

# 平成28年度天皇誕生日祝賀レセプション(在ナミビア大使館) The National Day Reception by the Embassy of Japan on December 7, 2016



坂本大使挨拶(左は主賓の国際関係・協力副大臣)  
Ambassador Sakamoto and Hon. Dr. Mushelenga



日本酒の展示と試飲を実施  
Japanese Sake (rice wine) tasting



農水省のキャンペーンで日本米(コシヒカリ)を展示  
“Koshihikari” (one of the most popular brand of Japanese rice) (short-grain).



近畿大学とナミビア大学による共同研究 (SATREPS) (干ばつに強いトウジンビエと洪水に強いコメの混作) の副産物である両作物の混合粉を使った当国の主食パップ(Pap)の試食を実施。  
Pap made from mixed flour of rice and mahangu was served for tasting. (The mixed flour is a byproduct of the ongoing joint scientific research project between UNAM and Kindai University in Japan to introduce flood and drought adaptive mixed cropping of rice and mahangu.



日系企業提供のマルズワイガニも寿司と並んで大人気  
Red crabs caught by Japanese companies off the coast of Namibia



人気メニューの一つは寿司(にぎりと巻物)  
Sushi