

LESSON NOTES

Culture Class: Essential Japanese Vocabulary S1 #2

Foods

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KANJI

1. What are five common foods in Japan?
2. 1. 餅
3. 2. 納豆
4. 3. 豆腐
5. 4. おにぎり
6. 5. たい焼き

KANA

1. What are five common foods in Japan?
2. 1. もち
3. 2. なっとう
4. 3. とうふ
5. 4. おにぎり
6. 5. たいやき

ROMANIZATION

1. What are five common foods in Japan?

CONT'D OVER

2. 1. mochi
3. 2. nattō
4. 3. tōfu
5. 4. onigiri
6. 5. taiyaki

ENGLISH

1. What are five common foods in Japan?
2. 1. Mochi, Rice cake
3. 2. Nattō (fermented soybeans)
4. 3. Tofu, Bean curd
5. 4. Onigiri, Rice ball
6. 5. Taiyaki, a Fish-shaped cake

VOCABULARY

Kanji	Kana	Romaji	English
餅	もち	mochi	mochi, rice cake
納豆	なっとう	nattō	natto (fermented soy beans)

おにぎり	おにぎり	onigiri	rice ball
豆腐	とうふ	tōfu	tōfu, soybean curd
たい焼き	たいやき	taiyaki	fish-shaped pancake stuffed with bean jam

SAMPLE SENTENCES

<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>日本では、毎朝納豆を食べる人がたくさんいます。</p> <p><i>Nihon de wa, maiasa nattō o taberu hito ga takusan imasu.</i></p> <p>In Japan, there are many people who eat nattō every morning.</p>	<p>おにぎりは、コンビニでも買えます。</p> <p><i>Onigiri wa, konbini de mo kaemasu.</i></p> <p>Rice balls are available even at convenience stores.</p>
<p>豆腐は、健康的な食べ物として世界でも有名です。</p> <p><i>Tōfu wa, kenkōteki na tabemono to shite sekai de mo yūmei desu.</i></p> <p>Tofu is famous all over the world as a healthy food.</p>	<p>豆腐は安くて健康的です。</p> <p><i>Tōfu wa yasukute kenkōteki desu.</i></p> <p>Tofu is cheap and healthy.</p>
<p>最近では、たい焼きの中身にいろいろな種類があります。</p> <p><i>Saikin wa, taiyaki no nakami ni iroiro na shurui ga arimasu.</i></p> <p>Lately you can get taiyaki with a variety of different fillings.</p>	<p>たい焼きを買いたいです。</p> <p><i>Taiyaki o kaitai desu.</i></p> <p>I want to buy fish-shaped pancakes.</p>

CULTURAL INSIGHT

1. Mochi, Rice cake

Mochi is a rice cake made of glutinous rice. Japanese people usually eat a lot of rice cake on New Year's Day.

2. Nattō (fermented soybeans)

Nattō is fermented soybeans that are infamous for their strong odor.

3. Tofu, bean curd

Tōfu is made by coagulating soy milk and pressing the resulting curds. It is eaten on its own, and is also used in many different types of dishes.

4. Onigiri, Rice ball

Onigiri (rice balls) are made from white rice formed into triangular or oval shapes. They're often wrapped with nori, or seaweed. Something salty or sour is put inside as a natural preservative, such as pickled plum (*umeboshi*) or salted salmon.

5. Taiyaki, a Fish-shaped cake

Taiyaki is a fish-shaped baked cake, traditionally filled with sweet red bean paste.