

LIVING GUIDE MORIOKA

MORIOKA INTERNATIONAL RELATIONS ASSOCIATION

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Enjoy Your Fill of the Three Morioka Noodles

Have you tried the three famous and unique noodles of Morioka? They are well known to gourmets who love noodles. Never heard of them? Then you should try! Compare the three different kinds of noodles, or try just one of them in different restaurants. Whichever you may do, you'll find a new attractive taste of Morioka.

Wanko Soba – Eating Frenzy!

Soba is buckwheat noodle. *Wanko* or *wan* is a small bowl in which soup or soba is served. Your server dumps one bite-sized portion of *soba* after another into your *wanko*, calling "Hi, Jan Jan." You will compete against others by eating as many bowls of *soba* as you can. Yes, this is an eating competition! When you feel full and cannot eat any more, put the lid on your bowl as quickly as possible. Your server is ready to put another portion into your bowl at any time. If you fail to put the lid on your bowl, you have to continue to eat forever!



There are several stories about the origin of *Wanko Soba*. One of them says that someone who needed to serve *soba* to a lot of guests at a time in a party served the noodle in small bowls. Another goes that someone served *soba* in a bowl to the feudal lord.

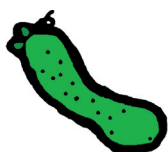
Morioka hosts the All Japan Wanko Soba Championship every year. Contestants compete by eating as many bowls of *soba* as they can within the time limit. The national record so far is 559 bowls! The Championship 2007 will take place at the main hall of Morioka Gekijo on Sunday, December 9.

Morioka Reimen – Eat it again and you will love it more!

When *reimen* is served to you, you will find thick semi-translucent noodles in your bowl. How do they taste? Eating one bite, you will be surprised at the chewy texture of the noodles. "It's like rubber," some say when they try *reimen* for the first time. The texture of the noodles made from flour and water, however, will fascinate you. The cold and lush soup made from beef or chicken broth coats the noodle pieces and goes well with other ingredients, such as hot spicy Korean pickles, cucumber, boiled egg and water melon or other fruits.

It is said that Mr. Aoki, owner of a reimen restaurant in Odori Street called Shokudoen created *Morioka Reimen*.

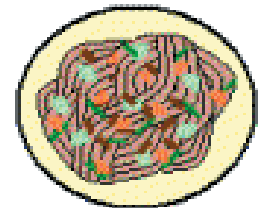
People eat reimen in Korean Peninsula, too. However, it is made from buckwheat and starch, which makes the color and taste different from those of *Morioka Reimen*.



Morioka Jajamen – You' ll never get tired of the attractive taste.

It is said that Mr. Takashina, owner of a *Jajamen* restaurant in Uchimaru called *Pairon*, made *Jajamen* for the first time in Morioka by remembering the noodle "jia jiang mein" he ate in northeastern China. Unlike other Japanese noodles, *Jajamen* is not served in soup. Boiled wheat noodles come topped with thick meat sauce, cucumber, green onion and ginger. You can add, if you like, hot pepper oil, vinegar and ground garlic and mix them with the noodles and sauce. After finishing the noodles, try "*Chi-tan-tan*" – mixture of the hot water in which the noodles were boiled, meat sauce and beaten egg. You need to pay for *Chi-tan-tan* or *Chi-tan* for short, but you cannot say, "I' ve tried *Jajamen*" unless you eat the *Chi-tan* soup.

The meat sauce decides the taste of *Morioka Jajamen*. Different restaurants have different sauces. It' s fun to compare them.



Information on the Three Morioka Noodles above and restaurants that serve them is available at the website of the Morioka Tourism and Convention Association at:

<http://www.odette.or.jp/citykankou/frame/frame.html>



Information

Asian Ethnic Costumes, Noodle Talk and Morioka Junior High School Students in Victoria

- 15th Anniversary of Morioka International Relations Association -

The Morioka International Relations Association celebrates the 15th anniversary this year. Come and visit our commemoration event.

When: 13:00 - 15:30, Sunday, November 18

Where: Dai-Hall of Plaza Odette (1-1-10, Nakanohashi-dori, Morioka)

Part I Asian Fashion Show 13:00 – 14:10

Enjoy the Asian ethnic costumes and music show by students from Asian countries studying at Iwate University.

Part II Asian Noodle Culture in Morioka – Talk Show - 14:20 – 15:30

The three well-known Morioka noodles are featured above. We will talk "seriously" about the roots of two of them, *Morioka Reimen* and *Morioka Jajamen*.

Part III Exhibit – What Did Junior High School Students Find in Victoria?

Junior high school students from Morioka visit Victoria, which is the sister city of Morioka, through an annual program of our association.

The history of the program will be shown with photos taken by the students and episodes of what they saw and did during their stay in Victoria.

- Admission is free, but you need a numbered ticket for the event. Write down your name, address and phone number (in Japanese only) on a double postal card and send it to the Morioka International Relations Association at:

〒 020-8531 盛岡市若園町 2-18 (Moriokashi Wakazonocho 2-18), phone:019-626-7524

Your postcard should arrive by Wednesday, October 31.

