窓摩の置てこれの一言

古くから「漁師のまち」である志摩市。船で沖へと仕事に出て、船 上で慌ただしい一日を過ごす。そんな男たちの多いまちです。彼ら はもちろん、食事も船の上。この「てこね寿司」は、漁師の知恵によっ て、船上のご飯として生まれたといわれています。

"忙しい仕事の合間、獲れた魚にいちいち醤油を付けながら食べる のは面倒。まとめて醤油に浸けてしまおう。ご飯には、日持ちをするよう に酢を。それらを混ぜてしまえば、美味しい即席寿司ができるのでは?"

こうして魚、ご飯、醤油を手でこねて食べるスタイルの「てこね寿 司」が生まれ、やがてそのような寿司のことを皆、「てこね」と称する

ようになった…。そんな歴史ある料理、「志摩のてこね寿司」。現在 では志摩市の郷土料理として、家庭での祝い事、またお客さんをも てなす料理として、愛され続けています。

昔から地域によって材料や作り方など様々で、今でもその地域性 や特色が活かされた色とりどりのてこね寿司があり、見る楽しみ、食 べる楽しみがあります。

このパンフレットには、志摩市内選りすぐり20軒の飲食店が大集 合。古くから伝わる郷土料理の様々な味わいを巡る楽しさを、ぜひご

What is Tekone Sushi?

The authentic local cuisine of Shima originated in Miketsu-kuni. Miketsu-kuni is the area from which local seafood such as abalone and natural salt was offered to the Imperial court of Japan in ancient times. Shima refers to the area which forms the southern part of Mie prefecture.

The origin of the cuisine is said to go back to the days when local fishermen at sea on their fishing boats prepared fish for themselves, and mixed it with steamed rice. Tekone-zushi' has now become a major local dish with which to entertain visitors.

There is an enormous variety of tastes and flavors to be found in the food available at local restaurants. We do hope that you will take the time to discover the culinary delights that they have to offer.

Shima-city has long been known as the `ryoshi-no-machi,' a village of

In the old days, the men went to sea and spent long hectic days working with the nets and fishing; and, even today, there are many such men living in this city. As we can imagine they eat their meals at sea, and it is said that the unique 'tekone-zushi' was created by them to facilitate eating while on the water.

This story was told to us by a local fisherman:

"We're incredibly busy, even between jobs. And, it's always so troublesome to eat sashimi piece by piece, dipping each mouthful

in soy sauce before we eat it. What could we do? Well, we thought about soaking the fish in the soy sauce first. But then, we also thought about mixing it with the rice. Wait a minute! It shouldn't just be rice, but rather vinegared rice. That would be much better. It would keep longer. Then, we could make instant sushi!" So, that's how 'tekone-zushi' was invented.

It was a type of sushi, in which fish, rice and soy sauce is mixed by hands. People soon began to refer to this kind of sushi as 'tekone.' With such a story behind it, Shima-no-tekone-zushi has become a local favorite and is always served at special occasions, such as memorable family events or when entertaining guests.

The recipes for tekone-zushi and its ingredients vary region by region. With such a variety available, it is part of our enjoyment of life to sayor each local recipe.

In this brochure, 20 restaurants in Shima-city have been chosen and selectively listed. We hope that you will plan a gourmet tour and visit them and enjoy tasting our traditional local cuisine with its unique taste and flavors.

Honma ni Umai de! (It's really tasty!) Ippen tabete mi! (Why not try once?)

●^{発行} 志摩市商工会

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※営業時間、料金などは2015年12月現在の情報です



スマホでも見られます!

左記QRコードから 志摩市商工会HPへ

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