



Mizuki Shigeru
 Having been interested in Yokai since his boyhood in Sakaiminato, he produced many pieces of work based on the motif of Yokais such as "Ge Ge Ge no Kitaro." He was awarded Shiju Hosho Decoration in 1991, Minister of Education Award in 1996 and Kyokujitsu Sho Decoration in 2003, for his excellent achievements and cultural contribution.

水木しげる
 境港市で育った少年時代の体験から妖怪に興味を持ち、ゲゲの鬼太郎をはじめ妖怪を題材とした数多くの作品を発表。1991年に紫綬褒章、1996年に文部大臣賞、2003年旭日小綬賞を受賞するなど高い評価を受けています。



Mr. Shigeru Mizuki points at a picture he drew.
 自筆の絵を指さす水木しげる氏

About Yokai(Demon)
 It has long been told in Japan that when one encounters a strange or peculiar phenomenon he/she suspects that Yokai must be manipulating this. It is said that Yokai not only punishes people for their laziness and selfishness but also teaches them to take good care of things and to respect nature and environment. Many Japanese have long been familiar with Yokai.

妖怪について
 日本では、生活の中で不思議、奇妙だと感じられる現象に遭遇すると、妖怪の仕業と考えられました。妖怪は、怠けたり、わがままをした人間を懲らしめるほか、物を大切にしたり、自然や環境への配慮などを教えてくれる、多くの日本人にとって馴染みのある存在となっています。

MAP C-4 The Mizuki Shigeru Road

One hundred fine bronze statues of various Yokais are placed alongside the road. Anyone can see and touch the statues. Each unit of the black granite base and the statue is highly appraised as a fine art. Yokais attract a number of visitors and keep the town active.



Rat Man nezumi

水木しげるロード
 妖怪の姿を緻密で立体的なブロンズ像にして百体設置。誰でも自由に見たり触ったりできるようになっています。台座の黒御影石も、ブロンズ像と一体感を持つように構成され、芸術的にも高く評価されています。多くの観光客が訪れるようになり、妖怪によってまちが活性化されています。



Taking souvenir photos with Yokai. 妖怪たちと記念撮影。
 Moving around the street on a jinrikisha. 人力車によって散策。
 Attractive goods selling exclusively at the store. お店限定のグッズが魅力。



Famous Ge Ge Ge No Kitaro. 有名なゲゲゲの鬼太郎。

Mizuki Shigeru Museum

At Mizuki Shigeru Museum, visitors can feel existence of Yokais through cubic molds, sound and lighting effects, and they can visualize Yokais through the motion pictures using three large screens. Profiles of Mizuki Shigeru and the rare collections which he collected and brought back to Japan from world wide are displayed at the Museum.

水木しげる記念館
 水木しげる記念館では、立体的な造型と音や照明によって妖怪が存在する気配を感じたり、3面スクリーンによる映像によって妖怪達が闊歩する情景を体感できます。また、水木しげる氏の紹介や水木しげる氏が世界中で集めた貴重なコレクションなども展示しています。



Mr. Mizuki's collections which he brought back from his trips to many countries over the world. 水木氏が世界中を旅行して集めた品々

SPECIAL PRODUCTS 特産品



Crab Miso Soup カニの味噌汁



Pot-boiled Crab カニ鍋

Oya Gani (Female Snow Crab)
 Though the size is small, the crab cooked in miso soup is tasty. Meat and egg on midsection have rich flavor.

Matsuba Gani (Male Snow Crab)
 The specific crab is called Matsuba Gani which is a very popular food among Japanese who love to eat it as the king of the palates of winter. Best way to eat Matsuba Gani is dip the crab meat in sanbaizu sauce (soy sauce mixed with vinegar and sugar) after the crab is boiled in salted water. It is also good for sashimi, grill and chowder.

親ガニ(雌のズワイガニ)
 姿こそ小さいですが、身の味も濃く、味噌汁にして、ほどよく煮た腹子にしゃぶりつけば、深い味わいを楽しめます。

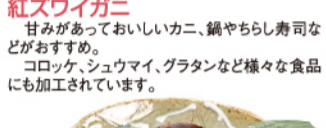
松葉ガニ(雄のズワイガニ)
 山陰地方では松葉ガニと呼ばれており、冬の味覚の王様として、日本人に大変人気の食材です。塩ゆでを三倍酢で食べるのが一番ですが、刺身、焼きガニ、寄せ鍋など様々な楽しみ方があります。

Red Snow Crab
 The crab meat tastes sweet and is good for chowder and vinegared rice. It is also processed to foods such as croquet, shao-mai and gratin.

紅ズワイガニ
 甘みがあっておいしいカニ。鍋やちらし寿司などがおすすめです。コロッケ、シュウマイ、グラタンなど様々な食品にも加工されています。



Welsh Onion and Crab Gratin 白ネギとカニのグラタン



Squid Rice イカ飯



Macherel cooked in Miso さば味噌煮



Squid Rice イカ飯

Macherel
 Macherel that become fat in autumn and winter is very delicious in various ways of cooking such as grilling with salt, boiling in miso soup, raw meat processed with salt and vinegar and sushi. Cooking skill required most is for "Shime Saba" which is raw fillet processed with salt and vinegar using a very fresh macherel. Proportion of vinegar and salt to put on the raw meat and the length of time to apply to these two condiments are essential for cooking this dish.

Squid
 It is recommendable to eat raw squid with soy sauce mixed with ginger. It is also good to cook it together with taro in the pot or it's good just to fry legs. Squid after drying over night, as well as salted squid, is good to eat with sake. Observing Isaribi, the fish shining lights on squid catching boats that lure lights on the horizon in the night, is another attractive scene in Sakaiminato.

さば
 秋から冬にかけて脂のつまった鯖は最高においしい。塩焼き、味噌煮、しめサバ、鯖すしなど多様な調理法で楽しむことができます。その中でも、鮮度の良い鯖を使った「しめサバ」は、塩と酢のバランス、漬ける時間など料理人の腕が試される調理法です。

イカ
 刺身は生姜で食べるのがお奨め。里芋と一緒に煮物にしたり、下足(げそ)の唐揚げもおいしいです。またイカの一晩干しや、塩辛などは酒の肴の定番です。イカ釣船の集魚灯が水平線を照らす「漁り火」も境港の名物です。



Satsuma Imo (Sweet Potato)
 Because of the sand structure of the Yumigahama Peninsula which made it difficult to grow rice, satsuma imo was widely planted instead. Currently, there are potato cookie, potato porridge, potato croque, potato candy and potato shocho, all of which are made of satsuma imo.

Shiro Negi (Welsh Onion)
 Utilizing the sand field in the municipal territory, Shiro negi is a special product of Sakaiminato. With frequent treatment of sands, Shiro negi of highest grade will have nice white root that extends to 40cm~50cm. Shiro negi is an indispensable vegetable for cooking, particularly so for nabemono (pot-boiled cooking). Pot-boil cooking of matsuba gani must use shiro negi which increases the whole taste enormously.

白ネギ
 境港では砂地を生かした白ネギが特産です。最高級品になると、何度も砂寄せを行い、白根を40~50cmにも成長させた見事なものです。料理の名脇役として欠かせない存在で、特に鍋物には最適です。松葉ガニの寄せ鍋に使うと、主役の味を何倍にも引き立ててくれます。

Yume Minato Tower 夢みなとタワー



MAP A-3 Yume Minato Tower
 At its observatory room which is 43 meters high from the ground, visitors can enjoy viewing Mt.Daisen, Miho Bay, Nakaumi Inland Sea and other sights in the 360° panoramic view. The corners for cultures from various countries on the Japan Sea Rim, along with introduction of Tottori Prefecture, are in the Tower. Various meetings and events are also held in the Tower.

夢みなとタワー
 高さ43メートルの展望室からは、大山、美保湾、中海など360度の眺望が楽しめます。また環日本海諸国の文化や鳥取県を紹介コーナー等があるほか、様々な会議やイベントが開催されています。

Special local products and the imported goods from countries on the Japan Sea Rim are on sale at the Minatomachi Shopping Street. みなとまち商店街では、地元の特産品や、環日本海諸国の品を販売。



Minato Hot Spring Bath House is a spa, where people can enjoy viewing over Japan Sea and Mt.Daisen. みなと温泉館は、日本海と大山の眺望を楽しめる温泉。



"Japan Sea Rim Village of Exchange" introduces cultures of various countries on The Japan Sea Rim. 環日本海諸国の文化を紹介する環日本海交流村。

Facilities which are used for various events including "Congress of the Key Cities on the Japan Sea Rim." 環日本海拠点都市会議などの会場としても活用される施設。

Festivals and Events まつり・イベント

Port Festival
 The Port Festival, which takes place late in July, has various events over two days, starting with the praying rituals for success of the fishery, safety of the sea traffic and prosperity of the port. The Festival closes with fire works, dancing parade and various other programs. Specially, the Sea Parade is a very gallant event, for more than 100 fishing ships, each decorated with flags of "good catch of fish," run through the Sakai Channel.



Parade of Fishing Boats 漁船パレード

みなと祭
 7月下旬に開催される、みなと祭は、海上の安全と港の繁栄を願う大漁祈願祭に始まり、2日間にわたって花火や踊りパレードなど様々なイベントが行われます。特に海上パレードは、大漁旗などで飾り立てた100隻以上の漁船が境水道を行き交う、大変勇壮な行事です。



Praying Ritual for Good Catch of Fish 大漁祈願祭

MAP E-1 Marine Products Festival
 The festival, which takes place at the Fish Market and its vicinities as the main site, is held in the middle of October. Visitors can directly feel the energy of Sakaiminato through seeing fresh fish and processed seafoods on sale, tasting crab soup and watching the performance of traditional entertainments. The festival starts getting busy with visitors from early in the morning. They can buy fine products being sold at prices lower than regular prices.

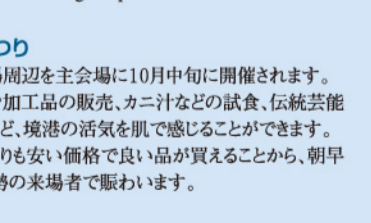


Free Service of Crab Soup カニ汁のふるまい



Flourishing Marine Products Festival 多くの人で賑わう水産まつり

水産まつり
 魚市場周辺を主会場に10月中旬に開催されます。鮮魚や加工品の販売、カニ汁などの試食、伝統芸能の披露など、境港の活気を肌で感じることができます。通常よりも安い価格で良い品が買えることから、朝早くから大勢の来場者で賑わっています。



MAP A-4 Beach Volleyball

ビーチバレーボール
 日本の渚百選にも選ばれた、白砂青松の美しい砂浜ではビーチバレーの全国大会も開催されています。

マリンスポーツ
 境港公共マリーナを拠点にヨットなど海洋スポーツも盛んに行われています。

Sakaiminato City viewed through data データで見る境港市

■Municipalization put into effect	市制施行
April 1, 1956	1956年4月1日
■Location	位置
Latitude 35 degrees 30 minutes North	北緯35度30分
Longitude 133 degree 14 minutes East	東経133度14分
■Population	人口
36,843 (Male 17,756 Female 19,087)	36,843人 (男17,756人 女19,087人)
■Area	面積
28.75 square kilometers	28.75km ²
■City Flower	市の花
Chrysanthemum	菊
■City Tree	市の木
Black Pine Tree	黒松
■Municipal Insignia	市章
Designed with a letter out of the name of Sakaiminato, along with the image of port and wave. 境港市の発音と、港と波の形を図案化したもの。	
■Friendship Cities	友好都市
Wonsan City, Kwanwondo, Democratic People's Republic of Korea (May, 1992) 朝鮮民主主義人民共和国江原道元山市 (1992年5月) Hunchun City, Jilin Province, People's Republic of China (October, 1993) 中華人民共和國吉林省琿春市 (1993年10月)	
■Climate	気候
Temperatures are comparatively warm, but precipitation of rains is high throughout the year. 比較的温暖で年間を通じて雨が多い。	

