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?