

Octopus

A---Hello, everyone. みなさんこんにちは。K&F イングリッシュアカデミーの亜弥子です。 **This is Kevin, and here is Allegra.** 三原のタコについてお話したいと思います。

AL- Hey Kevin, the other day, a friend of mine asked me why Mihara is famous for octopus. I honestly could not answer because - I don't know. Do you know why Mihara is famous for octopus?

(ケビン、この前友達からなぜ三原はたこが有名なのか聞かれたんだけど、あまり良く知らなくて答えられなかったんだ。なぜ三原はたこが有名なのか知ってる?)

K- Oh yeah, of course, I do, and I LOVE octopus! The reason Mihara is famous for octopus, is the Seto Inland Sea, the surrounding area, with its rocky ocean floor and strong currents, makes an ideal **octopus** breeding ground. Mihara is one of the Seto Inland Sea's famous octopus producing regions. In fact, **Mihara** is better known to food lovers as **Octopus City**.

(もちろん！私はたこが大好きなんだよ！なぜ三原はたこが有名かというと、瀬戸内海の海底の岩や海流がたこが成長するのにぴったりなんだ。三原はその中でもたこがとれる有名な街なんだよ。三原をたこの街と呼ぶ人もいるんだよ。)

AL- I like octopus too, but I had no idea Mihara was famous as an octopus producing region. At the Mihara Shinkansen area I've noticed several octopus statues and a giant daruma doll, and I've also seen octopus flags and posters.

(私もたこは好きだけど、三原がそんなに有名だったなんて知らなかった！確かに三原駅の周りには大きなだるまやたこの旗やポスターがたくさんあるね！)

K- You're right and there is soooo much more, from octopus restaurants to octopus dishes and even dried octopus.

(そうだね！三原にはタコ料理を楽しめるレストランや干だこみたいなお土産もたくさんあるよ。)

A- 三原のタコは有名ですよ。大きなだるまやタコの看板は観光客の目を引く三原のシンボルですね。ではタコ料理について聞いてみましょう。

K- What is your favorite way to eat octopus?

(一番好きなタコ料理は何?)

AL- That an easy answer. Takoyaki is my favorite way to eat octopus or course. I just had some the other day at Tako Chan by Sunami beach. They were the best Takoyaki I ever had!

(それは簡単！たこ焼きが一番好きかな！この前須波海水浴場の近くのたこちゃんて食べたたこ焼きは今まで食べた中で一番おいしかったよ！)

K- Right! I love their Takoyaki too! Tako Fusen also has some of the best Takoyaki in town. But there are so many more ways and places to eat Octopus in Mihara.

(同感！たこちゃんのたこ焼きは美味しいよね！タコ風船のタコ焼きも美味しいよ。でも三原には他にもたくさんタコ料理を食べれるレストランがあるんだよ。)

AL- There are other ways to eat octopus than just Takoyaki?

(タコ焼き以外にもタコを食べる方法があるの?)

K- YEAH! Okay, I will give you a brief rundown on some of the ways to eat octopus here in Mihara. Are you ready?

(もちろん、三原で食べれるタコ料理を教えてあげるよ。)

AL- Yes...

(オッケー)

K- The first one is Takoten. I'm sure you know Tempura. Takoten is battered octopus.

(まず1つ目はタコ天。天ぷらは知っているでしょ? タコ天はタコの天ぷらだよ。)

AL- That sounds very good!

(それは美味しそう!)

K- Tako-meshi is seasoned rice cooked with rice. You can buy Takomeshi- bento at the station. It's awesome!

(タコ飯はタコの炊き込みご飯。駅で買えるタコ飯弁当はとっても美味しいよ!)

AL- Oh, I've tried them – they are really good too.

(それ食べたことある! すごく美味しかった!)

K- Yeah, that's a real popular dish here too.

(タコ飯は人気のある料理だよ。)

There's, Tako kimchi

(次はタコキムチ)

AL- Wait, there is octopus kimchi ??

(待って、タコのキムチ?)

K- YEAH! I like that a lot too and Tako wasabi. Honestly, I like anything octopus. It's my weak point. I truly belong in Mihara City.

(そう! タコキムチもタコわさびも大好きなんだ! タコが入っていれば何でも好きなんだけどね... 自分が三原出身かと思ってしまうよ!)

AL- Yeah, you do. What is Tako wasabi?

(確かに！タコわさびってなに？)

K- You mix some seasoning such as soy sauce, sake, mirin and wasabi and put raw octopus in it. It goes well with beer!

(醤油や酒、みりんなどの調味料とワサビをまぜて生のタコとあわせるんだよ。ビールのおつまみに最高なんだ。)

AL- Sounds perfect for summer!

(夏にはぴったりだね。)

K- Wait there's more, Tako-sen is popular too!

(もっとあるよ！たこせんも人気だよ。)

AL- What is Tako-sen?

(たこせんって何？)

K- It's rice cracker with octopus. It's popular among both kids and adults. It's a great snack.

I am sure there are more ways to eat octopus, but I can't remember them all.

(たこのおせんべいのことだよ。子供にも大人にも人気なんだ。とっても美味しいおやつだよ。他にもたくさんタコを楽しむ料理があるはずなんだけど、全部は覚えきれないね。)

AL- Well, Kevin, you did pretty good. I am impressed with all the ways to eat octopus in Mihara. I can also now tell my friend why Mihara is famous for octopus, and is better known to food lovers as the **Octopus City**.

(十分勉強になったよ。三原のタコ料理はすごいね！友達にも三原のタコのことを教えてあげないと。)

A- たこ焼きは海外の方に大人気ですが、三原にはタコ天、タコ飯、たこわさ、タコせんべいと三原にはタコを使った美味しい食べ物がたくさんありますね。

K- Wait. We have not talked about the octopus restaurants Mihara is famous for.

(三原の有名なタコ料理のお店の話をしておかないといけないね。)

AL- Restaurants? Oh, this sounds exciting. Can you recommend a couple of places for me to take my friend?

(レストラン？いいね！友達を連れていけるお店をいくつか教えてくれる？)

K- Yes, of course, I can. I would have to say Kura restaurant near the ferry port is really good. Their octopus tempura and octopus sashimi is super delicious. Also, you have to try their octopus shabu. A must-have!

(もちろん。フェリー乗り場の近くの蔵というお店が美味しいよ！タコの天ぷらとタコのお刺身は絶品！たこしゃぶも食べてみてね！)

AL- What is octopus shabu?

(たこしゃぶって何？)

K- It's a kind of hot-pot that you cook thinly sliced octopus for a few seconds in boiling broth.

(鍋の1種で沸騰した出汁に薄くスライスしたタコを数秒だけくぐらせて食べるんだよ。)

AL- That sounds delicious!

(美味しそう！)

K- Another famous octopus restaurant is Tokisho restaurant. Their octopus is known for its texture and prized for its fat and succulent arms. As you chew, you will enjoy each and every bite! It is soooooooooo delicious.

(他に有名なのは登喜将。大きくてしっかりとした食感のタコが有名で賞をとったこともあるんだよ。噛めば噛むほど美味しいんだよ！)

AL- I can eat octopus sashimi, but it's not a dish we eat often in the US. I don't think most of my friends can handle eating raw octopus.

(タコのお刺身は食べれそうだけど、タコを生で食べるのはアメリカではあまりないよね。アメリカの友達が生タコを食べれるかな。)

K- They don't know what they're are missing. Just remember, whether you try it raw and thinly sliced as sashimi, softly boiled, or in the ever-popular takoyaki dumplings, or even in the middle of a "tako-momiji" sweet cake, the quality of the octopus available in Mihara is nationally recognized in Japan. I am proud to say!

(本当の美味しさを知ってもらわないといけないね。生でも茹でてでもタコ焼きでもタコもみじでも！三原のタコの質は日本でも有名なんだよ！)

AL- I'm getting hungry just listening to you. I think my friend and I will have lots of fun trying all the ways to eat octopus in Mihara.

(話を聞いてるだけでお腹がすいてくるね。三原でタコ料理に挑戦するのが楽しみ！)

K- I think the best season to eat Octopus is NOW! – June - August, and November - March.

(タコのシーズンはちょうど今のはずだよ。6月から8月、11月から3月かな)

AL- Perfect timing! I have to ask, has Mihara always been the octopus city? Or are all these octopus dishes and fishing a new development?

(グッドタイミングだね。三原は昔からタコが有名なの？)

K- Octopuses have thrived in Mihara since long ago with a tradition of octopus fishing from the locals, Mihara has been developing the most delicious octopus cuisine around. From the full course, meals starting with octopus sashimi or octopus rice to okonomiyaki, noodle cuisine, and even sweets, you can enjoy varieties of octopus cuisine in Mihara. We are soooooooooooooo lucky to live in Mihara.

(三原のタコ漁はずっと昔から続いていて、タコ料理もそれと一緒に発展したんだ。タコをメインにしたコース料理や麺料理、デザートも三原では楽しめるよ。三原に住んでるのは本当に幸運だよ！)

A-三原にはタコしゃぶやタコのお刺身などの美味しい料理が食べられるお店もたくさんありますね。しゃぶしゃぶなど日本やアジアにしかない調理方法などは英語で説明できるといいですね。では少し練習してみましょう。

A: タコ天はタコの天ぷらのことです。

K: Takoten is battered octopus.

A: タコせんはおせんべいです。

K: Takosen is rice cracker with octopus.

A: タコしゃぶは薄く切ったタコを沸騰した出汁に数秒つけて食べる鍋の1つです。

K: It's a kind of hot-pot that you cook thinly sliced octopus for a few seconds in boiling broth.

A-いかがでしたか？ぜひ三原のタコを英語で紹介してみてください。K&F イングリッシュアカデミーの**ケビン**、**アレグラ**、**アヤコ**でした。

See you next time~!