

## LESSON NOTES

# Culture Class: Essential Japanese Vocabulary S1 #4

## Popular Homecooked Dishes

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# 4

## KANJI

1. What are five popular homecooked dishes in Japan?
2. 1. みそ汁
3. 2. カレーライス
4. 3. なべ
5. 4. てんぷら
6. 5. ハンバーグ

## KANA

1. What are five popular homecooked dishes in Japan?
2. 1. みそしる
3. 2. カレーライス
4. 3. なべ
5. 4. てんぷら
6. 5. ハンバーグ

## ROMANIZATION

1. What are five popular homecooked dishes in Japan?

CONT'D OVER

2. 1. miso shiru
3. 2. karēraisu
4. 3. nabe
5. 4. tempura
6. 5. hanbāgu

## ENGLISH

1. What are five popular homecooked dishes in Japan?
2. 1. Miso soup
3. 2. Japanese curry
4. 3. Nabe, Japanese hot pot dishes
5. 4. Tempura, deep-fried food
6. 5. Japanese hamburger steak

## VOCABULARY

Kanji	Kana	Romaji	English
ハンバーグ	ハンバーグ	hanbāgu	Japanese hamburger steak
カレーライス	カレーライス	karēraisu	Japanese curry

みそ汁	みそしる	miso shiru	miso soup
天ぷら	てんぷら	tempura	tempura, deep-fried food
なべ	なべ	nabe	Japanese hot pot dishes

## SAMPLE SENTENCES

<p>ハンバーグは、日本の子供が好きな食べ物のひとつです。 <i>Hanbāgu wa, Nihon no kodomo ga suki na tabemono no hitotsu desu.</i></p> <p>Hamburger steak is one of the most popular dishes chosen by children in Japan.</p>	<p>カレーライスは、ひとつのお皿にごはん、カレー、福神漬をもりつけます。 <i>Karē raisu wa, hitotsu no o-sara ni gohan, karē, fukujinzuke o moritukemasu.</i></p> <p>Curry and rice is usually served on one plate, and consists of curry, white rice and special pickles called "fukushinzuke".</p>
<p>手作りのみそ汁は、家庭によって味がちがいます。 <i>Tezukuri no miso shiru wa, katei ni yotte aji ga chigaimasu.</i></p> <p>The taste of homemade miso soup differs from family to family.</p>	<p>西日本では天ぷらを塩で食べますが、東日本では天つゆにつけて食べます。 <i>Nishi Nihon de wa tempura o shio de tabemasu ga, higashi Nihon de wa tentsuyu ni tsukete tabemasu.</i></p> <p>Traditionally people in West Japan enjoy tempura with salt, whereas people in East Japan dip it in a special sauce.</p>
<p>てんぷらは日本の料理です。 <i>Tenpura wa nihon no ryōri desu.</i></p> <p>Tempura is a Japanese dish.</p>	<p>冬は、家族みんなで鍋を囲んで食事を楽しみます。 <i>Fuyu wa, kazoku min'na de nabe o kakonde shokuji o tanoshimimasu.</i></p> <p>In winter, Japanese people enjoy hotpot dishes by sharing food in one big pot with family members.</p>

## CULTURAL INSIGHT

### 1. Miso soup

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Miso soup is a Japanese soup made from miso paste, which is made from fermented rice and soybeans. Miso soup can have seaweed, tofu, and/or vegetables in it.

## **2. Japanese curry**

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*Karēraisu* is Japanese curry and rice, which was brought to Japan by the British. The Japanese adapted its taste and style and it became a very popular dish enjoyed by all generations.

## **3. Nabe, Japanese hot pot dishes**

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Nabe is a collective term for Japanese hot pot dishes which use a big pot to cook a variety of ingredients. The ingredients are usually either meat, seafood, or fish, as well as a lot of vegetables.

## **4. Tempura, deep-fried food**

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Tempura is Japanese deep-fried seafood and/or vegetables. The batter is made of cold water, eggs and wheat flour.

## **5. Japanese hamburger steak**

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*Hanbāgu*, or hamburger steak, is made from miced meat, chopped onion, egg and breadcrumbs. It's similar to Salisbury steak, but the ingredients and sauce are different, making *hanbāgu* a Japanese original.