

## Collection

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Thread:

Post:

Author:



Posted Date:

September 24, 2015 11:05 PM

Edited Date:

January 22, 2017 3:51 PM

Status:

Published

< Done by students in previous year but it will be included in TEST 1 >



Okonomiyaki (お好み焼き)

Search words: okonomiyaki, okonomiyaki's history, okonomiyaki recipes

<http://okonomiyakiworld.com/Okonomiyaki-History.html>

<http://www.japan-guide.com/r/e100.html>

<https://en.wikipedia.org/wiki/Okonomiyaki>

[http://visithiroshima.net/plan\\_your\\_trip/tour\\_plans/okonomiyaki.html](http://visithiroshima.net/plan_your_trip/tour_plans/okonomiyaki.html)

[https://www.youtube.com/watch?v=Bn\\_vvp4UjoQ](https://www.youtube.com/watch?v=Bn_vvp4UjoQ) 

Okonomiyaki is a Japanese pancake dish which may contain various ingredients, such as flour, grated nagaimo (なかいも; a kind of yam), water or dashi (だし; seaweed broth), eggs and shredded cabbage, green onion, meat (generally thin pork belly), octopus, squid, shrimp, cheese, and vegetables. The name of the dish means “the grilled food of what you like” (okonomi means “what you like” and yaki means “grilled”), and therefore, there is not a single recipe to make this dish, but many different ways to cook it depending on one’s preference and taste. Among the different variations of okonomiyaki, Kansai-style (Osaka-style) and Hiroshima-style are two of the most popular ones. These two styles share the basic idea of okonomiyaki as a pancake, cooked with flour batter and vegetables and meat. The main difference between the two is that the Kansai-style mixes all the ingredients before cooking on a pan, but the Hiroshima-style grills a small thin pancake and other ingredients in layers on top of each other after being cooked separately. Okonomi sauce, mayonnaise, and katsuobushi (鰹節; かつおぶし; bonito flakes) are usually added to add more flavors.

The earliest version of this food may be traced back to a desert served at Buddhist ceremonies called Funoyaki (麩の焼き; ふのやき) during the Edo period (1683-1868). The dish was later transformed into several versions, such as gintsuba (銀つば; ぎんつば) and kintsuba (金つば; きんつば) during the Edo period and mojiyaki (文字焼き; もじやき) and sukesoyaki (スケ素焼き; すけそやき) during the Meiji era (1868-1912). It was during the World War II period when these earlier versions of this dish took their contemporary name and form—they started to be called okonomiyaki in the 1930s in Osaka—and increased in popularity. Due to the shortage of food, especially rice, the Japanese people had to use whichever food ingredients were available, so they started to make a simple wheat pancake topped with a few ingredients. This cuisine was therefore considered one of the Japanese soul foods for the poor.

The first time I ate Okonomiyaki was with my Korean friends in Seoul. At that time, I did not know of the existence of this food, a Japanese pancake, and was interested to know that the ingredients were very similar to Korean pancakes, but the taste was completely different: of course, both of them are equally delicious in their own ways. I was amazed at its thick and yet soft texture, which melts in your mouth, with salty and sweet flavors together, and the great match of the Western and Eastern tastes (an apparent influence from Western cuisine would be Mayonnaise as an ingredient). I was also delighted to see the presentation of the dish, as the

katsuobushi sprinkled on top of the hot pancake was constantly moving—and it looked like they were dancing—because of the heat while being served. In addition, I like okonomiyaki because it is nutritious and easy to make at home. Umm... I will make it for dinner tonight.

I have added a YouTube link of a scene about eating okonomiyaki at a restaurant from a Japanese television drama, called *The Man Who Cannot Get Married* (結婚できない男; てっこんできないおとこ). The male protagonist, Kuwano Shinsuke (くわの・しんすけ) is an asocial architect who has an obsessive compulsive disorder, so that he is a perfectionist when he cooks. This scene humorously depicts how Shinsuke takes the cooking of a perfect okonomiyaki very seriously.

Question: What is the meaning of the name of this dish, okonomiyaki?

- A. "The grilled food of what you like"
- B. "The deep-fried food of what you like"
- C. "Seafood pancake"
- D. "Meat and vegetable pancake"



Correct answer is: A

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Quote

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<b>Thread:</b>	Mitarashi Dango (みたらしだんご)	<b>Posted Date:</b>	September 26, 2015 12:53 PM
<b>Post:</b>	<a href="#">Mitarashi Dango (みたらしだんご)</a>	<b>Edited Date:</b>	January 22, 2017 3:50 PM
<b>Author:</b>	 	<b>Status:</b>	Published

< Done by students in previous year but it will be included in TEST 1 >



### **Mitarashi Dango (みたらしだんご)**

Mitarashi Dango is a Japanese dessert made of flour made from either sweet rice or sticky rice and soft tofu. Mochiko (もちこ) and Shiratamako (しらたまこ) are common sweet rice flour brands used in making dango and Jochiko (じょしんこ) is the common sticky rice flour brand. Chefs begin making dango by mixing the tofu and flour until the resulting dough is as soft as an earlobe. Then the dough is formed into small balls and boiled until they float like bubbles. The balls are left to float for 2-3 minutes before the water is strained. The finished dango are then served on skewers and covered in either Kinako (きなこ) sweet bean flour, Anko (あんこ) sweet red beans, or Kuromitsu (くろみつ) dark brown sugar syrup.

Dango was first made by the Japanese in the Jomon period with nuts and flour instead of tofu and flour. Throughout the years there have been many kinds of dango. Mitarashi dango was originally made in a teahouse in Kyoto called Kamo Mitarashi. This teahouse was built close to the entrance of the Shimogamo Shrine. A mitarashi (みたらし) is a purifying water basin located close to the entrance of a shrine. The mitarashi dango was modeled after the bubbles that appeared in the purifying water.

This treat interested me because I've eaten mitarashi dango before from an Asian supermarket in South Sacramento. It is delicious in my opinion. You can find many different kinds of dango at convenience stores and I intend to get some more. Plus, I've seen a couple characters in anime enjoy dango, the most famous example being Anko Mitarashi from Naruto.

What is mitarashi dango modelled after?

- a. snowballs
- b. bubbles
- c. mochi
- d. gumballs

Answer: B. bubbles

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Quote

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Thread: Yakitori やきとり

Post: [Yakitori やきとり](#)

Author:



Posted Date: September 27, 2015 4:41 AM

Edited Date: January 22, 2017 3:51 PM

Status: Published

< Done by students in previous year but it will be included in TEST 1 >



Search words: Yakitori, Japanese Yakitori

<http://www.japan-guide.com/r/e102.html>

<http://www.japan-talk.com/jt/new/yakitori>

[http://bento.com/rf\\_yaki.html](http://bento.com/rf_yaki.html)

Yakitori are pretty much chicken skewers that are usually made with small cut sizes of chicken meat. Generally it's chicken meat that is used however sometimes it can be other kind of meat such as beef or pork. The types of yakitori can be of different parts of the chicken. For example other than chicken meat from thighs, legs, and breast, it can be chicken wings or even chicken liver is used. One of the most popular type of yakitori are the ones skewered with chicken thigh meat. It goes by the name Momo or in hiragana もも.

Yakitori dishes are usually made to order and aren't very expensive. Although they may be served at regular restaurants most of them are served from what's called Yakitori-ya which are actually yakitori stands which is dedicated in serving this food. Many people will stop by and eat it as snacks during the day. Yakitori are usually made from hot grill and are sold by the sticks. Other than yakitori-ya and restaurants yakitori may be served from food stands and booths at festivals. Since it's pretty much skewered meat this is considered a casual dish.

This food was interesting to me is because one I love eating meats! Another thing is that this dish reminds me of BBQ food and I like those kinds of food. I have made kabobs before which are pretty much the same since they are skewered meat. I found yakitori to be very similar and also looks very good. Looking at how they're served and especially how they cook them on grill in a yakitori-ya it's like having a constant BBQ everyday. I would love to try some of these when I visit Japan someday.

Test Question:

Yakitori is usually an "upscale" dish that can be very expensive and is not very simple to make.

True or False

Answer: False

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Quote

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**Thread:** Nasu Dengaku なすでんがく**Posted Date:** September 28, 2015 9:40 PM**Post:** [Nasu Dengaku なすでんがく](#)**Edited Date:** January 22, 2017 3:50 PM**Author:****Status:** Published

< **Done by students in previous year but it will be included in TEST 1** >

1) vegetarian Japanese food

2) <http://www.neverendingvoyage.com/vegetarian-survival-guide-to-japan/> <http://norecipes.com/recipe/miso-glazed-eggplant-nasu-dengaku/>

3) Nasu Dengaku is a simple and completely vegan Japanese dish made of eggplant glazed in miso. The eggplant is fried or grilled, and it is described as having a creamy consistency when covered in the miso sauce. Although there are many types of eggplants that can be used to make this dish, the most common one is *beinasu* (ベインナス)、also known as "American Eggplant".

Since Nasu Dengaku is a vegan dish, meaning that it contains no meat or dairy products, it is served in Buddhist-inspired restaurants such as the Shigetsu temple restaurant in Kyoto. For the adults, sake and/or mirin (rice wine and sweet rice wine respectively) can be included with the miso sauce to make the dish sweeter.







4) I found this information interesting because when I normally think of Japanese cuisine, I think of seafood and meat, both of which I am unable to eat because I am a vegetarian. So when I stumbled upon this dish, I thought to myself, maybe there are more unique types of vegan/vegetarian dishes out there in Japan than I thought. Also, the fact that the common eggplant used for this dish is the "American Eggplant" I find humorous and interesting because according to one of the sources for this writing, Japan has a myriad of different types of eggplants, yet the American Eggplant is the most common one for this dish.

5) True or False? Nasu Dengaku (なすでんがく) is a Japanese dish that contains no meat or seafood in its ingredients. (Answer: True)





**Thread:**

Food movies (This is not a part of TEST 1 Culture)

**Post:**

Food movies (This is not a part of TEST 1 Culture)

**Author:**



**Posted Date:**

October 2, 2015 11:07 AM

**Edited Date:**

January 22, 2017 3:48 PM

**Status:**

Published

**Learning more about Japanese Cuisine! - This is NOT a part of TEST 1 (I posted for your enjoyment)**

**GO CHI SO - Japanese Cuisine Series**

- ご馳走 GO CHI SO - Japanese Cuisine 1 (Overview, 9:01)

<https://www.youtube.com/watch?v=E176vu2NE74>



- ご馳走 GO CHI SO - Japanese Cuisine 2 (Sweet, 3:33)

<https://www.youtube.com/watch?v=mtpqIoVUJb4>



- ご馳走 GO CHI SO - Japanese Cuisine 3 (Eat video sushi!, 18:46)

[https://www.youtube.com/watch?v=\\_ZwwKOzpt2I](https://www.youtube.com/watch?v=_ZwwKOzpt2I)

**Delicious Japan Series #1-#8**

<https://www.youtube.com/watch?v=QAHD9N9xqXk>

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Thread: sukiyaki

Post: sukiyaki

Author:

Posted Date: January 25, 2017 3:01 PM

Edited Date: January 25, 2017 3:04 PM

Status: Published



1) sukiyaki recipe

2) <http://www.japanesecooking101.com/sukiyaki-recipe/>

3) This is my favorite dish to eat during new years. Every year on January 1st we eat sukiyaki at night and traditional soup, with raw decorated fish with sake in the morning. sukiyaki is absolutely delicious and easier to eat when you are hung over on new years day.

sukiyaki is usually cooked on a hot plate over a portable gas stove to enjoy eating while cooking around the dinner table. sukiyaki requires a thinly sliced fat marbled red meat: Matsusaka beef. Then throw in different types of veggies all mixed in together with soy sauce and sugar. This recipe is a little different than my family recipe, they used; ito konnyaku (jelly like made from potato into noodles), kikuna leaves (distinct herbal flavor) , enoki mushrooms (long white mushrooms), naganegi onions (a type of green onion). Some like to dip to the meat and vegetables into raw egg. Different parts of japan (east and west) prepare and cook sukiyaki differently. The eastern regions Kanto cook sukiyaki with a pre-made mixture of soy sauce, sugar and Mirin known as Warishita. Western regions Kansai cook sugar and soy sauce directly into the pot mixture. And of course, this cannot be sukiyaki or any other Japanese dish without a bowl of refillable white sticky rice.

4. This was interesting to me because I have always eaten this dish on new years day. I did not realize it was just my own family tradition and that different parts of Japan prepare it differently than others.

5. True or False

Is sukiyaki prepared with meat, vegetables, soy sauce and Teriyaki sauce?

A)


False soy sauce and sugar

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Thread: sukiyaki  
Post: [RE: sukiyaki](#)  
Author: 

Posted Date: February 9, 2017 8:46 AM  
Status: Published



True or false

Sukiyaki prepared only with meat, vegetables, soy sauce and Teriyaki sauce. False

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Thread: Tempura  
Post: [Tempura](#)  
Author:



Posted Date: February 3, 2017 11:38 PM  
Edited Date: February 3, 2017 11:56 PM  
Status: Published



1. Japanese foods
2. <http://www.japan-guide.com/r/e106.html>
3. There are eight different types of tempura. The best place to find Tempura is to go to a restaurant that is names Tempura-ya. It has one of the best places to eat Tempura. It is usually accompanied with rice and sauce. 天ぷら (tempura) can be a side dish for udon, rice bowls., and soba. It was introduced by the Portuguese in Nagasaki. Tempura can be from shrimp to fish and to vegetables. Usually a chef would start with the light flavored tempura which is the shrimp and the fish and then they would go to the stronger flavors with are the eggplant and other vegetables.
4. This information was interesting to me because I did not know that the Tempura was not an original cuisine of Japan but like many other cuisine it was integrated to Japan so much that it became one of the most common dish in Japan.
5. **True** or False: There are many different kinds of Tempura.

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Thread: Mochi  
Post: [Mochi](#)  
Author:



Posted Date: February 2, 2017 8:15 PM  
Edited Date: February 2, 2017 8:20 PM  
Status: Published



Search words: Mochi, mochi flavors, mochi ice cream, mochi recipes

URL:

<https://en.wikipedia.org/wiki/Mochi>

<http://simplymochi.com/>

<http://www.japan-talk.com/jt/new/mochi>

<http://allrecipes.com/recipe/193307/easy-mochi/>

Mochi (もち) is a sticky rice cake-like candy; its origins are still in debate though the earliest depictions or mentions of the candy date back to the Yayoi era (approximately 300 BCE to 300 CE). It is made from a sticky rice called *mochigome*, which is then turned into a paste and molded into shapes. During the New Year festival, a custom was to pound sticky rice into a paste in order to make mochi. One alternate modern way to make mochi involves using sweet rice flour. You mix it with green tea powder and then microwave it for three and a half minutes. While it is still hot you then divide it into balls and wrap it around your filling of choice. Another variation of mochi is mochi ice cream. The mochi is prepared like usual, then wrapped around small balls of ice cream and frozen.

There are numerous varieties of **mochi**, with flavors varying from fruit like strawberries, to sweet red bean paste (*anko*), and cherry blossoms during the cherry blossom festival. The first time I had **mochi** was actually last year when a coworker of mine made it for a office potluck. Her grandmother was Japanese, and she had been trying to find a recipe similar to what her grandmother had made for her as a child. The **mochi** she brought was the closest she had gotten to replicating that recipe. I also got to try mochi ice cream at the Whole Foods in Roseville; the case had everything from strawberry and mango to espresso and chocolate flavored mochi ice cream.

Test Question:

The earliest depictions of mochi can be found in the Sengoku era. T/F? (Answer: False)

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**Thread:** tamago kake gohan**Posted Date:** February 2, 2017 8:01 PM**Post:** [tamago kake gohan](#)**Status:** Published**Author:**

search words: tamago, kake, gohan, rice, egg, japanese

<https://www.tofugu.com/japan/tamago-kake-gohan-raw-egg-on-rice/>

tamago kake gohan began during the Edo period. before the Edo period the luxury food was fish, that all changed when they began to raise chickens. This caused them to gain eggs which they did not eat yet until they realized some eggs wouldn't hatch due to them being unfertilized. The first person who (said to be the creator) created the meal tamago kake gohan was Ginko Kishida.

tamago kake gohan is a simple dish made up of hot rice and raw egg. Other ingredients can be added such as soy sauce (which gives the dish more flavor) or furukake. seaweed and green onions can also be added to the dish. this dish is good for a quick breakfast.

i chose this dish because it was interesting and i wanted to try it after watching an anime called silver spoon. It wasn't bad when i tried it for my first time. the texture was weird but it was oishii!




Question: tamago kake gohan was created during the Edo period.

Answer: true

Bonus: who was thought to be the creator of the dish?

Answer: Ginko Kishida



**Thread:** fugu sashimi  
**Post:** [fugu sashimi](#)  
**Author:** 

**Posted Date:** February 2, 2017 8:51 PM  
**Edited Date:** February 8, 2017 4:46 PM  
**Status:** Published

The fugu sashimi dish is a very popular dish which could cost you about 2,000 - 5,000 yen.

In USD, it would be from 20-50 dollar for a fugu sashimi dish. This dish can only be serve by chef who have the license to prepare the dish for their customers. To obtain the license, the chef must study 11 or more years, spent 3 year apprenticeship under a master, and past a preparation test to legally serve the dish. The reason for the strict regulations is because the fugu fish or blowfish that is use for the dish is poisonous. The fugu has tetrodotoxin which can kill over 20 people with a single drop.

The poison is found on the skin, intestines, liver and ovaries of the fish. The chef who serves the dish are train for years to be able to carefully remove all the organs that are poisonous and only serves the edible part. The best chef leaves a very small amount of Tetrodotoxin for the enjoyment of the consumers. This small portions would cause the consumers to feel a tingling sensations in their mouth.

Additionally, there are many fugu fish but most people would recommend the “とらふぐ” which have the less amount of toxin in their blood. The fugu sashimi consist of only the meat, which is eaten raw. During the preparations, all the organs that are poisonous are remove then the meat are cut into thin slices which are almost transparent. The slices of fugu meat are place on a large plate in a patterns that resemble a flower. Additionally, fugu is consider to be a winter delicacy and only eaten on special occasion. The fish also have the most “うまみ” of all the fish.

The Japanese culture have many delicious food that I have tried and want to try. I am a person who love exotic food. Especially if those food are embedded into their culture. I think what makes eating the food fun is understanding the art and passions that goes into the preparations of it. I personally thing that it is also what makes the food taste so good. Many of my Japanese friend told me once before that the sushi cuisine here in the US does not satisfied their taste. I found that to be interesting. My wonder leads me to think that it is because we only adopt the cuisine and not the art and passions of the culture that goes into preparations of the food. Which leads me to the fugu sashimi dish I did my research on. I have not tried it yet, but I want to in the future.

test question :

- T/F fugu sashimi can be serves and consume at any restaurant?

FALSE , fugu can only be serve by licenses specialist

<http://factsanddetails.com/japan/cat19/sub123/item649.html>

<https://www.theguardian.com/world/2016/aug/05/last-supper-japan-killer-puffer-fish-fugu>


<http://www.kobejones.com.au/the-art-of-preparing-and-eating-the-worlds-most-deadly-fish/>









Thread: Donburi  
 Post: [Donburi](#)  
 Author: 

Posted Date: February 2, 2017 9:44 PM  
 Status: Published

一番 I searched Donburi because I wanted to learn more about it

二番 <http://www.japan-guide.com/e/e2342.html>  
<https://en.wikipedia.org/wiki/Donburi>

三番 Donburi means bowl and can come in many different styles. The tonkatsu donburi is made with the pork cutlet and is called Katsudon. The unagi donburi is made with eel or unagi and is called Unadon. The bowls are typically rice with meat, fish, or vegetable. Oyakodon is a popular donburi named mother and child for it's use of meat and egg. Chicken and chicken egg or salmon and roe (salmon egg) are common variations.

Wikipedia describes donburi as an oversized rice bowl stew. Many donburi bowls are listed here with more detail as to the sauces used with the different dishes. It is noted that the dishes are sweet or savory determined by the type of bowl, where often the pork dish will be accompanied by a sweeter sauce rather than the more savory beef dish. They are all garnished differently with vegetable, meat, and/or egg.

四番I found this information useful and interesting because I love Japanese food and because many Amricans are becoming aware of the "Rice Bowl" The origins of it and the less Americanized versions will be fun for people interested in Japanese culture and cuisine.

碁盤 What is the name of the Tonkatsu Donburi (Rice Bowl)



Mother and Child Oyakodon



Unagi

(Eel) Unadon

Reply

Quote

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Thread: Donburi  
Post: [RE: Donburi](#)  
Author: 

Posted Date: February 9, 2017 8:25 AM  
Status: Published



I will rephrase your question and answer.

What does **donburi** refer to?


- \* a. rice bowl
- b. eel
- c. pork cutlet
- d. parent and child

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Thread: Ramune  
Post: [Ramune](#)  
Author: 

Posted Date: February 3, 2017 2:45 PM  
Edited Date: February 3, 2017 2:48 PM  
Status: Published

- 1) I searched for 'Japan Ramune'
- 2) <http://www.japan-talk.com/jt/new/ramune>  
<https://en.wikipedia.org/wiki/Ramune>

3) Ramune was introduced back in 1872 in Japan. Surprisingly, this popular soft drink was made by a Scotsman Pharmasist. Even the name is not Japanese, its lemonade translated into Japanese. Just as people can recognize Cocacola from its bottle, Ramune also has a distinctive bottle desigm. Called the Codd-neck bottle after its inventor, Hiram Codd. Something I've never heard of at all is that these bottles are sealed with marbles. Because of the marble rattling around while drinking, these drinks are sometimes called marble sodas. This marble sometimes makes it hard for beginners to drink since it acts as a stopper.

They're also many unusual flavors, much like the every flavor beans in Harry Potter. The original flavor is lemon-lime, alluding to its lemonade origin, but there are at least 37 flavors.,Some flavors include wasabi, curry, and kimchi. I don't even know what kimchi is. Another comparison with Coca Cola, as it is a symbol of movies and summer here in America, in Japan Ramune is a symbol of summer as it is drinks on warm festival days and nights. Empty bottles are usually recycled at the stalls where it is sold.

4) I found this interesting because I had just saw Ramune earlier today in a store. To think that a brand somewhere else is as popular as Coca Cola is here really blows my mind.

5.) True/False The person who invented Ramune was Japanese. (False)

**Attachment:**  [download.jpg](#) (17.408 KB)

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**Thread:** Basashi (raw horse meat)

**Posted Date:** February 3, 2017 8:16 PM

**Post:** [Basashi \(raw horse meat\)](#)

**Edited Date:** February 3, 2017 8:17 PM

**Author:**



**Status:**

Published

Search Words: Horse Sashimi, Basashi.

URL:

<https://myyearinjapan.wordpress.com/2011/04/03/eating-basashi-horse-sashimi/>

[https://en.wikipedia.org/wiki/Horse\\_meat](https://en.wikipedia.org/wiki/Horse_meat)

Image Link: <http://www.samuraiguide.com/wp-content/uploads/2015/05/horse-meat.png>

In Japan, horse meat is popular in certain prefectures such as the Tohoku region; however, it is often considered to be a delicacy and is generally not consumed on a regular basis by most people. It is often served in raw sashimi form and is called Basashi (ばさし) when done so. When served raw, ばさし is often dipped in soy sauce. Sometimes, it will also be served with green onions and ginger on top as seen in the attached picture.

ばさし is generally not served alongside fish. It is thought that the strong taste of the horse meat will diminish the mild taste of the fish. Some sushi restaurants will serve ばさし; however, typically certain restaurants (izakaya bars) will be well known for their ばさし, and in some cases may specialize in the dish. Horse meat is not cheap which is why ばさし is a rather upscale dish. This further explains why it

is not consumed often, yet still seen as a delicacy. The Japanese have other forms of horse meat such as skewered barbecue.

This information is interesting to me because western culture finds the idea of consuming horse meat to pretty offputting. I find this interesting because, in reality, horse meat is just another type of meat and really is not dissimilar to beef. It is these different mental perceptions between eastern and western culture that I find fascinating.

Test Question:

True or false: ばさし is cooked horse meat?

Answer: False; horse meat is only referred to as ばさし when served in raw sashimi form.

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**Thread:** Sashimi 刺身

**Posted Date:** February 3, 2017 9:43 PM

**Post:** Sashimi 刺身

**Edited Date:** February 3, 2017 9:46 PM

**Author:** 

**Status:** Published

1: traditional japanese food Sashimi

2:<http://www.japan-guide.com/e/e2044.html>

3:

I learned that a popular misconception is that sushi and sashimi are often interchanged to describe dishes. The main difference is that sushi is used to describe a dish that uses vinegared rice where sashimi is used to describe thinly sliced raw foods. Sashimi is one of the most recognized foods from Japan right alongside Sushi. Most sashimi is available year round and is primarily made from fish. They use fish flesh, shellfish and even eggs.

Traditionally sashimi is served with soy sauce. you are meant to dip the fish into the soy sauce before eating it. It is considered rude to take too much soy sauce and leave extra that needs to be thrown out after you finish your meal. Wasabi and ground ginger often will be served with sashimi. The polite way to enjoy these additions is to gently apply it to the fish with gentle dabbing motions. You are not meant to mix it into the soy sauce like many people do in the states.

4 :Sashimi and sushi are one of my all time favorite foods, and thats why I close this disk to look up and discuss with the class. I would encourage anyone who has never tried sashimi to go get some and experence amazing food. I believe that sashimi is

おいしい!!!

5: What is おいしい translated into english? A sashimi or B delicious

Correct answer is B

Attachment:  [2044\\_01.jpg](#) (92.5 KB)

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Quote

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Thread: Sashimi 刺身  
Post: [RE: Sashimi 刺身](#)  
Author: 

Posted Date: February 9, 2017 8:27 AM  
Status: Published



I will rephrase your questions

5: What is おいしい translated into English?


- a. sashimi
- \*b. delicious
- c. sushi
- d. tempura

Reply

Quote

Mark as Unread



Thread: Hanami Dango  
Post: [Hanami Dango](#)  
Author: 

Posted Date: February 3, 2017 9:48 PM  
Status: Published

- 1) I searched for "Dango food"
- 2) <https://www.japancentre.com/en/recipes/693-three-colour-dango-dumplings>  
<https://en.wikipedia.org/wiki/Dango>

3)



Three Color Dango Dumplings are a traditional Japanese dessert. they consist of joshinko non-glutinous rice flour, shiratamako glutinous rice flour, water, macha green tea powder, and food coloring. they are a sweet dumpling, usually served on a stick. this particular type of Dango is called a Hanami Dango and consists of the three different colors.

There is a Japanese proverb that says "hana yori dango" (花より団子) that translates to "dumplings rather than flowers". This proverb is referring to the value of practical and useful things rather than ascetic things like flowers.

4) This information was important to me because it is one of my favorite Japanese sweets. I get Hanami Dango every time I go to Japan Town in San Francisco.

5) How many colors does Hanami Dango have?

a)1

b)2

c)3 <----Correct answer

d)4

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Thread: Japanese Curry

Post: [Japanese Curry](#)

Author:



Posted Date: February 3, 2017 11:02 PM

Status: Published

Search words: Japanese, Curry, information

Url: See attached page



Curry has always been a delicacy in the food world. Japanese Curry did not originate in Japan. It actually came from the British during the Meiji era. It grew popular in the 1960s thus becoming Japan's main dish. Even the armed forces in Japan love this comfort food.

Curry is mostly served with rice (Kare Raisu). The first curry recipe that appeared in Japanese cook books was in 1872. Curry can be used with noodles as well. Most of the curries that are out there are instant. You can find most of the ingredients at any grocery store or if you don't want to create it, there are several stores that serve curry. This is not only in Japan, but also there have been curry houses in all over America.

I find Curry interesting because of the fact that I actually like curry. I eat different kinds of curry. But Japanese curry I actually love to make. I am intrigued that there are different variations as to what to put in the curry. In fact in a recipe I did from a Japanese cookbook, they added honey and two different cheese to the curry.

Question: Curry in Romanji is

- a) Karre
- b) Kare
- c) Karri
- d) Kari


Attachment:  [Url Japanese Curry](#) (13.009 KB)

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Thread: Japanese Curry  
 Post: [RE: Japanese Curry](#)  
 Author: 

Posted Date: February 9, 2017 8:28 AM  
 Edited Date: February 9, 2017 8:39 AM  
 Status: Published



Curry in Romanji is


- a) カレー (answer)
- b) カレ
- c) カリー
- d) カリ

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Thread: Crepes (クレープ)  
 Post: [Crepes \(クレープ\)](#)  
 Author: 

Posted Date: February 4, 2017 9:24 PM  
 Edited Date: February 4, 2017 9:42 PM  
 Status: Published

1) Japanese Crepes

2) <http://www.chicagonow.com/raising-world-citizens/2014/09/crepes-are-not-just-french-japanese-style-crepes-delight-fans-in-japan-and-the-us/>

3) While Japan and France are very different from each other in general aspects, when it comes to the crepe(クレープ) the differences are only slight. Japan loves their crepes and have plenty of shops and vendors all over. What makes the crepes different in Japan however is the wide selection of unique ingredients leading to about 50 common varieties. The ingredients are traditional Japanese ingredients like azuki beans, lychee, chestnuts, mocha, Japanese curry, matcha, and more. Of course you have your choice of sweeter ingredients as well like, strawberries, whip cream, caramel, cheesecake, and more to there as well.

Crepe stands in Japan are far and wide and one of the longest running shops is Marion Crêpes. Marion's Crepe started back in 1976 as a food truck and it now has 85 shops through out Japan. At many crepe shops, the display of plastic crepes lies so you can feast your eyes upon the many varieties and flavors. While Japanese crepes are popular in Japan, America of course has their own fair share of shops. The crepe shop I went to in San Francisco (Sophie's Crepes) had a Japanese flavor including green tea gelato, red-bean paste, and maccha sauce. おいしいですよ！







Here's a video link of the making of a crepe in Japan. いまはクレープをたべたいです！

<https://www.youtube.com/watch?v=FKimELFW-Ls> 

4) The reason why I talk about crepes in Japan is because I have a sweet tooth and like to try many desserts. Crepes are no exception. I love crepes and my personal

favorites for ingredients are chocolate syrup, whip cream, and strawberries. While crepes are derived from France, I loved the Japanese flavor I tried before and saw that Japan has their own twist on crepes. While I may not want to try all their bizarre flavors (tuna and curry sauce? Not just yet), I do want to see the different mixes of ingredients and see if I can add another dessert to my favorite's list.

5) True or False? Crepes (クレープ) have many ingredients including whip-cream, fruit, tuna, and red-bean sauce. (Answer: True)





Thread: チキン てりやき

Posted Date: February 5, 2017 3:00 PM

Post: チキン てりやき

Status: Published

Author:



1. "teriyaki chicken," "japanese teriyaki chicken"

2. <http://www.japanesecooking101.com/chicken-teriyaki-recipe/>

3. I learned that “てりやき” means "grilled with shine," which explains why I love teriyaki chicken so much. It's very common nowadays, with small Japanese shops found frequently from town to town, offering this dish. It turns out its easy to make teriyaki chicken, as its just a mixture of soy sauce, sugar, and さけ!

4. This information was very interesting to me because I have always LOVED Teriyaki chicken my whole life, but never really thought to research its origins or meanings.

5. Does Teriyaki Chicken contain any form of alcohol?

A: はい

B: いいえ

Correct answer: A

Attachment: [slow+cooker+chicken+teriyaki2.jpg](#) (249.857 KB)





Thread: チキン てりやき

Posted Date: February 9, 2017 8:30 AM

Post: RE: チキン てりやき

Status: Published

Author:



rephrase your question

Teriyaki Chicken contains any form of alcohol. True or falso (True)

Reply

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Thread: dorayaki (どら焼き)

Posted Date: February 5, 2017 4:31 PM

Post: [dorayaki \(どら焼](#)

Status: Published

Author:



1)search word: dorayaki

2)the URL addresses:<http://www.justonecookbook.com/dorayaki-japanese-red-bean-pancake/>

3) Dorayaki is a popular Japanese food among children and adults. Its Japanese name is どら焼き. It is because I am familiar with the Japanese cartoon **Doraemon** when I was a child, so I know this dessert, and I also know the character **Doraemon** is crazy about dorayaki.

After I browsed the Web, I know how to make dorayaki and it has many different types. It made by eggs, sugar, honey, all-purpose flour, banking powder,vegetable oil and sweet red bean paste, by the way I love sweet red bean so much. Except sweet red bean, other types of dorayaki also popular in Japan, like custard, chestnuts (kuri), and cream (matcha cream, cream with fruits, etc). Also, it is a easy homemade food.



4) When I was a kid, I often watch Doraemon, I saw the little sweet snake in TV. Today, dorayaki is popular in China, I can easily buy it from supermarket. I am interested in dorayaki because it taste really good.

5) Dorayaki only has one type.


(Answer: False)

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**Thread:** Anko (sweetened azuki bean paste) **Posted Date:** February 10, 2017 8:09 PM  
**Post:** [Anko \(sweetened azuki bean paste\)](#) **Status:** Published  
**Author:** 

1. weird japanese food

2. <https://matadornetwork.com/abroad/11-weird-japanese-foods/>

3. Anko is a dark red, sweet bean paste. It is used in japanese cuisine, chinese cuisine, and also korean cuisine. It is usually prepared by boiling and mashing beans called adzuki beans. Then sweetening the paste with sugar or honey. The husk of the beans can be removed by sieving before sweetening, which leads to a smoother paste.

There are a bunch of dishes that are prepared with Anko in the Japanese cuisine. Here is a list of awesome dishes prepared in the Japanese culture.:

- *Anmitsu*, a dessert consisting of red bean paste, small cubes of agar jelly, and pieces of fruit served with syrup.
- *Anpan*, a sweet bun filled with red bean paste.
- *Daifuku*, a confection consisting of a small round rice cake stuffed with red bean paste.
- *Dango*, a dumpling made from rice flour topped with red bean paste.
- *Dorayaki*, a confection consisting of two small pancake-like patties made from castella wrapped around a filling of red bean paste.
- *Manjū*, a steamed cake filled with red bean paste.
- *Oshiruko* or *Zenzai*, adzuki bean soup, commonly served with rice cake.
- *Taiyaki*, a fish-shaped cake stuffed with red bean paste.
- *Yōkan*, a thick jellied dessert made of red bean paste, agar, and sugar



- japanese word:おいしい

4. This information was interesting to me because I eat beans in a variety of my

dishes at home. Beans can be prepared as a side dish or as a topping just like Anko within the japanese cuisine. my favorite is beans with a snack dip with cheese and light sour cream.

5. Is Anko a dark red, sweet bean paste? True /False

-answer:True

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Select: [All](#) [None](#)

Mark



← OK