News from Iwate's Reconstruction

Ganbaro, Iwate! Let's stick together, Iwate! Volume 133
January 2018 Edition

The news from Iwate as it moves toward reconstruction

We are deeply grateful for the heartwarming encouragement and support received from both within and outside of Japan in the aftermath of the Great East Japan Earthquake and Tsunami, which struck on March 11, 2011. The precious bonds created during this time will always be cherished.

We will now bring you the news from Iwate's reconstruction.

Miyako Police Station Completed and in Operation

Miyako

Construction on Miyako Police's new station building has been completed. It has been in use since December 18, 2017 (Mon).

The former police station had to be evacuated every time there was tsunami warning, but the new building is located in Matsuyama, 4km to the west, in an area not at risk of tsunami damage.

The 4-story, reinforced-concrete building has a total floor space of 4,269 square meters. The facility also includes a 2-story garage, a 3-story dormitory, and a new supply warehouse for use in times of disaster.

Before the tsunami, the coastal traffic police, which is responsible for motorcycle police, was integrated with Kamaishi Police Station, However,

since the disaster, it has been integrated with the main traffic police unit in Morioka.

Until Kamaishi Police Station is fully re-established, the unit will use Miyako Police station as a base, from which to patrol the coastal region.







The adjacent garage



The traffic police's base at Miyako Police Station

Construction Completion Ceremony Held In Otsuchi

Otsuchi

On December 20, 2017 (Wed), a ceremony was held to completion of the Urban Renaissance Agency (UR)'s construction work in Otsuchi. The work includes land readjustment and permanent housing for survivors.

In 2012, Otsuchi Town and UR signed several agreements, in order to facilitate a swift recovery from the earthquake and tsunami. The main agreement, in April, was to build permanent housing. Another collaborative agreement was signed in July to rebuild the town center. Since then, they have collaborated on these construction projects and more.

In total, UR completed 243 permanent housing units in 8 different districts. In order to speed up the reconstruction, they also took charge of 7 other projects, including land readjustment in the town center, relocation of neighborhoods to safer areas, construction of a tsunami reconstruction HQ, road maintenance, and water and sewer services.

At the ceremony, UR presented Otsuchi's Mayor Hirano with an official record of the completed work, and the Mayor presented UR with a certificate of appreciation.



Otsuchi's Mayor Hirano is presented with a work record



A commemorative picture of the ceremony (Photos: Otsuchi Town)

We are recruiting members for the Iwate Reconstruction Supporters Team!

Know, Buy, Eat, Go – and Help Support Us!



We are now recruiting both individual and group (corporate or other) members in the Greater Tokyo Area for the "Iwate Reconstruction Supporters". Members are e-mailed information regarding reconstruction and tourism in Iwate, and upcoming events in the Tokyo area.

(Information only available in Japanese.)

For more information, please see the website of the Tokyo Branch Office of the Iwate Prefectural Government:

Iwate Ooendan

Search

Free to Register!

Emergency Ration Kit Developed

case." It won the 2017 Good Design prize.

Katatsumuri (@katatsumuri), an Ofunato-based NPO offering employment support to the disabled, and the Hokujo Ability Center, an independent social welfare organisation in Kitakami, have co-developed an emergency ration kit for use after disasters, with the tagline, "Peace of mind after evacuation. Just in

The kit was developed using the experience gained from the Great East Japan Earthquake and Tsunami. Its goal is to reduce the strain of fatigue, labor and unease on survivors and supporters.

The kit has a shelf-life of 5 years. It includes 80g of "Takata no Yume" quick-cooking rice from Rikuzentakata, 2g of "Noda Shio" salt from Noda, 500ml of "Shirakami-sanchi no Mizu" water from Ajigasawa in Aomori, a self-heating food bag and a plastic spoon. You can make a serving of hot rice by simply pouring water into the bag.

The kits are sold in standard carry packs for either 1 or 2 people, costing $\pm 1,300$ and $\pm 2,000$ respectively. They're also sold in compact boxes, suitable for 1 person, for $\pm 1,100$ (all prices exclude tax). In order to guarantee a 5-year shelf life, the kits are only sold by reservation.

Inquiries: Iwate Social Welfare Association 2 019-601-7027

(9:00 - 17:00, closed weekends and holidays)





The Disaster Preparation Emergency Ration Kit (Photo: Iwate Social Welfare Association)

From March 2019, JR East's Yamada Line, a 55.4km route between Miyako and Kamaishi, will be taken over by Sanriku Railway. On December 25, 2017 (Mon), it was decided that this line will be combined with the existing North and South Rias Lines to become a single "Rias Line".

The North Rias Line runs for 71km, between Kuji and Miyako. The South Rias Line runs for 36.6km, between Kamaishi and Sakari. After the takeover, they will be part of a single, unbroken route, running for 163km between Kuji and Sakari. This will be the longest third-sector (public-private partnership) train line in Japan.

Two new stations in Miyako, "Yagisawa - Miyako Tandai" and "Haraikawa" will be opened to coincide with the takeover. Another new station, "Shin-Taro", is scheduled to open during the 2020 financial year.

From January 1 (Thu) to February 20 (Tue), Sanriku Railway is accepting

suggestions for nicknames for the stations along the Yamada Line portion of the track. The section covers 13 stations, including the 2 new ones, or 14 stations if you include "Shin-Taro". The final names will be announced at the end of March 2018.

■ Inquiries regarding station nickname suggestions ■ Sanriku Railway Customer Services TEL: 0193-62-8900



A map of Sanriku Railway's Rias Line

A Record of the Great East Japan Earthquake and Tsunami in Iwate Prefecture 2011.3.11

Tanohat

What happened that day? In this section, we will be looking back at the disaster in each coastal town.



The tsunami floods the Ragaso Hotel (Photo: Tanohata Village)



The destroyed village center (Photo: Tanohata Village)

- Tsunami height23.0m Tanohata Coast
- Deaths 14
- Missing people 15
- Destroyed buildings 270



■ The state of the damage in each district

The district which suffered the most damage was Shimanokoshi, which is the base of the Tanohata's fishing industry. It also contains Shimanokoshi Station on Sanriku Railway's North Rias Line, and the Shimanokoshi Port. Everything up to 10m above sea level was hit by the tsunami, resulting in severe damage to houses, the station building, the railway's overhead infrastructure, and fishing facilities.

In the Raga and Hirai districts, which contain Tanohata Station and a tourist area full of traditional inns, everything up to 18-25m above sea level suffered catastrophic damage. Water flooded the Ragaso Hotel up to the 3rd floor. The Aketo district's seawall burst. The Tsukuehama district port, home to the village's Sappa boats, was destroyed, and the fishermen's work huts were completely washed away. These huts had been selected as one of the top 100 pieces of cultural heritage in a

fishing village, which should be passed on to future generations. The huts were rebuilt in December 2014 as part of the national reconstruction program.



The reconstructed fishing huts

New "Kasshigaki Parfait" Shows Off Local Flavors

Kamaishi

Future pâtissiers of the Morioka College of Business, (operated by Tatsuzawa Gakkan) which has an agreement with Kamaishi to support disaster reconstruction, have created a new dessert called the Kasshigaki Parfait, using Kasshi Persimmons.

The Kasshi Persimmon, Kamaishi's specialty, is made by roasting koedagaki (a type of astringent persimmon) to remove its bitterness. The persimmon is pureed, and mixed with egg yolk, honey, sugar, and whipped cream. It's then chilled, and finally served as a parfait - a French version of ice cream.

Bits of the persimmon, jam made out of Kamaishi's local sake (Hamachidori), and heavy whipped cream are added as toppings, making it a unique dessert showing off local products.

The parfait was created by second year students of the college, Ms. Yuka Saito, Mr. Shota Iriyama, and two others. On Thursday, December 21, 2017, both Ms. Saito and Mr. Iriyama presented samples of the dessert, with its unique aroma of Kasshi persimmons and the strong taste of the Hamachidori, to Kamaishi Mayor Noda in their courtesy visit.





Left: Students meet Kamaishi's Mayor Right: The new Kasshigaki Parfait (Photo: Kamaishi City)

The Suneka In Action -A Traditional Koshogatsu Event

Ofunato

On Monday, January 15, 2018, in Sanriku-cho, Ofunato, the Suneka was performed by the Yoshihama Suneka Preservation Committee, along with 25 volunteer students from Yoshihama Middle School, who split into 11 groups to visit around 300 households in the Yoshihama district.

Suneka is a traditional koshogatsu (first full moon) event in which volunteers cover their faces with creepy masks, and dress in costumes made of rice straw, with a straw bag on their back. They also wrap a belt of abalone shells around their waist to pose as the Raihoshin (a deity that arrives once a year in a certain season) with a small sword called kiriha in their hand. The purpose of the visit is to punish slackers, but also to bring good fortune for the year. It was designated as an important intangible folk cultural property in 2004.

The name Suneka may have originated from the term "sunekawataguri" which points to the act of scraping off burn spots made on the "sune (shin)" on lazy people who do nothing but lay near the warmth of the hearth during winter. There are 10 other similar Raihoshin events around the country that are designated as important intangible cultural properties. They all aim to be registered as UNESCO Intangible Cultural Properties under the title, "Raihoshin: Deities in Masks and Disguises".



Suneka gather to visit homes



Sanriku Event Information



2/10

3/18



2018 Hiraniwa Kogen Ski Festival

Kuji

Venue: Hiraniwa Kogen Ski Resort (Yamagata, Kuji)

Lots of events, such as a mamemaki (bean throwing) competition (with a prize), and booths to taste the traditional meals of Kuji. There will be fireworks to light up the winter skies at the end of the festival.

> Kuji Industry & Construction Division 7 0194-72-2111(Extension 132)



Hirono Makiba Observatory Hirono **Hirono Star-gazing Class**



Venue: Hirono Makiba Observatory



Stop by to observe several celestial events at the observatory selected as Japan's best star-gazing spot in 2007.

Hirono Makiba Star Observatory **5** 0194-77-3377 Ono Furusato Campus

3 0194-77-3202



Camellia Festival Executive Committee

Venue: Sekai no Tsubaki-kan Goishi

You can see about 550 species of camellia

from 13 countries around the world.

Ofunato

(Ofunato Agriculture, Forestry, and Fisheries Department) 2 0192-27-31112

There will be a stamp rally during the event, as

well as activities like a hands-on experience booth

Sanriku - Ofunato

Camellia Festival



8th National Toramai Festival

Kamaishi

Venue: Kamaishi Community Hall TETTO

Top Toramai dancers from around the country will gather to celebrate. A total of 15 dance groups will perform in different styles, including a local group. Others include: Osawa Toramai (Yamada), Ando Toramai (Otsuchi), Koina Toramai (Shizuoka), and Matsubatake & Hifuse Toramai (Miyagi).

Kamaishi Tourism Product Association

2 0193-27-8172



Uchimagido Ice Kuji Stalagmite Festival

Venue: Uchimagido Cave

This festival, held thrice a year, is the most popular event held at Uchimagido Cave. You can see rare ice stalagmites formed within the cave, and try local delicacies, made by women in the

Kuji Education Executive Committee

2 0194-52-2700



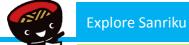
Salmon Culture Festival Otsuchi

Venue: Otsuchi Joyama Park Gymnasium and Otsuchi Central Hall

A famous rakugo (spoken word poet) artist named Edataro Katsura III will give a keynote speech on the origins Otsuchi's famous aramaki-sake (dried salmon) specialty. There will also be a panel discussion on the history of dried fish products found in Japan and two plays - one about the man who invented aramaki-sake, and an original by the Otsuchi Variety Show theater group.

Otsuchi Commerce and Tourism Division

2 0193-42-8725



Je je je! Let's eat North Sanriku Hot pot!

A local dish from North Sanriku - Hot Pot Road Festival

Hirono • Kuji • Noda • Fudai

19 restaurants in Hirono, Kuji, Noda and Fudai will serve their best nabe (hot pot) dishes at this festival. There will also be a stamp rally, for a chance to win special local products from North Sanriku.

Dates: Dec. 16 (Sat) – March 4 (Sun)

- Hirono
- · Hamanasutei, Main branch: Sea Urchin Nabe
- Hamanasutei, Sanchoku branch: Sea Urchin Nabe
- · Kiriya Seafood Restaurant: Anglerfish Nabe
- * 9 people or more. Reserve at least a day in advance.
- Kiriya, Unique branch: Anglerfish Nabe
- * 9 people or more. Reserve at least a day in advance.
- · Matsuhashi Drive-in: Umakara Nabe
- Green Hill Ono: Hachimantai Pork Hittsumi Nabe
- Kuji
- *Diner Umamono-ya: Mochi in shamo broth nabe
- Restaurant Omiya: Seafood & Mamebu Nabe
- Uondana, North Sanriku Seafood: North Sanriku Sea Urchin Nabe
- * 3 people or more. Reserve at least a day in advance.

- · Mamebu no Ie, Kuji Ekimae: Hittsumi Mamebu Nabe
- *Roadside Station Kuji, Sankairi: Mamebu Soup
- Kuji Grand Hotel, Restaurant Azeria: Greenling Nabe
- Fukujiro: Kuji Innards Nabe
- *Fukururu: Winter Limited Nabeyaki Udon
- * 5 people or more. Reserve at least a day in advance.
- Noda
- Restaurant Paapuru: Ton-chan Nabe
- * Only 5 servings available per day
- Community Lodge Eboshi : Deluxe Uni
 Shabu-Shabu Set * Reserve at least 3 days in advance.
- Fuda
- · Ichiryu Diner: Nabeyaki Udon
- Restaurant Uosada: Fisherman's Nabe / Ota Nabe
- * Only 5 servings available per day. Reserve at least a day in advance
- Community Lodge, Kurosaki: Sea Urchin Nabe
 *Reservation required

Inquiries: Kuji Tourism Association

☎ 0194-53-5756 http://www.kuji-tourism.jp/

- · Availability may vary depending on the restaurant.
- Guide maps with stamp pads will be available at each participating restaurant, and at roadside stations in North Sanriku area.



Sea urchin wrapped in surimi (minced fish):
A dish by Uondana (Photo: Kuji Tourism Association)

Many young people are diligently helping the affected area of Sanriku move toward a full reconstruction. The section "People for Sanriku's Future" introduces these young people and their powerful feelings. Part 78 introduces Mr. Sho Sasaki's efforts.

Born in Kanagawa Prefecture. Moved to Ofunato in elementary school, then attended university in Yokohama. On his way back to Yokohama from Ofunato during spring break, just days before graduation, the Great East Japan Earthquake and Tsunami struck Japan. Without any options to return to Yokohama, he declined the job offer he had lined up in Yokohama and decided to stay in Ofunato. After a part-time spell at the city hall, he now works at the Ofunato Tourism & Product Association, promoting tourism.

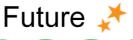
A path to reconstruction with support from the outside

"Since I was raised in Ofunato, I tell everyone that it's basically my birthplace," smiled Mr. Sasaki. He now works hard to market local products out of the prefecture and often updates his work's blog and social media accounts.

He is also in charge of promoting Ofunato, so he works with travel agents to increase prospective group tours to the region. He spoke about the reconstruction efforts so far.

People for





Ofunato Tourism Product
Association
Tourism Promotion Support Staff
Mr. Sho Sasaki



Let's make Ofunato a place where you can chill to the max!

"Last April, Kyassen Ofunato (a reconstructed shopping district) opened. In November, the Seagull Terrace by the Saito Confectionary, known for its Kamome no Tamago sweets, also opened. The town is becoming more active, but there are still many areas where only the ground level as been raised. The real reconstruction will start from here," he said.

Due to the nature of his work, Mr. Sasaki often goes on trips outside Iwate. He spoke of the support from outside the prefecture. "When I visit the greater Tokyo area, I do feel people's memories of the disaster are fading, but I still have people asking me about Ofunato. So I do think there are still many people who think about us," he said.

The town's energy will attract visitors

Regarding the future, Mr. Sasaki discussed the food, local products, and tourist spots to enjoy in Ofunato. "If Ofunato can restore its vigor then I feel that will attract visitors. For example, there are seven restaurants that serve Sanma Ramen (a unique ramen dish topped with a grilled pacific saury fish). You can also explore and eat around. I hope that we can be a place for tourists to come by and simply relax."

Casualties & Damage in Iwate As of December 31 2017

- ►Human casualties/deaths: (direct) 4,672 Missing: 1,121 (related) 464
- ► Buildings destroyed (residences only, total/partial): 26,079

 To make a donation to aid in Iwate's reconstruction:

 www.pref.iwate.jp/fukkounougoki/dayori/news/011100.html

Thank you for all your support!

As of December 31, 2017

<u>Donations for survivors:</u> Around ¥18.59729 billion (95,375 donations)

<u>Donations for reconstruction projects:</u> Around ¥19.89383 billion (8,463 donations)

<u>Iwate Learning Hope Fund donations:</u> Around ¥9.23919 billion (21,204 donations)

X This fund is to assist in the study and daily life of affected children by encouraging sport and study activities.



For the News from Iwate's Reconstruction archives:

http://www.pref.iwate.jp/fukkou nougoki/dayori/news/



News from Iwate's Reconstruction Web Watch videos on the news and People for Sanriku's Future!

Check out our website for more!





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