

LESSON NOTES

Culture Class: Essential Japanese Vocabulary S1 #5

Sweets and Desserts

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KANJI

1. What are five popular sweets and desserts in Japan?
2. 1. だんご
3. 2. 桜餅
4. 3. ようかん
5. 4. プリン
6. 5. ラムネ

KANA

1. What are five popular sweets and desserts in Japan?
2. 1. だんご
3. 2. さくらもち
4. 3. ようかん
5. 4. プリン
6. 5. ラムネ

ROMANIZATION

1. What are five popular sweets and desserts in Japan?

CONT'D OVER

2. 1. dango
3. 2. sakuramochi
4. 3. yōkan
5. 4. purin
6. 5. ramune (confectionary)

ENGLISH

1. What are five popular sweets and desserts in Japan?
2. 1. Dango, Japanese dumplings
3. 2. Sakuramochi, a type of rice cake
4. 3. Sweet bean jelly
5. 4. Purin, Japanese custard pudding
6. 5. Ramune

VOCABULARY

Kanji	Kana	Romaji	English
桜餅	さくらもち	sakuramochi	sakuramochi, a type of rice cake
だんご	だんご	dango	dango, Japanese dumplings

ラムネ	ラムネ	ramune	ramune, or sugar candy pellets
ようかん	ようかん	yōkan	yōkan, or sweet bean jelly
プリン	プリン	purin	purin, Japanese custard pudding

SAMPLE SENTENCES

<p>日本人は、桜餅を3月3日ひなまつりの日に食べます。 <i>Nihon-jin wa, sakuramochi o san-gatsu mikka Hinamatsuri no hi ni tabemasu.</i></p> <p>Japanese people eat sakuramochi on the 3rd of March - Girls' Day.</p>	<p>花見だんごはピンク、白、緑の三色です。 <i>Hanami dango wa pinku, shiro, midori no san-shoku desu.</i></p> <p>Dumplings eaten at cherry-blossom viewings are coloured pink, white and green.</p>
<p>ラムネは、砂糖のように口で溶けます。 <i>Ramune wa, satō no yō ni kuchi de tokemasu.</i></p> <p>Ramune melts in the mouth like sugar.</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。 <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>日本には、スーパーで買えるプリンから有名パティシエの高級デザートまで、いろいろなタイプのプリンがあります。 <i>Nihon ni wa, sūpā de kaeru purin kara yūmei patishie no kōkyū dezāto made, iroiro na taipu no purin ga arimasu.</i></p> <p>There are many different types of custard pudding in Japan: some are available at supermarkets, while others are posh desserts from famous patissiers.</p>	

CULTURAL INSIGHT

1. Japanese dumplings

Dango, or dumplings, are made from rice flour, shaped like balls and often served on a

skewer (one skewer takes three or four *dango*). Different seasonings and/or sauces are used, making different *dango* types all with different names.

2. Cherry blossom mochi

Sakuramochi consists of a sweet pink colored rice cake and sweet bean paste called *anko*. The pink color represents the color of the *sakura*, or cherry blossoms.

3. Sweet bean jelly

Yōkan, or sweet bean jelly, is made from red bean paste, agar and sugar. It's usually rectangular-shaped, and is served in slices.

4. Japanese custard pudding

Purin is Japanese custard pudding made from sugar, egg and milk, jellied in a cup with caramel sauce at the bottom. When you eat the pudding, you should turn the cup upside down on to a plate, so that the pudding comes out with the caramel sauce on top.

5. Ramune

Ramune is a Japanese confectionary shaped like tablets/pills made from soluble lactose. Ramune has been a popular sweet amongst children for a long time in Japan, and is still available at old-style candy shops.