

2020

Spring
Issue

ONOEKI TIMES

A new column The Stationmaster's Notebook, a foodies' wanderings
Celebrating Onomichi Station's 1st anniversary!

An interview with the stationmaster and tourism association managing director.



Here are beloved shops for the Onomichi locals;
providing a wonderful link between town and local business.

The pride of Onomichi, these shops are over 100-year-old!

Kikujudo



1.Pictured from right Tatsuya, his mother Mieko, and daughter Yuko, these three make up the team at Kikujudo. 2,3.Tatsuya is pictured here making Japanese sweets using the same tools those before him used.

Red bean paste or 'Anko' made just the way the locals like it, the traditional

Onomichi is a town abounding in shrines and temples, and a rich tea culture, so it's no surprise to see the superb Japanese sweets of Kikujudo then. You may just find yourself transfixed by the beauty of the seasonal flowers and symbols depicted on their Japanese sweets. This 135-year-old shop, now operated by the fourth generation Tatsuya Kobuke, features their time honored approach to red bean paste production. Their smooth red bean paste features an elegant sweetness and smooth texture while their smashed red bean paste or 'Anko' imparts a rich and full flavor profile. The assorted varieties of bean paste still use the same ingredients and exacting production methods as they always have. Tatsuya feels that it's the highest praise

when customers say it tastes same as the old days. Locals love our sweets not just for formal tea ceremonies but even as an afternoon sweet. You'll find classic favorites like 'monaka' and 'anwarabi' sold at the station in an antique wooden box. Beyond offering traditional sweets the locals come to expect, the go-getter Tatsuya will try his hand at making anything he is requested to. Along with the folks at Onomaru Shouten, Tetsuya created an anko & butter castella cake. Of course, he wouldn't want to set out to make a plain butter castella. No, he used the very life blood of Kikujudo in this confection to create a unique Western-Japanese sweet. These sweets with flavors classic and new are something both undeniably Onomichi.



3-14-11 Kubo, Onomichi 722-0045, Hiroshima 0848-37-4250



Pictured here are their spring flower shaped supreme Japanese sweets. So pretty you almost feel bad eating them.



1-9-3 Tsuchido, Onomichi 722-0035, Hiroshima 0848-25-2490

1.For a full assortment of their popular and seasonal products, there is a spring basket with favorites like komayaki with the Keima name seared into it, a tempura shaped like a persimmon, and various tempura related to the Spring cherry blossom season. This gift basket would bring a smile to whoever and no sleeper car needed! 2.Fresh fish prepared and processed here form the basis of everything Keima. 3rd generation owner Hiroshi prepares a pike conger eel here. 3.Pictured here is the very first Onomichi port festival held back in 1939. People look on at the many lively floats and signs passing by. The sign pictured front and center emblazoned with Keima's logo must have made quite an impact!



Onomichi station (Early Taisho era)
Picture provided by: Onomichi gaku kenkyuukai



1.Makoto is pictured painting a lantern for a local shrine in the nearby Mihara City. Painting large intricate patterns of this kind by hand would prove a challenge even for a seasoned craftsman. 2.A youthful Kouzo is pictured making paper lanterns in the storefront. Through observation the tradition of lantern crafting is passed down, but the care given to painting the designs and patterns is a hallmark of Yamasaki lanterns.



1-2-14 Tsuchido, Onomichi 722-0035, Hiroshima 0848-22-2992



By the way, the paper lantern hanging outside the eatery 'Michi' on the first floor of the station was created by them!



Clerk Koshi Uchida

I come from Saitama, a place with no sea so my first time looking out from the second floor station deck, I must say I was more than a bit impressed! Wherever you come from, I hope everyone will take a moment to look out from the deck and enjoy the spectacular view!



Chief Clerk Ayumu Kameoka

I would like to warmly welcome you all to our station which stands as both the eternal beloved local icon of our town and the portal which tourists pass through. To those coming to the still spanking new station, howdy!



Chief Clerk Ikuro Sunada

Hello! I was born and here. As the first anniversary draws near, I hope you everyone who will see all the wonderful sights, smells, and offered in our wonderful town!

the delicious straightforward flavor found in these fish cakes come from artisanal techniques carried on for generations.

Founded in 1913, Keima's reputation has become that it now is considered a classic souvenir of the town. In its early days, there was a fish market located behind the shop so all fish was brought directly over in baskets to their factory. Fish were once so abundant that Onomichi used to be home to around 10 different fish cake shops. The second generation owner Takashi Murakami said the famous novelist Shiga Shigeo even had fish cakes delivered by sleeper car to his home in Shibuya. These fish cakes made a 15-hour journey! In the colder months, Onomichi station served a vital role in their business since fish cakes were transported by refrigerated freight. There were also accommodations lined up by the station for those waiting on boats departing from the adjacent port. Life became more convenient in

the modern age so brought a surge of changes to the fish cake industry. In spite of manufacturers now using frozen fish paste for their products, Takashi carried on his company's tradition of using fresh fish to keep their fish cakes what they had always been. This practice carries on today by the current generation as fresh fish being processed even before sun up is an ordinary sight here. Nowadays finding a fish cake made without preservatives and completely from fresh fish anywhere in Japan is a rare find indeed! While stuck firm to their principles with ingredients, Keima in fact has regularly developed novel and original products. With seasonal products that kids and teens love including okonomiyaki tempura and fish croquette, we can't help but wonder what they will dream up next.

Keima Kamaboko Shouten



4 generations of the Murakami family (from left): Yoshiko, Hikaru, Takashi, Hiroshi, Yasushi, and his daughter Akari.

A wonderful bond between town and local business in Onomichi.

Celebrating our Onomichi station's 1st year. Just as the station has been an indispensable part of life since its creation in 1891, there are several small businesses closely linked with the town. These shops we proudly showcase are businesses that firmly established their own traditions and rather than simply being trendy have playfully adapted to the times. Their history too is entwined with the story of our town and the station.

careful to honor their traditions while being flexible, Yamasaki stays relevant.

Amongst all the old shops you'll pass in the local shopping arcade, Yamasaki truly stands out. It's hard to miss because paper lanterns of all kinds hang from the ceilings. Kouzo Yamasaki, the third Yamasaki which gives this 150-year-old shop its namesake, says that paper lanterns are an indispensable part of Onomichi as it is a town of festivals and seasonal events. In the past, there was a time when paper lanterns were used at each home as a lighting source. Onomichi was once home to several paper lantern shops. When distribution by train was instrumental, so it was common then to go directly to the station to pick up materials. Through this, people's connection to the local station was much deeper than it is now, Kouzo remarked. Yamasaki is the only remaining paper lantern shop in a town once home to around 5. The fourth Yamasaki, Yaushiro, says that being the only remaining shop, he wishes to contin-

ue the tradition of making hand-made paper lanterns since traditionally it's the place spirits reside. The 5th Yamasaki, Makoto, has moved back home from Tokyo and is now passionately carrying on the tradition. He says that people often remark to him that they don't see paper lanterns having a place in modern life, but this is exactly where their potential lie. While honoring the traditions of the craft and embracing the times, he would like to continue forging ahead to keep paper lanterns relevant. This is the reason why at their shop and during events they offer lantern painting workshops. He further says that he wishes to even try to make lanterns as they once were made. He dreams of making them completely naturally by even growing his own bamboo and making his own paper! We can't wait to have our town lit up by the luminescent glow of his original lanterns.

Yamasaki Chouchin



The 3 generations of the Yamasaki family (from left): Kouzo, Makoto, and Yaushiro. They are holding masks used for the 'Beccha' fall festival.



Chief Clerk
Toshiyuki Ogawa

I've seen our station in its past form, its temporary form during construction and of course current iteration. As the station just keeps getting better, I hope it will get recognized in some small way not just around Japan but the world over.



Assistant Stationmaster
Yoshiaki Sakamoto

Welcome all to Onomichi Station! The first anniversary is almost upon us. I hope you'll stay awhile and enjoy yourself here. Everyone knows Onomichi's tasty ramen, but I hope you'll give the excellent udon a try in the station eatery.

Celebrating our new station's first anniversary!

Words from the station staff



The Onomaru ABCs

Delicious & local Seasonal ingredients.

Homemade syrups Made right here

very good!

N. SUGIYAMA

The Stationmaster's Notebook.
a foodies' wanderings

「Noodle Shop Miyachi」

After finishing an errand at city hall and on the way back to the station, I realize I want some udon. That was the day I encountered Miyachi. I thought it was just an udon shop but I just can't help but order their udon tempura Chinese style. It's udon soup stock with tempura but topped with pork belly and fermented bamboo shoots. I sip the delicious broth made from Seto inland seafood one mouthful at a time. Today I hurry in early to beat the lunch rush and duck inside for a happy bowl of noodles. Delicious!

Udon tempura Chinese style 580yen

1-6-22 Tsuchido, Onomichi 722-0035, Hiroshima 0848-25-3550

ONOMICHI 尾道駅 STATION

An interview on the 1st anniversary of our new station with the Onomichi stationmaster and Managing Director of the tourism association.

Editor: Share with us your feelings about the 1st anniversary of the station.

Keiji: Hearing how the building of a new station had become the talk of the town, made my excitement for it soar. I've been with JR for over 20 years now, but this has been my first chance to work at a brand new station. It's a privilege and an honor for me!

Toyoaki: Having the front entrance of the station completely open all the way back to the platforms lets you feel the exhilaration of the splendid seascape the moment you step off the train. I am proud to have the station as a thrilling hub for all visitors to Onomichi and the Shimanami Kaido as well as all the great amenities here.

Editor: What's your outlook for the station's future?

Keiji: As the railway is always just a means of transit, I think of everything as to how we can serve others. It always seems to

be a question of whether we be there as a background supporter or if we come to someone's aid when the need arises.

Toyoaki: I hope that we can play the part of providing information not readily available online to visitors upon arrival to the area. Through the available communication channels, we will strive to further promote the value of this station to all so as to better put it in the public eye.

Onomichi Tourism Association
Managing Director Toyoaki Okada

Onomichi Station
Stationmaster Keiji Iwamoto

2020年
3月20日(金・祝)
-4月5日(日)

30th Onomichi
Kogei-Art Crafts
Exhibition

【陶芸】
恵谷幸史
金野光賢
金野 剛
武田真由美

【木工】
佐藤博雄
佐川正志
新田文雄

【レザー】
杉谷公紀
吉原幸利

【小物】
中塚育美
吉原しのぶ

【ガラス】
藤岡 宣

【染織】
高崎 誠

【彫金】
池田知佳美

第30回
尾道
工芸展

併設
矢形勇彫刻展

The 30th Onomichi craft exhibition 2020.3.20-4.5

Location: Senkoji Park Kaori Pavilion (Free entrance)

Time: 9:30-5pm (final entry at 4:30)

Details: Local craftsmen's works will be on display or on sale.

Ceramic or glass workshops will be on weekends & holidays

A memorial exhibition of Isamu Yakata's sculptures will be also held.

Phone: 0848-36-5495

Organized by the Onomichi Tourism Association
Find us on the web at 'Onotabi'

「Shinami Hassaku Chu-hi」

岡山・備後の
いいものを全国へ
ふるさとおこし
プロジェクト
JR Okayama Furusato Okoshi Project

The popular Hiroshima Hassaku Chu-hi Recognized by the Hometown Sunny Certification Committee organized by JR West Japan Okayama Group and local experts, and produced in collaboration with AcidBlue corporation, had ceased production due to effects of national disasters. Now with a new package, we are rereleasing it under the name Shimanami Hassaku Chu-hi. Using 100% Hassaku juice, we hope you'll enjoy the superb bittersweet flavors of this beverage!

On sale now at the Onomichi Station 7-Eleven

「JR Okayama Furusato Okoshi Project」
<https://jr-furusato.jp>

Onomichi Station Shop Information

<p>2F</p> <p>Onomichi Tom's Sandwich & Bar</p> <p>☎ 0848-29-9332 ☎ [Sandwich] 10:00am-5:00pm 📷 toms_onomichi (last order 4:00pm) [Bar] 5:00pm-11:00pm (last call 10:30pm)</p>	<p>2F</p> <p>m³ HOSTEL</p> <p>☎ 0848-29-9330 ☎ [Check in] 3:00pm-10:00pm https://m3hostel.com [Check out] 10:00am 📷 m3_hostel</p>	<p>1F</p> <p>Onomaru Shouten</p> <p>☎ 0848-29-9334 ☎ [Café & Shop] 7:30am-7:00pm ☎ 0848-29-9335 [Onigiri Stand] 7:30am-5:00pm (Bike Rental) [Bike Rental] 9:00am-6:00pm 📷 onomaru_shouten</p>
<p>1F</p> <p>Shokudo Michi</p> <p>☎ 0848-29-9337 ☎ [Weekday] 11:00am-2:00pm / 5:00pm-10:00pm 📷 michi_onomichi [Saturdays, Sundays, and holidays] 11:00am-10:00pm</p>	<p>1F</p> <p>7-Eleven Heart-In JR Onomichi</p> <p>☎ 0848-22-4521 ☎ 5:30am-11:30pm</p>	<p>1F</p> <p>Tourist Information Center</p> <p>☎ 0848-20-0005 ☎ 9:00am-6:00pm [Holiday] 12/29-12/31 English OK</p>