

LESSON TRANSCRIPT

Culture Class: Essential Japanese Vocabulary S1 #2

Foods

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INTRODUCTION

Yura:Hi everyone, I'm Yura.

Natsuko:And I'm Natsuko!

Yura:And welcome to Culture Class: Essential Japanese Vocabulary, Lesson 2! In this lesson you'll learn 5 essential words related to Food

FIVE KEY VOCABULARY ITEMS

Yura:A, what's our first word?

Natsuko:餅

Yura:mochi, rice cake

Natsuko:(slow) 餅 (regular) 餅

Yura:Listeners, please repeat:

Natsuko:餅

[pause - 5 sec.]

Yura:

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

Yura:Now, let's hear a sample sentence using this word.

Natsuko:(normal) お正月には、地域でもちつき大会が行われます。

Yura:There are glutinous rice-pounding events held locally in Japan on New Year's Day.

Natsuko:(slow) お正月には、地域でもちつき大会が行われます。

Yura:Okay, what's the next word?

Natsuko:納豆

Yura:nattō, fermented soybeans

Natsuko:(slow) 納豆 (regular) 納豆

Yura:Listeners, please repeat:

Natsuko:納豆

[pause - 5 sec.]

Yura:

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

Yura:Now, let's hear a sample sentence using this word.

Natsuko:(normal) 日本では、毎朝納豆を食べる人がたくさんいます。

Yura:In Japan, there are many people who eat nattō every morning.

Natsuko:(slow) 日本では、毎朝納豆を食べる人がたくさんいます。

Yura:Okay, what's the next word?

Natsuko:豆腐

Yura:Tofu, bean curd

Natsuko:(slow) 豆腐 (regular) 豆腐

Yura:Listeners, please repeat:

Natsuko:豆腐

[pause - 5 sec.]

Yura:

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.

Yura:Now, let's hear a sample sentence using this word.

Natsuko:(normal) 豆腐は、健康的な食べ物として世界でも有名です。

Yura:Tofu is famous all over the world as a healthy food.

Natsuko:(slow) 豆腐は、健康的な食べ物として世界でも有名です。

Yura:Okay, what's the next word?

Natsuko:おにぎり

Yura:onigiri, rice ball

Natsuko:(slow) おにぎり (regular) おにぎり

Yura:Listeners, please repeat:

Natsuko:おにぎり

[pause - 5 sec.]

Yura:

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. -

Yura:Now, let's hear a sample sentence using this word.

Natsuko:(normal) おにぎりは、コンビニでも買えます。

Yura:Rice balls are available even at convenience stores.

Natsuko:(slow) おにぎりは、コンビニでも買えます。

Yura:Okay, what's the last word?

Natsuko:たい焼き

Yura:taiyaki, a fish-shaped cake

Natsuko:(slow) たい焼き (regular) たい焼き

Yura:Listeners, please repeat:

Natsuko:たい焼き

[pause - 5 sec.]

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

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Yura:Now, let's hear a sample sentence using this word.

Natsuko:(normal) 最近は、たい焼きの中身にいろいろな種類があります。

Yura:Lately you can get taiyaki with a variety of different fillings.

Natsuko:(slow) 最近は、たい焼きの中身にいろいろな種類があります。

QUIZ

Yura:Okay listeners, are you ready to be quizzed on the words you just learned? A will give you the Japanese – please say the English meaning out loud! Are you ready?

Natsuko:餅

[pause]Yura:mochi, rice cake

Natsuko:納豆

[pause]Yura:nattō, fermented soybeans

Natsuko:豆腐

[pause]Yura:Tofu, bean curd

Natsuko:おにぎり

[pause]Yura:onigiri, rice ball

Natsuko:たい焼き

[pause]Yura:taiyaki, a fish-shaped cake

OUTRO

Yura:There you have it – five Foods in Japan! We have more vocab lists available at JapanesePod101.com, so be sure to check them out. Thanks everyone, see you next time!

Natsuko:またね！