



Typical Bento, or lunch box in Japan. People go to restaurants to buy lunch boxes in Japan. This bento has four sections. The upper left section has fried chicken and shuumai (Chinese meat dumpling) with vinegared ginger. The lower left section contains cooked mackerel, fried vegetables and pork cutlet with curried macaroni salad. The lower right has spaghetti and the upper right has rice with pickled plum in the middle with black sesame on top. A lunch box costs \$5 - 10, depending on the materials.

Photographer: Ken'ichi Ujie

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Miso Ramen- Japanese Food

There are 3 kinds of ramen. One is Miso Ramen (in miso flavor). The other two are Shoyu Ramen (in soy sauce flavor) and Shio Ramen (in salt flavor). This Miso Ramen has a slice of pork, chopped scallions, shinachiku (bamboo shoots) and seaweed. Some contain corn and soybean sprouts. Ramen is one of the three most favored food among Japanese people and there are thousands of ramen shops in Japan. It is acceptable to slurp noodles in Japan. You can also hold the ramen bowl and put your mouth to the bowl when slurping. Miso ramen usually costs \$5 - 7.

Photographer: Ken'ichi Ujie

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Nigiri-zushi – Japanese food

There are four different kinds of Sushi. Nigiri-zushi, Chirashi-zushi, Inari-zushi and Maki-zushi. Nigiri-zushi is the kind for which a sushi master molds the rice and puts wasabi (Japanese horse radish) on the rice and the fish on top of it. Usually, nigiri-zushi consists of 8 - 10 pieces plus 3 or 4 pieces of maki-zushi (rolled sushi). This Nigiri-zushi has tuna (red), flat fish (white) and yellowtail (pink) on the top row and shrimp, salmon roe (orange), sea urchin (yellow) and yellowtail on the bottom row. You can use chopsticks or your hands when you eat nigiri-zushi. It's better to dip fish in soy sauce, since rice will crumble when it's dipped in soy sauce.

Photographer: Ken'ichi Ujie

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Sashimi Moriawase- Japanese Food

Various types of sashimi in a bowl. Tuna, flatfish, mackerel, and scallops with Japanese horse radish. Frequently eaten while drinking with a group of people. Can eat different kinds of sashimi. Sashimi is a favorite dish among Japanese people.

Photographer: Ken'ichi Ujie

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