

## LESSON NOTES

# Culture Class: Essential Japanese Vocabulary S1 #7 Vegetables

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# 7

## KANJI

1. What are five common vegetables in Japan?
2. 1. きゅうり
3. 2. ピーマン
4. 3. 玉ねぎ
5. 4. なすび
6. 5. にんじん

## KANA

1. What are five common vegetables in Japan?
2. 1. きゅうり
3. 2. ピーマン
4. 3. たまねぎ
5. 4. なすび
6. 5. にんじん

## ROMANIZATION

1. What are five common vegetables in Japan?

CONT'D OVER

2. 1. kyūri
3. 2. pīman
4. 3. tamanegi
5. 4. nasubi
6. 5. ninji

## ENGLISH

1. What are five common vegetables in Japan?
2. 1. Cucumber
3. 2. Green pepper
4. 3. Onion
5. 4. Eggplant, aubergine
6. 5. Carrot

## VOCABULARY

Kanji	Kana	Romaji	English
きゅうり	きゅうり	kyūri	cucumber
ピーマン	ピーマン	pīman	green pepper
なすび	なすび	nasubi	eggplant, aubergine

玉ねぎ	たまねぎ	tamanegi	onion
にんじん	にんじん	ninjin	carrot

## SAMPLE SENTENCES

<p>日本人の多くはきゅうりの漬物が好きです。 <i>Nihon-jin no ōku wa kyūri no tsukemono ga suki desu.</i></p> <p>Many Japanese like eating cucumbers pickled with salt.</p>	<p>きゅうりは、夏の野菜です。 <i>Kyūri wa, natsu no yasai desu.</i></p> <p>Cucumber is a summer vegetable.</p>
<p>ピーマンは苦いので、ピーマンが嫌いな子供がたくさんいます。 <i>Pīman wa nigai no de, pīman ga kirai na kodomo ga takusan imasu.</i></p> <p>Many children don't like green pepper in Japan due to its bitter taste.</p>	<p>なすびの中でも、秋なすを食べると体温を下げると言われていています。 <i>Nasubi no naka de mo, akinasu o taberu to taion o sageru to iwarete imasu.</i></p> <p>Eating Japanese eggplants, particularly autumn eggplants, is said to lower body temperature.</p>
<p>最近の研究で、玉ねぎを食べると血流がよくなることがわかりました。 <i>Saikin no kenkyū de, tamanegi o taberu to ketsuryū ga yokunaru koto ga wakarimashita.</i></p> <p>Recent studies show that eating onions improves blood flow.</p>	<p>玉ねぎを切ると涙が出る。 <i>Tamanegi o kiru to namida ga deru.</i></p> <p>Cutting up an onion makes your eyes tear up.</p>
<p>日本の親は、子供のために、にんじんをクッキーの型で星や花の形に切ります。 <i>Nihon no oya wa, kodomo no tameni, ninjin o kukki no kata de hoshi ya hana no katachi ni kirimasu.</i></p> <p>Parents in Japan often cut carrots into star or flower shapes for their children using cookie cutters.</p>	<p>にんじんは体に良い。 <i>Ninjin wa karada ni ii.</i></p> <p>Carrots are good for your health.</p>

## CULTURAL INSIGHT

## 1. Cucumber

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Cucumbers in Japan are smaller and a darker green than Western cucumbers. Cucumber is one of the most popular summer vegetables.

## 2. Green pepper

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The Japanese green pepper, or *pīman*, is smaller and less watery than the Western green pepper. Due to its bitter taste when raw, many people prefer it cooked.

## 3. Onion

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Onions are used in many Japanese dishes; boiled, fried, etc. Onions generate a sweet taste when cooked, which is one of the key flavors in traditional Japanese cuisine.

## 4. Aubergine

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The Japanese eggplant, *nasubi*, is small and has an elongated shape. Its stalk end is a very dark violet, almost black colour.

## 5. Carrot

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Carrots are one of the most unpopular vegetables amongst children in Japan. However, many adults try to eat carrots for their supposed health and beauty benefits.