

Ethnic Eating Japanese Foods



Name: _____

Hour: _____

Video Worksheet

Match the Japanese food/terms with the correct description:

Fish Dishes

- | | |
|--------------------|---|
| 1. _____ Sushi | a. eaten like a hamburger |
| 2. _____ Sashimi | b. grilled cooking method, salt broiled |
| 3. _____ Shio-Yaki | c. raw sliced fish |
| 4. _____ Salmon | d. raw fish on a bed of vinegared rice |
| 5. _____ Maki | e. rolls (tuna) |

Meat Dishes

- | | |
|--------------------|--------------------------------------|
| 6. _____ Yakitori | h. marbled beef |
| 7. _____ Ton-Katsu | g. skewered, grilled chicken |
| 8. _____ Kobe beef | f. pork cutlet, breaded, flash-fried |

Noodles

- | | |
|-------------------------|-------------------------------------|
| 9. _____ Soba noodles | i. Chinese egg noodle |
| 10. _____ Udon noodles | j. thick, white noodles, eaten cold |
| 11. _____ Somen noodles | k. dark colored buckwheat noodles |
| 12. _____ Ramen noodles | l. thick, white wheat noodles |

Casserole Dishes

- | | |
|-----------------------|-------------------------------------|
| 13. _____ Okiski | o. sumo wrestlers eat large amounts |
| 14. _____ Chanko nabe | n. beef vegetable noodle dish |
| 15. _____ Sukiyaki | m. seafood dish |



Sauces

16. _____ Sho-Yu r. rice vinegar
17. _____ Wasabi s. rice wine
18. _____ Su q. horseradish
19. _____ Sake p. light soy sauce

Misc.

20. _____ Nori t. soybean curd
21. _____ Miso u. bean paste
22. _____ Tofu v. dried seaweed

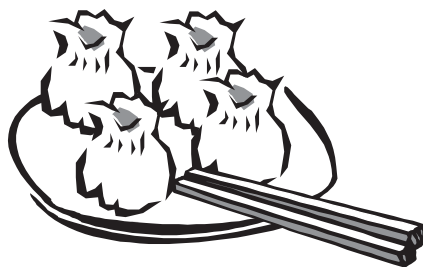
23. What is the difference between Chinese and Japanese cooking?

24. _____ is deep fried shrimp, chicken and vegetables.

25. _____ is a Japanese term for chopsticks.

26. What is offered whenever guests visit?

27. _____ shows appreciation when dining in Japan.



Ethnic Eating Japanese Foods



Answer Key

Match the Japanese food/terms with the correct description:

Fish Dishes

- | | |
|---------------------------|---|
| 1. <u> d </u> Sushi | d. raw fish on a bed of vinegared rice |
| 2. <u> c </u> Sashimi | c. raw sliced fish |
| 3. <u> b </u> Shio-Yaki | b. grilled cooking method, salt broiled |
| 4. <u> a </u> Salmon | a. eaten like a hamburger |
| 5. <u> e </u> Maki | e. rolls (tuna) |

Meat Dishes

- | | |
|---------------------------|--------------------------------------|
| 6. <u> g </u> Yakitori | g. skewered, grilled chicken |
| 7. <u> f </u> Ton-Katsu | f. pork cutlet, breaded, flash-fried |
| 8. <u> h </u> Kobe beef | h. marbled beef |

Noodles

- | | |
|--------------------------------|-------------------------------------|
| 9. <u> k </u> Soba noodles | k. dark colored buckwheat noodles |
| 10. <u> l </u> Udon noodles | l. thick, white wheat noodles |
| 11. <u> j </u> Somen noodles | j. thick, white noodles, eaten cold |
| 12. <u> i </u> Ramen noodles | i. Chinese egg noodle |

Casserole Dishes

- | | |
|------------------------------|-------------------------------------|
| 13. <u> m </u> Okiski | m. seafood dish |
| 14. <u> o </u> Chanko nabe | o. sumo wrestlers eat large amounts |
| 15. <u> n </u> Sukiyaki | n. beef vegetable noodle dish |



Sauces

16. p Sho-Yu p. light soy sauce
17. q Wasabi q. horseradish
18. m Su m. rice vinegar
19. n Sake n. rice wine

Misc.

20. v Nori v. dried seaweed
21. u Miso u. bean paste
22. t Tofu t. soybean curd
23. What is the difference between Chinese and Japanese cooking?
Chinese: food is chopped and sauce is added when cooking.
Japanese: food is cooked and dipped into sauce when eating.
24. Tempura is deep fried shrimp, chicken and vegetables.
25. Hashi is a Japanese term for chopsticks.
26. What is offered whenever guests visit?
Green Tea
27. Slurping shows appreciation when dining in Japan.

