KHAO KHAO CLUB.mp3

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As everybody and everyone drinks a drink 30 proof or higher.

1. *Awamori*

A drink is poured into a glass and sipped slowly as awamori *is brewed.*

0:04 みなさん、お元気ですか？ わたしは元気に生きています。
泡盛をいただきます。
Minasan, ogennki desuka? Watashi wa genki ni ikite imasu.
Awamori wo itadakimasu.

How is everybody? I'm alive and doing well.
I'm having some *awamori*.

1:16 まず、米を水で洗う。米についた埃や雑菌を取り除くため、念入りに。
Mazu, kome wo mizu de arau.
Kome ni tsuita hokori ya zakkin wo torinozoku tame, nen-irini.

First, wash the rice. To make sure any dust or bacteria has been removed from the rice.

水につけ、米に水分を吸わせる。そうすることで米は柔らかくなる。
Mizu ni tsuke, kome ni suibun wo suwaseru.
Sō suru koto de kome wa yawarakaku naru.

Soak it, so the rice can absorb water.
This makes the rice softer.

4、50分ほど米を蒸す。ふっくらと米はなる。
Shi, gojyuppun hodo kome wo musu. Fukkurato kome wa naru.

Steam the rice for 40 to 50 minutes.
The rice will be fluffy.

それが摂氏40℃にさめるまで待ち、
摂氏40℃になったら米に黒麹菌を入れ混ぜる。
Sore ga sesshi yonjū-do ni sameru made machi,
sesshi yonjū-do ni nattara kome ni kurokōjikin wo ire mazeru.

Wait until it reaches 40 degrees Celsius,
and when it reaches 40 degrees Celsius,
mix in black *koji* mold.

そのまま一晩寝かせる。
Sonomama hitoban nekaseru.

Then let it rest overnight.

2:55 一晩寝かしました。米を平らにならし、そして、もう一晩寝かす。
Hitoban nekashimashita. Kome wo taira ni narashi,
soshite, mō hitoban nekasu.

The rice has rested overnight.
Flatten out the rice and let it rest for another night.

3:33 翌日マスクが必須。よくかき混ぜ、米に満遍なく黒麹菌を行き渡らせる。
Yokujitsu, masuku ga hissu.
Yokukakimaze, kome ni manbennaku kurokōjikin wo ikiwataraseru.

The next day, wearing a mask is essential.
Stir the mixture well to spread the black *koji* mold throughout the rice.

粉のような菌が宙に舞う。舞っている。
Konano yōna kin ga chū ni mau. Matteiru.

The powdery bacteria dances in the air.
They dance.

4:05 さて、酵母を入れた水に黒麹菌が行き渡った米を仕込む。
Sate, kōbo wo ireta mizu ni, kurokōjikin ga ikiwatatta kome wo shikomu.

Now, pour the rice and black *koji* mold mixture into water with yeast.

その日からぷくぷくと、発酵が始まる。
Sonohikara pukupuku to, hakkō ga hajimaru.

Within the day the fermentation process will begin, bubbling up.

1日に数回かき混ぜ、アルコール発酵を促す。
「もろみ」となっていく。ぷくぷくぷくぷく……
Ichi-nichi ni sū-kai kakimaze, arukōru hakkō wo unagasu.
Moromi to natteiku. pukupukupukupuku.

Stir the mixture several times a day
to stimulate alcohol fermentation.
Gradually this turns into the fermenting mash.
Gurgle gurgle…

5:01 「アルコールを含む水を沸騰させると、
水より沸点の低いアルコールが先に蒸気になる」
Arukōru wo fukumu mizu wo futtō saseruto,
mizu yori futten no hikui arukōru ga sakini jōki ni naru.

"When water with alcohol reaches a boil,
the alcohol evaporates and boils off first
because it has a lower boiling point than water."

この仕組みを使って、
２週間発酵させたもろみを沸かすとアルコール度数70°の蒸気が発生。
Kono shikumi wo tsukatte, ni-shūkan hakkō saseta moromi wo wakasu to
arukōru dosū nanajū-do no jōki ga hassei.

Using this principle, bring the mash
that has fermented for two weeks to a boil,
and the steam will be 70 proof.

蒸気のアルコール度数は徐々に下がっていく。
Jōki no arukōru dosū wa jojoni sagatteiku.

The alcohol content of the steam gradually falls.

この蒸気を取り出し冷やす、最終的に43°の原酒ができあがる。
Kono jōki wo toridashi hiyasu,
saishūtekini yonjūsan-do no genshu ga dekiagaru.

This steam is taken and cooled down until
there is a 43 proof unprocessed liquor.

5:55 3年以上熟成させれば古酒となる。
San-nen ijō jukusei sasereba koshu to naru.

When that is matured over three years,
it becomes an aged liquor.

2. *Koji* mold

Pour a drink into a glass and sip slowly, as oyako-don *is prepared.*

0:05 友達のみなさん、わたしはいま、親子丼セットを食べています。
Tomodachi no minasan, watashi wa ima, oyako-don-setto wo tabete imasu.

Hello friends,
I am eating an *oyako-don* meal set right now.

親子丼、豆腐の味噌汁、大根の漬物です。
Oyako-don, tōfu no misoshiru, daikon no tsukemono desu.

Here's the *oyako-don*, *miso* soup with *tofu*, and pickled *daikon*.

0:24 玉ねぎを薄切りにし、鶏もも肉を一口大に切り、卵は溶いておきます。
Tamanegi wo usugirini shi, torimomoniku wo hitokuchidai ni kiri, tamago wa toite okimasu.

Slice the onion thin, cut chicken thighs into bite-size, beat the egg and set these aside.

醤油大さじ1、酒大さじ1/2、みりん大さじ１、砂糖小さじ１、白だし大さじ１の調味料と
玉ねぎをフライパンに入れ、強めの中火で2分ほど煮立てます。
Shōyu ōsaji ichi, sake ōsaji nibun-no-ichi, mirin ōsaji ichi, satō kosaji ichi, shirodashi ōsaji ichi no chōmiryō to tamanegi wo furaipan ni ire, tsuyome no chūbi de ni-fun hodo nitatemasu.

Take one tablespoon of soy sauce, half a tablespoon of sake, one teaspoon of sugar, one tablespoon of *shirodashi* and place them in a frying pan with the onions and cook on medium high heat for about two minutes.

鶏肉を加え、さらに火を通します。
Toriniku wo kuwae, sarani hi wo tōshimasu.

Add the chicken until it is cooked through.

汁気が半分以下になったら、弱火にし、溶いた卵を2/3くらい流し入れ、蓋をして1分。
Shiruke ga hanbun-ika ni nattara, yowabinishi, toita tamago wo sanbun-no-ni kurai nagashi-ire, futa wo shite ippun.

Once the liquid has reduced to half, bring down the heat to low, pour two-thirds of the beaten egg into the pan, and cover for one minute.

残りの卵を回しかけ、さらに30秒弱火のままで。
Nokori no tamago wo mawashi kake, sarani sanjū-byō yowabi no mama de.

Stir in the remaining egg lightly and continue to cook on low for 30 seconds.

さいごに白米のうえに盛ります。
親の鶏肉、子の卵、の親子丼のできあがりです。ではいただきます。
Saigo ni hakumai no ue ni morimasu.
Oya no toriniku, ko no tamago, no oyako-don no dekiagari desu.
Dewa itadakimasu.

Spoon onto white rice to serve.
Oyako-don, which means "parent-and-child bowl," is now complete with the chicken-parent and egg-child. Bon appétit.

1:52 麹菌についての説明がまだでした。
Kōjikin ni tsuite no setsumei ga madadeshita.

I haven't explained what *koji* molds are yet.

麹菌は、アスペルギルス・フラブスという緑色の野生の菌を数百年かけ飼い慣らした結果、できたものです。
Kōjikin wa, asuperugirusu furabusu to iu midori-iro no yasei no kin wo sūhyakunen kake kainarashita kekka, dekita mono desu.

Koji molds are the result of the domestication of wild green bacteria called aspergillus flavus over several hundred years.

2:06 この緑色の菌は、地球上の天然物質で最も発癌性の高いカビ毒を生成する菌で、世界中で普通に見られます。
Kono midoriiro no kin wa, chikyū-jō no tennen busshitsu de mottomo hatsuganseino takai kabi doku wo seisei suru kin de, sekaijū de futsū ni miraremasu.

These green bacteria produce the most carcinogenic toxic mold of any naturally occurring substance on Earth, and they can be found all over the world.

それを家畜化したのが、麹菌。
Sore wo kachikuka shitanoga, kōjikin.

The domesticated version of this bacteria is *koji* mold.

2:25 麹菌はデンプン質を糖分に分解したり、タンパク質をアミノ酸に分解したりします。
Kōjikin wa denpun-shitsu wo tōbun ni bunkai shi tari tanpakushitsu wo aminosan ni bunkai shi tari shimasu.

Koji molds are able to break starch down into sugars, and protein into amino acids.

大きく黄色、白、黒の種類があり、作るものによって使う麹菌はかわります。
Ōkiku kiiro, shiro, kuro no shurui ga ari, tsukuru mono ni yotte tsukau kōjikin wa kawarimasu.

There can be categorized largely into yellow varieties as well as white and black varieties, and different *koji* types are used depending on the dish that's being made.

2:46 麹菌を利用して、味噌や醤油、日本酒や焼酎、みりんなどが作られます。
Kōjikin o riyō shite, miso ya shōyu, nihonshu ya shōchū, mirin nado ga tsukuraremasu.

Koji molds are used to make *miso*, soy sauce, *sake*, *shochu* and *mirin*.

近所のスーパーで買ってきたインスタントの味噌汁や、
パック詰のべったら漬けにも麹菌が生きています。
Kinjo no sūpā de kattekita insutanto no misoshiru ya, pakku zume no bettaradzuke nimo kōjikin ga ikite imasu.

Even store-bought instant *miso* soup and canned pickled *daikon* have living *koji* mold in them.

3:08 さて、親子丼を食べ、味噌汁を飲み、漬物をかじりながら、泡盛もいただきます。
Sate, oyako-don wo tabe, misoshiru wo nomi, tsukemono wo kajirinagara, awamori mo itadakimasu.

Now I'm going to eat *oyako-don*, drink *miso* soup, and munch on pickles as I drink some *awamori*.

3. Ryukyu

Pour a drink into your glass and drink at your own pace.

0:32	こんにちは。親愛なるわたしの兄弟姉妹、おげんきですか？ Konnichiwa. Shinainaru watashi no kyoudai shimai, ogenki desuka?	Hello. My dear brothers and sisters, how are you?
	わたしはすこし酔っぱらってきました。 Watashi wa sukoshi yopparatte kimashita.	I am getting a little bit drunk.
	でもね、自分がすこし酔ってるというのが認識できるくらいだから、まだ大丈夫。 Demone, jibun ga sukoshi yotteru to iunoga ninshiki dekiru kuraidakara, mada daijōbu.	But the fact that I am aware that I am a little drunk means I'm still doing just fine.
0:52	いま飲んでるのは、沖縄本島北部の泡盛です。 Ima nonderu nowa, okinawa hontō hokubu no awamori desu.	What I'm drinking right now is *awamori* from the northern region of Okinawa Island.
	北部といえばやっぱり手付かずの大自然が残ってるところだからね。美しい水で作られた酒ですね。 Hokubu to ieba yappari tetsukazu no daishizen ga nokotteru tokorodakara ne. Utsukushī mizude tsukurareta sake desune.	The northern region is known for its great touched nature. This *awamori* is made with the pure, clean water of the region.
1:11	口当たりが滑らかですっきりしてます。これはソーダで割るのもおすすめですね！ Kuchiatari ga namerakade sukkiri shitemasu. Kore wa sōda de warunomo osusume desune!	It's a smooth and clean drink. I recommend mixing it with soda water!
	まるたっていう酒で、そこまで本土では出回ってないんじゃないかなと思います。 Maruta tteiu sake de, sokomade hondo dewa demawatte nainja naikana to omoimāsu.	This brand is called Maruta and I don't think it's sold much on the mainland.
	うちの近所には、沖縄をイメージした商店街があって、そこの酒屋で買ってきたんです。 Uchi no kinjo niwa, okinawa wo imēji shita shōtengai ga atte, soko no sakaya de katte kitandesu.	In my neighborhood, there's a shopping arcade that's Okinawa-inspired and I got this at the liquor store there.
	85歳のおばあちゃんがやってる店、沖縄らしいシーサーと沖縄らしい赤瓦が沖縄らしさを演出してます。 Hachijū-go sai no obachan ga yatteru mise, okinawa rashī shīsā to okinawa rashī akagawara ga okinawa rashisa wo enshutsu shitemasu.	The shop is run by an 85-year-old woman and the store roof has *shisa* gargoyles and Okinawan red earth tiles, all giving an Okinawan feel.
	シーサーっていうのはライオンの魔除ですね。香港とかにも似たようなのあるらしいね。 Shīsā tte iuno wa raion no mayoke desune. Honkon tokanimo nita yōna no arurashī ne.	*Shisa* is a charm in the shape of a lion. I think there are similar things in Hong Kong and elsewhere.

Drink another drink at your own pace.

2:09	うん、これまたうまい！ Un, kore mata umai!	Yep, this is really good!
	今度のは、瑞泉てやつですね、有名なやつです。深いコクですね。 Kondo no wa zuisen te yatsu desune, yūmei na yatsu desu. Fukai koku desune.	This one is called Zuisen, it's pretty famous. It's quite full-bodied.
	いま気づきましたけどね、これはクースですね。古酒のことをクースって言うんですよ。知ってました、皆さん？ Ima kizuki mashita kedo nē , koreha kūsū desune. Koshu no koto wo kūsū tte iundesuyo. Shitte mashita, minasan?	I just realized this but, this is *kusu*. They call aged liquors *kusu*. Did you know that? Everyone?
	皆さん… Minasan...	Everyone…
	ちょっと高いやつ。これは誰かからもらったやつだね、たぶん。 Chotto takai yatsu. Kore wa dareka kara moratta yatsu dane, tabun.	This is a little more expensive. Someone probably gave this to me.
	ここの酒造所は、沖縄が琉球王国だった時代にルーツをもつらしいですよ、すごいですね。 Koko no shuzō-jo wa, okinawa ga ryūkyū ōkoku datta jidai ni rūtsu wo motsu rashī desuyo, sugoi desune.	The brewery for this brand has its roots in the time period when Okinawa was ruled by the Ryukyu Kingdom. Isn't that amazing?

	ってことは何年前からなんでしょうかね。 琉球王国はだいたい600年前から140年前まで続いたらしいから…… Tte koto wa nan-nen mae kara nandeshou kane. Ryūkyū ōkoku wa daitai roppyaku-nen mae kara hyaku yonju-nen mae made tsuzuita rashī kara.....	Which means, how many years? The Ryukyu Kingdom ruled from about 600 years ago until about 140 years ago so…
	えーと、600……、100……、4……300年かな？ E-to, roppyaku....., hyaku....., yon..... sanbyaku-nen kana?	Um, 600…, 100…, 4… 300 years, maybe?
3:42	琉球王国の時代には首都の首里の限られた場所でしか泡盛は製造できなかったらしいですよ。てことは泡盛っていうのは王様に献上される酒ってことですよね。特権てやつですね！ Ryūkyū ōkoku no jidai ni wa shuto no shuri no kagirareta basho de shika awamori wa seizō dekinakatta rashī desuyo. Te koto wa awamori tte iu no wa ōsama ni kenjō sareru sake tte koto desuyone. Tokkente yatsu desune!	During the era of the Ryukyu Kingdom, *awamori* was permitted to be brewed in only select areas in the capital of Shuri. Which means *awamori* was the liquor that was offered to the king. It was a special privilege!
4:18	……何の話だっけ……、 .....Nanno hanashi dakke.....	…What was I talking about…?
4:45	沖縄にいますよ、わたしはいま！ みなさんもいますか？ ああ～沖縄のご飯食べにいきたいなあ。 Okinawani imasuyo, watashi wa ima! Minasan mo imasuka? Ā~ okinawa no gohan tabe ni ikitai nā.	I'm in Okinawa right now! Are you all here too? Man, I wanna eat Okinawan food.
	わたしも最近自炊よくするんですけどね、チャンプルーたまに作りますね。 Watashi mo saikin jisui yoku surundesu kedone, chanpurū tamani tsukurimasune.	These days I cook for myself and once in a while I make *chanpuru*.
	チャンプルーっていうのは、沖縄の言葉で「混ぜる」みたいな意味で、野菜とか豆腐とか肉とかを一緒に炒めるやつですよ。 Chanpurū tte iu no wa, okinawa no kotoba de mazeru mitaina imide, yasai toka tōfu toka niku toka wo issho ni itameru yatsu desuyo.	*Chanpuru* is a dish that means "to mix" in Okinawan, and it's a stir-fry with vegetables, *tofu* and meat and stuff.
	でもね、何年か前にインドネシア行ったときにびっくりしたんですけどね、インドネシアでもチャンプルーっていう言葉があるんですよ。 意味は同じく「混ぜる」！ Demo ne, nannen ka mae ni indoneshia ittatoki ni bikkuri shitandesu kedone, indoneshia demo chanpurūtteiu kotoba ga arundesuyo. Imi wa onajiku mazeru!	But when I went to Indonesia some years ago, I was surprised to find that they had the word *chanpuru* too! And it means the same thing, "to mix"!
	わたしがよく作るのは豆腐チャンプルーですね。豆腐とランチョンミートと玉ねぎとかテキトーな野菜炒めて、あと卵も入れるかな。 Watashi ga yoku tsukuru nowa tōfu chanpurū desune. Tōfu to ranchonmīto to tamanegi toka tekitōna yasai itamete, ato tamago mo ireru kana.	The dish I make a lot is *tofu chanpuru*. I stir-fry *tofu*, canned luncheon meat, onion and whatever other vegetables, and also maybe an egg.
	隠し味にわたしはコーレーグースー入れますね。コーレーグースーってね、唐辛子ですね。泡盛にとうがらしを漬け込んだやつね。 コーレーグースーっておいしいですよね、沖縄そばはもちろんラーメンとかパスタとかね、あと刺身！ 刺身醤油に数滴垂らしてください！ Kakushi-aji ni watashi wa kōrēgūsū iremasune. Kōrēgūsū ttene, tōgarashi desune. Awamori ni tōgarashi wo tsukekonda yatsune. Kōrēgūsū tte oishī desuyone, okinawasoba wa mochiron rāmen toka pasuta tokane, ato sashimi! Sashimijōyu ni sū-teki tarashite kudasai!	For seasoning I use *koregusu*. *Koregusu* is chili. Chilis that have been pickled in *awamori*. *Koregusu* is really delicious, you know, you can put it on Okinawa Soba of course, and *ramen* and pasta and, oh, *sashimi*! Try a few drops in your *sashimi* soy sauce!
6:14	あー刺身食べたいなあ……。 あれ、これ瑞泉か？　なんか違わないですか。 Ā sashimi tabetai nā..... Are, kore zuisen ka? Nanka chigawanai desuka.	Man, I wanna eat *sashimi*… …Wait, is this Zuisen? Isn't this different?
	首里城このまえ燃えちゃったな。 Shurijō kono mae moe chattana.	Shuri Castle was destroyed in a fire a while ago.
	首里城って日本の城っていうより中国に似てるんだよね。龍とか。 Shurijō tte nihon no shiro tteiuyori chūgoku ni niterundayone. Ryū toka.	Shuri Castle looked a lot more like Chinese castles than Japanese ones. With dragons and stuff.
	琉球は中国に貢ぎ物をして、中国から王の称号をもらってたんだよね。 Ryūkyū wa chūgoku ni mitsugimono wo shite, chūgoku kara ō no shōgō wo moratteta ndayone.	Ryukyu paid tribute to China and received a title from the Chinese king in return.
7:19	あー頭痛いかも……。 Ā atamaitaikamo.....	Man, I think I have a headache…
7:31	あれ、さっき瓦の話したっけ？　首里城の屋根瓦。赤いやつ。琉球瓦。 Are, sakki kawara no hanashi shitakke? Shurijō no yanegawara. Akaiyatsu. Ryūkyū gawara.	Wait, did I talk about the tiles before? The roofing tiles of Shuri Castle? The red ones. Ryukyu red tiles.

あれって朝鮮半島から来たやつが琉球瓦になったらしい*1ですよ。
朝鮮半島とも貿易やってたんだよね。
Arette chōsenhantō kara kitayatsu ga ryūkyū gawara ni natta rashī desuyo. Chōsenhantō tomo bōeki yattetandayone.

Apparently, before the Ryukyu red tiles were developed, they used tiles that came from the Korean peninsula.*1 They had trade with the Korean peninsula too.

8:02 なんかいつのまにか「まるた」に戻ってた。
Nanka itsunomanika maruta ni modotteta.

Oh, I'm back to "Maruta" before I realized it.

まるたの酒造所の近くに芭蕉布の有名な集落あるんですよそういえば。
Maruta no shuzō-jo no chikaku ni bashōfuno yūmeina shūraku arundesu yo sōieba.

By the way, there's a village famous for Bashofu near the Maruta brewery.

芭蕉布って布ですよ。芭蕉の布。芭蕉って涼しいんですよ。
Bashōfu tte nuno desuyo. Bashō no nuno. Bashō tte suzushīndesuyo.

Bashofu as in the fabric. *Basho*'s fabric. *Basho* is quite breathable.

だいじょうぶ、話飛んでるのわかってますよ。
Daijōbu, hanashi tonderuno wakattemasuyo.

Don't worry, I realize I'm jumping around.

何が言いたいかって、芭蕉っていったら松尾芭蕉じゃないですか。
Nani ga iitaikatte, bashō tte ittara matsuo bashō janaidesuka.

What I'm trying to say is that *basho* refers to Matsuo Basho, the poet, right?

芭蕉って大袈裟に言うとバナナのことなんですよ。
つまり松尾芭蕉は松尾バナナってことですよ。
Bashō tte ōgesa ni iuto banana no koto nandesuyo. Tsumari matsuo bashō wa matsuo bananatte koto desuyo.

And Basho refers to the musa basjoo, or hardy banana, that is basically like a banana. In other words, Matsuo Basho could be Matsuo Banana.

松尾バナナは150年くらい生きて日本全国をひたすらに歩き回ったらしいですけど、長寿の秘訣はバナナを食べまくったからなんですよ。
Matsuo banana wa hyaku-gojū-nen kurai ikite nihon zenkoku wo hitasura ni aruki mawatta rashī desukedo, chōju no hiketsu wa banana wo tabe makuttakara nandesuyo.

Matsuo Banana lived for about 150 years and apparently he walked all around the country of Japan, and the secret to his long life was that he gorged on bananas.

いま、吉本ばななって作家もいますけど、
彼女も松尾芭蕉みたいにバナナ食べまくってますよ。
Ima, yoshimoto bananatte sakka mo imasukedo, kanojo mo matsuo bashō mitai ni banana tabe makuttemasuyo.

These days there's a novelist who goes by the name Yoshimoto Banana, and she also gorges on bananas like Matsuo Banana.

9:01 松尾芭蕉の師匠に芭蕉芭蕉っていうフィリピン人がいて、その人が琉球王国に芭蕉を持ってきたんです。500年くらい前に。もちろん船で。
それで布織って着物にするんですよ。
Matsuo bashō no shishō ni bashō bashō tte iu firipinjin ga ite, sono hito ga ryūkyū ōkoku ni bashō wo motte kitandesu. Gohyaku-nen kurai mae ni. Mochiron fune de. Sorede nuno otte kimono ni surundesuyo.

Matsuo Basho had a teacher, a Filipino named Basho Basho, and he was the one who brought the *basho* fruit to the Ryukyu Kingdom. About 500 years ago. By boat, of course. And then they made fabric out of the *basho* fibers and used them to make kimonos.

9:34 次はね、ちょっと本島から離れちゃいましょうね。
Tsugi wa ne, chotto hontō kara hanarechaimashoune.

Next, let's get away from the main island.

Drink your drink of choice at your own pace and quantity of choice.

10:01 いま飲んでるのはね、宮古島のミルク酒ですね。変わり種でしょう！
ミルクといっても練乳です。練乳で割ったやつです。
Ima nonderunowane, Miyakojima no miruku zake desune. Kawaridane deshou! Miruku to ittemo rennyū desu. Rennyū de watta yatsu desu.

What I'm drinking now is a milk-*awamori* from Miyako-jima. It's quite different, isn't it? The name is milk, but it's actually condensed milk. It's *awamori* mixed with condensed milk.

これはもう、泡盛の香りが苦手だと言う人でもぜんぜん大丈夫なやつです。
Kore wa mō, awamori no kaori ga nigateda toiu hito demo zenzen daijōbuna yatsu desu.

And this, even for people who don't like the scent of *awamori*, is totally fine.

わたしもちょっと、実は泡盛の独特のアルコール臭が苦手なんですよ、
でもこれなら問題ないですね！
Watashi mo chotto, jitsuwa awamori no dokutoku no arukōru-shū ga nigate nandesuyo, demo korenara mondainai desune!

To be honest, I also am not crazy about the distinct alcohol smell of *awamori*, but with this, there's no problem!

10:37 これは、濃厚で甘くて子どもでも飲めそうですね、まじでうまいですね。
気づいたら酔ってるやつね。
Kore wa, nōkōde amakute kodomodemo nomesō desune, majide umai desune. Kizuitara yotteru yatsune.

This is rich and sweet and it seems like even kids could drink it, it's seriously that good. You won't know when you get drunk off of it.

でもね、わたしはもう酔っ払っちゃってますからね、怖いものなんてまじでないから。
Demone, watashi wa mō yopparatchatte masukara ne, kowaimono nante majide naikara.

But you know, I am already drunk so, seriously I've got nothing to fear.

宮古島は、サンゴ礁が隆起してできた島で、石灰岩がいい感じで、水がいいんだよ。だから宮古島の泡盛はおいしいって評判なの。
Miyakojima wa, sangoshō ga ryūki shite dekita shimade, sekkaigan ga īkanji de, mizu ga īndayo. Dakara miyakojima no awamori wa oishiitte hyōban nano.

Miyako-jima was created when a coral reef was upheaved, so they have great limestone and water. That's why, they say, the *awamori* from Miyako-jima is really popular.

まあこの話、宮古島の酒造所の人に聞いた話なんですけど。
Mā kono hanashi, miyakojima no shuzō-jo no hito ni kiita hanashi nandesukedo.

Of course, this is what I heard from someone at the brewery at Miyako-jima so.

ああ～宮古島行きたいなあ。
Ā~ miyakojima ikitai nā.

Man, I wanna go to Miyako-jima…

11:31 目を閉じれば、宮古島のきれいな海と、宮古そばを思い出す。
Me wo tojireba, miyakojima no kireinaumi to, miyako soba wo omoidasu.

When I close my eyes, I can recall the beautiful ocean at Miyako-jima and Miyako Soba.

宮古そばっていえば、カレー粉を入れるんですよ。
Miyako soba tte ieba, karē-ko wo irerun desuyo.

Speaking of Miyako Soba, they sprinkle curry powder on it.

そばって言ってるけど、沖縄そばも宮古そばもラーメンとうどんのあいだのうどん寄りかな。
Sobatte itterukedo, okinawa soba mo miyako soba mo rāmen to udon no aida no udon yori kana.

They call it *soba*, but Okinawa Soba and Miyako Soba are both more like in between *ramen* and *udon*, a closer to *udon*.

麺は小麦粉、スープは鰹出汁とか豚とかですね。
宮古そばのほうがあっさりめかな。
Men wa komugiko, sūpu wa katsuo dashi toka buta toka desune.
Miyako soba no hō ga assarime kana.

The noodles are made of flour and the broth is made of bonito or pork, I think.
Miyako Soba is on the lighter side, I'd say.

カレー粉すごいいいですよ。
Karē-ko sugoi ī desuyo.

The curry powder is really good.

宮古島といえば、みなさん知らないでしょうけど、日本で初めてサツマイモが来たところなんですよ。当時は琉球に支配されてたけど。
Miyakojima to ieba, minasan shiranaideshoukedo, nihon de hajimete satsumaimo ga kita tokoro nandesuyo. Tōji wa ryūkyū ni shihai sareteta kedo.

Speaking of Miyako-jima, you all probably don't know this but it's the first place in Japan where the *satsuma* sweet potato arrived. Of course, back then is was ruled by the Ryukyu Kingdom.

なんとかって人がサツマイモを中国の福建省から持ち帰ってきたんだって。
Nantoka tte hito ga satsumaimo wo chūgoku no fukkenshō kara mochikaette kitandatte.

A person named something-or-other brought back the *satsuma* sweet potato from Fujian Province in China.

で宮古島から日本にサツマイモが広がると思ったらそうじゃなくて、それとは関係ないところで何年か後に首里にもサツマイモが来たんだって。
De miyakojima kara nihon ni satsumaimo ga hirogaru to omottara sō janakute, soreto wa kankeinai tokoro de nan-nen ka ato ni shuri nimo satsumaimo ga kitandatte.

So you'd think that the *satsuma* sweet potato would have spread to Japan from Miyako-jima, but completely unrelated to that, some years later, the *satsuma* sweet potato came to Shuri.

で、それが日本の薩摩地方に伝わって、だからサツマイモっていうんですって。
De, sore ga nihon no satsuma chihō ni tsutawatte, dakara satsumaimo tte iundesutte.

Then it spread to the Satsuma region, which is why it's called *satsuma* sweet potato.

琉球は薩摩から攻撃を受けて支配下に入ったんですよ、そのときにサツマイモが日本に持ち帰られたんだよね、たぶん。
Ryūkyū wa satsuma kara kōgeki wo ukete shihaika ni haittandesuyo, sono toki ni satsumaimo ga nihon ni mochikaeraretandayone, tabun.

Ryukyu was attacked by Satsuma and fell under their rule, and that is when the *satsuma* sweet potato was brought back to Japan, probably.

サツマイモといえば芋焼酎じゃないですか。芋焼酎もあったな。
Satsumaimo to ieba imojōchū janai desuka. Imojōchū mo attana.

Speaking of *satsuma* sweet potato,
that reminds me of imojochu, sweet potato shochu.
I forgot I had some *imojochu*.

With a new idea and a change in mood.

13:52 ああ、ミルク酒のあとの芋焼酎、もう味がわからない。
Ā, miruku zake no ato no imojōchū, mō aji ga wakaranai.

Man, milk-*awamori* and then *imojochu* –
I can't taste anything anymore.

琉球は中国と薩摩、両方の属国になったんですよ。
Ryūkyū wa chūgoku to satsuma, ryōhō no zokkoku ni nattandesuyo.

Ryukyu became a dependent state of both China and Satsuma.

でも、宮古島とか石垣島とか奄美とかはみんな琉球支配だったんですよ。
Demo, Miyakojima toka ishigakijima toka amami toka wa min-na ryūkyū shihai dattandesuyo.

But Miyako and Ishigaki and Amami islands were all under Ryukyu rule.

14:25 石垣島も奄美大島もいいところですよ。っていうかね、いい島たくさんあるんだよもっともっと。
Ishigakijima mo amamioshima mo ītokoro desuyo. Tte iu ka ne, ī shima takusan arundayo motto motto.

Ishigaki-jima and Amami Oshima are both great places. In fact, there are lots and lots of wonderful islands.

愛をもっと。焼酎をもっと。
Ai wo motto. Shōchū wo motto.

Lots of love. Lots of *shochu*.

14:52 そもそも泡盛って焼酎のことだからね。琉球から日本に伝わって各地で焼酎が作られるようになったわけよ。
Somosomo awamoritte shōchū no kotodakarane. Ryūkyū kara nihon ni tsutawatte kakuchi de shōchū ga tsukurareru yōni natta wakeyo.

Awamori is *shochu*, in the first place, you know. It went from Ryukyu to Japan and then different regions started making *shochu*.

だから焼酎って泡盛のことだから。って言うほうがいいかも。
Dakara shōchū tte awamori no kotodakara. Tte iu hō ga īkamo.

So *shochu* is actually *awamori*.
That might be more accurate to say.

沖縄は米使ってますよ。タイ米をね。インディカ米っていうやつ。パラパラのやつ。
Okinawa wa kome tsukattemasu yo. Tai mai wo ne. Indikamai tte iu yatsu. Parapara no yatsu.

Okinawa uses rice. Thai rice. It's called indica rice. It's fluffy.

そもそも泡盛の最初の最初はタイから伝来したらしい*2ですよ。
Somosomo awamori no saisho no saisho wa tai kara denrai shitarashī desuyo.

Apparently *awamori* was introduced from Thailand*2, even before the beginning, in the first place.

ラオロンていうやつらしいんだけど。
Rao ron te iuyatsu rashīndakedo.

They call is *lao-ron*, apparently.

このまえタイ行ったときに、向こうで知り合ったゴーチャンって人に教えてもらったのが、ラオロンじゃなくて、ラオカオってやつだったんだけど。それもやっぱり米の焼酎だったんだけど。ラオカオ。
Kono mae tai itta toki ni, mukō de shiriatta gōchan tte hito ni oshiete moratta no ga, raoron janakute, raokao tte yatsu dattandakedo. Sore mo yappari kome no shōchū dattandakedo. Raokao.

When I went to Thailand a while ago, I made an acquaintance with someone named Go-chan and they told me about not *lao-ron* but *lao khao*. That was also a *shochu* made from rice. *Lao khao*.

15:58 あータイ行きたいなあ。
Ā tai ikitainā.

Man, I wanna go to Thailand.

ラオカオ本当は国外に持ち出しちゃいけないらしいんですけどラオカオ、
Raokao, hontōwa kokugai ni mochidashicha ikenai rashīndesukedo raokao,

You're not really allowed to take *lao khao* out of the country, but

うちにあるんですよ。今度紹介しますよ。
Uchi ni arundesuyo. Kondo shōkai shimasuyo.

I have some here at home. I'll introduce it next time.

16:40 あー、泡盛だと思ったら、芋焼酎飲んでたこと忘れてた。
Ā, awamori dato omottara, imojōchū nondetakoto wasureteta.

Oh, I thought this was *awamori*,
I forgot I was drinking *imojochu*.

やっぱわたしは泡盛が好きだな！
Yappa watashi wa awamori ga sukidana!

I guess I really love *awamori*!

芋焼酎も好きだな。
Imojōchū mo sukidana.

I love *imojochu* too.

どれも好き。
Dore mo suki.

I love them both.

The cells of your human body open one by one and activate.

17:53 話してるとキリないですね。宮古島がなんで琉球王国に支配されたのかとか、宮古島のカレー粉の話もしたいし、宮古島ってそばにカレー粉入れるんですよ。すごくないですか。
Hanashi teruto kiri naidesune. Miyakojima ga nande ryūkyū ōkoku ni shihai saretanoka toka, miyakojima no karē-ko no hanashi mo shitaishi, miyakojima tte soba ni karē-ko irerundesuyo. Sugoku naidesuka.

There's no end to talking about this stuff.
I want to tell you about why Miyako-jima was ruled by the Ryukyu Kingdom and about the curry powder in Miyako-jima, and how they put curry powder in their *soba* noodles in Miyako-jima.
Isn't that wild?

Your cells begin to close up a little at a time.

18:28 ちょっと、また今度でいいですか。
Chotto, matakondode īdesuka.

But may I share those with you next time?

Finally, a little more.

18:59	昆布あるじゃないですか。昆布。 Konbu aru janaidesu ka. Konbu.	You know *kombu*? *Kombu* seaweed?
	日本料理に欠かせないやつ。あれって北海道でとれるんだよ。 Nihon-ryōri ni kakasenaiyatsu. Arette hokkaidōde torerundayo.	An essential ingredient in Japanese cooking. It's found in Hokkaido.
	沖縄ではとれないんですよ。でもね、昆布って沖縄料理でめちゃめちゃ使うんですよ。ダシが効いてるんですよ！ Okinawade wa torenaindesuyo. Demone, konbu tte okinawaryōri de mechamecha tsukaundesuyo. Dashi ga kiiterundesuyo!	You can't find it in Okinawa. But they use a ton of *kombu* in Okinawan cooking. They use a lot of *dashi*!
	昆布ロードっていうのがあってね、北海道からはるばる来て、からの琉球にも入ってきたんですよ。 Konbu rōdo tte iuno ga attene, hokkaidō kara harubaru kite, karano ryūkyū nimo haitte kitandesuyo.	There was such a thing as the Kombu Road, that went from Hokkaido all the way down to Ryukyu.
19:42	えっとね、中国とか朝鮮半島とか東南アジアとか日本とかが繋がって、琉球を中継して、 Etto ne, chūgoku toka chōsenhantō toka tōnan-ajia toka nihon toka ga tsunagatte, ryūkyū wo chūkei shite,	Um, and, China and the Korean Peninsula and southeast Asia and Japan were all connected, through Ryukyu.
	船はドンドコドンドコ。 Fune wa dondokodondoko.	All the ships came, wave after wave.
	ハブだったんですよ。 Habu dattandesuyo.	It was a hub.
20:36	でもさ、いまだってそうであってもいいよね。 Demosā, imadatte sōdeattemo īyone.	But you know, why can't it still be like that now?

A long short silence, and then using the power of the alcohol that courses through, a final word.

21:10	今度ラオカオいっしょに飲みましょうよ、家族のみなさん。 Kondo raokao issho ni nomimasho yo, kazoku no minasan.	Let's drink *lao khao* together next time, everyone, my family.

Notes

*1 Korai (Goryeo) roof tiles, thought to be made in the Korean peninsula between the 13th and 14th Century, were excavated from the Urasoe Castle and Shuri Castle ruins. These are thought to be the oldest roof tiles in Okinawa. Later, Yamato style tiles, Ming Dynasty style tiles, both created through distinctly different techniques appeared, and in the 17th Century, what has come to be known as Ryukyu red tiles were developed.

*2 There are four major theories as to how liquors brewed in mainland China and southeast Asia made their way to different regions in Japan, but the leading theory emerging from research for this piece suggests the path from Indochina to Ryukyu.

注釈

*1 浦添城跡や首里城跡から13世紀〜14世紀に造られたとみられる、朝鮮半島をルーツとする高麗瓦が出土。これが沖縄最古の瓦と考えられる。その後、大和系瓦、明朝系瓦と異なる技術を用いた瓦が登場し、17世紀初め頃に現在でも使われる赤瓦が成立したものと考えられる。

*2 中国大陸や東南アジアで製造されていた蒸留酒がどのように現在の日本地域に伝来したかについては、大きく4つの説があるが、この作品ならびにリサーチでは、比較的有力とされているインドシナ半島から琉球経路説を採用している。