

Info for life in Kagoshima

KAGO LIFE_Autumn

Kagoshima Asian Youth Arts Festival

Date Sun, Oct. 19, from 10:30am

Location Central Park Area and Hozan Hall

Details A day of young people crossing national borders and connecting through art.
《Central Park Area》 ASIAN Stand
《Hozan Hall, Central Community Center Entrance》 Cross-cultural experience booths
《Hozan Hall》 1pm start—Youth Music Festival

Ohara Festival

Dates Sun, Nov. 2 [Night festival] 18:50~20:30
Mon, Nov. 3 [Main festival] 10:20~15:25

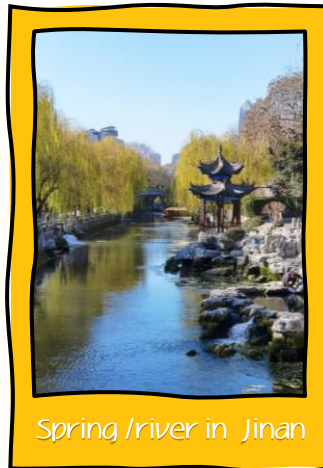
Odori Zone 1480m along Densha-Dori stretching Takamibaba~Izuro~Sambashi-Dori

Details OSun, Nov. 2 [Night festival]
So-Odori, Ogojo Taiko Performance
OMon, Nov. 3 [Main festival]
《1》 So-Odori, Ogojo Taiko Performance
《2》 Marching
《3》 So-Odori, Ogojo Taiko Performance
《4》 "Ohara 21" Dance

※There will be traditional art performances in Sen Terrace Square on both days. There are also plans for PR booths on the main festival day.

This year's new CIRs!

Article by Yin Yue and Daniel



Spring /river in Jinan

Hello everyone!

I am Yin Yue, the new Chinese CIR. I am from Shandong Province in China, and I was born in Jinan City. Jinan City is known for its hot springs and is often called "City of Springs".

What led to me becoming a CIR is that I previously worked in China as a Japanese teacher but felt that I wanted to experience more of Japanese culture. So, from this last April I joined the Kagoshima City International Affairs Division through the JET Programme.

Now I run TO-GO Talks and culture courses at various places around the city as a CIR. I will also be starting a language course at the International Exchange Centre soon, so please check it out if you are interested. Nice to meet you all!

Nice to meet you!

My name is Daniel, and I am from Canada. I am your new English CIR from August of this year. I came to Kagoshima right after graduating university, so I am desperately trying adapt to living alone and my first real job. In university I studied computer science and linguistics, so I'd love to touch on those fields as I introduce my life in Kagoshima to you.

My hometown is Edmonton—Canada's 4th largest city at about twice the population of Kagoshima City. While the city's downtown contains all the high-rise buildings you expect of a big city, you can also enjoy some beautiful nature around University of Alberta campus and the Saskatchewan River.

Let's all enjoy life in Kagoshima!



Edmonton

Authentic flavors within Kagoshima City! Introducing some foreigner-run stores

Article by Yin Yue and Soyeon

1 Dilan's

Rinku Building 1F, 20-16
Higashisengoku-cho, Kagoshima City

— This time I visited the Sri Lanka curry restaurant "Dilan's". Dilan came to Japan 7 years ago and opened "Dilan's" in November 2024.

Dilan's curry uses his grandmother's recipe for a taste of authentic Sri Lanka curry. Besides chicken, lentils and mackerel, there is also a daily ingredient (check Instagram for today's ingredient)!

You can also try the "Hopper"—a Sri Lankan crepe that is rare in Kagoshima! From savory hoppers which you can enjoy with your curry to sweet hoppers for dessert, there are plenty of flavors.

The whole menu is gluten free, and there is a vegan menu available for those who don't eat meat. You can visit anytime during open hours, whether for food or just as a café, so give "Dilan's" a visit!

Soyeon

I recommend Dilan's special, and the red bean paste and butter hopper!



Dilan's Selling Points

- 1 Dilan's wonderful smile
- 2 Healthy and delicious food
- 3 English and Japanese OK
- 4 No breaks, come anytime!

Working hours		Closed
Wed-Sun	11:00~21:30	Mon/Tue

2 happy kitchen

Hamada Building, 12-1, Shimoarata
1-Chome, Kagoshima City

— The second location is the Romanian Bento store "happy kitchen". There are 13 menu items, and everything is made daily with love by Minamida, the owner. For 180 yen per gram, you can fill your container with as much of your favorites as you like. There are also Japanese-style Bentos sold here.

Minamida says Romanian cuisine is "healthy food with less salt and oil, so you can taste the ingredients' natural flavor".

Minamida came to Japan 20 years ago and opened this store in 2022. She decided to start this business because "at the time there were no Romanian restaurants in Kyushu, and [she] wanted to share the food [she] always made at home with many people."

Yin Yue

Top 4 Popular Items



A satisfying plate of meat!
Stuffed pepper



Fresh-baked potato and meat
Potato Salad



Eggplant base with lots of cheese
Nasu Cheese Gratin



Chicken soaked in lemon!
Chicken breast roll



A word from Minamida to foreign residents!
"Don't give up on your dreams and make sure to share your culture!"

Working hours		Closed
Mon-Fri	11:30~14:00	Sun
Sat	11:30~14:00 16:00~18:00	/ Holidays

Calling 119: It's fine if you don't speak Japanese!

Article by Soyeon

119 Multilingual Interpreting

We all know that 119 is the number to call in the case of an accident or disaster, right? But making the call in Japanese when you are in a tense situation is not easy.

Today I will introduce the Phone Interpreting Service which allows us foreigners to contact the Fire Prevention Bureau in an emergency.

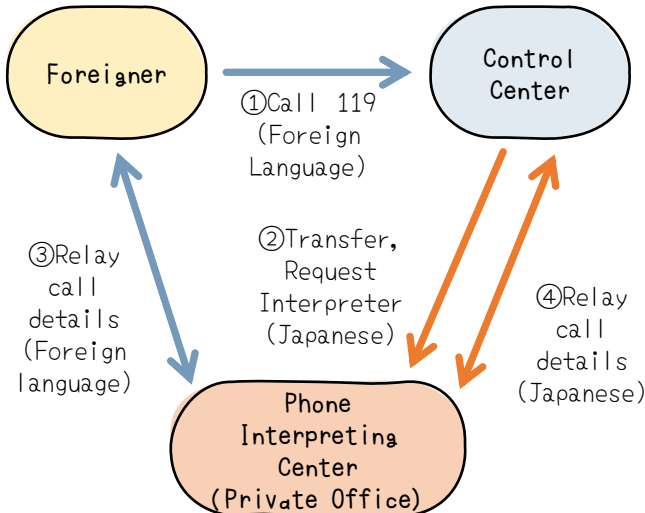
The Kagoshima City Fire Prevention Bureau utilizes the Phone Interpreting Center to provide 24-hour, 365-day support in 21 languages.

Supported Languages:

English, Chinese (Mandarin), Korean, Thai, Vietnamese, Indonesian, Tagalog, Nepali, Portuguese, Spanish, French, German, Italian, Russian, Malay, Burmese, Khmer, Mongolian, Sinhala, Hindi, Bengali

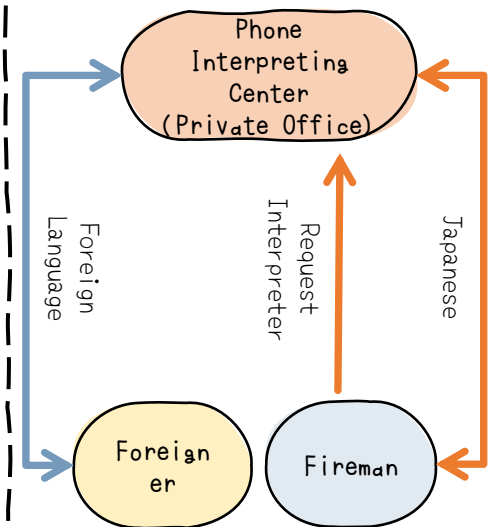
3-Way Simultaneous Interpreting Flow

1) When calling 119



※Don't hang up while waiting to connect to the interpreting center (it may take a while)

2) On location



※Pass the phone back and forth

Helpful Tool: Anshin Techou



The Fire Prevention Bureau has created a booklet of helpful tips called "Anshin Techou". Besides Japanese, there are English, Korean, and Chinese versions. QR codes are provided!



Published by : Kagoshima City International Exchange Center

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