

¥0 日本語
ENGLISH

11

NOVEMBER

The 横浜シーサイダー
YOKOHAMA SEASIDER
Magazine



Photo courtesy of MOONEYES

Culture & Events カルチャー・イベント情報

ギリシア料理 SPARTA 045-253-1645
www.sparta.jp

Yokohama's oldest
GREEK RESTAURANT

スタッフ募集

LUNCH 11:30-14:30 (L.O.) 15:00 CLOSE
DINNER 17:00-22:30 (L.O.) 23:00 CLOSE

YOSHIDAMACHI 3-7
NAKA-KU YOKOHAMA

MAP 16

to 登良屋
ra YOKOHAMA'S
ya LEGENDARY
SASHIMI

Yokohama
Naka-ku, Yoshida-machi 2-3
045-251-2271
MON-SAT 11:00-21:00 (L.O. 20:30)



MAP 13

YOKOHAMA RENT

HOUSING IN YOKOHAMA?

CALL: TOMOYA YAMADA
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* Open until 20:00 on Sundays and Holidays.
The following day the gym will open at 10:00.
The gym is closed every second Friday.
The previous day closes at 23:00,
and will open the following day at 10:00.

MAP 2

Yokohama WALKING & JOGGING MAP

Highlights

- Interest-specific model walking courses
- Recommended jogging routes of various distances
- Suggestions for cafes and dining options

Download it here

Or pick up a copy at the Tourist Information Centers at Yokohama, Shin-Yokohama or Sakuragicho Stations

Detailed maps in English!

For more information about Yokohama in English visit
www.yokohamajapan.com

横浜シーサイダーチームは日頃より、新しい読者層にリーチし、このコミュニティを少しでも身近なものにできるよう努めています。そこで今回は、皆さまに配本箇所拡大のご協力をお願いしたいと思います。ご協力してくださった方には、もれなく山下公園近くにあるCafe Elliott Avenueの美味しいコーヒーを1杯プレゼントします！ 応募方法はとても簡単。本誌を毎月10部以上設置して下さる場所(店、施設など)を私たちに紹介するだけです。店長やオーナーとお知り合いだったり、行きつけの場所ですら承諾を得たら、私たちに一報ください。私たちがその場所に直接ご連絡し、配本の手続きを進めていきます(あなたの名前を紹介者として使わせていただきます)。詳しくは、メールにてお問い合わせください(info@yokohamaseasider.com)。こちらの特典は、先着100名様、期間は2018年12月31日までとさせていただきます。

We're always trying to reach new readers and build a closer community. We need your help. Every month, we search for new distribution spots. Can you introduce some? If so, we'll buy you a cup of gourmet coffee at Cafe Elliott Avenue near Yamashita Park. It's simple: introduce us to an appropriate place that can distribute 10+ magazines monthly, and we'll treat you. We ask that you have a personal relationship with the place—you know the owner/manager, or are a regular. Then speak to them. If they say "yes", we'll contact them (using your name as our introduction) and handle the rest. It's a win-win-win situation! For more details, contact us at: info@yokohamaseasider.com. Offer valid to the first 100 participants or until December 31st, 2018.

Ry Beville, Publisher
発行人 ライ・ベヴィル



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Café Elliott Avenue
RESTAURANT CAFE
YOKOHAMA
18 Yamashita-cho, Naka-ku
045-664-5757
11:00-19:00 (closed Mon)

MAP 20

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Mamebun Bldg 3F (above HAC)
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www.nakamaru-dental.jp
UCLA Certified

MAP 7

045
Yokohama Canvas Bag
www.045usmc.com/

横濱帆布靴
Produced by
U. S. M. Corporation
Bankokubashi SOKO#104, 4-24 Kaigandoori
Naka-ku YOKOHAMA 231-0002
Made in Nippon

MAP 22

Yokohama Bayside Dental Clinic
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General & Implant Dentistry

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We accept Japanese national & private health insurance

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Yokohama-shi, Kanagawa-ken
Hours: (Mon.-Fri.) 9:30~13:30 / 15:00~19:30
(Saturdays) 9:00~12:30 / 13:30~17:00
Closed: Sunday, national holidays
Phone: (Eng.) 045-620-2617 (J) 045-620-2318

Yoshidamachi Lily

「吉田町リリー」

Text by Hisao Saito

Photos by Moemi Abe



心地よいカフェにいと頭の中がリセットされる。実は今、写真家のディレクションに悩まされているのだ。スタジオにいても、デスクにいても、考えがまとまらないのでここにいる。

吉田町といえば、バーの町のイメージが強いがここはゆっくりコーヒーが飲める。普段は、スタジオ仕事が多いのでたまに事務仕事をしようとしてもなかなか集中できない。そんな時にここに来る。お店にとってはどうかと思うが、気兼ねなくパソコンを開くことができる。俺のほかには、綺麗にスーツを着こなしている商社マンが一人、それから学生が二人だ。

そういえば、「良いカフェは懐が深い」と聞いたことがある。色々なものを抱えている人たちが、居所を求めて集まる場所なのかもしれない。ふと恩師である重森弘淹の言葉を思い出した。

ある写真家が、自分の作品が自分の意図していない捉え方をされることを嫌っていた。その写真家に対して重森弘淹は、「写真は、作家の元を離れた時点、つまり発表した時点で、その解釈は見る人に委ねられるものだ。極端に言えば、写真家が悲しい思いを伝えたくて作品を作ったとしても、見る側が楽しく感じれば楽しい写真であり、それを悲しく捉えて欲しい

Whenever I'm in a relaxing cafe, my mind resets. But the truth is, right now I'm a little discombobulated about directing some photographers. Whether I'm in the studio or at my desk, I can't keep my thoughts from spinning. That's why I come here.

Yoshidamachi usually conjures up images of a bar town, but this is a place where you can sip coffee at your leisure. I'm usually busy with studio work and when I try to set my mind to administrative work, I find I can't concentrate. Yep, times like those, I'm here. I'm not sure what the cafe thinks about this, but without much further ado, I open up my laptop. Besides me, there's a salary worker in a slick suit, two students...

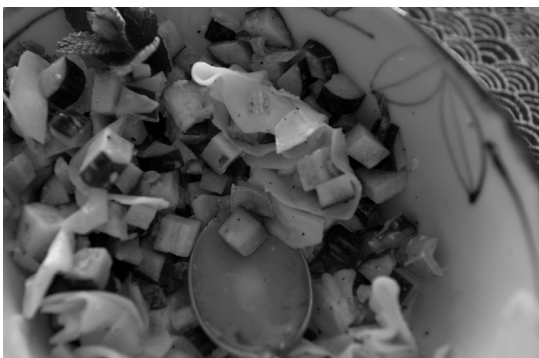
Speaking of cafes, I once heard, "Good cafes are open-minded." They allow you to bring a variety of belongings and take up temporary residence without interfering in your thoughts or pushing you to move along. Left to contemplate freely, I recall the words of Shigemori Kôen, a famous photography teacher.

Here's the story: there was this photographer that hated how people interpreted his work differently from how he had intended. To that, Kôen responded, "With photography, the moment it leaves



と願うのは作家のわがままである」。

写真を見てどう感じるかは、見る人の自由だと強く言っていたことを思い出したのだ。ん？さっきまで悩んでいたディレクションの答えが見えた気がしたぞ。久しぶりに恩師の顔を思い出しながら冷めたコーヒーを飲んだ。きっとここは良いカフェの条件を満たしているのだろう。



the hands of the photographer—in other words, when you put it out in public—its interpretation is entrusted to the people looking at it. In more extreme terms, even if a photographer creates work that he/she intends to invoke sadness, if the people looking at it find pleasure in it, then it is pleasing photography, and wanting people to see its sadness is just selfishness on the part of the photographer.”

So basically I recalled his assertion that what people see when they view photographs is entirely up to them. Is that right? Have I not just happened onto the answer to my previously mentioned discombobulation about photography direction? While recalling that teacher's face for the first time in a while, I sip my coffee. I think Lily Cafe just satisfied the aforementioned requisite for a “good cafe”.



MAP
10
DARK ROOM
INTERNATIONAL

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Spotlight

イベントガイド



ヨコハマハンドメイドマルシェ Yokohama Handmade Marché

MAP
4

PACIFICO Yokohama
[Dates] Nov 17~18
[Hours] 11:00~18:00
[Admission] ADV ¥700 / DOOR ¥900
www.handmade-marche.jp

今年も横浜で、日本最大級のハンドメイドイベントが開催される。全国のクリエイター・アーティストが一堂に会し、オリジナル作品や手作りフードがそれぞれの出店ブースで展示・販売される。クラフト・アクセサリィ・インテリア・ファッション・雑貨・イラスト・アート・フード等を中心にクリエイターによる多種多様なオリジナル商品がずらりと並ぶ。

Japan's largest handmade event is back this year! Talented creatives from all over the country will sell their original, hand-crafted accessories, interior goods, fashion items, art, hand-drawn illustrations, and homemade foods. These one-of-a-kind items make perfect gifts, and if you're looking for creative inspiration, you won't want to miss out on this event.



(Courtesy of Sankeien)

紅葉の古建築公開 (重要文化財 聴秋閣、春草廬) Choshukaku and Shunsoro open to public

Sankeien
[Dates] Nov 17 ~ Dec 9
[Hours] 9:00~16:00
[Admission] Adults ¥700
 Children/Seniors ¥200
www.sankeien.or.jp

三溪園の古建築は1年を通して美しい。しかし秋は、より一層特別なものとなる。鮮やかな紅葉に彩られる楼閣建築・聴秋閣と銀杏の落葉が黄色の絨毯となる茶室・春草廬。重要文化財の2棟の秋を楽しもう。また、聴秋閣奥に広がる渓谷遊歩道もあわせて開放される。

Sankeien's historical Japanese architecture is beautiful year-round, but the vivid, rustic colors of autumn make it even more special. As the foliage changes color and fallen ginkgo leaves lay a carpet of gold along the paths, enjoy a walk in the garden and explore two special buildings, Choshukaku and Shunsoro, which are open to public only during this season.



かながわ畜産フードコレクション 2018 Kanagawa Food Collection

MAP
8

Akarenga
[Date] Nov 18
[Hours] 10:00~15:30
[Admission] Free
www.pref.kanagawa.jp
 (検索: フードコレクション)

神奈川県には、県産の畜産物からつくったおいしいフードがたくさんある。そんなおいしい畜産フードをより多くの人に楽しんで味わってほしいという思いから生まれたこのイベントは今年で開催6回目。串焼き、焼き肉、コロッケ、カレーにジェラート、新鮮な卵、蜂蜜や牛乳、ヨーグルトなど。生産者自慢の一品を楽しみ、ローカルを応援しよう!

Kanagawa Prefecture boasts delicious cuisine made from local agricultural products, such as *kushiyaki* (shish-kebab), *yakiniku* (grilled meat), croquettes, curry, gelato, honey, yogurt, fresh milk and eggs. The event aims to introduce the area's bounties to all hungry visitors. Enjoy a variety of delicious dishes while supporting local!

OTHER EVENTS

三溪園
Sankei Garden
 045-621-0634
www.sankeien.or.jp
 ■ 菊花展
 Chrysanthemum Exhibition
 10/26~11/25, 9:00~16:00
 Adults ¥700 / Children/Seniors ¥200

川崎市市民ミュージアム
Kawasaki City Museum
 044-754-4500
www.kawasaki-museum.jp
 ■ さいとう・たかを ゴルゴ13
 Takao Saito: Golgo 13
 ~11/30 Check website for times and price

パシフィコ横浜
PACIFICO Yokohama
 045-221-2155
www.pacifico.co.jp

■ 初音ミクシンフォニー
 Hatsune Mix Symphony
 (music of Hatsune Miku
 performed by an orchestra)
 11/24, open 17:00 / start 18:00
 S:¥9000, A:¥8000
 ■ レッドブル・クラッシュドアイス横浜2018
 Red Bull Crashed Ice Yokohama
 2018 (ice cross downhill
 championship)
 12/7~12/8, ¥7000

神奈川芸術劇場
Kanagawa Arts Theatre
 045-633-6500
www.kaat.jp
 ■ セールスマンの死
 Death of a Salesman
 Arthur Miller play about loss
 of identity and acceptance of
 change
 11/03~11/18, check website for
 times and price
 ■ さわひらき×島地保武「siltsー
 シルツァー」



横浜港大さん橋マルシェ MAP
23
**Yokohama
Osanbashi Marché**

Osanbashi
 [Date] Nov 23~24
 [Hours] 10:30 ~ 16:00
 [Admission] Free
 www.osanbashi.jp

大さん橋で大規模なマルシェが開催される。会場となるのは、普段は立ち入れない「エプロン」と呼ばれる巨大な岸壁。食べ物のほかにも、横浜を中心に活動しているアーティストのライブパフォーマンスも行われる。横浜を象徴する絶好のロケーションでのマルシェを存分に楽しもう。

Osanbashi Pier opens its normally restricted lower dock area to the public and turns it into a marketplace for a weekend. In addition to a wide variety of local goods, food and drink for sale, there will be live performances by artists active in the city. Offering beautiful views of the city, the pier always makes for a superior location for events.



Photo courtesy of MOONEYES

第27回 ヨコハマ ホット ロッド・カスタム ショー 2018 MAP
4

**27th Annual YOKOHAMA HOT
ROD CUSTOM SHOW 2018**

PACIFICO Yokohama
 [Dates] Dec 2
 [Hours] 8:00~17:00
 [Admission] General ADV ¥3,400 / DOOR ¥3,900
 (12 & under is free)
 www.yokohamahotrodcustomshow.com

日本最大級のインドア Car & Motorcycle Show は、日本国内はもちろん世界中で注目を集める Motor Showとなった。海外のビルダーが来日し、一日楽しめるスワップミート、ライブバンド、ペイントコンテストなど楽しいアクティビティが盛りだくさんのこのイベントは、横浜に拠点を置くカスタムパーツやアクセサリーのスペシャルティストア、MOONEYES が提供している。

Japan's largest indoor car and motorcycle show has attracted growing international attention over the years. Custom builders from all over the world will be featured at the event, which includes swap meets, live music, custom paint contests, and a whole lot more for motorheads. It is organized by Yokohama-based custom parts and accessories specialty store Mooneyes.

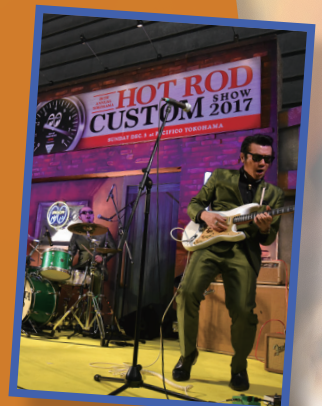


Photo courtesy of MOONEYES

※ 2018年も二輪車での会場(パシフィコ横浜) 及びみなとみらい地区への来場は出来ません。公共交通機関をご利用ください。ご協力よろしくお願致します。

※ For the 2018 show visitors are not allowed to visit the venue (Pacifco Yokohama) and Minato Mirai area by motorcycle.

Sawahiraki x Shimaji Yasutake:
 Silts
 Dance performing art
 interpretation of Sawahiraki's
 video works.
 11/23~11/25, 15:00~ (11/24
 15:00~& 19:00~) General: ADV
 ¥4000 / DOOR ¥4500 / U24
 ¥2000

横浜赤レンガ倉庫
 Akarenga
 045-227-2002

www.yokohama-akarenga.jp
 ■ 横浜ヒストリックカーデイ
 7th Yokohama Historic Car Day
 Classic, vintage cars
 11/10 10:00~16:00 Free
 ■ エキサイティングボルシェミ
 ーディング
 Exciting Porsche Meeting
 11/11 10:00~17:00, Free
 ■ ロールス・ロイス&ベントレー
 RR&B (Rolls-Royce and Bentley)
 Day 2018
 11/18 10:00~15:00, Free

■ クリスマスマーケット2018
 Christmas Market 2018
 Annual German-style
 Christmas event
 11/23~12/25 11:00~21:00
 (12/15~ 11:00~22:00)

アースプラザ
 Earth Plaza
 045-896-2121
 www.earthplaza.jp
 ■ パタゴニア
 Patagonia photo exhibit

~12/24, 10:00~17:00 Free
 ■ 県民が見た世界遺産・絶
 景・暮らし写真展
 World Heritage Photo
 Exhibition by Kanagawa
 Residents
 ~12/14, 10:00~17:00 Free

For more event listings visit us online at:
 www.yokohamaseasider.com

清水健太郎小品展 ーバベルへのより道ー
KENTARO SHIMIZU EXHIBITION
- A WAY TO BABEL -

清水健太郎「美生の巢」

f.e.i art gallery

[Dates] Nov 6~22

[Hours] 10:00~19:00 (11/22 ~17:00)

[Admission] Free

www.f-e-i.jp

旧約聖書の創世記に登場する「バベルの塔」。ノアの大洪水ののち、人類が天に達するほどの高塔を建てようとするが、神に阻止され、それまで一つであった言葉は混乱し、人類は各地に散っていったという物語。清水健太郎が、希望と悲しみを背負いながらも理想の塔を目指して懸命に歩き続ける人々の姿を描いた油彩作品などを紹介する。

In the story of the "Tower of Babel", which appears in the Old Testament of the Bible, mankind builds a colossal tower in an attempt to reach the heavens, thus angering God. As punishment, he scatters them around the world and alters their languages so as to be unintelligible to one another. Kentaro Shimizu's exhibit, themed "the descendants of Babel", takes us into a beautiful, vivid, and whimsical world conveying the sense of those who walk through life striving to build their own ideal towers while carrying both hope and the weight of their sorrows.



清水健太郎「星の住む森」

ビッグコミック50周年展 Big Comic: 50th Anniversary



「ゴルゴ13」©さいとう・たかを

Kawasaki City Museum

[Dates] Nov 10~Jan 14

[Hours] 9:30~17:00 (last entry 16:30)

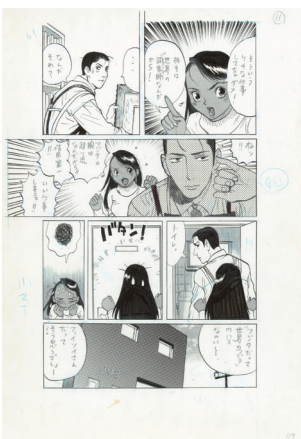
[Admission] General ¥800 / Students & Seniors ¥600 / JHS & under Free

www.kawasaki-museum.jp/exhibition/13667

今年創刊50周年を迎えた小学館のマンガ雑誌『ビッグコミック』。1960年代に登場し、若者たちの間で大きく拡がり始めていたマンガ文化に「大人のためのコミック誌」という領域を開拓した。この展覧会では、マンガ界の巨匠たちの力作から、いままさに活躍中の作家たちの作品まで、誌面を飾った名作を紹介しながら、『ビッグコミック』の半世紀に渡る歩みを振り返る。

Publisher Shogakukan celebrates 50 years of producing its manga magazine Big Comic. Manga rose in popularity in the 60s among youth, eventually paving the way for adult versions like Big Comic. This exhibition explores the iconic works of renowned artists of the past and their contemporary counterparts, all of whom have had their masterpieces grace the pages of the magazine over the last half-century.

「ギャラリーフェイク」©細野不二彦



「地球を呑む」©手塚プロダクション



Art Listings

GENERAL ART

横浜美術館

Yokohama Museum of Art

045-221-0300

www.yaf.or.jp

■ 駒井哲郎一煌めく紙上の宇宙
Tetsuro Komai: A Pioneer of Modern Japanese Copperplate Prints

~12/16 10:00-18:00 (check website for closings), ¥1500; Univ & HS, ¥900; JHS, ¥600 EL & under Free

■ 横浜美術館コレクション展
モネ それからの100年展に寄せて/幻想へのいざない 駒井哲郎展をきっかけに

Yokohama Museum of Art Collection:

Monet's Legacy. Komai Tetsuro Exhibition

~12/16

■ 見比べるとおもしろい!—引用されたイメージとその転化
Comparing Art to the Art That Inspired It

~12/28 10:00~18:00 Free exhibit (check website for closings)

ポーラ美術館

Pola Museum of Art

0460-84-2111

www.polamuseum.or.jp

Hours: 9:00~17:00

Check website for admission costs

■ ルドンひかれた夢
Redon and His World: Beyond Imagination

~12/2

■ ガラス工芸名作選—花の様式
Glasswork Selections: The Floral Style

~12/2

■ 増田セバスチャン×クロード・モネ "Point-Rhythm World 2018 -モネの小宇宙-"
Sebastian Masuda, Point-Rhythm World 2018 -Monet's Microcosm-

~12/2

神奈川県立歴史博物館

Kanagawa Prefectural Museum of Cultural History

045-201-0926

ch.kanagawa-museum.jp

■ 鎌倉ゆかりの芸能と儀礼
Performing Arts and Rituals of Kamakura Yukari

~12/9 9:30~17:00, (closed Mon)

General ¥900, under 20/ Univ ¥600, over 65 ¥200, HS ¥100

平塚市美術館

Hiratsuka Museum of Art

0463-35-2111

www.city.hiratsuka.kanagawa.jp/art-muse

■ 小倉遊亀展

Ogura Yuki Exhibition

~11/18 (Closed Mon) 9:30~17:00
Adult ¥900 / Univ&HS ¥500

■ 秋の所蔵品展Lines (ラインズ) 線をめぐる表現

Fall Collection Exhibit: Lines of Expression

~11/25 (Closed Mon) 9:30~17:00
Adult ¥200 / Univ&HS ¥100

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(this is just a selection of showings)

■ ア・ゴースト・ストーリー
A Ghost Story

11/17~

■ 母という名の女

Las hijas de Abril

11/10~11/16 11:00~12:50

■ クレアのカメラ

Claire's Camera

11/10, 11/13, 11/15

■ メアリーのお綴り

Mary Shelley

December~

■ かこの中の瞳

All I See Is You

12/15~

■ いつだってやめられる 10人の怒れる教授たち

I Can Quit Whenever I Want 2:

Masterclass

12/8~

■ いろとりどりの親子

Far from the Tree

12/8~

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RYO MIYACHI QUARTET FEAT. MAY INOUE ISAMU MCGREGOR, NATSUMI

Motion Blue Yokohama

[Date] Nov 14, Open 18:00 / Start 19:30

[Admission] General: ¥4500

www.motionblue.co.jp

岡山県出身のベーシスト・作曲家の宮地遼。高校生の時にベースを始め、卒業後は神戸の甲陽音楽学院、それからニューヨークに渡り、コンテンポラリー・ジャズを中心に学んだ。2017年に初のリーダー（ソロ）アルバム『November』をリリースし、2018年に東京に拠点を移し日本での活動を開始。今年夏に札幌で行われた『PARK JAZZ LIVE CONTEST 2018』では、彼率いるバンドが最優秀バンドに選ばれた。革新的、現代的、ダイナミックでありながら洗練されたグルーブ感あふれるベース音。若干24歳ですでに独自のスタイルを持つ宮地が、実力派メンバーとともにジャズの街・横浜に極上のサウンドを届ける。

Ryo Miyachi, born and raised in Okayama, started playing bass in high school. He studied music in Kobe at Koyo School of Music and Dance, and later in New York, where he focused on contemporary jazz. Miyachi released his first solo album, "November", in 2017. Earlier this year he relocated to Tokyo to kick off his music career in Japan. This past summer the group he headlines took home "Best Band" honors at the Sapporo City Jazz Park Jazz Live Contest. Groovy, innovative, contemporary, yet sophisticated and timeless—at just 24 years-old, Miyachi has already developed his own unique style, and is bringing groundbreaking impact to modern-day jazz.



Music Listings

POPULAR MUSIC

神奈川芸術劇場
Kanagawa Arts Theatre
045-633-6500
www.kaat.jp
■ Lost Memory Theatre
<The Concert>
11/23, open 16:30 / start 17:00
S: ¥7000 A: ¥5000

横浜関内ホール
Kannai Hall
045-662-1221
www.kannaihall.jp
■ スタイリスティックス 50th ア
ニヴァーサリー ライブ
Stylists: 50th Anniversary Live
Performance
12/9, Start 18:00 S: ¥9800 A:
¥8800
■ 市川海老蔵 古典への誘い
Ebizo Ichikawa
11/30, ①13:00 ②16:30 First-

class seats: ¥10,500 Second-
class: ¥9000
Motion Blue
www.motionblue.co.jp
045-226-1919
■ PRIMITIVE ART ORCHESTRA
A talented trio brings a unique
spin to classical music
11/22, open 18:00 / start 19:30
¥5000
■ 瀬織歩美 『オ・パト』 発売記
念スペシャルライブ
Ayumi Koketsu "O・Pato"

Release Special Live
Jazz meets Bossa Nova
11/29, open 18:00 / start 19:30
¥5000

CLASSICAL MUSIC

みなとみらいホール
Minatomirai Hall
www.yaf.or.jp/mmh
045-682-2000
■ 横浜から世界へ羽ばたく若き
ピアニストたちの国際ピアノ・フ

ハモニカクリームズ HARMONICA CREAMS



Thumbs Up

[Date] Nov 16, Open 18:00 / Start 20:00
[Admission] ADV ¥3600 / DOOR ¥3800
www.stovesyokohama.com

国際的に注目を集めるハモニカクリームズが、ケルトブルース(ケルト音楽とブルース)をThumbs Upに届ける。珍しい楽器編成で、かつ二つの全く異なるジャンルを融合した彼らの音楽は、聞く者を魅了する。世界最大級のスペイン国際ケルト音楽祭のコンクールでアジア人史上初優勝を収めたこともあるハモニカクリームズ。メンバーは、ハーモニカの名手、清野美土とアイリッシュフィドル奏者の大淵愛子、アイリッシュギター奏者の長尾晃司の3人。最近フジロックに出演し、日本での知名度もグンと上げた。彼らのエネルギッシュでオリジナリティあふれる音楽は、きっとあなたを感動させるだろう。

The internationally acclaimed Harmonica Creams will showcase its unique "celtic blues" sound at the intimate venue of Thumbs Up for a special evening that won't disappoint fans of world and crossover music. The trio is composed of band leader and harmonica virtuoso Yoshito Kiyono, fiddler player Aiko Obuchi, and guitarist Koji Nagao. All are relatively experienced musicians and the band has actually been around for many years (they already have 5 CDs under their belt), but they hadn't been widely 'discovered' in Japan until recently. A performance at this year's Fuji Rock helped change that. We've seen them perform several times and think you'll be impressed by the energy, originality and talent of this remarkable trio. Let them take your breath away.



エスティバル
International Piano Festival
11/17, open 13:30 / start 14:00
General ¥4000
■ 魅惑のオペラ・アリア・コンサート
Aria Concert: Enchanting Opera
11/20, 19:00~21:30 S: ¥7000 A: ¥6000 B: ¥5000
■ パーヴォ・ヤルヴィ指揮ドイッ・カンマーフィルハーモニー管弦楽団

The Deutsche
Kammerphilharmonie Bremen
Conducted by Paavo Järvi
12/8, open 14:20 / start 15:00 S:
¥14,000 A: ¥12,000 B: ¥10,000
C: ¥7000

フィリアホール
Philia Hall
www.philiahall.com
045-982-9999
■ 河村尚子「ベートーヴェンピアノ・ソナタ・プロジェクト」第2回

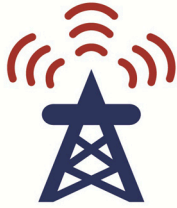
(全4回)
Hisako Kawamura Beethoven
Piano Sonata Project Vol. 2
11/17, 17:00~19:00 S: ¥5000 A:
¥4000
■ エリソ・ヴィルサラーゼピアノ
Elisso Virsaladze Piano Concert
11/26, 19:00~21:00 S: ¥8000 A:
¥7500

神奈川県民ホール
Kanagawa Kenmin Hall
045-662-5901

www.kanagawa-kenminhall.com
■ 神奈川県立音楽堂 相模原スペシャルコンサート2018 第53回クリスマス音楽会「メサイア」全曲演奏会
The 53rd Christmas Concert "Handel: MESSIAH"
12/8, open 13:00 / start 13:30
General ¥1500

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- 1 The Warehouse By Tomei Wines [D-3]
- 2 Gold's Gym [C-4]
- 3 Makoon Yokohama [C-4]
- 4 Pacifico [A-3]
- 5 Antenna America [D-3]
- 6 Restaurant Artisan [D-5]
- 7 Nakamaru Dental Clinic [E-6]
- 8 Akarenga [B-5]
- 9 Bashamichi Taproom [D-4]
- 10 Dark Room International [D-2]
- 11 Synchronicity [D-3]
- 12 Ishikawacho Green [E-6]
- 13 Toraya [D-3]
- 14 Far East [D-4]
- 15 Ariake Main Store [D-5]
- 16 Sparta [D-3]
- 17 Ami [E-6]
- 18 Yokohama Brewery [D-3]
- 19 Bashamichi Green [C-3]
- 20 Café Elliott Avenue [D-7]
- 21 YIEA & Shyo Shyo An [C-2]
- 22 045 Yokohama Canvas Bag [C-4]
- 23 Osanbashi Pier [B-6]
- 24 Motion Blue [B-5]



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MAP 14

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MAP 17

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MANTEN NO YU

満天の湯



上星川駅の出口を出てすぐ目の前に大きな温泉があることに驚く人はきっと多い。満天の湯は、現代的な雰囲気でありながら、武士の時代を思わせるものが所々ある。入り口は江戸時代の浮世絵を再現して作られ、木造の家の村に木の橋が通っていて、伝統的な日本の風景やカゴが入口に並び、橋を渡ると門の上に飾ってある富士山の浮世絵の下を通る。そのアートワー

クのテーマは、施設内全体にいきわたっている。

お風呂場は、江戸時代の風呂場に足を踏み入れる感覚を与える(電気マッサージチェアに座るまでは)。ペパーミントやジャスミン、バラ、ジュンパーなど、いくつかの種類のお湯があり、季節や日によって変わるものもある。一番人気はおそらく漢方薬の風呂。漢方薬(入り口に入ると真っ先に匂いがする)が毎日4回お風呂に入れられている。フィンランドスタイルのサウナや様々なマッサージコースも体験できる。

満天の湯は温泉だけではなく、食事を満喫

することもできる。うどん、そば、ラーメン、寿司や、抹茶アイスクリーム、あずき豆、餅などの和風パフェを提供している。また、「ジャズと落語の笑タイム」、ビンゴ大会、生演奏ライブなど、毎月様々なイベントが行われおり、団体、家族連れ、一人でも、老若男女満足できるだろう。

ほとんどの表記は日本語だが、温泉のルールや使い方は簡単な英語でも表示されている。入れ墨は禁止なので注意が必要だ。





It will likely surprise many to learn that there is a spacious bathhouse facility located just beyond the exit of Kamihoshikawa Station. *Manten no Yu* provides a modern bathing experience with all the bells and whistles in an atmosphere that harkens back to the days of the samurai. The attractive entryway has been created in the semblance of an Edo era *ukiyo-e* (woodblock print) that depicts a wooden bridge leading into a village of wooden houses. Traditional Japanese scenery and items like a *kago* (palanquin) line the entrance. As you cross over the bridge you pass under another *ukiyo-e* of Mount Fuji. That artwork theme pervades much of the premises.

The bathing area also gives you the sense of stepping back in time to an Edo era bathhouse. You can try several different kinds of baths, some of which change with the seasons and even the day. Ready for a peppermint bath? How about jasmine, rose or juniper? The Chinese herbal bath may be the main attraction. Chinese herbs (which you can see and smell at the entrance) are boiled and added to the bath four times daily. There is also a Finnish-style tower sauna and a variety of relaxation courses to choose from.

Not just a bathhouse, *Manten no Yu* is also ready to satisfy your hunger. The restaurant offers udon, soba, ramen, sushi, and various Japanese

parfaits featuring things like *matcha* ice cream, *azuki* beans and *mochi* (sticky rice cake). There is also a long list of monthly events such as “Jazz and Rakugo Time” (*rakugo* is a traditional, comic form of storytelling), bingo contests and live music performances. The bathhouse truly caters to everyone from children to the elderly, groups and families to solitary guests.

Most information is in Japanese only, but signs concerning bathing rules have easy English and there is a guide to using the baths in English at the front entrance. Note that tattoos are not allowed.



Hodogaya-ku Kamihoshikawa 3-1-1

保土ヶ谷区上星川1丁目1-1

Hours: 6:00~25:00 (last entry 24:30) Closed on 3rd Tues. of the month


Admission: Weekdays: General ¥830 / Children (under ES age) ¥450 / Young children (under 3) ¥350

Weekends/Holidays/Event days: General ¥930 / Children (under ES age) ¥500 / Young children (under 3) ¥400

Tel: 045-370-4126

Website: <https://mantennoyu.com>

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MAP 1

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MAP 18

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MAP 11

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Newjack



MAP 26

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MAP 5

MAP 25



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MAP
3

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マクーン横浜はお店のデザインからお菓子、パッケージングまで全てにおいてシンプルでエレガント、そしてスタイリッシュだ。この小さい洋菓子店はお客さんの出入りが多く、デザートを求めて来るのはもちろん、フレンドリーで優しい店長の本田龍司に会いに来るお客も多い。マクーンは地元住民に支えられ、また愛されているのがよく伝わる。

カウンターに並ぶお菓子は全て本田の手作りだ。チョコ(¥250)とキャラメル(¥230)の2種類のパウンドケーキは中に栗がぎっしり詰まっていて、この季節にぴったり。オススメのサブレックッキーは砂糖に囲まれた外側がサクサクし

ていて、中はしっとり、口の中で溶ける。ココアとバターのサブレが二つずつ入っている小袋は¥200、大きめのサイズは¥650。フィナンシエはしっとりして、香ばしいナッツがほんのり甘いケーキの濃厚なバター風味とよく合う。タルトのベースにアカシア蜂蜜でカラメル化されたヘーゼルナッツ、アーモンド、ピスタチオとマカダミアナッツを乗せたフロランタンもオススメ。

本田はマクーンの焼き・生菓子のレシピを全て生み出し、伝統的な味を旬の素材を活かしながら新鮮でモダンなものに変えていく。12年間様々な店で得た経験と知識、技術をマク

ンで生かしている。2015年12月にオープンしたマクーンは、観光客と地元住民がみなとみらいに来る際に立ち寄りたくなるような、横浜を代表する菓子店を目指しているという。横浜らしい包装紙でラッピングされたギフトボックス(¥1500~)は、お土産にはぴったりだ。



Simple, elegant, modern, and stylish—from the minimalist shop design, to the packaging and pastries, Makoon Yokohama is an embodiment of all of those qualities. This small, hole-in-the-wall bakeshop is beloved by locals, and even during our short visit, customers popped in to greet friendly manager and pâtissier, Ryuji Honda, and get their dessert fix for the day.

All the packaged pastries that line the counter are handmade by Honda. We tried his pound cake which came in two flavors, chocolate (¥250) and caramel (¥230). Both had chunks of chestnuts in them, making for the perfect seasonal treats. The sable cookies were our

favorite—light, soft, and buttery, but also crispy around the sugar-coated edges. You can buy a pack of four (butter and cocoa flavors) for ¥200, or a larger container for ¥650. The Almond Financier (¥210) was moist and subtly sweet, and the strong, nutty flavors blended well with the rich taste of butter. Last but not least, the Florentine (¥240), a mix of hazelnut, almonds, and macadamia nuts caramelized with honey on top of a tart base, and garnished with pieces of pistachio, is a rare, delicious pastry that you'll definitely want to try.

Honda created all of Makoon's recipes, and successfully brings a

modern twist to classic flavors. He developed his knowledge and skills through 12 years of work experience, which has clearly paid off. He moved to Yokohama upon Makoon's opening in December of 2015, and has since grown into a respected pâtissier, supported by his faithful customers. Makoon Yokohama aims to become an iconic brand that represents the city—a place where tourists and locals alike will want to stop by whenever they make a trip to Minatomirai. Wrapped gift boxes start from ¥1500 and are the perfect gift for friends and family.

AKATSUKI COLUMN

Welcome to the third of four original columns aimed at educating about sake and helping you enjoy your drinking experience more. Each column is presented by Japanese sake bar "Akatsuki no Kura" and adjoining restaurant "Sake Tottari", both located near the west exit of Yokohama Station.

The third VARIETIES OF SAKE

第三回「日本酒の種類」

It should surprise no one that there are many types of sake. A single maker usually produces limited seasonal releases, and sake made employing different variations of pressing* and aging. We would like to introduce some of these variations in this column and also give you our recommendations for each style. The tastes vary greatly. We highly encourage you to enjoy sampling and comparing each one.

*pressing is the passing of the fermented mash through a mesh to separate the lees.



HIYAOROSHI
ひやおろし **Autumn**

Sake that has been pressed in the winter, aged through the spring and summer, then released in autumn.

IMAYO-TSUKASA 今代司
NIIGATA 新潟

A seasonal highly anticipated by sake fans every year. Mellow junmai-shu that will captivate you after one sip.




SHIZUKU-ZAKE
雫酒

One method of pressing. The fermented mash is put in mesh bags and hung so that the sake slowly drips out without the application of pressure. Also referred to as "fukuro-tsuri".

IZUMIBASHI いづみ橋
KANAGAWA 神奈川

This umami-laden sake is a prime example of the style.



MUROKA NAMA-GENSHU
無濾過生原酒

Unfiltered, unpasteurized, and not diluted with water to lower the alcohol percentage. Sake bottled right after pressing with the intent of preserving its natural flavors.

EIKOU-FUJI 栄光富士
YAMAGATA 山形

A junmai-daiginjo that is presently enjoying a surge in popularity. Highly aromatic and flavorful limited release.



ORIGARAMI
おりがらみ

Freshly pressed sake is cloudy. Allowed to settle and filtered, it becomes clear. This sake is sake bottled as-is prior to that stage.

KURE 久礼
KOCHI 高知

A slightly cloudy sake with natural carbonation remaining from the fermentation process. Rice-forward flavor.



KIMOTO
生酛

Sake brewed in the labor-intensive, traditional methods using ambient lactic acid bacteria. The starter mash is repeatedly and vigorously mixed with poles by hand in a process called yamaoroshi. A rare style due to the time-consuming brewing procedures.

KAMAWANU かまわぬ
KOCHI 高知

A junmai-shu that is equally pleasant chilled or heated. Faintly acidic.



YAMAHAI
山廃

A slightly more advanced form of kimoto, yet similarly laborious. Ambient lactic acid bacteria is used, but the yamaoroshi process is skipped. The name derives from the term YAMAoroshi HAIshi (yamaoroshi skipped).

YUKI no BOUSHA 雪の茅舎
AKITA 秋田

A standard at Akatsuki no Kura. A well-known brand that exemplifies craftsmanship. Indulge in its exquisite taste.



SHIBORITATE
しばりたて **Winter**

Freshly pressed sake. If we are talking wine, it's a Beaujolais Nouveau.

IMANISHIKI 今錦
NAGANO 長野

Junmai-shu pressed with a traditional wooden press. The Nagano locals love this savoury sake.



NIGORI-ZAKE
にごり酒

White, cloudy sake. Pressed with a coarse mesh to allow some lees through.

TOUSON no NIGORIZAKE 藤村の
NAGANO 長野

Sweet and pulpy nigori-zake. Chock full of rice lees.



NAMAZAKE
生酒

Unpasteurized sake. As yeast and enzymes remain active, it must be refrigerated.

MUSUBI-YUI 結ゆい
IBARAKI 茨城

Flavorful sake retaining a freshly pressed character.



NAKADORI
中取り **Winter**

Sake drawn from the middle stage of the pressing process. Often considered to be the best.

MIENISHIKI 三重錦
MIE 三重

A very well-balanced sake that illustrates the refined quality of nakadori.



Traditional Japanese Fare and Sake

Cheers!

Japanese Restaurant



Yokohama's Sake Wonderland

Welcome to our bar!

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SAT
12:00~24:00

SUN/HOLIDAYS
12:00~23:00

WEEKDAYS
11:30~14:30
17:00~24:00

SAT
17:00~24:00

SUN/HOLIDAYS
16:00~23:00

Sotetsu Minamisaiwai Bldg 2F (Nishiguchi Post Office 2F)
1-10-16 Minamisaiwai Nishi-ku Yokohama



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イベントのお知らせ

Upcoming MEET-THE-BREWER events at AKATSUKI NO KURA.

- November. 2-3 Kondo Brewery
- December. 7 Kitaya Brewery
- December. 26-28 3days
- Two-brewery joint event on the 28th Ozaki Brewery (27.28) / Takarayama Brewery (26.28)
- January. 16 (2019) Sekiya Brewery

Check here!





restaurant Artisan

MAP
6

Naka-ku Nihonodori 36 City Tower 2F

中区日本大通 36 シティタワー2F

Hours: Lunch 11:30~15:30 / Dinner 18:00~23:00

(Mon. open for lunch only, closed on Tue.)

Tel: 045-228-8189

Website: www.artisan-yokohama.com/restaurant

有名なフレンチレストランが多く存在する横浜の中でも、オープンして間もないアルティザンの3店舗は、手頃な値段で美味しく食べられる料理が人気だ。オーナーシェフの佐藤剛と妻・恵美子は、品質とコストパフォーマンスの高いものを提供することを常に心がけている。

明るい、ゴージャスな店内、美味しそうな料理が勢揃いのメニューを提供しているレストランアルティザンは3店舗の中で一番洗練されている。お肉やシーフードを中心とした様々なアラカルトから選ぶことができ、またオードブルは¥2000以下から始まり、ほぼ全品¥5000

以下で楽しめる。もう少し贅沢をしたい方には¥8000からのシーフード料理も提供している。

コースが一番のオススメだ。¥3800~¥7000で楽しめるコースは、値段が高いほど選択肢が増える。今回は¥5000のコースを選んだ(ウニとカニのコンソメゼリーと冷たいクラムチャウダーのエスプーマ、牡蠣のベニエ ショロンソース、そして黒毛和牛と牡蠣のタルタルステーキ ポムフリット)。コースでお腹がいっぱいになったが、デザートワゴンを見たら食欲がそそいだ。

アルティザンでは赤と白のワインが5種類

ずつ(グラス1杯¥900~、カラフ¥2700)が提供されている。デートにはぴったりな場所だが、家族、ビジネスミーティング、または一人でも気楽に訪れられるレストランだ。



Yokohama boasts several famous French restaurants. While the three Artisan establishments are relatively new and lesser known, they are just as good (some guests would say "better"), providing delicious French meals for surprisingly affordable prices. Good value through generous portions has always been a tenet of owner-chef Tsuyoshi Sato's, who runs Artisan with his wife, Emiko.

"Restaurant" Artisan, the third and latest branch (after "brasserie" and "roisserie" Artisan), is definitely the most refined. The bright, open interior is gorgeous and the menu has so many enticing options you'll have trouble

deciding. There's a range of a la carte from various meat dishes to seafood. Hors d'oeuvres start well under ¥2000 (like pâté, for example), while most plates are under ¥5000. There are high-end options, like special seafood platters (¥8000~), for those with big budgets.

I highly recommend a course meal. They cost a reasonable ¥3800, ¥5000 or ¥7000. The higher you go, the more selections you get. I went with the middle option (choosing sea urchin, crab & cold clam chowder espuma with consomme jelly; oyster beignet with sauce choron; and a large helping of steak tartare wagyu beef & raw oyster with fried potato). I was worried I hadn't allowed

room for dessert, but after seeing the dessert cart, my hunger returned. Note that there are premium options (like a "whole jar of caviar" for extra cost) to splurge on, as well as a lighter ¥2500 lunch plate.

Artisan offers five selections each of red and white wines by the glass (¥900~) or carafe (¥2700), in case you'd like to share, as well as other drink options. This is a great place for a date! It's equally appropriate for family, business gatherings, or even eating alone—I was one of several happy loners during a wonderful lunch hour.

Photos & text by Ry Beville



By Yosuke Katsuchi (Green owner)

Buffalo Chicken Wings

アメリカにおけるビールのお供の代表格と言えばバッファローウィング! アメリカのソウルフードでバッファローウィングはニューヨーク州のバッファロー発祥の料理で決してバッファロー(水牛)の肉ではありません。バッファローの住人達からは”チキンウィング”や”ウィング”と呼ばれています。

鶏の手羽中を、油で10分ほどかけて表面がカリッとキツネ色になるまで素揚げにします。その後特製のソースに絡めます。ソースはバター(マーガリン)、タバスコ、カイエンペッパー、ガーリックが入っていて、ほどよい酸味と刺激的な辛さが特徴の味です。通常はブルーチーズドレッシングやランチドレッシングとセロリスティックが添えられてきます。辛いチキンをバクバク、ビールをガブガブ、時折セロリをかじる、このルーティンがたまりません! 日本でもビアバーなどで見かけるようになったので見つけたら是非このルーティンを楽しんで下さい。

It goes without saying that Buffalo wings go perfectly with beer. Said to be an “American soul food”, the name refers to the food’s city of origin, Buffalo, NY, and has no relation to the meat of a buffalo. Of course, Buffalo locals simply refer to them as “chicken wings” or just “wings”.

The chicken wings are deep-fried until brown and crispy. The sauce consists of butter (margarine), tabasco, Cayenne pepper, and garlic—the perfect blend of ingredients to achieve its characteristic mix of a subtle acidic flavor and an intense spiciness. Wings are typically served with ranch or blue cheese dressing and celery sticks on the side. Spicy wings, a thirst-quenching mug of beer and maybe some crunchy celery—it doesn’t get any better than that! Of late, wings have become more common in Japanese pubs and restaurants, so definitely give them a try if you discover them on the menu!

バッファローチキンウィング BUFFALO CHICKEN WINGS

手羽中.....10p
セロリ11片(皮をむいてスティック状にカット)

<ソース>

溶かしバター.....40g
白ワインビネガー.....20g
タバスコ.....15g
ケチャップ.....40g
カイエンペッパー.....3g
ガーリックパウダー.....5g
グラニュー糖.....10g
塩.....5g

<ブルーチーズディップ>

ブルーチーズ.....20g
ヨーグルト.....30g
マヨネーズ.....30g
ニンニク.....1/2ケ(すりおろし)
ハチミツ.....10g

wings.....10 pieces

celery.....1 stalk (peel the outer skin and cut into sticks)

Sauce

melted butter.....40 g
white wine vinegar.....20g
tabasco.....15g
ketchup.....40g
cayenne pepper.....3g
garlic powder.....5g
granulated sugar.....10g
salt.....5g

Blue Cheese Dip

blue cheese.....20g
yogurt.....30g
mayonnaise.....30g
garlic.....½ clove (grated)
honey.....10g

- 鍋にサラダ油を張って、180°Cになるまで加熱します。そのまま鍋に手羽中を入れて、8~10分素揚げにします。
 - 手羽中を揚げている間にソースの材料とディップの材料を別々のボールに入れて混ぜておきます。ディップはココットなどに移し替えて下さい。
 - 素揚げにした手羽中をソースの入っているボールに入れ、ソースとよく絡めます。
 - 皿に手羽中とディップを乗せてセロリスティックを添えたら完成です。
1. Coat pan with vegetable oil and heat to 180°C. Add wings and fry for 8 ~ 10 minutes.
2. While the wings are cooking, in separate bowls mix the ingredients for the sauce and dip. Pour the dip into a cocotte.
3. Add the fried wings to the sauce bowl and mix well.
4. Arrange the wings, dip, and celery sticks on a plate and serve.
- *We highly recommend pairing this dish with beer!

★ビールと一緒に召し上がるのをオススメします!

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馬車道

BASHAMICHI

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19

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