MARIO RICARDO ARIYANTO (Indonesia)

Homestay

At the first night after we arrived back to the homestay house, I am immediately greeted by Tetsu the dog who also lives together with them. Although he is already 11 years old, he is still full with energy and like to follow me most of the time. Tou-san and Kaa-san already prepared a temaki sushi as our first dinner together, it was very fun and new experience learning how to do temaki sushi.

On the second day, Kaa-san invited me to go to her part-time job place (a wagashi shop) to see and experience how wagashi are made and prepared. After we go back we start to preparing a bento to eat at the park. So we prepared the food such as onigiri, karaage, and tamagoyaki. It was fun learning how to make your own onigiri, and learning new ingredients that can be put in onigir. Although my first onigiri endup in oomori size. I tooks half anWe go to koyou no mori to eat bento, and then went hiking for a bit, although it is already winter I can still enjoy the autumn scenery in there. After that we went to the sake store for a sake making field trip, of course we also enjoy the delicious sake testing (except poor Tou-san). And the as the last spot, we went to the Unagi Pie Factory for viewing how unagi pie is produced. The unagi pie ice cream there is very delicious, it is soft and crunchy at the same time.

Our second dinner is takoyaki, with Tou-san as the chef. Because he is the takoyaki master in the house, it is Kaa-san rest time from today's dinner. I am very happy to be able to enjoy the delicious takoyaki and learned how to make it. Now, I am Tou-san approved takoyaki master. For the last day, we went to the soba shop near house where Kaa-san also work part-time there. The soba and fried anago there is delicious.

After we eat our fill, it is time for me to go home. It is kind of sad to go back but we promised to hang out again sometimes in the future.



