

Fat Cat。肥貓

從香港到台南定居，雖然從小在香港長大，但在台灣讀書，因而決定留在台灣。想在台創業，因而找到了這個人情味濃厚的台南信義街。老闆本身讀設計科，因此店內的擺設別有一番特色，就連室內的一些木質桌椅也由他親手打造。因為老闆和老闆娘都很喜歡音樂，因此兩人便在餐廳留下一隅賣專輯，而店名的由來除了兩人都喜愛貓咪外，這也是唱片公司的名稱。「Eat shit and die」如此特別的wifi密碼，使來店的客人只要連過一次就不會再忘。店內給人一種清幽的和諧感，老闆和老闆娘和善的接待，使人想要多花點時間在此靜佇。

安靜的午後，不妨到這聽個輕音樂，來杯下午茶，Do what you wanna do!

Though the owner of Fat Cat grew up in Hong Kong, he decided to live in Taiwan after studying here. He took Sin-Yi St. as the starter of his business.

The owner majors in design; thus the interior furnishing is special. What's more, some of the wooden tables and chairs in the store were made by his own hands. Since both his wife and he love music, they leave a spare space for albums especially. As for Fat Cat, the name of the store, it is not only because they love cat but it is also name of a record company. And here's something unforgettable, the wifi password is Eat shit and die!

For the cozy atmosphere and the owners' generosity and hospitality, you'll definitely want to stay longer here in Fat Cat. Feel free to come here, spend a whole afternoon listening to the light music and enjoying a cup of tea. Isn't this enough for a desirable afternoon?



自由派。Liberal

去年年底，信義街上出現了一家咖啡廳。畢業於土木工程系的老闆和國際貿易系的老闆娘，一如往常的在巷弄中間逛，無意間來到信義街。兩人原本就有規劃計畫要經營自己的咖啡店，信義街，理所當然地成為他們圓夢的小天地。

信義街的寧靜，正是老闆最喜愛的氛圍。簡約的門面設計，濃郁的咖啡香，「品質」是他們最注重的環節，無論豆子的重量、水的溫度，樣樣都是關鍵。熱愛咖啡的他，拉花、打泡通通都是自己自學專研；喜歡甜點的她，在這裡享受他用愛做出來的每道甜點。在店內處處可見的史努比是她的最愛，牆上甚至有他為她親手畫上的史努比。

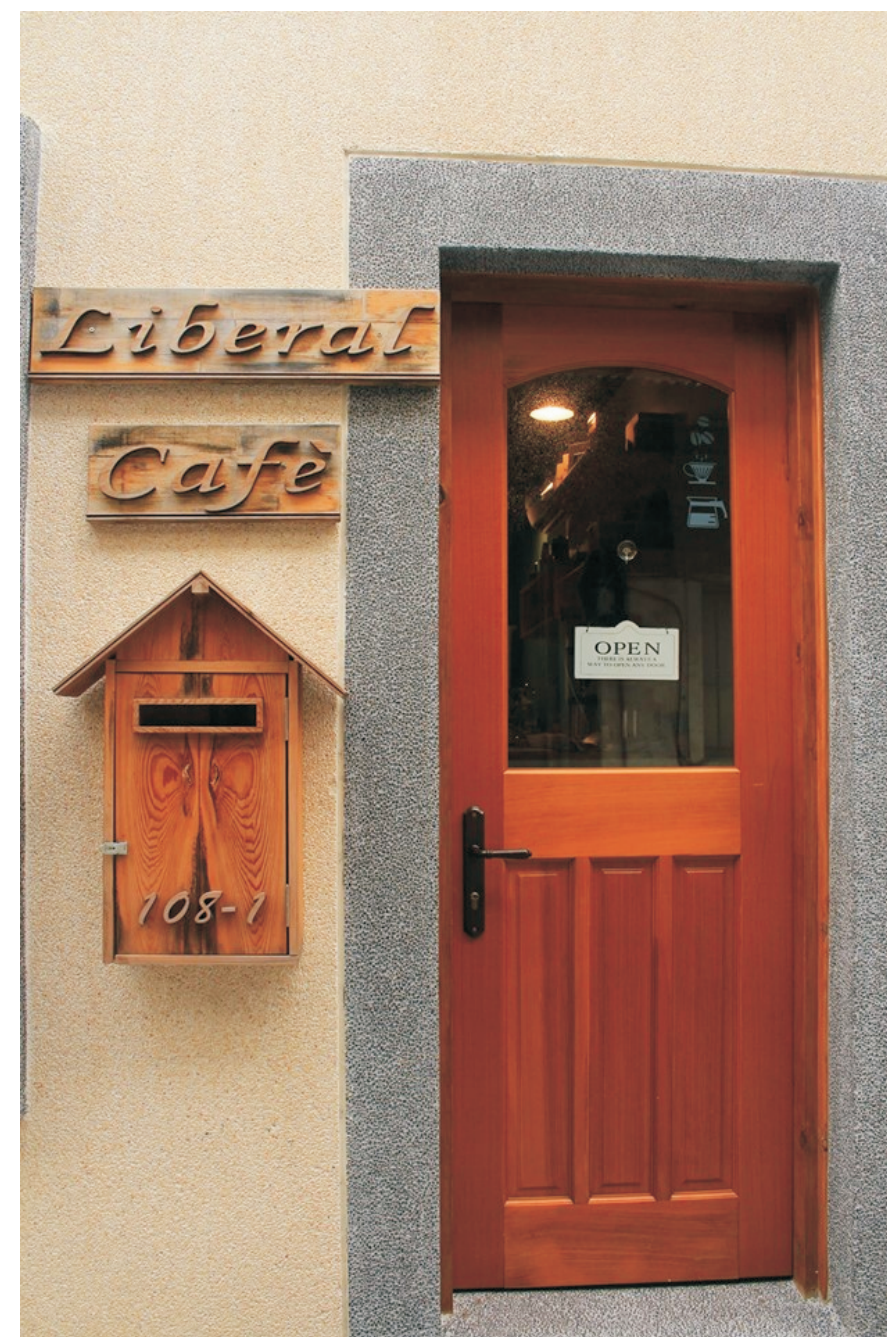
在這裡，他，「用心」做好每一杯咖啡，願每一位來店裡的客人都能感受的到他們的堅持。

At the end of last year, a coffee shop appeared on Sin-Yi St. The owner graduated from the department of civil engineering and his girlfriend graduated from the department of international trade.

One day, they roamed in alleys as usual and came to Sin-Yi St. unintentionally. They had considered having a coffee shop, and here they got the very perfect place to carry out the dream.

The quiet in Sin-Yi St. is exactly the thing that he is looking for. The appearance with simple design. The strong coffee scent fills the air. As for the coffee, it is "quality" that matters the most to the owner. He learned latte art and milk frothing all by himself. As the owner's exclusive taste tester, his girlfriend enjoys every wholeheartedly-made dessert. Snoopy that can be found everywhere in the shop is her favorite; moreover, there's a Snoopy on the wall drawn by the owner's own fair hand.

In Liberal, you can have a cup of coffee cozily and feel the warmth and perseverance floating in the air



飛魚記憶美術館

飛魚，意味著「分享多餘，分享美好」。Jimmy的經營理念很簡單，小時候他住在阿嬤家，街頭巷尾常有人送來魚、菜，各式各樣的東西，家裡缺了醬油就到隔壁借點，「當時的空氣中滿是自然而安適的土味，分享即生活；生活及分享，但這些緊密的關係，分享的歡愉卻隨著時間一點一點地消失，因此我們想慢慢拾回這樣的美好。」

屋內的格局都是他們夫妻倆的構想，建材方面，夫婦倆選用大量的木頭為的是建造一幢會呼吸的屋子，裏頭滿是大地的味道。整個工作坊完全免費開放參觀，一樓有提供藝術家免費展場空間，二樓有一大面書牆。另外，這裡有販售老闆娘的手作服，原是要製作給自己寶寶，後來為了推廣環保，也在工作室賣起了手作服。Jimmy為了要多留住來參訪的遊客，也推出餐飲的服務。

自2006年創立飛魚，雖是個小小的開始，但他們以這種方式，簡單、持續的在信義街分享，希望在飛魚交織出的情感能進一步流動於信義街之中。若走動於信義街時碰巧有閒，不妨走進這暖心。



things.” Jimmy lived with his grandmother when he was little. Neighbors always exchanged different kinds of foods and of course they felt easy to borrow something from others when needed, too. “The air was filled with natural, cozy scents of the soil then. Sharing is life; life is sharing. Sadly to say, as time went by, both the close relationship and the joy of sharing faded away little by little. Therefore, we would like to bring back all these good things.”

The couple selects wood as the main building materials in order to build a house which is able to breathe. Inside the house, the scent of the earth will fill up your olfaction. The public is allowed to visit the studio free-of-charge. The ground floor is a opened space for artists to display their works. There are lots of books placed against the wall. Still, you can buy handmade clothes which are made for their baby initially. However, they do so now for the purpose of popularizing eco-friendliness. What’s more, you can get dessert here, too.

Flying Fish was founded in 2006. Start from here; start from then, they have been simply and continually sharing the studio with everyone here in Sin-Yi St., both residents and strangers. They hoped that the close bond formed here in Flying Fish can flow into Sin-Yi St., too. Next time when you’re strolling in Sin-Yi St. and if time is allowed, spend couple of minutes here, you’ll definitely be touched by the relationship.

古早厝做古早味——筑馨居

老闆勇伯憶起當時，能與筑馨居老屋結緣全歸功於店內復古的擺設，正是這些老物使他成為店裡的常客。偶然之下，他得知筑馨居將暫停營業，不捨由清代保存至今的百年老屋故事就此失傳的他決定買下它。至此，勇伯從陌生人成了常客，又從常客進而成為主人。

他在親自翻修老屋的過程中遇到許多挫折，然而他抱持「勇敢做，不預設困難」的理念完成堅持了下來。雖然現在屋內陳設的每一樣老物都是勇伯珍藏且得來不易的，但他願意擺放於店內與人分享，為的就是增添老屋與老物的溫度。

筑馨居是間無菜單餐廳，而是以台南時令食材決定菜色，而勇伯更用心研發新菜色，如芒果蝦球，能夠嘗到哪道菜都是個未知數，而這也是客人和這個老屋、勇伯的緣分。勇伯的經營理念很簡單「為台南這片土地做些事，善用台南食材，做出傳統ㄟ古早味!」



It was the vintage furnishing that started this story.

In the very beginning, 勇伯, the present owner of Zhu-Xin-Ji, was fascinated with all the vintage decoration in the old building, and thus became one of the frequent callers of Zhu-Xin-Ji. He learned that this store would suspend accidentally. Didn't want to see the long reserved story of the hundred-year-old house since the Ching dynasty to be lost, he decided to take over the store.

From a stranger to a frequent caller. And again, from a frequent caller to the owner.

The process of renovation was full of frustration, yet he held a strong belief of "Be brave, never assume the difficulty." And thus he persevered. He was willing to put all the decoration on display in his store and shared with others in the hope of adding warmth to the old house and antiques.

There is no menu in Zhu-Xin-Ji. The dishes they serve are determined by the ingredients in season. And he also devoted to creating new dishes wholeheartedly, for example, mango shrimp ball. Fate formed a bond among 勇伯, customers and this old house. 勇伯's manage philosophy was quite simple: Be good to Tainan, make good use of local food, provide traditional dishes.

蕎麥麵尋根之旅(下)_大洞敦史

大洞先生在日本進修完後回到台灣為開店作準備，他一面籌備開幕，一面舉辦蕎麥麵製作分享會，至今已近五十場。大洞先生將自己的蕎麥麵帶進校園、餐廳，甚至是服裝店，分享的同時也為即將開幕的蕎麥麵專賣店作宣傳。

經過市調，他發現目前台南沒有任何的「蕎麥麵專賣店」，這正是他的優勢之一。計畫中的店雖只有八至十坪大，但對於熱愛表演的他來說，這八坪大的店一定可以成為他絕佳的伸展台。

從麵粉到麵條，全程只要四十分鐘，加上其他製作時間，只消一個鐘頭，美味的蕎麥麵就完成了，整個製作過程，不僅是視覺的饗宴，更是味覺的享受。彰化的蕎麥粉、東港的柴魚，「大洞先生蕎麥麵」用台灣在地食材，簡單、直接，結合台灣及日本的文化，發展出獨一無二的蕎麥麵專賣店。

After finishing all the work in Japan, Daido Atsushi came back to Taiwan and began to prepare for the brand opening of his own shop. At the same time, he continued holding workshops about how to make soba noodles. Not only did he bring soba noodles into campuses and restaurants, but he also brought it into apparel stores!

After some marketing surveys, there was yet a single soba noodle store in Tainan, and thus Daido Atsushi decided to make good use of this advantage. Though he initially planned to open a shop covering an area of about twenty-six square meters, yet for a man who loved performing like Daido Atsushi, this area would definitely offer him the best stage.

Now it's time for the soba noodles. It takes only forty minutes to make flour into noodles. And in no more than one hour, the Japanese delicacy is set to serve. The whole soba noodle-making process is not only a visual feast but also a great pleasure for the taste bud. The ingredients of Daido Atsushi's soba noodles were local. For example, buckwheat flour from Changhua, dried bonito from Tungkang. Make it simple. Make it directly. Blending Taiwanese and Japanese culture together, Daido Atsushi did make his noodle shop unique.



蕎麥麵尋根之旅(中)_大洞敦史

大洞敦史先生決心在台南生活，第一年以打工度假的簽證定居於台南。但對於外國人來說，在台灣找工作並不容易，這時他想起自己曾考取日語教師執照，便決定到補習班應徵日語老師。大洞敦史先生除了喜歡閱讀中文書外，平時也喜歡隨興的旅行與演奏日本沖繩到地的三線琴。

但在教書的過程中讓他有了創業的念頭，如此一來，不但解決工作的問題，更不用再擔心簽證。他清楚台灣的飲食文化，知道台灣人對於「蕎麥麵」的接受度並不高。是故，在他下定決心經營蕎麥麵店後，旋即回到日本，尋訪各地的蕎麥麵店，品嚐了一百多間蕎麥麵店的蕎麥麵，同時利用網路、書籍研發出符合台灣人口味的蕎麥麵。

Daido Atsushi decided to live in Tainan. After his one-year-working-holidays, he was forced to find a job in order to get his visa extension. Sad to say, it was difficult, especially for a foreigner, to find a job in Taiwan, yet when one door shuts, another opens. At this very moment, it occurred to him that he held a Japanese Teachers Certificate, which enabled him to applied for a Japanese teacher. During this period of time, he had always had the idea of starting his own business. By doing so, he would no longer worry about his visa or his bread and butter. He not only loved to read Chinese books, but also loved to travel and play a genuine instrument that came from Okinawa called -三線琴.

He knew it well that there might not be good market reactions to soba noodles because of Taiwanese diet culture. Thus, as soon as Daido Atsushi decided to run a noodle shop, he went back to Japan and spent tens of days visiting more than one hundred soba noodle shops. And he also worked hard on creating flavors that'll fit Taiwanese taste.



蕎麥麵尋根之旅(上)_大洞敦史

1992年，大洞敦史先生第一次踏上台灣這片土地。當年8歲的他 and 爸爸一起來台灣玩，在模糊的記憶中搜索，依稀只剩下在南投泡完溫泉時吃的那碗有「雞的腳」的台式拉麵。雖然雞腳在台灣屢見不鮮，但作為食物卻從未出現在日本，這還是他頭一次看到「雞腳拉麵」。當晚，他窩在旅館內和員工們一起嗑瓜子，這個全新體驗和在台灣所見的一切在他的心中留下深刻的印象。

大洞敦史先生因為參加學術活動而第二次來到台灣和台北政大的學生影片交流，由此開始感受到台灣濃濃的人情味。在台北的夜晚，他喜歡在巷弄漫步，感受每條街道的獨特，他甚至從晚上六點一個人散步到隔天早上六點，雖然中途完全都沒有休息，但他不但不覺得疲憊，反而特別享受這樣美妙奇特的夜晚。

大洞敦史先生原本想移居法國，但在寒暑假期間，他總是一個人到台灣四處遊走，透過唱中文歌、傳簡訊的方式學習中文。由於他酷愛台灣的歷史與文化，因此從不缺席每一場民俗技藝活動。在台灣文化薰陶下，定居於台灣意念就此發芽…

Daido Atsushi first came to Taiwan in 1992 when he was only an eight-year-old boy. He had a very vague memory about having a bowl of Taiwanese ramen with “chicken claw” with his father after visiting a hot spring in Nantou. The chicken claw remained unknown for Japanese even though it was nothing new in Taiwan. And it was his first time to have ramen with chicken claws. That night, he stayed at the hotel with the staffs, having a whole new experience of cracking and eating seeds. Of course, this journey did impress him a lot.

He visited Taiwan again to attend an academic activity. He worked on making films with students in National Chengchi University and was influenced by the generosity and hospitality of the Taiwanese. Loving to roam in all the unique alleys in Taipei at night, he even strolled all night till dawn without taking a rest. Amazingly, instead of feeling tired, he enjoyed this fascinating night.

Not only did Daido Atsushi tour around Taiwan frequently during winter and summer vacation, he also learned Chinese by singing songs and sending text messages. He joined every folk activity with his great passion for Taiwanese history and culture. Eventually, he gave up his intention of emigrating to France, he eventually decided to live in Taiwan.

