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gura, fatbike rider

beaches near his house and came up with the idea of launching a business to ride on the famous sand dunes as he was “sure it would be fun to ride on the dunes.”

The course is set outside the dunes’ “special protection zone” where vehicles are prohibited under the Natural Parks Law. Bikers take a round trip leaving from Tottori Sand Dunes

types of people to the dunes.

Ogura has prepared six fatbikes. The course is available from 10 a.m. to 5 p.m., but may be closed for bad weather or other reasons. Riders have to be 1.5 meters or taller. It costs ¥1,000. No reservation is necessary.

Call Ogura at (080) 1649-1796 in Japanese for information.

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ways



Yomiuri Shimbun file photo

who sheds tears after his first championship Summer Grand Sumo event on May 20, 2012.

Yokoyama as his mother gave him a topknot at Ryogoku on May 29.

we passed since he was naturalized as a citizen and is married to a woman. Yokoyama said he “even when he next becomes a rikishi from his current position as a salaried second-tier

rikishi who can retire at any time,” the sta-

ki is an expert in sumo.

TRAVELERS' TREASURES



The Japanese people love tuna. Kaio Maguro is seasonal tuna landed in Katsuura Port in Wakayama Prefecture that has been frozen using special freezing technology. The meat turns a red color when thawed for approximately 10 minutes under running water, much like when a cherry blossom blooms. This allows anyone, anywhere to enjoy the first-rate flavor.

This technology offers a delicious taste while taking into consideration consumer safety and the sustainability of the fisheries industry.

Expert's comment: Advanced food pre-

Kaio Maguro (Vacuum-sealed frozen tuna)

servation and transportation technology are essential in order to experience the quality of washoku, Japanese cuisine, overseas.

I appreciate the serious approach which is taken to valuing Japanese food culture and sharing precious seafood resources with the world. (Rie Sakanishi, president & CEO of Ryori Tsushinsha Co., Ltd.)

Price: ¥648 for 100 grams of red Mochi Binchomaguro albacore (Price differs by size and type)

Manufacturer: Yamasa Wakiguchi Tuna Co. in Nachikatsuura, Wakayama Prefecture (<http://www.nanki-maguro.com>)

Kami Glass (Wooden tumbler)

The Kami Glass is a simple cup that takes advantage of the beauty of handsome wood grain. As the name Kami Glass implies, at two millimeters thick it is as thin as paper. The idea for this cup came from the second-generation owner of Hokkaido furniture manufacturer Takahashi Kougei. Using naturally grown local Hokkaido wood and taking advantage of high-level wood processing techniques, a modern item was born.

The seamless form was made by using a potter's wheel to shave the wood and a file to smooth the rough edges to create the perfect mouth feel.

Wood has a low level of heat conduction so the cup can be held with bare hands even when filled with hot water and will also keep the drink's temperature. In addition, it's perfect for use by children as there is no worry that the cup will shatter.



The cup is filled with the feeling of those who love wood and exudes a simple warmth.

Price: ¥2,916 for medium size (Price differs by size)

Manufacturer: Takahashi Kougei in Asahikawa, Hokkaido (<http://takahashikougei.com>)

Photos and information, except for prices, from The Wonder 500 (<https://thewonder500.com/>)

Museum of Modern Art, in Chuo Ward, Tokyo. Tickets: ¥520 for adults, ¥310 for high school, university students, and ¥100 for children. Got info to share? Contact us at jn-special@yomiuri.com. Don't forget to include your name! 日本語の情報はこちらで翻訳します。)