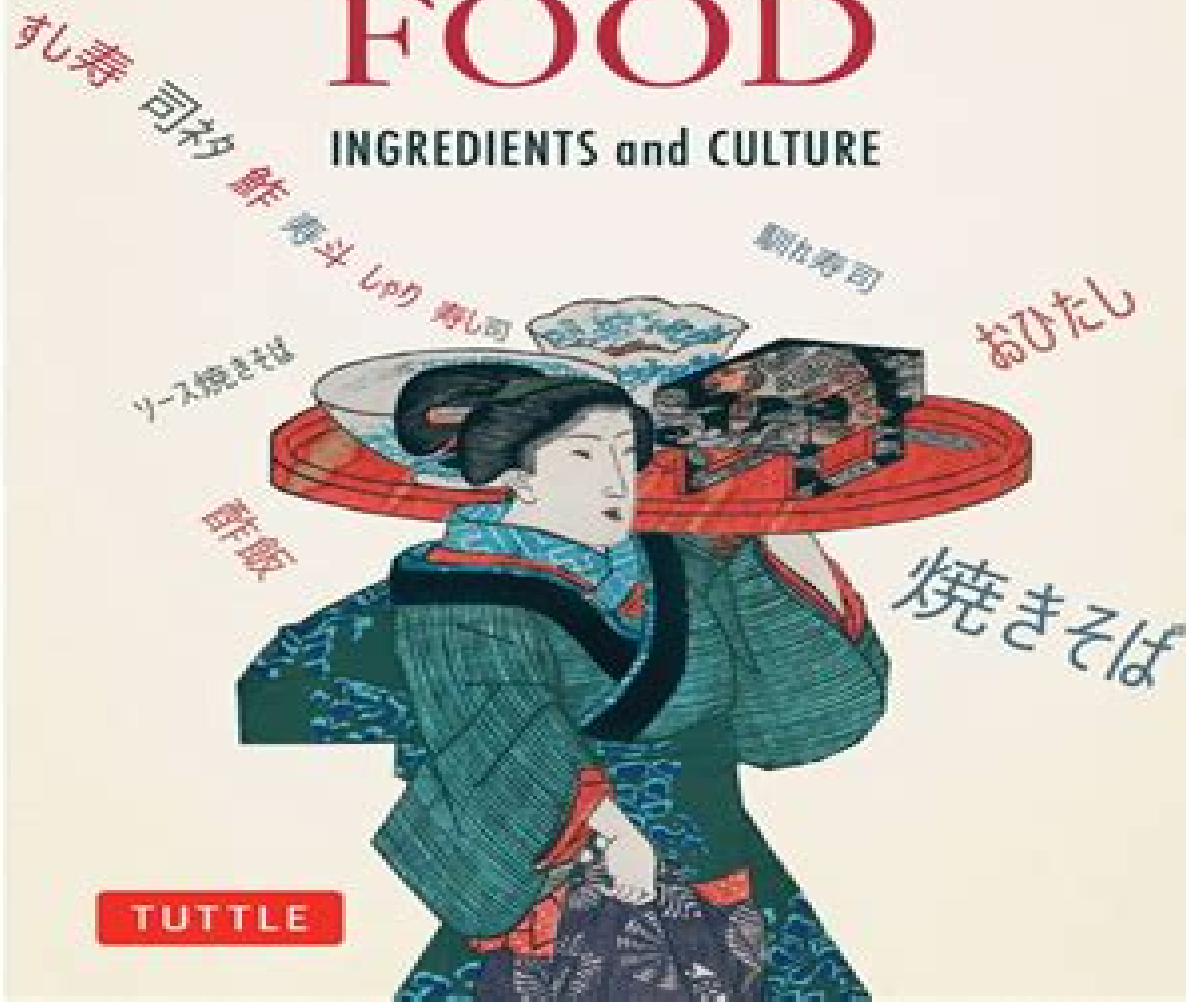


RICHARD HOSKING

# A DICTIONARY OF JAPANESE FOOD

## INGREDIENTS and CULTURE



TUTTLE

# A Dictionary Of Japanese Food Ingredients And Culture

**Jonathan H. X. Lee**



## **A Dictionary Of Japanese Food Ingredients And Culture:**

*Dictionary of Japanese Food* Richard Hosking, 2015-02-24 Nominated for the Glenfiddich Food Book of the Year Award this timeless volume is the first and only book of its kind on the subject A Dictionary of Japanese Food helps food lovers around the world decipher the intricacies and nuances of Japanese cooking and its ingredients Definitions in ordinary cookbooks and standard dictionaries such as akebia for akebi sea cucumber for namako plum for ume can be inadequate misleading or just plain wrong Richard Hosking eliminates the mystery by ensuring that each entry in the Japanese English section includes the Japanese term in Roman script the term in kana or kanji or both a Latin name where appropriate an English definition and for most entries a short annotation The English Japanese section defines important English food terms in Japanese and annotates those needing explanation One hundred small line drawings make it easy for readers to identify everything from mitsuba to the okoze fish and seventeen appendices address the most critical elements of Japanese cuisine from the making of miso and the structure of the Japanese meal to the tea ceremony Newly typeset and featuring a fascinating and informative new foreword by Japanese cookbook author Debra Samuel A Dictionary of Japanese Food will continue to help both food lovers and visitors to Japan discover the wonders of one of the world's great cuisines **A**

**Dictionary of Japanese Food** Richard Hosking, 2000 **A Dictionary of Japanese Food** Richard Hosking, 2026-05-12 Nominated for the Glenfiddich Food Book of the Year Award now with hundreds of full color photographs A must for anyone interested in the cuisine of Japan *Saveur Magazine* Newly typeset and featuring a fascinating and informative new foreword by Japanese cookbook author Debra Samuel A Dictionary of Japanese Food will continue to help both food lovers and visitors to Japan discover the wonders of one of the world's great cuisines *BooksAboutFood.com* A Dictionary of Japanese Food helps food lovers around the world understand the intricacies and nuances of Japanese food ingredients and preparations Definitions of Japanese food terms found in cookbooks online and in standard dictionaries are misleading and often just plain wrong Richard Hosking eliminates this problem by ensuring that each term has a concise English definition with rich cultural and historical notes added This new expanded edition has 240 clear color photographs along with a hundred B W drawings for easy identification These allow readers to identify everything from akebie to mitsuba to ume A series of fascinating appendices address critical elements of Japanese cuisine from how miso and sake are made to the key components which make up a Japanese meal Newly typeset and featuring a fascinating and informative foreword by Japanese cookbook author Debra Samuel A Dictionary of Japanese Food helps food lovers and visitors to Japan to discover the wonders of one of the world's great cuisines *Food Cultures of Japan* Jeanne Jacob, 2021-12-06 This addition to the *Global Kitchen* series explores the cuisine of Japan from culinary history and important ingredients to essential daily and special meals When we think of Japanese food in the United States certain images come to mind sushi ramen and hibachi restaurants But what is food like in this island nation What do people eat and drink every day Are food concerns similar to those in the United States

where obesity is a major issue This volume offers comprehensive coverage on the cuisine of Japan Readers will learn about the history of food in the country influential ingredients that play an important role in daily cooking and consumption meals and dishes for every occasion and what food is like when dining out or stopping for snacks from street vendors An additional chapter examines food issues and dietary concerns Recipes accompany every chapter A chronology glossary sidebars and bibliography round out the work *The Essence of Japanese Cuisine* Michael Ashkenazi, Jeanne Jacob, 2013-10-11 The past few years have shown a growing interest in cooking and food as a result of international food issues such as BSE world trade and mass foreign travel and at the same time there has been growing interest in Japanese Studies since the 1970s This volume brings together the two interests of Japan and food examining both from a number of perspectives The book reflects on the social and cultural side of Japanese food and at the same time reflects also on the ways in which Japanese culture has been affected by food a basic human institution Providing the reader with the historical and social bases to understand how Japanese cuisine has been and is being shaped this book assumes minimal familiarity with Japanese society but instead explores the country through the topic of its cuisine *The Bloomsbury Handbook of Japanese Religions* Erica Baffelli, Andrea Castiglioni, Fabio Rambelli, 2021-03-25 Providing an overview of current cutting edge research in the field of Japanese religions this Handbook is the most up to date guide to contemporary scholarship in the field As well as charting innovative research taking place this book also points to new directions for future research covering both the modern and pre modern periods Edited by Erica Baffelli Andrea Castiglioni and Fabio Rambelli The Bloomsbury Handbook of Japanese Religions includes essays by international scholars from the USA Europe Japan and New Zealand Topics and themes include gender politics the arts economy media globalization and colonialism The Bloomsbury Handbook of Japanese Religions is an essential reference point for upper level students and scholars of Japanese religions as well as Japanese Studies more broadly

**Japanese Foodways, Past and Present** Eric C. Rath, Stephanie Assmann, 2010 Spanning nearly six hundred years of Japanese food culture Japanese Foodways Past and Present considers the production consumption and circulation of Japanese foods from the mid fifteenth century to the present day in contexts that are political economic cultural social and religious Diverse contributors including anthropologists historians sociologists a tea master and a chef address a range of issues such as medieval banquet cuisine the tea ceremony table manners cookbooks in modern times food during the U S occupation period eating and dining out during wartimes the role of heirloom vegetables in the revitalization of rural areas children s lunches and the gentrification of blue collar foods Framed by two reoccurring themes food in relation to place and food in relation to status the collection considers the complicated relationships between the globalization of foodways and the integrity of national identity through eating habits Focusing on the consumption of Western foods heirloom foods once taboo foods and contemporary Japanese cuisines Japanese Foodways Past and Present shows how Japanese concerns for and consumption of food has relevance and resonance with other foodways around the world Contributors are Stephanie

Assmann Gary Soka Cadwallader Katarzyna Cwiertka Satomi Fukutomi Shoko Higashiyotsuyanagi Joseph R Justice Michael Kinski Barak Kushner Bridget Love Joji Nozawa Tomoko Onabe Eric C Rath Akira Shimizu George Solt David E Wells and Miho Yasuhara     Manga Guide to Japanese Food Hiroshi Nagashima, 2024-05-14 The complete backstory of Japanese cuisine explained in richly illustrated manga style This book explores the fascinating history lore and practice of Japanese cooking through the eyes of Manabu a young man who aspires to become a professional Japanese chef Each chapter presents a new set of topics which help the reader to appreciate the great depth and complexity of Japan's amazing food culture Dozens of mini essays with hundreds of charming color illustrations and photos explain The importance of fundamental ingredients like rice soybeans seaweed and fish The beauty of traditional utensils including lacquer ware ceramics and knives The key role played by fermented ingredients like miso soy sauce and sake in Japanese cooking The history of sushi which developed from a traditional method of preserving fish The concept of umami as one of just seven flavors that can be detected by the human tongue How all these elements come together in a multicourse Kyoto style Kaiseki dinner There is even a quiz at the end so you can see how much you've learned along the way     *Branding Japanese Food* Katarzyna J. Cwiertka, Yasuhara Miho, 2020-02-29 Branding Japanese Food is the first book in English on the use of food for the purpose of place branding in Japan At the center of the narrative is the 2013 inscription of Washoku traditional dietary cultures of the Japanese notably for the celebration of New Year on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity The authors challenge the very definition of washoku as it was presented in the UNESCO nomination and expose the multitude of contradictions and falsehoods used in the promotion of Japanese cuisine as part of the nation branding agenda Cwiertka and Yasuhara argue further that the manipulation of historical facts in the case of washoku is actually a continuation of similar practices employed for centuries in the branding of foods as iconic markers of tourist attractions They draw parallels with gastronomic meibutsu famous products and edible omiyage souvenirs which since the early modern period have been persistently marketed through questionable connections with historical personages and events Today meibutsu and omiyage play a central role in the travel experience in Japan and comprise a major category in the practices of gift exchange Few seem to mind that the stories surrounding these foods are hardly ever factual despite the fact that the stories rather than the food itself constitute the primary attraction The practice itself is derived from the intellectual exercise of evoking specific associations and sentiments by referring to imaginary landscapes known as utamakura or meisho At first restricted to poetry this exercise was expanded to the visual arts and by the early modern period familiarity with specific locations and the culinary associations they evoked had become a fixed component of public collective knowledge The construction of the myths of meibutsu omiyage and washoku as described in this book not only enriches the understanding of Japanese culinary culture but also highlights the dangers of tweaking history for branding purposes and the even greater danger posed by historians remaining silent in the face of this irreversible reshaping of the past into a consumable product

for public enjoyment      **Japanese Americans** Jonathan H. X. Lee, 2017-11-10 This book provides a comprehensive story of the complicated and rich story of the Japanese American experience from immigration to discrimination to adaptation achievement and contributions to the American mosaic Japanese Americans The History and Culture of a People highlights the enormous contributions of Japanese Americans in history civil rights politics economic development arts literature film popular culture sports and religious landscapes It not only provides context to important events in Japanese American history and in depth information about the lives and backgrounds of well known Japanese Americans but also captures the essence of everyday life for Japanese Americans as they have adjusted their identities established communities and interacted with other ethnic groups This innovative volume will become the standard resource for exploring why the Japanese came to the USA more than 130 years ago where they settled and what experiences played a role in forming the distinctive Japanese American identity      **Obesity, Eating Disorders and the Media** Karin Eli, Stanley Ulijaszek, 2016-05-23 How do the media represent obesity and eating disorders How are these representations related to one another And how do the news media select which scientific findings and policy decisions to report Multi disciplinary in approach Obesity Eating Disorders and the Media presents critical new perspectives on media representations of obesity and eating disorders with analyses of print online and televisual media framings Exploring abjection and alarm as the common themes linking media framings of obesity and eating disorders Obesity Eating Disorders and the Media shows how the media similarly position these conditions as dangerous extremes of body size and food practice The volume then investigates how news media selectively cover and represent science and policy concerning obesity and eating disorders with close attention to the influence of pre existing framings alongside institutional and moral agendas A rich comprehensive analysis of media framings of obesity and eating disorders as embodied conditions complex disorders public health concerns and culturally significant phenomena this volume will be of interest to scholars and students across the social sciences and all those interested in understanding cultural aspects of obesity and eating disorders      *Japan's Cuisines* Eric C. Rath, 2016-09-15 Cuisines in Japan have an ideological dimension that cannot be ignored In 2013 traditional Japanese dietary cultures washoku was added to UNESCO s Intangible Cultural Heritage list Washoku s predecessor was national people s cuisine an attempt during World War II to create a uniform diet for all citizens Japan s Cuisines reveals the great diversity of Japanese cuisine and explains how Japan s modern food culture arose through the direction of private and public institutions Readers discover how tea came to be portrayed as the origin of Japanese cuisine how lunch became a gourmet meal and how regions on Japan s periphery are reasserting their distinct food cultures From wartime foodstuffs to modern diets this fascinating book shows how the cuisine from the land of the rising sun shapes national local and personal identity      *Daily Life in Wartime Japan, 1940-1945* Samuel Hideo Yamashita, 2017-02-19 The population of wartime Japan 1940 1945 has remained a largely faceless enemy to most Americans thanks to the distortions of US wartime propaganda popular culture and news reports At a time when this country s wartime

experiences are slowly and belatedly coming into focus this remarkable book by Samuel Yamashita offers an intimate picture of what life was like for ordinary Japanese during the war Drawing upon diaries and letters written by servicemen kamikaze pilots evacuated children and teenagers and adults mobilized for war work in the big cities provincial towns and rural communities Yamashita lets us hear for the first time the rich mix of voices speaking in every register during the course of the war Here is the housewife struggling to feed her family while supporting the war effort the eager conscript from snow country enduring the harshest most abusive training imaginable in order to learn how to fly the Tokyo teenagers made to work in wartime factories the children taken from cities to live in the countryside away from their families and with little food and no privacy the Kyushu farmers pressured to grow ever more rice and wheat with fewer hands and less fertilizer and the Kyoto octogenarian driven to thoughts of suicide by his inability to contribute to the war How these ordinary Japanese coped with wartime hardships and dangers and how their views changed over time as disillusionment impatience and sometimes despair set in is the story that Yamashita's book brings to the American reader A history of life during war Daily Life in Wartime Japan 1940-1945 is also a glimpse of a now vanished world History of Whole Dry Soybeans, Used as Beans, or Ground, Mashed or Flaked (240 BCE to 2013) William Shurtleff, Akiko Aoyagi, 2013-07 **Tokyo Stroll** Gilles

Poitras, 2022-11-22 Tokyo Stroll is the best guidebook for travelers who want to wander the streets and discover the city as it unfolds before their eyes There is no start at point A and go to point B prescribed route Instead you are invited to wander as whimsy takes you This guide includes Over 600 locations to satisfy any interest including historical sites art museums upscale ryotei dining traditional craft shops shrines and temples and remarkable architecture both traditional and stunningly modern 22 neighborhoods of Tokyo to experience from the bright bustling Shibuya to the serene shrines and temples of lesser known Yanese 150 maps to help you navigate download the map markers for locations in Tokyo Stroll to your phone or tablet for easy access 75 full page photos Practical advice on preparing your trip with information on the best times of year to go as well as how to use public transport and change money when you get there A primer on useful phrases and etiquette so you're never left wondering Day trips to get you out of the city with advice on transportation A focus on history and businesses that have stood the test of time often over 100 years A glossary of Japanese terms and an index **Sushi** Ole G. Mouritsen, 2009-10-13 It is clear that serious research as well as much imagination went into every page It has become my new go to bible when I need a shot of inspiration Ken Oringer internationally renowned and award winning chef Clio Restaurant Uni Sashimi Bar Boston Congratulations on writing such an aesthetically beautiful informative and inspiring book I shall not hesitate to recommend your book to those colleagues who like me are fascinated by Sushi and who will surely be captivated like me turning every page Dr Ian C Forster April 2011 In recent decades sushi has gone from being a rather exotic dish eaten by relatively few outside of Japan to a regular meal for many across the world It is quickly gathering the attention of chefs and nutritionists everywhere It has even made its way into numerous home kitchens where people have

patiently honed the specialized craft required to prepare it Few have been more attuned to this remarkable transition than Ole G Mouritsen an esteemed Danish scientist and amateur chef who has had a lifelong fascination with sushi s central role in Japanese culinary culture Sushi for the eye the body and the soul is a unique melange of a book In it Mouritsen discusses the cultural history of sushi then uses his scientific prowess to deconstruct and explain the complex chemistry of its many subtle and sharp taste sensations He also offers insights from years of honing his own craft as a sushi chef detailing how to choose and prepare raw ingredients how to decide which tools and techniques to use and how to arrange and present various dishes Sushi is irresistible for both its simplicity and the hypnotic performance art aspects that go into its preparation With clear prose and straightforward instructions Mouritsen looks at every facet of sushi in a book that is as accessible as it is informative as useful as it is fun Edible Identities: Food as Cultural Heritage Ronda L. Brulotte, Michael A. Di

Giovine, 2016-04-29 Food its cultivation preparation and communal consumption has long been considered a form of cultural heritage A dynamic living product food creates social bonds as it simultaneously marks off and maintains cultural difference In bringing together anthropologists historians and other scholars of food and heritage this volume closely examines the ways in which the cultivation preparation and consumption of food is used to create identity claims of cultural heritage on local regional national and international scales Contributors explore a range of themes including how food is used to mark insiders and outsiders within an ethnic group how the same food s meanings change within a particular society based on class gender or taste and how traditions are invented for the revitalization of a community during periods of cultural pressure Featuring case studies from Europe Asia and the Americas this timely volume also addresses the complex processes of classifying designating and valorizing food as terroir slow food or as intangible cultural heritage through UNESCO By effectively analyzing food and foodways through the perspectives of critical heritage studies this collection productively brings two overlapping but frequently separate theoretical frameworks into conversation **Tsukemono** Ole G.

Mouritsen, Klavs Styrbæk, 2021-06-30 One of the best kept secrets of Japanese cuisine is a range of side dishes known as tsukemono The word pronounced tsukai moh noh means something that has been steeped or marinated tsuke steeped mono things Although tsukemono are usually made from vegetables some fruits flowers and a few rhizomes are also preserved this way it is therefore more accurate to characterize them as pickled foods Their preparation makes use of one or more conservation techniques involving ingredients such as salt sugar vinegar alcohol and herbs in combination with methods including dehydration marinating in salt and acidic liquids fermentation and curing The process of making tsukemono amounts to more than just a simple way of preserving otherwise perishable fresh produce Apart from its nutritional value the dish stimulates the appetite provides delicious taste sensations and improves digestion all while remaining an elegant study in simplicity and esthetic presentation This book goes well beyond explaining the secrets of making crisp tsukemono The authors discuss the cultural history and traditions associated with these pickled foods provide recipes and outline techniques



for preparing them at home with local ingredients describe the healthful benefits and basic nutritional value to be found in the various types of pickles and show how easy it is to serve them on a daily basis to stimulate the appetite or as condiments to accompany vegetable fish and meat dishes The goal is to encourage the readers of this book to join us in a small culinary adventure that will allow us to expand and diversify our consumption of plant based foods which are so vital to our overall well being And along the way there may be a few surprises      **Go Home, Cook Rice** Joan Namkoong,2001 A collection of food stories that appeared in the Honolulu Advertiser from 1994 to 2001 and information about food products      *The Meal* Harlan Walker,2002 This volume of papers presented at the Oxford Symposium on Food and Cookery follows the pattern of previous collections The Symposium entitled Food and Memory was held in September 2000 at St Antony s College Oxford uner the joint chairmanship of Alan Davidson and Theodore Zeldin

A Dictionary Of Japanese Food Ingredients And Culture: Bestsellers in 2023 The year 2023 has witnessed a remarkable surge in literary brilliance, with numerous compelling novels enthralling the hearts of readers worldwide. Lets delve into the realm of bestselling books, exploring the captivating narratives that have captivated audiences this year. A Dictionary Of Japanese Food Ingredients And Culture : Colleen Hoover's "It Ends with Us" This heartfelt tale of love, loss, and resilience has captivated readers with its raw and emotional exploration of domestic abuse. Hoover expertly weaves a story of hope and healing, reminding us that even in the darkest of times, the human spirit can succeed. A Dictionary Of Japanese Food Ingredients And Culture : Taylor Jenkins Reid's "The Seven Husbands of Evelyn Hugo" This intriguing historical fiction novel unravels the life of Evelyn Hugo, a Hollywood icon who defies expectations and societal norms to pursue her dreams. Reid's absorbing storytelling and compelling characters transport readers to a bygone era, immersing them in a world of glamour, ambition, and self-discovery. Discover the Magic : Delia Owens' "Where the Crawdads Sing" This captivating coming-of-age story follows Kya Clark, a young woman who grows up alone in the marshes of North Carolina. Owens weaves a tale of resilience, survival, and the transformative power of nature, captivating readers with its evocative prose and mesmerizing setting. These top-selling novels represent just a fraction of the literary treasures that have emerged in 2023. Whether you seek tales of romance, adventure, or personal growth, the world of literature offers an abundance of compelling stories waiting to be discovered. The novel begins with Richard Papen, a bright but troubled young man, arriving at Hampden College. Richard is immediately drawn to the group of students who call themselves the Classics Club. The club is led by Henry Winter, a brilliant and charismatic young man. Henry is obsessed with Greek mythology and philosophy, and he quickly draws Richard into his world. The other members of the Classics Club are equally as fascinating. Bunny Corcoran is a wealthy and spoiled young man who is always looking for a good time. Charles Tavis is a quiet and reserved young man who is deeply in love with Henry. Camilla Macaulay is a beautiful and intelligent young woman who is drawn to the power and danger of the Classics Club. The students are all deeply in love with Morrow, and they are willing to do anything to please him. Morrow is a complex and mysterious figure, and he seems to be manipulating the students for his own purposes. As the students become more involved with Morrow, they begin to commit increasingly dangerous acts. The Secret History is a exceptional and gripping novel that will keep you speculating until the very end. The novel is a cautionary tale about the dangers of obsession and the power of evil.

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