

We are holding "Oboro Kombu" demonstrations.

也進行「臙昆布」的實際製作演示。

In this demonstration visitors can get an up close look at the artisanal techniques that have been used for the last 70 years. You can also buy this artisanal kombu here, so please come!

這是可近距離觀看延續了 70 年之匠人技藝的實際製作演示。還銷售商品，請一定光臨。

Time: Every Saturday, Sunday, holiday and on the 18th of each month from 10:00 a.m. to 3:00 p.m.
Location: Yamase Dofukan (Kuji Roadside Station) inside "Sancho Machinaka"
Yamase Dofukan 1-25-1 Nakamachi, Kuji

時間／每月週六、週日及節假日、18日10:00～15:00左右
地點／山麓土風館（道之站久慈）內「產地直銷店」
山麓土風館 久慈市中町 1-25-1



■ Manufacturing and selling 製造銷售

Made and sold by Shisaku Shoten
8-8 Kawasakicho, Kuji
製造銷售／四作商店
久慈市川崎町 8-8

■ Inquiries 洽詢部門

Inquiries: Kuji Tourist Information Center
Email: info@kuji-tourism.jp
洽詢部門／久慈廣域觀光協議會
電子郵件 info@kuji-tourism.jp (請確認)



Kuji Artisanal Shisaku Kombu



久慈之匠
四作昆布



This old wholesale shop makes thinly sliced "Oboro Kombu" by hand, even now.

The technique brings out the flavor and texture of the kombu in a way that you can't find anywhere else.

我們是如今依然手工切削「臙昆布」的昆布批發老舖。

高手工技藝激發出的昆布味道與食感在其他地方相當難品嚐到。

Enjoy the various flavors and textures!
也請品味各自的口感及風味之不同！



Our products 關於商品



Kinu Oboro Kombu
細臙昆布



Kuro Oboro Kombu
黒臙昆布



Tororo Kombu
薯蕷昆布

What is Oboro Kombu?

"Oboro Kombu" is thinly sliced kombu. Very few places still do this hand slicing technique anymore, and Shisaku Shoten is the only place in Iwate that continues the tradition. Shisaku Shoten uses high quality "ma-kombu" from the Sanriku coast in Kuji. First the kombu is soaked in vinegar to soften it, then it is evenly sliced off in very thin pieces. These slices are just 0.01 mm thick. Only the skill of an artisan can create kombu like this that just softly melts away in your mouth. No preservatives are used, so you can enjoy the original flavor of the kombu.

什麼是臙昆布？

臙昆布是將昆布薄削而成。如今手工切削的廠商很少，在岩手縣也僅這裡的四作商店一直守著傳承著該技術。四作商店使用久慈、三陸產的優質真昆布。

將昆布浸在醋液中使其變軟，然後用手撈那樣均勻地進行薄削。其厚度僅為 0.01mm。在口中輕軟融化的口感，是只有匠人才能做到的技藝。不使用防腐劑，能夠盡情享受昆布原汁原味。

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The inside surface of the kombu is scraped by hand. It's distinguished by its soft texture. Enjoy it with rice balls or soup.
The surface of the kombu is scraped by hand. This has a great springy, and thinly cut by machine. Please by its soft texture. Enjoy it with rice balls or soup.
手工切削昆布的内側而成。順滑的口。手工切削昆布的表面而成。可品嚐到將昆布疊疊起來壓實，用乾切設備切感其特徵。請添加在飯團、湯汁等。有彈性的口感。請作為小菜直接享用，或。請添加在湯汁及味噌湯等中享用。中享用。

四作商店様
PR用のパンフレットを作成いたしました。

久慈



良品

久慈良品

歡迎！ welcome! 歡迎！

小袖海女センター

Kosode Ama Center

小袖海女中心

入館無料
Free entry
入館免費

Meet the "Northernmost Ama"
為了邂逅「北限海女」

■ Free diving demonstration 浮潛實際表演
July to September (Saturdays, Sundays, and holidays)
① 11:00 a.m. ~ ② 1:00 p.m. ~
7 ~ 9 月 (週六週日及節假日)
① 11:00 ~ ② 13:00 ~

■ Fee 500 yen/person 參觀費 500 日圓 / 人

■ Inquiries 諮詢
Kosode Ama Center 0194-54-2261 *Only in Japanese
小袖海女中心 0194-54-2261 ※僅限日語應對

Held on the first Sunday and the 8th day of each month. Northernmost Ama Festival
每月 8 日第一個週日舉辦・北限海女節

In addition to the Ama free diving demonstration, there are other events held including a sea urchin catching contest and local performing arts shows. Freshly caught seafood including sea urchins and sea squirts are also sold here.

除了浮潛實際表演外，還舉辦海膽捕捉名人賽、當地土產販賣表演等豐富多彩的活動。此外，也會場出售海膽及海鞘等新鮮海產。

■ Venue: Kujikosode Port 舉辦場所 久慈市小袖漁港

■ Inquiries 諮詢
Kuji Tourism and Exchange Division 0194-52-2111 *Only in Japanese
久慈市觀光交流課 0194-52-2111 ※僅限日語應對

■ Inquiries 諮詢部門
Kuji Tourist Information Center Email: info@kuji-kankou.com
久慈市觀光協會 電子郵件: info@kuji-kankou.com

The Northernmost Ama Divers 北限海女

The Ama are women that maintain the old teachings of catching the bounty of the sea with their own hands. 這種有守舊古訓、用自己雙手捕獲三陸海味的女性們。

久慈良品

"Northernmost Ama" is a general term for the Ama divers that are active on Kujikosode Kaigan coast (the Sanriku Geopark Geosite). They are said to have their origin in the beginning of the Meiji period. While deep-sea fishing was developing, the men would leave their homes for days at a time. The women then started to go into the ocean to harvest shalene, wakame, and kombu to sell while also doing gaden work.

「北限海女」是活躍在久慈市小袖海岸（三陸地質公園的地質景點）的海女們的總稱。據說海女始於 1968 年初期，在漁業發展過程中，男人們多日不在家時，女人們也開始在繁忙的假期間出海撿海膽及裙帶菜、海帶等。

A skilled person can swim about 2 meters in a single stroke, so they can dive to a depth of 10 meters in a single breath to where there are many things to catch. There, they catch about 10 sea urchins, put them in their "yatsukari" net bag and return to the surface. This can be a dangerous style of fishing, however, as divers can get tangled up in seaweed and stuck, and the "yatsukari" bag can get caught on rocks.

擅長的人一縱身能下潛 2 公尺多，一口氣潛到能撿到約 10 公尺以上好地點。然後撿獲 10 個左右的海膽並放入網兜帶回，浮出水面。但是，這種撿獲也存在身體被海藻纏住而身體不能動彈、網兜被吸在岩石上在等待相付的危險。

"Northernmost Ama" costume
「北限海女」的服裝

1 Swimming goggles 潛水護目鏡
Long ago they used a dual-lens type of goggles called Matsushima glasses. 過去也使用被稱為「松島眼鏡」的有兩個鏡片的類型。

2 A kimono with splashed patterns and shorts 黑白花紋日式上衣與短褲
While giving demonstrations they wear a kimono with a splashed pattern and shorts, but when they go out fishing they use wetsuits. 實際表演時會穿黑白花紋日式上衣與短褲，去撿海時則會穿潛水服。

3 Soegaki 鐵挖爪
They come in various shapes depending on if they are for sea urchins or abalones. 因海膽及鮑魚等撿獲物的不同其形狀也各異。

4 Yatsukari 撿獲網袋
This is a net bag that hangs at their waist for carrying sea urchins and other catch until they get back to land. 這是掛在腰間、上岸前將海膽等撿獲物放在其中的網袋。

5 Tabi socks and zori sandals 日式布襪與草鞋
These protect their feet from sharp rocks and exposed shells. 在鬆動凹凸不平的岩石及露出的貝中保護腳。

6 Sea urchin 海膽
The kito purple sea urchin is in season during the summer in the Kuji area. These sea urchins primarily eat kombu seaweed of the highest quality, giving them rich flavor that is both sweet and savory. They're of course delicious raw, but also excellent salted or grilled. 在久慈周邊，從盛夏到仲夏中海膽，那就是鮮美又美味了。由於久慈海膽以最高品質為主，因此充滿著甘甜與美味，非常好吃。生海膽也不必說，鹹海膽、烤海膽也是最高的享受。

久慈良品

小袖海女センター様
ウェルカムボードとPR用のパンフレットを
作成いたしました。

久慈



良品

Welcome! 歡迎!

地 場 食 材 レ ス ト ラ ン
さん かい り

山海里

Sankairi - a restaurant with locally sourced ingredients
當地食材餐館 山海里

Open hours 營業時間
11:00 ~ 19:00
6:00 p.m. from October to March
10月~3月為 18:00

This restaurant uses local ingredients as much as possible, from the rich mountains, villages, and ocean. (Sankairi literally means mountain ocean village in Japanese.) Please relax and enjoy your meal!

這是一家盡量使用當地食材的餐館，可品嚐到豐富的「山、村、海」的美味。請慢慢品嚐。



久慈良品

Recommendation 推薦菜單

Only five made per day
每天限售 5 份

Sweet shrimp that look like the feet of Amasan
看起來像小海女腳的牡丹蝦

Additional nori is free
飯飯免費添加

It matches rice perfectly!
「Mekabu」
梅干飯！「海女飯」

The soup stock is made from sea urchin and scallops. It's called "Wakyo"
海膽湯及扇「二寶湯」

Includes a free tanaguri cloth as a souvenir!
附贈禮送手巾！

The refreshing flavor of shiraddo plum
梅子的清爽

Amadon / 海女蓋飯

海女丼

¥2,980

How to eat / 吃法

1. Wrap the ingredients in nori and eat them like hand-rolled sushi.
2. Put the mekabu on the rice

①用家菜捲著米飯與配料，作為手捲壽司食用
②在米飯的中心放上紫帶菜

Please enjoy this luxurious rice bowl dish by eating it in your own way.
請依照己願，盡情享用豪華蓋飯！

久慈良品 山海里

Recommendation 推薦菜單

This popular rice bowl has seafood, vegetables, and meat!
一次同時可以吃到海鮮、蔬菜、肉類的熱門蓋飯！

Shining amber salmon rice
閃閃發亮的琥珀色鮭魚子

There are four layers in the bowl
碗內共有四層

Includes a special present of a strap with amber from Kuji
贈送久慈市琥珀的吊墜！

Amber rice bowl / 琥珀蓋飯

琥珀丼 (こはくどん)

¥2,300

*Includes pickled vegetables, a side dish, and miso soup
※ 附帶醃菜、小鉢菜、味噌湯

This highly recommended luxurious rice bowl lets you taste all kinds of ingredients at once. With four layers including sea urchin and rice, locally grown spinach, Japanese beef, and more, you can enjoy feeling as if you're digging for amber. This rice bowl filled with the rich bounty of Kuji can only be eaten here.

這裏可一次性品嚐到本店推薦食材的豪華蓋飯。有海膽飯、久慈產菠菜、國產牛肉等四層，能夠享受到彷彿在挖掘琥珀一樣的心境。這樣的豪華飯滿足了久慈豐富的美食，只有這裡才能夠品嚐到。

久慈良品 山海里

レストラン山海里様
ウェルカムボードとメニューを作成いたしました。



MYSTERIOUS COLOR IS THE GIFT FROM THE ANCIENTS

神秘的顏色
是來自太古的禮物

Amber is derived from plant resin of geological era which was buried in the soil and fossilized. Its soft shine and sleek texture has attracted people and been appreciated as "Oldest gem of mankind". In ancient Europe, it was also called "Tear of mermaid" and "Stone of the sun".

琥珀是地質時代的植物樹脂被埋沒在地層而化石化的東西。透明黃褐色的光澤與柔和的色澤很有魅力，被視為「人類最古老的寶石」。在古代歐洲被稱作「人魚的眼淚」、「太陽石」。

Since ancient times, the Kuji region has been known as an amber producing region. In fact, most of amber produced in Japan is from this region. Kamiyama Amber Craft has consistently used only this mysterious-charmed Kuji amber and has made various kinds of jewelry.

久慈地區自古就作為琥珀的產地而為人所知，目前在日本採掘的琥珀幾乎都出自這裡。我們上山琥珀工藝只使用具有神秘魅力的久慈產琥珀，製作著各種各樣的裝飾品。

Antenna shop
"Kunnogo by Kamiyama Amber Craft"
直營店「Kunnogo by 上山琥珀工藝」

We have an antenna shop in "Yamase Dofu-kan" building located the central part of Kuji City. Please come and see our large selections of jewelry.

我們在位於久慈市中心區的物產館「山瀬土風館」內設有一家直營店。店裡準備了各種各樣的裝飾品，請一定光臨。

Tsuchi-no-yakata, Yamase Dofu-kan, 2-5-1 Naka-machi, Kuji City
Tel: 0194-53-0589 / Fax: 0194-66-9166
久慈市中町 2-5-1 山瀬土風館「土之館」內
電話：0194-53-0589 傳真：0194-66-9166

Workshop and observation of tunnels
研習會與坑道參觀

We have workshop where visitors can polish raw amber stone mined in Kuji and make their own jewelry. Observation of tunnel where mining has been carried out is also available.

舉辦研習會，顧客自己打磨在久慈採掘的琥珀原石，製作裝飾品等。此外，還可參觀如今依然在採掘琥珀的坑道。

Workshop hands-on activity:
Fare: 500 JPY and up (Depending on the items you want to make) *Prior reservation is required.
研習會體驗費／500 日圓起（根據製作物而有所不同）
＝該事先預約。

Q & A: Kuji Wide Area Tourism Association
諮詢部門・久慈廣域觀光協議會

17-32-2 Osanai-cho, Kuji City, Iwate Prefecture
岩手縣久慈市長內町 17-32-2

URL / 電子郵箱 info@kuji-kankou.com
Tel / 電話 0194-53-0589 Fax / 傳真 0194-66-9166
http://www.mac.ne.jp/~kunnoko/

久慈良品

NATURAL AMBER PRODUCED IN THE KUJI REGION

久慈產天然琥珀

Kamiyama Amber Craft
上山琥珀工藝

Luster of amber, the precious gift of time, created over 85 million years

8500 萬年的時光打
造出的美麗光輝

FEELS THE WARMTH OF "KUJI TASTE"

感受「久慈特有」的溫馨

KUJI AMBER, THE VERY PRECIOUS AMBER IN THE WORLD

在世界上也很珍貴的久慈琥珀

Far back from Jomon Period, amber has been produced in the Kuji region and its artifact and jewelry was spread around Japan as trading items.

At present, most of the amber mined domestically comes from Kuji and surrounding areas. Kuji amber mined from the stratum of 85 million years ago is very precious and much older than the amber massively produced in Baltic Sea area (Approximately 45 million years ago) and the ones produced in Dominican Republic (Approximately 25 million years ago).

自久遠的繩文時代起，久慈地區就出產琥珀，其裝飾品被作為交易之物傳播到了各地。

目前，在日本採掘的琥珀幾乎都出自久慈及其周邊地區。久慈琥珀產自約 8,500 萬年前的地層，與產出量大的波羅的海附近的琥珀（約 4,500 萬年前）、多明尼加產琥珀（約 2,500 萬年前）相比，尤其古老，非常珍貴。

Charm of Kuji Amber comes from its color varieties. It is said that the transparent yellowish colors can be divided into several hundreds of hues. Kuji Amber's delicate patterns like annual tree rings and wood grains enhance its mysterious property and make it as a natural artwork in its tiny piece. That is why Kuji amber has fascinated people since ancient times.

久慈原產的琥珀的魅力在於豐富的色彩。這種黏糊糊、有色澤的黃褐色琥珀，據說可劃分出數百種顏色。圖案中嵌入年輪狀、木紋狀，在一小塊中描繪著自然藝術的神祕性，這也是自古就惹人喜愛的原因。

Mr. Kikunori Kamiyama
"who wanted to make amber as high level specialty and established our craft shop."
上山琥珀工藝「想要琥珀打進高水準的市場，才創業，創製了琥珀工藝」。

In house tunnel where mining has been carried out over 40 years.
歷時 40 年持續採掘的自己的公司的坑道。

USING ONLY NATURAL AMBER PRODUCED IN THE KUJI REGION

只使用久慈產的天然琥珀

Kamiyama Amber Craft has steadily implemented mining and processing natural amber produced in the Kuji area for over 40 years, hoping that many people get to know its charm. We only use locally produced natural amber. When being mined, in tunnels, amber stones look like ordinary stones. However, they become shining and gain warm texture when being polished. Although various amber products are available in the market recently, such as "press-processed amber" and "glittered amber" that are treated and processed with heat and pressure, we are determined to use only natural amber and pursue the beauty of it as it really is.

為了讓更多的人們瞭解久慈產琥珀的魅力，上山琥珀工藝 40 年來一直從事著久慈產琥珀的採掘及裝飾加工。使用的是久慈出產的天然琥珀。在坑道採掘的琥珀看起來就像普通的石頭，但是越打磨越發光，感受到溫馨，這也是其魅力所在。近年來市場上也出現了很多「沖壓加工」及「閃光加工」等加熱壓鑄加工的琥珀，但是我們終究想要激發出「原汁原味的」美麗。

↑ 上山琥珀工藝樣
PR用パンフレットを作成いたしました。

ふるさと体験学習協会様
既存のホームページを英語と繁体字に
翻訳いたしました。

