

# 平成 26 年度通訳案内士国家試験英語第 1 次試験解答例

## 問題 1

- 1-1 ①  
1-2 2 番目② 7 番目⑦ 10 番目③  
1-3 ③  
1-4 ③  
1-5 ②

## 問題 2

- 2-1 3 番目⑥ 6 番目③  
2-2 (2)③ (4)⑧  
2-3 ①

## 問題 3

- (1)⑫ (2)⑱ (3)⑮ (4)① (5)⑳ (6)⑰ (7)⑨ (8)⑤ (9)③ (10)⑩  
(11)⑦ (12)⑭ (13)⑥ (14)④ (15)②

## 問題 4

- 4-1  
(1)最終的に人々の口から発せられる言葉を前向きにとらえたり、あるいは否定的にとらえたりする新たな手掛かりに注意を払うようになるまでは、アメリカ人にとって長く滞在すればするほど、この新たな国はますます不可解に思えてくる。
- 4-2  
(2)この時点で、海外に住むアメリカ人は怒りがこみ上げ、外国での生活からできるだけ身を引こうとするか、あるいはむしろ抜け目なく、いらだたしい間違いによる喜劇から逃れるためにやるべきことをあれこれ考え始めるかもしれない。

## 問題 5

### 5-1

にじ  
躡り口は、茶室への小さな入り口で、大きさは約 60cm 四方、縦にやや長い。茶室に入るには、個人の富や権力、影響力に関わらず、誰もが身をかがめなければならない。これによって、茶室の中では客がみな平等になると考えられている。

“Nijiri-guchi,” a small entrance to a tea room, is about 60 cm square but a little higher than wide. Regardless of their individual wealth, power and influence, everyone has to crouch when they enter the tea room. Through this practice, all the guests in the tea room can be considered equal.

### 5-2

江戸時代に日本の封建政府・幕府が真・行・草の秩序体系を採用した。この概念は公式儀礼のみならず、日常生活のあらゆる分野に引き継がれている。たとえば、書道では漢字が楷書、行書、草書の三通りに書かれる。

During the Edo period, the Shogunate of Japan, the feudal government, adopted the system of “Shin, gyo, and so” which translates as the “formal, semiformal, and casual” system to categorize things. This system applies not only to official protocol, but it also applies to every aspect of the lives of the people. For example, there are three ways to write “kanji” or Chinese characters in calligraphy: the printed style of writing, the cursive and very cursive styles.

## 問題 6

### (1) 式年遷宮

“Shikinen-sengu” is the relocation of a shrine periodically. This ceremony is conducted by the major shrines in Japan including the Ise Shrine, the main shrine of the Imperial family. This shrine has held this ceremony every 20 years for about 1300 years. The thinking behind this ceremony is that Shintoism is based on purification so that it is necessary for shrines to be kept fresh, clean, and purified. Another reason is to keep alive the ancient techniques of shrine construction.

### (2) だし汁

“Dashi-jiru” is the soup stock used in traditional Japanese food. The stock is usually made from a variety of ingredients including tangles, or kelp, dried bonito, mushroom and chicken. However, the broth made from tangles and bonito is most common. This “dashij-iru” is added as a secret ingredient to make traditional Japanese soup more delicious.