



MISATO VIEW

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Nov. 2025 - Jan. 2026

Traditional festival “Obisha” will be held in Misato

“Obi-sha” is a ritual where participants shoot arrows at targets using bows called ‘busha’ (walking archery) or “bisha” (preparatory archery), which are also the etymological origins of the term, to divine the year’s harvest. Some districts within the city create snakes, while others shoot arrows at targets, all praying for “abundant harvests,” “family safety,” “good health,” and “warding off misfortune and bringing good luck. These rituals are known by names such as “Snake Festival” and “Arare Festival”.

1. Obisha in Ohiroto Date: January 10th in every year Venue: Ohiroto Katori-jinja Shrine)



Praying for abundant harvest and freedom from illness and disaster, children also participate because raising and growing children is consider the best way to ensure the village’s prosperity. After crafting a snake from rice straws and reciting payers, the snake is removed from the *trii* gate and carried by the children as they circle the shrine hall.

2. Snake Festival in Hikoito

- Date: January 8th (Creation of snakes), January 13th (Spring Festival) in every year
- Venue: Hikoito Benten-sha Shrine • Hikoito Nyotai-jinja Shrine



Male Snake (Hikoito Benten-sha Shrine)



Female Snake (Street tree)



Head to Hikoito Nyotai-jinja Shrine from Hikoito community center



Shooting arrows at “ONI” target (Hikoito Nyotai-jinja Shrine)

The Snake Festival in Hikoito is an example of an Obisha ritual that incorporates both the creation of snakes and the ritual of shooting arrows at a target. Every year on January 8th, two snakes, one male and one female, are created. It is said that if the snakes maintain their shape for a long time, it will be a year of bountiful harvest; if they collapse in a short time, it will be a year of poor harvest. At the annual “Spring Festival” on January 13th, a target painted with ONI (demon)’s face and arrows are made, and Ujiko (parishioners) perform a ritual of shooting the target, praying for a bountiful harvest of five grains.

■ **Inquiries:** Lifelong Learning Section, Lifelong, Learning Division **Phone:** 048-930-7759 **Fax:** 048-953-1160

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Introducing New Year's/ Traditional Cuisine around the World

Thanks for corporation with learners from Japanese Language Class organized by Misato International Association, we would like to introduce New Year's and traditional cuisine, and traditional customs from three countries.

Bangladesh

The Cultural Food and Clothing of Bangladeshi New Year

1. Cultural food of Bangladeshi New Year



<Panta Eilish>

Name of the dish: Panta Eilish (পান্তা ইলিশ)

Recipe:

Cook rice normally or use leftover rice. Let it cool down for 2-3 hours if it is newly cooked. After that, soak the rice with two or more cups of water, making sure there's an inch of water above the rice. Let it ferment for 4-5 hours. The rice will then be ready to eat.

Coat the fish pieces in turmeric and salt. In a skillet, heat mustard oil over medium-high heat until it starts to smoke. Add the fish pieces carefully and fry until they're crispy and golden brown. Add the onion slices and green chilies to the oil and cook a few more minutes until the onion slices are transparent.

Now, you can serve the rice and fish in a single or separate bowls. Other toppings such as green chilies can be added.

Ingredients:

- Rice - 1 cup, cooked
- Water - 2 cups
- Hilsha Steaks - 5-6 pieces
- Turmeric - 1/2 tbsp.
- Salt - 1 tbsp., as needed
- Mustard Oil - 2 tbsps.
- Onions - 1/2 cup, sliced
- Fresh Green Chilies - 3-4



<Pohela Boishakh celebration (Bengali New Year)>

2. Bangladeshi New Year

The Bangladeshi New Year is called "Pohela Boishakh(পহেলা বৈশাখ)". Pohela means first and Boishakh is the name of the first month of Bengali year. Bangladeshi New Year is filled with rich cultural practices.

On the first day of New Year, Bengali people usually wear red and white clothing. The red symbolizes love and passion while the white represents peace and purity. The red and white resembles new beginnings, purity, and good fortune. We celebrate the day with dancing and singing functions.

On this day, Bangladeshi people prepare a dish called "Panta Eilish (পান্তা ইলিশ)", which is fermented rice with fried hilsha fish with various other toppings. The dish is rather simple and plain. Because it is supposed to be food that everyone can afford and share with family no matter their status. The history of Panta Eilish ties back to the Bangladeshi laborers and farmers in rural areas who mainly relied on affordable dishes similar to this.

(Article and image source: provided by Ms. Maria Rafin Nur)

Nigeria



<Pounded Yam and Egusi Soup>

Nigerian Traditional Dish and Clothing

Name of Dish: Pounded Yam and Egusi Soup

The dish is called pounded yam and egusi soup. It's a famous traditional food in Nigeria eaten at home and also served at events. It is best eaten by hand and of course you can use cutlery too.

[Egusi Soup (Nigerian Melon Seed Soup)]

Cook meat with seasoning until tender.

Mix egusi (melon seed) with a pinch of salt and water to make paste.

Fry the egusi paste with palm oil until it forms soft lumps.

Add meat stock, seasoning, dry fish, cow skin (kpomo) and beef or goat, stock fish, and simmer with fried egusi.

Add vegetables (like spinach or bitter leaf) and cook for a few more minutes.

[Pounded Yam]

- Using yam tuber:

Boil yam till soft. Pound until smooth and stretchy.

- Using yam flour (instant):

Boil water, stir in yam flour gradually, mix until smooth and stretchy.

Serve pounded yam with Egusi Soup. Enjoy warm!



<Clothing representing the country of Nigeria>

There are more than 200 kinds of traditional dishes in Nigeria. Although it is difficult for me to choose one as we have various tribes with their own customs and ethnic clothing inherited from their traditions, I have selected a common dish and clothing representing the country of Nigeria for this time. Thank you for giving me this opportunity.
(Article and image source: Provided by Ms. Irene Abu)



<"My family's New Year dishes">

Vietnam

Vietnamese Lunar New Year's Traditional Cuisine

I'm from Vietnam and currently living in Misato City. I would like to introduce our traditional food '**Banh chung** (Bánh chưng)', which is indispensable for Vietnamese Lunar New Year 'Tet'.

Banh chung is a square shaped rice cake made of layered glutinous rice, mung beans, cooked pork, and wrapped with a Vietnam specialty 'Dong leaf', and boiled in a plenty of water for more than 10

hours. This square shape symbolizes the "Lunar New Year 'Tet' of the earth of Vietnam" and represents gratefulness to the nature and family ties.

This rice cake has an old legend. Once upon a time, there was a king called Hung King; he let his sons to think ideas for New Year's gifts. His youngest son, Prince Lang Lieu, created this rice cake using ordinary food materials in daily life with his warmest heart. It is said that people acknowledged his simplicity and honest mind and that because of this people chose him to be the next king. Since then, Banh chung has been familiar with people as symbols of 'Gratefulness', 'Honest', and 'Family gathering'.

During 'Tet' (Lunar New Year) in this year, I participated in the festival of Tet for Vietnamese residents in Japan held in Saitama City with my family and entered in 'the Banh chung making contest'. Luckily, our team brilliantly won the second prize.

I am glad to have this opportunity to feel the atmosphere of my hometown Vietnamese's Tet and experience the traditional culture while staying in Japan. If you have a chance to eat Banh chung, please try to taste it. I'm sure that you will feel Vietnamese's hear-warming mind and the depth of the culture coming from the simple taste.

(Article and image source: Provided by Mr. Vu Duc Cuong.)



<"The second prize in the Banh chung contest">

BULLETIN BOARD

From November 2025 to January 2026



◇ Event Information

① Industrial FESTA

Industrial FESTA will let you enjoy both the Commerce and Industry Festival and the Agriculture Festival. It is packed with a lot of events and sales of local products. It is a fun opportunity to learn about the city's commerce, industry and agriculture. Let's have a fun time and we look forward to seeing all of you soon!!

*Road will be closed to traffic from the intersection of Misato City Hall to *Kinrosha Taiikukan* during the festival.

■ Date and Time:

- Sat, November 15th, 2025 10:00 a.m. - 4:00 p.m.
- Sun, November 16th, 2025 10:00 a.m. - 3:00 p.m.

■ Venue:

Citizens Square of Misato City Hall (south parking space), *Kinrosha Taiikukan* (Gymnasium for Working Citizens), *Seishonen Home* (Youth Center) and etc.

■ Inquires:

- Commerce and Industry Festival ⇒

[*Misato-shi Shokokai* (Misato City Society of Commerce and Industry)]

Phone: 048-952-1231 URL: <https://www.3310.biz/>

[Commerce, Industry and Tourism Division] Phone: 048-930-7721

- Agriculture Festival ⇒

[Agriculture Promotion Division]

Phone: 048-930-7722

URL: <https://www.city.misato.lg.jp/soshiki/chiikishinko/nogyoshinko/nogyoinfo/9735.html>

*Please see the website below for updated information.



② Nidori Park Illumination Light-Up

45,000 light bulbs will be lit up with vice countdown.

■ **Date and Time:** Tuesday, November 25th, 2025 at 5:00 p.m.

■ **Venue:** Nidori Park (in front of Misato-chuo Station)

■ **Light-up period:** November 25th, 2025 - February 27th, 2026

■ **Inquiries:** Flowers and Greenery Section, Parks and Greenery Division

Phone: 048-930-7745

◇ The Year-end and New Year 'Trash and Recyclable Wastes Collection'

As the Year-end and New Year Holidays approach, quantity of trashes tends to be increased. (We ask for your cooperation in the systematic disposing of garbage.) Use designated waste collection sites cleanly and take your waste out by 8:00 a.m. on the waste collection day.

See Misato City official website or *Koho Misato* (official newsletter) November Issue regarding the waste collection schedule (of the last days in this year and first days in next year) in your areas.

URL: https://www.city.misato.lg.jp/kurashi_tetsuzuki/gomi_recycle/8911.html

■ **Inquiries:** Clean Environment Section, Environmental Sustainability Division Phone: 048-930-7718



◇ Information on the Year-end and New Year service of Resident Affairs Division

About Notification of Family Register such as registration of birth or marriage during the closing period. The guard office at the City Hall accepts your notification for 24 hours a day. The document will be processed on Monday, January 6, 2026. Please note that you may be come to City Hall to make collection if your documents are found incomplete.

■ **Inquiries:** Resident Affairs Division:

Family Registration Section Phone: 048-930-7700

Residents Registration Section Phone: 048-930-7701

●Bulletin board for all readers●

This is a place for you to post your messages. However, any commercial, political, religious or employment-related matters are not allowed. Please make use of this board.

●Issued by●

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●MISATO VIEW Distribution●

MISATO VIEW is available at public facilities in Misato City. It is also released to the public on Misato City official website (English site).

Please check the latest information through the website.

Access the URL or scan the 2D Barcode:

<https://www.city.misato.lg.jp/soshiki/chiikishinko/shiminkatsudoshien/2/index.html>

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The next MISATO VIEW will be issued in February 2026.