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Article :

[Hidden Wonders of Japan]

The Japan Fisherman's Festival is Back with Flavor! Color! Texture!

Directions: Read the following article aloud.

Japan's best seafood and most delicious fish return to Tokyo's Hibiya Park from November 19-21 with the Japan Fishermen's Festival and Discover! Fukushima Fish Festival.

Seafood lovers won't want to miss this one! The best seafood from all over Japan will be on offer at the region's largest fish-eating event, held at Hibiya Park near the Imperial Palace in Tokyo's Chiyoda ward, starting November 19.

Back for 2021 after a year off during the pandemic, "The 7th Japan Fisherman's Festival 2021 ~ National Fish Market & Fish Market Festival", and the local seafood at "Discover! Fukushima Fish Festival" runs for three days from November 19 to 21 at Hibiya Park.

Do you need a recommended menu?

The best-seller every year is the "Overflowing Salmon Roe bowl". It's a super-luxury rice bowl with the rich flavor and bubbly texture of brilliantly colored salmon roe, which seems to overflow from the dish.

Hokkaido recently suffered a record low catch of salmon, triggering salmon roe prices to soar. To counter this price problem, the organizers used their own route to procure trout roe instead.

While trout eggs are a little smaller than those of salmon, their texture and taste are not inferior. They are being offered at cost, instead of for profit, at ¥1,800 JPY (about \$15.00) for a mini bowl and ¥2,600 JPY (¥23 USD) for a full-sized bowl. There are plenty of other choices as well!

The event is being held at one of the most accessible parks in Tokyo. Entry to the park is free, but entry to the event costs ¥200 JPY (about \$1.75 USD).

Source: [Hidden Wonders of Japan] The Japan Fisherman's Festival is Back with Flavor! Color! Texture!

<https://japan-forward.com/hidden-wonders-of-japan-the-japan-fishermans-festival-is-back-with-flavor-color-texture/>

本教材は、一般社団法人ジャパンフォワード推進機構、株式会社産経デジタルより許諾を得て、産経ヒューマンラーニング株式会社が編集しています。
テキストの無断転載・無断使用を固く禁じます。

2 Key phrases and vocabulary

Directions: First repeat after your tutor and then read aloud by yourself.

- miss (チャンスなどを)逃す、見落とす、(的を)外す、～がない/いない、～がいなくて寂しく思う**
Don't miss a chance to make new friends.
- on offer 売りに出されている、セール中である**
Some of the courses on offer, such as Accounting and Business Administration, include internship programs.
- overflowing (容器などに入った液体などが)あふれんばかりの、(液体などが)あふれている、ほとばしる**
I put all the garbage beside an overflowing dumpster and left quickly.
- plenty of ～ たっぷりの/たくさんの～、十分な量の～**
You'll find plenty of people who love anime at the event.
- accessible (場所に)行きやすい、(人が)連絡を取りやすい、(物やサービスが)入手しやすい、人が触れる可能性がある**
Since the ancient tomb was accessible at that time, most of the treasures were stolen.

3 Questions

Directions: Read the questions aloud and answer them.

- 1. Which dish is the most popular every year at the festival?**
- 2. Why did they use trout eggs for the dish instead of salmon roe?**
- 3. What would you like to try if you go to the event?**
- 4. What events that you can enjoy food take place in your city?**

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日本語関連記事：

濃厚でプチプチ食感「こぼれいくら丼」全国&ふくしまお魚まつり

全国各地の魚介料理が味わえる国内最大級の魚食イベント「第7回ジャパン フィッシャーマンズ フェスティバル2021～全国魚市場&魚河岸まつり～」と、福島県産の魚介を使った料理を楽しめる「発見！ ふくしまお魚まつり」が19～21日の3日間、千代田区の日比谷公園で開催される。お薦めメニューを紹介する。

例年、売り上げトップを争う人気メニューが、「こぼれいくら丼」(こぼれいくら海越)だ。濃厚でプチプチ食感のイクラを器からあふれるほどに超ぜいたくに盛り付けた。

北海道のサケが記録的な不漁に見舞われ、イクラが品不足で高騰するなか、「マスイクラ」を独自ルートで調達した。サケのイクラよりも少し小ぶりだが、食感や味わいはまったく遜色ない。価格はミニ丼で1800円、並が2600円で、採算度外視で提供する。

出典：濃厚でプチプチ食感「こぼれいくら丼」全国&ふくしまお魚まつり

<https://japan-forward.com/japanese/%e6%bf%83%e5%8e%9a%e3%81%a7%e3%83%97%e3%83%81%e3%83%97%e3%83%81%e9%a3%9f%e6%84%9f%e3%80%8c%e3%81%93%e3%81%bc%e3%82%8c%e3%81%84%e3%81%8f%e3%82%89%e4%b8%bc%e3%80%8d%e3%80%80%e5%85%a8%e5%9b%bd%ef%bc%86/>