

VIVA! ひめじ English

December 2024, Vol.91

The Newsletter for Foreign Residents in Himeji

New Banknotes Have Been Issued

For The First Time In 20 Years! . . . P1

Are You Using Your My Number Card

as a Health Insurance Card? . . . P2

Experience the Subculture in Himeji☆ . . . P3

Making Himeji Style Oden . . . P4

Himeji Cultural and International Exchange Foundation
– newsletter editing volunteers

New Banknotes Have Been Issued For The First Time In 20 Years!

The ten thousand yen, five thousand yen, and one thousand yen banknotes were redesigned on July 3rd, 2024. The numbers are printed in a large format on the new banknotes so that everyone can understand them more easily. Additionally, new technologies to prevent counterfeiting such as “3D holograms” are used on the new banknotes. How about you see these changes for yourself by holding the new banknotes up to the light or tilting them?

People who were chosen as the portraits on the new bank notes



10,000 yen

SHIBUSAWA Eiichi

A businessman who founded the first bank in Japan. He was involved in founding and running about five hundred companies in his life time.



5,000 yen

TSUDA Umeko

The founder of the current Tsuda University. She was the first Japanese woman to study abroad.



1,000 yen

KITAZATO Shibasaburo

A bacteriologist who was the first to develop methods to prevent and cure tetanus.

Be aware of fraud related to new banknotes.

Fraud related to the introduction of the new banknotes is increasing. For example, someone might try and tell you “You have to exchange the old banknotes because they can no longer be used” or “Since the new banknotes you have are fake, they have to be surrendered”. You can use the old banknotes even after new banknotes have been issued. Banks and government agencies will never ask to the exchange the banknotes. Please be aware of that and do not get deceived by fraud.

Call the customer center or police if you suspect suspicious activity.

☆Consumer Hotline Tel: 188

☆Police consultation helpline Tel: #9110 (Make sure to press the #)



Are You Using Your My Number Card as a Health Insurance Card?

A “My Number Health Insurance Card” is a My Number card registered for use as a health insurance card. Using your My Number card as a health insurance card provides the following benefits:



1. At hospitals and clinics, you can check in automatically using facial recognition.



2. Medical records and prescription history are saved on your My Number card, making it easier to share information even at a new hospital or pharmacy.



3. When paying high medical costs, you won't need to cover expenses that exceed the monthly limit.

4. You can view the results of health checkups and information about prescribed medications through the “Myna Portal” website.
5. By using “Myna Portal” with e-TAX, you can submit applications for tax deductions on medical expenses more easily.
6. You can continue using your health insurance card without having to reissue it after changing jobs or moving.

How to Register Your My Number Card as a Health Insurance Card:

You can register at the City Hall first-floor lobby, Seven Bank ATMs, and some hospitals and pharmacies. You can also register from home using a smartphone, or with a computer and card reader. In all cases, you'll need your My Number card and the four-digit PIN you set when the card was issued.

No More New Health Insurance Cards Will Be Issued!

Starting December 2nd, 2024, traditional health insurance cards will no longer be issued.

Here's what will happen to your current health insurance card:

- If you are enrolled in National Health Insurance, a new health insurance card was sent to you by August 1st, 2024. This card can be used until it expires (up to December 1st, 2025). If you are enrolled in Employees' Health Insurance, please contact your employer regarding your health insurance status.
- Your current health insurance card is still required at medical facilities and pharmacies that have not yet implemented online eligibility verification. Please keep your existing health insurance card safe until it expires - do not throw it away or lose it.

Experience the Subculture in Himeji

Are you interested in subcultures such as Manga and Anime?
In Himeji, subculture events are held every year.

Himeji Sub-Cul☆ (subculture) festival

Date: Saturday March 1st, Sunday March 2nd, 2025

Place: Around Ootemae park

This is the event where you can enjoy subculture. Next year's event will be the tenth time it has been held, and it will be 2 days. Cosplayers dressed in manga/ anime characters will gather around Ootemae park.

“*ITASHA*”, which are cars covered in drawings of anime characters, will also be displayed there. On the stage, there will be a live performance from idol groups and DJs playing anime music etc.



At the venue, the Himeji burger exposition will also be held. You can try local burgers from all over Japan. There will be many food trucks and you can enjoy delicious burgers and other meals. Other than that, there will be a display of plastic models and model railroads. This is an event where you can enjoy 3 things: “seeing”, “listening”, and “eating”.

For the cosplayers' parade, cosplayers' runway, and subculture performance stage, you need a participation certificate to take pictures. You can buy a participating certificate at the venue on the event day.

And to participate in this event as a cosplayer, you need a participating ticket as well. However, the tickets are no longer available.



Hime CON cosplay event

Date: Saturday April 19th, Sunday April 20th, 2025

Place: Arcrea Himeji (Himeji cultural convention center)

The Japan representative selection meeting for the “World cosplay summit”, which cosplayers from all over the world will gather, will be held.

Making Himeji Style *Oden*

Typically, *oden* is enjoyed with mustard or *shichimi*, a Japanese spice mix. On the other hand, in Himeji, people pair *oden* with ginger soy sauce, giving it a unique twist on fully stewed radish, eggs and *konnyaku*, a chewy jelly-like food made from konjac. Even convenience store *oden* around Himeji comes with a small packet of ginger soy sauce.

You can make *oden* on your own by adding a variety of local ingredients or customizing it just the way you like. How about making your own this winter?



Himeji *Oden* recipe

- 1.5 L of *dashi* broth
- 3 tablespoons of light soy sauce
- 1 tablespoon of mirin

Make broth from bonito flakes and kombu.

Put ingredients in a pot and stew for about 45 mins.

Typical ingredients and how to prepare them

Parboil Radish and *konnyaku*

Boil eggs beforehand

Drain out oil of the fish cake and thick deep fried tofu

Ginger soy sauce

Desired amount of soy sauce and grated ginger

People Who Cooperated in Creating This Newsletter

Japanese: KONISHI Yasue, SHIGETA Fusako, MOCHIZUKI Toshiharu, NAKAGAWA Hiroe, KAWAKAMI Tsuyoshi

English: SHIMADA Kazuyo, MATSUI Yoko, TOKURA Wakana, YOSHIDA Ayano, AHEARNE Andrew

These names are used with the contributors' permission. Their assistance is much appreciated.

You can read previous issues of “VIVA! ひめじ” on the website of Himeji Cultural and International Exchange Foundation International Exchange Section. The next issue will be available in March, 2025.

We welcome your comments and suggestions. We are also looking for translators and native speakers to assist us with translating and proofreading upcoming editions. If you are interested, please contact us at the address on the right.



Website

Contact Information

Himeji Cultural and International
Exchange Foundation

3rd floor, Egret Himeji,
68-290 Honmachi, Himeji City,

Hyogo 670-0012

TEL : 079-282-8950 FAX : 079-282-8955

Email: info-iec@himeji-iec.or.jp

HP: <https://www.himeji-iec.or.jp/>