Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Block \_\_\_\_\_\_\_\_ Unit \_\_\_\_\_\_\_

**JAPAN – VOCABULARY AND QUESTIONS**

1. Define the following words:
   1. Udon
   2. Ramen
   3. Soba
   4. Shichimi
   5. Yakumi
   6. Yakitori
   7. Kushi
   8. Oden
   9. Yatai
   10. Sashimi
   11. Daikon
   12. Kyuri
   13. Wasabi
   14. Tempura
   15. Nasu
   16. Shiitake
   17. Tentsuyu
   18. Sukiyaki
   19. Shabu-shabu
   20. Unaju
   21. Doyo-no-ushi-no-hi
2. Is it acceptable to “slurp” your noodles in Japan? Explain.
3. How are **eels** usually prepared and served?
4. How is yakitori cooked?
5. What are some examples of food served as sashimi?
6. Sashimi is very popular in Japan. What special care should be used in preparing and serving sahimi?
7. Which foods do you think might be less expensive to but in a restaurant in Japan? Why?

Most expensive? Why?