

● 12 ページ プレゼンテーマ 姫路城

Himeji Castle is located in Himeji City, Hyogo Prefecture in the western part of Honshu, Japan's main island. Himeji Castle is also known as Shirasagi Castle, or White Heron Castle because of its elegant, white walls. It is considered the most beautiful castle in Japan. The present moats, thick walls, strong keeps and connecting corridors date from the early 17th century. You take a zigzag path through gates and go past turrets and walls to reach the main keep. The main keep is 46.4 meters tall. It has six floors and a basement. Both the third and fourth floors have platforms, where warriors could observe or throw objects at attackers. These floors have small enclosed rooms also. They are called "warrior hiding places," where warriors could hide themselves and kill attackers by surprise as they entered the keep. Holes in the shapes of circles, triangles, squares, and rectangles are located in the walls throughout Himeji Castle. They are designed to let warriors shoot guns and arrows at attackers without exposing themselves. Roughly 1,000 such holes exist in the castle buildings. Himeji Castle is designated as a National Treasure, and a World Cultural Heritage site. Himeji is 3 hours from Tokyo, 1 hour and 20 minutes from Nagoya, and 30 minutes from Shin-Osaka by Shinkansen. Himeji Castle can be seen from JR Himeji Station. It takes about 20 minutes on foot from the station to arrive at the castle.

● 36 ページ プレゼンテーマ 除夜の鐘

"Joya-no-kane" are the 108 sounds of temple bells. In other words, temple bells are rung 108 times around midnight on New Year's Eve, starting before the New Year and ending after the New Year has started. The sound of the bell rings out the old year and rings in the New Year. In Buddhism, it is believed that everyone has 108 worldly sins such as jealousy, greed, and anger. Ringing the bell 108 times is supposed to release people from these 108 worldly sins. The sound of the bells is a type of purification. Although there are many Buddhist temples in Japan, there are only a few which allow visitors to ring the bells because, in most cases, the Buddhist monks ring the bells. Buddhist temple bells are usually made of copper. They are struck with a heavy, swinging piece of wood. The biggest bell is in Chion-in Temple in Kyoto. It is 2.8 meters in diameter, 3.3 meters in height, and weighs about 70 tons. The large size requires a team of 17 monks to ring the bell. A large number of people come to see and hear the ringing of the bell at Chion-in Temple. It is about a 15-minute walk from Shijo-Kawaramachi Station on the Hankyu Line.

● 44 ページ プレゼンテーマ ラーメン

Ramen is basically noodles in soup. The noodles are made of wheat flour and are placed in various kinds of soups, depending on one's preference. For example, the soup can be flavored with soy sauce, salt, "miso" or fermented soy bean paste, or pork bones. There are various toppings such as slices of roast pork, bean sprouts, Chinese bamboo shoots, soft-boiled eggs, and others. Typical ramen noodles are long and chewy. Some are thin and straight, and others that are thick and wavy. Ramen are inexpensive and delicious, and they have become one of the most popular things to eat in Japan in recent years. Ramen restaurants can be found all over Japan and there are many different variations of ramen depending on the region or shop. There are also instant ramen too. They are inexpensive, quick and easy to make. A wide range of "instant ramen" are sold in cups and packets at supermarkets, convenience stores, and vending machines. The simplest kind only needs hot water, which is provided by stores or vending machines that sell cup ramen. Hotels in Japan almost always provide hot water in their rooms, so guests can make instant ramen easily when they want.

● 55 ページ プレゼンテーション ワークーション

“Workation” is a mixture of work and vacation, which means that the employee can work at a resort hotel away from office and enjoy weekend excursions to the seaside or hills. The workation concept has been slowly spreading in Japan, which is notorious for its long working hours and employees who leave unused vacation time on the table. Some big companies in Japan have introduced workation to encourage employees to take more time off. The idea is to reduce their stress and raise their productivity. The coronavirus pandemic has shown that it is as easy to work from a nice hotel as from home. The Japanese government, which wants to rebuild Japan’s shattered tourism industry, like the idea. It is necessary for the government to support the Wi-Fi infrastructure so that people can work at hotels, as well as spread out holidays and encourage people to take vacations. Hotel operators are eager to take advantage of the trend. Some Japanese-style hotels have replaced the traditional futon with a desk and a bed in rooms so that guests can work or rest at any time of day.

● 34 ページ 和文英訳 判子

判子は、西洋における署名と同じ法的効力を持つ、個人用の印鑑です。非常に重要な文書や銀行取引のために使用される実印があります。また、認印もあり、宅配便や書留を受領する時に使用されます。判子は、普通、木材、石材、あるいは象牙から作られ、姓が刻み込まれています。

Hanko is a personal seal which has the same legal effect as the Western signature. There is a registered seal, which is used for very important documents or for bank transactions. Also, there is an unregistered personal seal, which is used when receiving a home-delivery package or registered mail. Hanko is usually made of wood, stone, or ivory, and is engraved with the family name.

● 35 ページ 和文英訳 相撲

相撲は伝統ある日本式のレスリングです。二人の力士が土俵上で対戦します。力士はまわしを締め、まげを結っています。どちらかの力士が足の裏以外のいかなる部分でも地面についたり、相手によって土俵から押し出されたり、突き出されたりすると黒星になります。

Sumo is the time-honored Japanese-style wrestling. Two sumo wrestlers are matched against each other in a ring. They wear a loincloth and topknot. One sumo wrestler loses a match when any part of his body except the soles of his feet touches the ground, or when he is pushed or thrust out of the ring by the opponent.

● 46 ページ 和文英訳 おばんざい

おばんざいは、京言葉で家庭料理のことを指します。それは、幾世代にもわたって伝えられてきた調理法であり、季節の食材が特徴です。つまり、おばんざいとは、京都で生産された野菜や魚介類を使用して作られる伝統的な家庭料理であり、かつ、惣菜である、とすることができます。

“Obanzai” refers to home cooking in Kyoto dialect. It is a recipe that has been handed down from generation to generation, and features seasonal ingredients. In other words, we can say “obanzai” is a traditional home cooking, and side dishes prepared with vegetables and seafood that have been produced in Kyoto.

● 47 ページ 和文英訳 精進料理

精進料理は伝統的な野菜料理ですが、元々は、殺生を禁止する仏教の教えに基づいて僧侶のために調理されました。今では、それは魚も肉も食べない人々のための料理です。精進料理のタンパク源は主に、豆腐や納豆といった大豆や大豆製品です。

Shojin-ryori is a traditional vegetarian meal, originally prepared for Buddhist monks based on the Buddhist prohibition on taking any life. Today, it is a dish for people who don’t eat fish or meat. The source of protein in shojin-ryori is primarily soybeans and soybean products such as tofu and natto, or fermented soybeans.