



HACHIOJI HIGASHI POST

Special Edition

March 2025

Tama Zoological Park makes you excited

Tama Zoological Park has a unique system for taking a closer look at the animals. It is the Lion Bus. The Lion Bus is one of the main attractions there. The bus travels through the grounds where the lions are kept. By using the bus, visitors get to see lions up close. For example, you can observe them lying down or eating meat right in front of you.

Juro Hayashi, the proponent of the Lion Bus, is the head of the Tama Zoological Park Management Office. Mr. Hayashi traveled to Africa to refill the animal population at Ueno Zoo after World War II, and while collecting animals, he also researched the ecology and characteristics of African animals. Then, he came up with the idea of the Lion Bus so that passengers could see lions from inside the bus as close to the wild as they could be. In those days, the lion bus' shape was unconventional, and it was criticized not only by Japan but also by people overseas. Although he faced criticism from those around him, Hayashi stuck to his beliefs. And finally, on May 16,



You can see lions from inside of the bus YURA SHIBATA PHOTO

1964, the Lion Garden opened and the world's first bus-based lion safari-style viewing, the Lion Bus, began. This was the world's first project that not only kept the lions in captivity on a large site but also used a special bus that drove around the site to give the audience a closer look at their environment.

Is the Lion Bus safe when passengers watch the lions on it? Yes! In fact, it has some special components to protect them. One of these is the thick windows. The

windows are 8 mm thick and have two layers, so they do not break easily. The thin glass part and headlights are covered with an iron grate. However, even with these ingenuities, would it not be dangerous if the bus broke down in the lion park? A member of staff working on the Lion Bus said that it is safe, because there is a door at the back side of this bus which can connect to another bus for rescue and passengers can get on it immediately. There is also a hook which can be

Important Notes

To board the bus, one must buy a ticket and be at the boarding area 10 minutes before departure time. Tickets will close as soon as they are sold out.

Prices

Ages 0-2: free
Ages 3-J.H.S., 65+: ¥150
Ages H.S.-64: ¥500

Operating Hours

10:00-16:00

attached at the front side of the bus if the bus breaks down, and the staff can pull the bus to a safe area by using this hook. The staff has emergency training every year without fail not only to confirm the procedure of rescue but also to improve their preparedness of safe operation.

The Lion Bus invites you to the thrilling adventure and beautiful world of lions.

.....
By Ran Endo, Sayuri Kawai,
Yura Shibata

Devilish animals have a special purpose

There are two small devils at Tama Zoological Park. These animals are called Tasmanian devils, and they are raised just here in Japan.

The Tasmanian devil is a marsupial that originates from Tasmania in Australia. Their bodies are black and there are white lines on their chest and waist. The female has her own bag in her belly to grow her young. Since they are nocturnal, they search for food with their keen sense of smell. Then they eat wallabies,

wombats, and so on using their strong teeth and chins. They eat any animal even if it is big and has died, so they are "cleaners," so to speak, in the ecosystem.

The number of wild Tasmanian devils decreased by around 2000 because of oncological diseases. The government of Tasmania set up a protection program around the world to rear Tasmanian devils that are disease-free. As part of this activity, Tama Zoological Park began to breed and display Tas-



Twin Tasmania Devils Papiti (left) and Wayti RINKA HASEGAWA PHOTO

manian devils in 2016. Tasmanian devils are special animals for Tama Zoological Park.

Open: 9:30-17:00

Closed: Wednesday

Address: 〒191-0042
7-1-1 Hodokubo, Hino-city,
Tokyo

.....
By Rinka Hasegawa

NEIGHBORHOOD

Sanwa is the best supermarket for Hachioji Higashi

Sanwa is a supermarket less than 2 minutes away from school on foot. It sells many kinds of food, such as snacks, *bento* (Japanese lunch box), and a wide variety of bread. Every weekend, at lunchtime, at least one small group of Hachioji Higashi students can be seen in the bread/snacks/*bento* corner, wondering what to buy. Higashi students have been supported and helped by this supermarket whenever they needed to buy lunch or something else for 35 years since it was built. It is also one of the school's most loved establishments. It was introduced to the first-year students on a large

projector in the school gym right after they entered this school. Higashi's male choir club, "Masurao" even made a parody of Sanwa. In a questionnaire, one student says, "I really respect the people working in the store who always talk to me with a smile, even when a lot of Higashi students come. I will keep buying delicious lunches there."

The Hachioji Higashi Post spoke to Mayumi Yoshizawa, the business manager. She works as a deputy store manager who usually takes on the leadership of the store and gives instructions to other employees. However, even business managers and store managers in this store do hard work, such as stocking items. By working efficiently with a small number of staff, they can keep labor costs down. So, she carefully considers the amount of work to be done in a day and gives instructions to employees, and even if there are only a few staff, she does her best.

Other efforts in this store include improving product placement. Some products are popular with customers and are likely to sell well. These are displayed in large numbers or in piles in the



Sanwa, a supermarket near Hachioji Higashi School. SHOKEI U PHOTO



Mayumi Yoshizawa
SHIORI ASO PHOTO



Signboard of oranges made by Yoshizawa SHIORI ASO PHOTO

store. One thing she values is home-cooked meals. So, she has added menus that use seasonal ingredients to the sales area, and she has made her own attractive signboards to help promote food education as shown in Picture 3. By doing so, they add value to the product. She also said, "It is important to set goals and dreams and to think about how to approach

them." Currently, many people are suffering from high grocery prices, but Sanwa is trying to find ways to offer inexpensive products and Higashi students are supported by them. Thanks to these various company efforts and ideas, Sanwa is loved by everyone, including Higashi students.

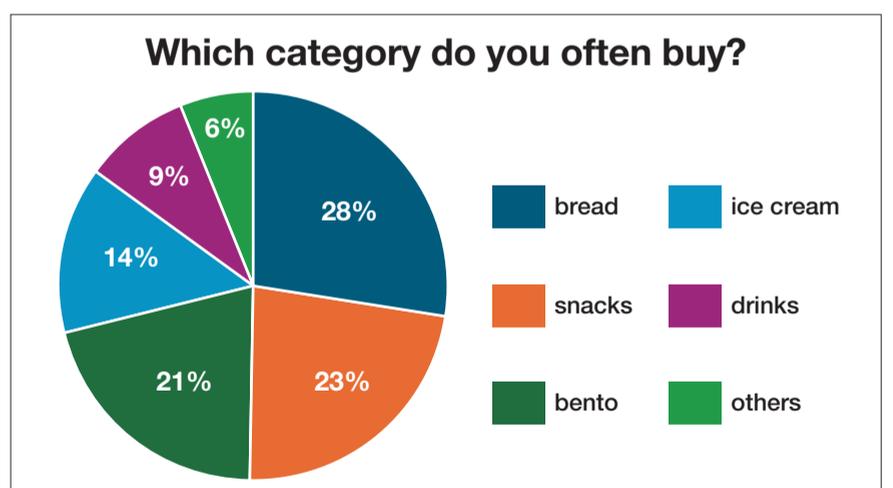
By Shokei U and Shiori Aso

Sanwa in the eyes of the students

This winter, the writers conducted a questionnaire online for Higashi students. 144 first-year and second-year students answered this questionnaire. One of the questions is: "Which category do you often buy?" According to the result, as shown in graph, bread sells the most, and snacks comes second, and then *bento* comes third. Ice cream and drinks also sell well.

Bread got 77 votes. The attraction of bread at the store is its variety. Sanwa has many dif-

ferent kinds of bread, such as a sweet one with whipped cream and a fried one with curry inside. Higashi's students have their own favorite. In second place is snacks, with 63 votes, which is also popular because of its wide range and reasonable price. Some students enjoy sharing the chocolate or cookies they buy there with their friends, and these experiences become their precious memories. *Bento* came in the third place with 58 votes. Actually, some of them are care-



fully cooked to be delicious and healthy by the store's staff at the store. Sanwa mirrors the joy of spring for Higashi students.

The students say, "Thank you for always supporting me! I'm

helped a lot by the reasonable price." "Sanwa is a must for Higashi. Thank you for your continued support."

By Miyu Sakata

FOOD

How unique is this? It is called *odorigui*!

Although *odorigui*, the practice of eating live seafood, originates from Japan, it is not a common dining style for most Japanese people.

In ancient Japan, nature worship was deeply rooted in everyday life. Eating live fish or shellfish was considered a ritualistic act, symbolizing the direct acceptance of nature's blessings.

During the Edo period, from the 17th to 19th century, advancements in fishing techniques and the rise of street food stalls brought fresh seafood closer to people. Among these, the concept of eating seafood "alive" was introduced as a form of entertainment.



From the Meiji period onward, *odorigui* gained popularity as a unique experience in tourist destinations. It attracted the attention of foreign visitors, show-

casing the freshness of Japanese seafood.

Today, famous examples of *odorigui* include the practice of eating *shirouo* (ice goby)



Left: The moment of eating a live squid TOMO NAKAHATA PHOTO

Above: Squid Tentacles TOMOKAZU SOEDA PHOTO

in Okayama and Fukuoka prefectures.

.....
By Tomokazu Soeda, Tomo Nakahata, Keiyo Yanagido

An impactful eating, *odorigui*

We visited a restaurant called Ika Center Shinjuku Main Branch. At Ika Center, customers can enjoy rare experiences such as eating live squid or prawns, as well as popular dishes like squid rings and assorted sashimi platters. On some days, guests can even catch live squid from the restaurant's tank and have it prepared on the spot.

As we mentioned before, *odorigui* is unfamiliar to us. However, it is one Japanese unique way of eating, so we asked some questions to Taiga Kobayashi in Ika Center.

Why did you choose this job?

"I wanted to touch live fish directly. I have loved fish since my childhood. My passion for serving blessings of the sea drove me to start working!"

About strict hygiene control

"*Odorigui* gets attention from the impact of its visuals. However, nothing is as important as paying attention to hygiene control.

Washing with clean water, careful examination, using blue light and cutting correctly are all important as carrying out these procedures can prevent the risk of Anisakis and Vibrio."

The attractive texture of *odorigui*

"You can enjoy the chewy texture. The unique chewy texture that comes from its freshness is a key point of *odorigui*."

The way of eating and enjoying *odorigui*

"First, you watch the squid. After that, you eat. First, you eat it without anything, then, enjoy it with salt, sauce, lemon, wasabi, or ginger. This is the typical way how *odorigui* is served."

About foreign customers

"About 4 to 5 pairs of foreigners visit a day. Many of them find the shop through YouTube or TikTok. Especially, many tourists come to the shop with their family."



Store interior of Ika Center TOMOKAZU SOEDA PHOTO

Interest for unique technology in Japan

"Many foreign countries have strict sanitary controls, so it is almost impossible to carry live seafood. Therefore, many people are interested in the technology of carrying live fish to tables directly."

The most rewarding moment for Kobayashi

"I think it is interesting for me to see the different reactions of the customers when they look at the dishes. Also, my happiest moment is when they finally smile."

To share the joy of eating live seafood

"We have the customers share pictures and videos of their *odorigui* experiences with other peo-



Taiga Kobayashi TOMO NAKAHATA PHOTO

ple. Also, we create many different ways of serving the dishes to encourage people who feel that live *odorigui* is scary to have an interest in trying it.

One word we would use to describe *odorigui* is Impactful!"

Odorigui's Novelty

"*Odorigui* is often seen as unique both in Japan and abroad. Today, you have begun to understand more about why that is. Why not try it?"

.....
By Tomokazu Soeda, Tomo Nakahata, Keiyo Yanagido

HACHIOJI HIGASHI POST

Hachioji Higashi Post was created and published in cooperation with The Japan Times, Ltd by a group of 18 first-year senior high school students at Hachioji Higashi Senior High School in Hachioji, Tokyo.

Publisher: Seiichi Sato, Principal, Hachioji Higashi Senior High School

Project Supervisors: Mayuko Shimoyama, Manami Hattori, Regina Angelique V. Reyes, Sophia Harris, Matty Xander (Hachioji Higashi Senior High School)

Project Coordinator: The Japan Times Publishing

Contributing Editors: The Japan Times Publishing

Editor-in-chief: Miyu Sakata

Editors: Rinka Hasegawa, Tomokazu Soeda, Rui Saito, Satsuki Tsuda

Staff Writers: Ran Endo, Sayuri Kawai, Yura Shibata, Shokei U, Shiori Aso, Tomo Nakahata, Keiyo Yanagido, Hayato Eguchi, Akira Murakami, Chisa Kishinami, Hana Yanagisawa

Contact: 68-1 Takakura-machi, Hachioji-shi, Tokyo 〒192-8568

Website: <https://www.metro.ed.jp/hachiojihigashi-h/>

JAPAN AND OVERSEAS / ART

Giving University of Tokyo grammar questions

It is said that Japanese people are not good at speaking English compared to people from other countries. However, in terms of English grammar ability, what are the differences between native English speakers, non-native English speakers and Japanese? About 30 Hachioji Higashi High School students (Group A from this point on), in Asakusa, Tokyo, about 20 native English speakers (Group B from this point on) and about 10 non-native English speakers (Group C from this point on) answered 5 English questions and were asked to rearrange sentences from the University of Tokyo.

Table 1 shows the results.

These results show that native English speakers (Group B) rarely make mistakes with an average of 97.3%. On the other hand, the average percentage of correct answers for non-native English speakers (Group C), and Hachioji Higashi High School students (Group A) is not much different. These results suggest that Japanese people have as much knowledge of English grammar as foreigners

Question: Rearrange the word in ().

Q1: I can't get into my room. I was (enough, stupid, to) lock myself out.

Q2: Let's not use any of these pictures for the poster. They (him, make, look) a lot older than he really is.

Q3: No one has any idea why (as, behaves, he, does, John).

Q4: You're not making any sense (is, it, that, what) you want?

Q5: Personal information (fuel, is, powers, that, the) online social network.

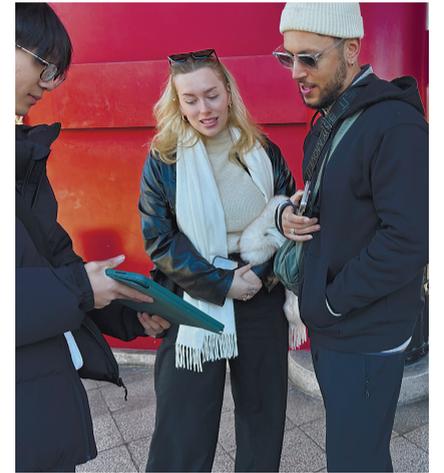
(Q4 → Fiscal Year 2000, Q3, Q5 → FY2003, Q1, Q2 → FY2004)

Table 1: Correct answer rate

	Q1	Q2	Q3	Q4	Q5	Average
Group A	92.0%	88.0%	80.8%	76.9%	44.0%	76.3%
Group B	100.0%	100.0%	100.0%	95.4%	90.9%	97.3%
Group C	87.5%	100.0%	62.5%	62.5%	75.0%	77.5%

who do not have English as their official language. One question then arises: Why can't Japanese people talk with foreign people well? One of the theories for this is the Japanese environment. In modern times, papers written in English can be easily translated. Also, if you use smartphones, you can easily speak English even

without grammar knowledge. In the Japanese entrance exam, you don't need much ability to speak English. This environment has led to our lack of English conversation skills. Today many foreign people visit Japan for various reasons. If you are asked the way to the place that visitors want to go to, can you answer correctly? If you become a



A scene in Asakusa where a foreigner is solving the problems.

AKIRA MURAKAMI PHOTO

colleague with a foreigner, can you speak well? English is one of the most important skills to live in the world and will become even more indispensable in the future.

Reference:

<https://web.quizknock.com/todai-eigo>
Bunpo mondai nara tokeru?

Todai-nyushi no eigo ni tyosen!

(Can you solve grammar problems? Challenge the English questions for the University of Tokyo entrance exam!)

By Saito Rui, Eguchi Hayato,
Akira Murakami

Replica foods give you a special experience

It looks delicious but people can't eat it! Look at the two pictures. Both look like delicious choux creams, right? Actually, one of them is fake! The one on the right is replica food. Replica foods are realistic models of food that are found in restaurants and shops in Japan. These are made from materials like plastic resin. These are designed to look real. They help customers decide what food looks like before ordering, especially in restaurants. Replica foods are common in Japan. They are not only useful but also a popular souvenir for tourists. Over the years, the designs have become more detailed and lifelike, attracting visitors from around the world. Food samples are important part of Japanese dining culture and tourism.

What do you think about food replica?

Replica food is part of the Japanese unique culture and it's hard



Real choux cream and replica food SATSUKI TSUDA PHOTO

to find them in Europe. So, Hachioji Higashi Post had an interview with a foreign tourist about replica food. The Post asked him the reason why he decided to buy this. He answered, "Because it's typically in Japan. It's very well done, so I wanted to bring them back home." The Post also asked him about what he thinks of replica food. He said, "I think it's very well made, it's appetizing and it makes me want to eat something. A lot of them left an impression." Also, the Post visited replica foods



shop, Ganso Shokuhin Sample-ya in Kappabashi and had an interview with the manager of the shop, Kaori Sato. The Post asked her how many foreign tourists come to the shop and what they buy. she said, "Foreign tourists account for 40 percent of the total number of customers. The sushi magnet, which is replica food, is popular." The Post also asked about her most impressive replica food. She showed one replica food. This is her most impactful replica food. Melon soda

flows down from a faucet. That is unique. Replica foods can be expressive and artistic like this.

Replica foods are evolving. You can enjoy replica food in various ways now. For example, you can make replica foods which are made from wax by yourselves at the shop. Why don't you try it? Also, you can buy them in various places, so why don't you bring them back home when you visit Japan?

By Satsuki Tsuda, Chisa Kishinami, Hana Yanagisawa



The food replica which Sato showed to the post SATSUKI TSUDA PHOTO