

LESSON NOTES

Culture Class: Essential Japanese Vocabulary S1 #21 Food souvenirs

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KANJI

1. What are five popular food souvenirs in Japan?
2. 1. 梅干し
3. 2. 抹茶
4. 3. 煎餅
5. 4. 餅
6. 5. ようかん

KANA

1. What are five popular food souvenirs in Japan?
2. 1. うめぼし
3. 2. まっちゃん
4. 3. せんべい
5. 4. もち
6. 5. ようかん

ROMANIZATION

1. What are five popular food souvenirs in Japan?

CONT'D OVER

2. 1. umeboshi
3. 2. maccha
4. 3. senbei
5. 4. mochi
6. 5. yōkan

ENGLISH

1. What are five popular food souvenirs in Japan?
2. 1. pickled plum
3. 2. matcha, green tea
4. 3. senbei, savory rice crackers
5. 4. sticky rice cake
6. 5. sweet bean jelly made from red bean paste, agar and sugar

VOCABULARY

Kanji	Kana	Romaji	English
梅干し	うめぼし	umeboshi	pickled plum
抹茶	まっちゃ	maccha	green tea, matcha
餅	もち	mochi	mochi, rice cake

ようかん	ようかん	yōkan	yōkan, or sweet bean jelly
せんべい	せんべい	senbei	sembei (Japanese snack)

SAMPLE SENTENCES

<p>梅干しは、通常ライスと一緒に食べられ、おにぎりの中身としても代表的な材料です。</p> <p><i>umeboshi wa, tsūjō raisu to issho ni taberare, onigiri no nakami to shitemo daihyōteki na zaiyō desu.</i></p> <p>Pickled plums are usually eaten with rice, and are also a typical ingredient for rice balls.</p>	<p>抹茶の粉は溶けやすいので、バニラアイスと混ぜたり、抹茶パウンドケーキに使用したり、いろいろな方法で楽しめます。</p> <p><i>matcha no kona wa tokeyasui node, banira aisu to mazetari, matcha paundo kēki ni shiyō shitari, iirona hōhō de tanoshimemasu.</i></p> <p>Since matcha powder melts easily, it's enjoyed in various ways, such as mixed into vanilla ice cream and in matcha pound cake.</p>
<p>切り餅は焼いたり料理したりして食べます。</p> <p><i>Kirimochi wa yaitari ryōri shitari shite tabemasu.</i></p> <p>Cut mochi is enjoyed either grilled or cooked.</p>	<p>お正月には、地域でもちつき大会が行われます。</p> <p><i>O-shōgatsu ni wa, chiiki de mochitsuki taikai ga okonawaremasu.</i></p> <p>There are glutinous rice-pounding events held locally in Japan on New Year's Day.</p>
<p>ようかんは、とても甘いので苦い抹茶とよく合います。</p> <p><i>Yōkan wa, totemo amai no de nigai matcha to yoku aimasu.</i></p> <p>Sweet bean jelly is very sweet, so it goes well with a bitter green tea called "matcha."</p>	<p>日本の典型的なスナックは、煎餅と緑茶です。</p> <p><i>nihon no tenkeiteki na sunakku wa, senbei to yokucha desu.</i></p> <p>A typical Japanese snack is senbei and green tea.</p>

GRAMMAR

What are five popular food souvenirs in Japan?

1. 梅干し
2. 抹茶
3. 煎餅

4. 餅

5. ようかん

CULTURAL INSIGHT

1. pickled plum

Umeboshi are pickled plums. The fruits of the plum blossom are dried under the sun and then pickled with salt. Umeboshi are typically salty and extremely sour.

2. matcha, green tea

Matcha is powdered green tea with a deep bitter taste. At traditional Japanese tea ceremony, the tea served is this type of green tea - matcha.

3. senbei, savory rice crackers

Sembei is a kind of hard rice cracker. They come in various shapes and flavors, and are available at almost any Japanese supermarket. The most basic flavors are soy sauce and salt.

4. sticky rice cake

Mochi is a rice cake made of glutinous rice. Fresh mochi is usually sold in traditional sweet shops, but cut mochi (called "kiri mochi"), which is produced and packed in factories, is available at supermarkets.

5. sweet bean jelly made from red bean paste, agar and sugar

Yōkan, or sweet bean jelly, is made from red bean paste, agar and sugar. *Mizu-yōkan* is more watery, and typically enjoyed in summer.