

**“Dora” like “Good-Time-Charlie;” it's from an old joke about alley-cats.**

A “Good-Time-Charlie” is typically defined as a friend who is only a friend as long as the times are good, but “Dora-Heita” carries a slightly different meaning. Koheita is partially nicknamed after “dora neko,” or an alley cat. This is because, like an alley cat, he is a flirt and can in general be a bossy person.

**59th year of the Sexegenary Cycle, 10th month, 7th day. Lord Izumi Nobuyoshi.**

The Chinese sexagenary cycle is a cyclic numeral system of 60 combinations of the two basic cycles, the ten Heavenly Stems and the twelve Earthly Branches. First developed in China, the Japanese officially adopted the calendar in 604. Since no information other than “the 59th year of the Sexegenary Cycle” was given, the date on the missive could actually be 1622, 1682, 1742, 1802, or 1862.

**Oh... Hair of the dog? What hospitality!**

“Hair of the dog” is a colloquial English expression referring to ingesting alcohol as treatment for a hangover. It is a shortened form of the expression “the hair of the dog that bit you,” and it is usually not a very effective hangover remedy. After extensive research, the long-suffering AnimEigo staff recommends you drink plenty of water and pop a couple of headache tablets before collapsing for the night. Of course, if you're drunk, you won't remember this sage advice.

**So I gave him loaded dice that only roll odds.**

There are several ways to load a die, from trimming edges and adding weights to installing mercury reservoirs, magnets, or wax in the interior. Transparent acetate dice, used in all reputable casinos, are harder to tamper with.

**Not a chance... we've just entered the sumo-wrestling dohyo.**

Sumo is a competition contact sport where two wrestlers (called rikishi) face off in a circular area (called a dohyo). The winner is mainly determined by two rules: 1) the first person to touch the ground with any part other than the soles of his feet loses, and 2) the first person to touch the ground outside the ring loses.

**I use this medicine called Banpuku pills.**

“Banpuku” literally means “10,000 fortunes,” and here is being used as a brand name for a type of pill that is thought to cure all ills.

**What works best is to drink an egg mixed with hot sake before retiring to bed.**

Tamagozake is a drink consisting of heated sake, sugar, and a raw egg. Its kanji translates as “egg sake,” and outside of Japan, it is sometimes referred to as “sake-nog,” due to its resemblance to egg nog. However, this term would not be recognized by a Japanese person. Egg sake is a traditional home remedy for a common cold in Japan. The sake is supposed to give you a good night's sleep, and the lysizyme in the egg white is said to strengthen the immune system. Even though it is an alcoholic drink, it is sometimes given as a cold cure to children as well as adults.

**I'll chase him to the banks of the River Styx if I have to.**

In Greek mythology, the Styx is a river which formed the boundary between Earth and Hades, the Underworld. The river circles Hades nine times, and souls pass from one side to the other on the ferry of Phlegyas.

**Kamogata... I'm from Kamogata...**

Kamogata is a town located in Asakuchi City, Okayama, Japan.

**You still got feet?**

Japanese ghosts (called yurei) are usually depicted as dressed in white, having black hair, and are accompanied by a pair of floating flames. Their hands dangle lifelessly from the wrists, and they typically lack legs and feet, floating in the air.

**Se... seppuku! Chief Inspector Senba committed hara-kiri yesterday...**

Literally translated as “cutting the belly,” seppuku/hara-kiri is a form of Japanese ritual suicide by disembowelment. In Japanese, hara-kiri is a colloquialism, while seppuku is the more formal term.

**Sell me that horse out front! The one carrying all the Miso barrels.**

A traditional Japanese food, miso is produced by fermenting rice, barley, and/or soybeans, with salt and koji (a fungus used in Japanese cuisine). The product is a thick paste used in sauces and spreads, to pickle vegetables or meats, and mixed with dashi soup stock and served as miso soup (called misoshiru).