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OTteokbokki: the Korean high school girls' favourite

Kim Juhee, Korean CIR, Kagoshima Prefecture

Do you know the favourite food of Korean high school girls? It's Tteokbokki! The symbolic Korean food is popular among women, particularly high schoolers. I also happen to love it! When you want to go out for delicious food with your friends, treat yourself after an exam, or just want a delicious spicy treat, Tteokbokki is your go-to.



▲Tteokbokki on sale in a market

Translated literally, Tteokbokki is 'stir-fried mochi'. Typically, it features mochi, kamaboko (fish paste) and vegetables all cooked in a spicy sauce. The beauty of Tteokbokki is

that you can use ingredients of your choice to create a flavour of your own. Its particularly unique as you can just keep adding toppings. You could, for example, add ramen, udon, harusame noodles, boiled eggs, weiners and more, to make it even more delicious. It is very common to add vegetables such as cabbage and spring onion; however, given the strength of flavour of the dish, no matter what vegetable you put in, it doesn't make much of a dent on the flavour. Given this, it's a perfect dish for using up the leftover vegetables in your fridge.



▲Famous very spicy Tteokbokki

The bright red Tteokbokki does look very spicy, and be under no illusion: it is. However, there are non-spicy toppings that you can add. There's the soy sauce-



▲From left-to-right, zhajiangmian flavour, royal court flavour and rosé flavour

base Royal Court Tteokbokki, curry base and zhajiangmian base (noodles served

with fried bean sauce). Recent popular variations include, Rosé flavour, creamy flavours and mala (spicy and numbing seasoning) flavour. My recommendation would be the Rosé Tteokbokki. Sweet, with a richness, it is a great match for those who can't handle spice.

In Seoul's Sindang-dong, you can find a variety of impromptu Tteokbokki shops. With this type of Tteokbokki, you put the ingredients in the pan and can adjust the seasoning to create a flavour unique to your table. It's lovely to eat once you've finished making it; however, I really enjoying eating as I go, which I strongly recommend to Tteokbokki fans.



▲Pre-seasoning impromptu Tteokbokki



▲Post-seasoning impromptu Tteokbokki

Now that you've read this, I am sure that you want to go and try Tteokbokki for yourself. Most Korean establishments in the prefecture serve Tteokbokki, so why not try it for dinner this evening? Otherwise, given how easy it is to make, why not try making it at home as well?

02 The Governor's activities

OCourtesy visit of the President of JICA (18th Mar)

President Tanaka Akihiko of the Japan International Cooperation Agency (JICA) made a courtesy visit to the Prefectural Office. The President told me about some of JICA's work, including: the JICA Overseas Cooperation Volunteer's work in encouraging many people from Kagoshima to participate in JICA, their work in international cooperation, including efforts to promote development in developing countries, their work in training people from regional Japan in connecting with the wider world, and their work in supporting Japanese local authorities' international exchange projects. I hope that through JICA's programmes, Kagoshima Prefecture



can further expand its international exchange and cooperation efforts.

◀Photo with members of JICA

OCeremony of the Luminara's first port call (28th Mar)

I welcomed the Luminara on its first port call at the Kitafuto pier in Kagoshima Port and delivered a speech on behalf of Kagoshima Prefecture. I extended my gratitude to the cruise company for making a port call in Kagoshima Port and conveyed my hope that those on board will be able to fully enjoy Kagoshima, the Treasure of the South, with our prefecture's stunning scenery, food, culture and history. We had a positive discussion on plans to continue making port calls and to use prefectural produce on-board. Next month, the Luminara will be making a call at Naze Port. Going forward I will continue to work to spread the economic benefits of continued and increasing port calls to this prefecture.



▲With staff of the Luminara



▲Luminara cruise ship

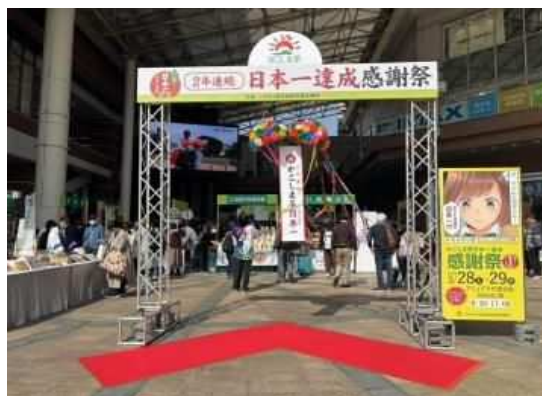
○ Number one producer of crude tea 2024 celebrations

(28th Mar)

I attended the ceremony in Amu Square, Kagoshima Chuo station celebrating Kagoshima being the number one producer of crude tea in 2024. The event, held by the Tea Industry Chamber of Kagoshima, had very popular tea-tastings and tea stalls run by different tea producers from across the prefecture. In my remarks to the ceremony, I thanked Kagoshima's tea industry for their tireless work over many years to keep Kagoshima's record of being number one in crude tea production for two years running. I hope that Kagoshima Tea will continue to build a great name for itself and that as Japan's number one tea region, we will continue to see further development in our tea industries.



▲At the ceremony



▲Delivering remarks

03 Kagoshima event information

○ Sengan-en's Kyokusui-en banquet (12th Apr)

The Kyokusui-en (winding stream banquet) is an elegant banquet where a cup of sake is floated down a stream, and participants compose a waka (classical-style Japanese) poem and retrieve the cup before it passes them. Participants enjoy this refined spring event dressed in samurai formal attire.

The Kyokusui Garden at Sengan-en was excavated in 1959 and is the largest remaining Kyokusui Garden in Japan. It is highly valued as a precious cultural asset, with its original appearance well preserved.

Since 1992, Sengan-en has been hosting the Kyokusui-en, a banquet that conveys the elegant culture of the former Shimazu clan, using the Kyokusui

Garden.



▲Kyokusui-en 「© K. P. V. B」▶



○ 66th Kushikino Beach Horse Race (19th Apr)

The race, which began in 1958 as entertainment during cherry blossom viewing, was run by the local horse-drawn cart association. It continues to this day across 1.5km of Terushima Beach in the Fukiage Sand Dunes (one of Japan's top three dunes). A total of 56 horses and ponies competed in this year's exciting race.



▲Horse racing 「© K. P. V. B」▲

🏰 Coming UP ! (May and June event information)

◇May

3rd – 5th Sand Festival in Minamisatsuma (Minamisatsuma City)

23rd & 24th: Izumi Meat Festival (Izumi City)

26th-onwards: 160 years of Italy-Japan relations: Italy and Kagoshima – connection through art

◇June

6th & 7th: 93rd Yamagawa Port Festival (Ibusuki City)

7th: Seppetobe (Hioki City)

11th – 14th: Ibusuki Hula Festival (Ibusuki City)

Please do go along!



Editor's note (International Strategy Division, Policy Planning and Coordination Department, Kagoshima Prefectural Government)

Hello, everyone! I hope the new financial year is treating you well.

I am sure that there are many people finding themselves working and studying in new environments. These new environments may be unfamiliar but are sure to become part of one's everyday soon enough 😊. And remember to take things at your own pace ✨.

You may have noticed that there is something a bit different about this edition. From April (the start of this financial year), the Kagoshima Prefectural International Affairs Division in the Tourism, Culture and Sports Department has become the Kagoshima Prefectural

International Strategy Division in the Policy Planning and Coordination Department 🙌🙌.
Whilst we are now the International Strategy Division, rest assured that we will continue to produce the magazine in the same manner.

Your continued readership is greatly appreciated.

Looking forward to the next issue! ☆☆

The Kagoshima Southern Wind Tidings is accepting submissions on the following topics:

☆Kagoshima Photo Gallery

We are looking for photos that have a Kagoshima feel to them, or photos of Kagoshima you have found overseas. Please send them with a brief description of the photo (e.g., Mountain of volcano ash collection bags).

We are also accepting any other information or stories you would like to share with our readers.

▲▽ Submissions/Enquiries ▽▲

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Discover Kagoshima, tourism site

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