meaning: You can use 「いいえ、大丈夫です。」、「(もう) 結構です。」、「(もう) いいです。」、「問題ありません。」 to mean 「いりません」 or 「必要ありません」 when refusing something.

For example, if you don't need a plastic bag, you can say 「袋は、大丈夫です。」、「結構です。」、 or 「袋は、いいです。」



*** Saying something like 「いりません」 or 「やらないで」 can give the impression that you are being rude. Therefore, 「そんなに気をつかわなくて結構です／いいです／大丈夫です」 are used for negation.

Events & Memoranda

日本語支援ボランティアスキルアップ講座 ～つなぐ・つながる日本語支援～

コロナ禍で日本語支援が対面でできない時のためにリモートでの日本語支援の仕方について勉強しましょう。

- 講座内容：1. リモートで日本語支援をした人の経験談を聞こう
2. 「みんなの日本語」をリモートで教えてみよう
3. リモートでも楽しく活動する方法を体験してみよう

講師：元木佳江先生（四国大学准教授）

山田多佳子（TOPIA 日本語教師）

日時：2月20日（土）

13:00～15:30

場所：リモート（ZOOM）により開催します。

リモート参加をしない方... TOPIA 会議室にお越し下さい。（申し込み時旨ご連絡ください。）

申し込み：名前・所属・電話番号を書いて2月10日まで野水までお申し込んでください。

野水：coordinator2@topia.ne.jp



医療通訳研究

徳島県に暮らす6,600人を超える外国人は約80の国や地域から来ており、過去最高人数となりました。彼らが抱える問題は多岐にわたり、その中でも医療に関わる問題は避けて通ることができません。

今回の研修では、講師の講話やワークショップを通じて、医療通訳の際に多言語で円滑に情報提供できるよう、語学ボランティアの育成・活動促進を図ることを目指します。
（語学研修ではありません）

日時：3月6日（土）13:30～16:30

会場：オンライン会議システム「Zoom」による開催

講師：村松 紀子 氏 医療通訳研究会（MEDINT）代表

対象：日本語とその他の言語で日常会話が支障なくでき、Zoomが使用できる方

※研修は日本語で行います

参加費：無料

定員：30名（先着順）

申込締め切り日：2月26日（金）

お申し込み・お問い合わせ

公益財団法人 徳島県国際交流協会

徳島市寺島本町西 1-61 クレメントプラザ 6階

Tel: (088)656-3303



申込先メールアドレス：coordinator1@topia.ne.jp

氏名、電話番号、メールアドレス、通訳言語、資格をお書きの上、電子メールでお申し込みください。

開催日の前日に Zoom 会場の URL、ID、パスワードをお送りします。

Events & Memoranda

中途採用マッチングフェア 2021

「働いてみたい場所」が見つかる。「一緒に働きたい人」に出会える。

様々な働き方に柔軟に対応する県内企業が大集合。子育て中の方や短時間勤務を希望の方も大歓迎！

* 事前申し込み不要

日時：2月8日（月）

14:00～16:00（受付開始 13:30～）

場所：ろうきんホール

料金：無料

お問い合わせ：公益財団法人徳島県勤労者福祉ネットワーク

TEL: 088-655-2940

URL: <https://toku-nw.com/>

33rd Big Hina Matsuri
第33回ビッグひな祭り

The first Big Hina Matsuri was held in the spring of 1988 and will now be celebrated for the 33rd time. Hina dolls that are no longer used are gathered from families all around the country, given a memorial service, and then displayed at this festival. At the center of the festival, you can find an approximately 8-meter-high 100-step podium decorated with hina dolls. Approximately 30,000 hina dolls are beautifully displayed at this festival.

When: February 20th (Sat.) - April 4th (Sun.)

9:00 - 16:00

Where: Hina Doll Museum

Fee: Adults: 300 Yen

Groups: 200 Yen (10 people or more)

Elementary Students: 100 Yen

Inquiries: Big Hina Matsuri Executive Committee

TEL: 0885-42-4334

URL: <https://bighinamaturi.jp/>

昭和63年の春に始まったビッグひな祭りは、今回で33回目を迎えます。本祭では、全国より、家庭で飾られなくなった雛人形を集め、供養し、展示させていただいております。場内には、中央にそびえ立つ高さ約8m「百段のひな壇」をはじめ、約3万体の雛人形が豪華絢爛に飾られています。

日時：2月20日（土）～4月4日（日）

9:00～16:00

場所：人形文化交流館

料金：大人 300円

団体 200円（10人以上）

小学生 100円

問い合わせ：ビッグひな祭り実行委員会

TEL: 0885-42-4334

URL: <https://bighinamaturi.jp/>

Counselling Service at TOPIA・トピアの相談窓口

TOPIA provides consultation on everyday life, education, labor, medical institutions, and disaster prevention; and information on sightseeing spots to overseas residents and visitors. When necessary, we will refer you to the appropriate organization that can assist with your needs. Counselling is available in English, Chinese, Vietnamese, and Japanese. Please note that although every effort will be made, we may not be able to deal with all cases.

Everyday, 10:00 - 18:00 (closed during the New Year's holidays)

Tel: 088-656-3312 or 088-656-3313 (allows for three-way conversations with an interpreter)