

# Japanese cuisine

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# VARIETY OF JAPANESE FOOD

Dishes of Japanese cuisine are varied and interesting. Many of us like Japanese dishes. sushi and rolls are the most popular of them.



-  
Sushi



- Rolls

the most common dishes which japanese people  
often eat:

# Domburi (丼)



## Varieties of domburi set:

- gudon 牛丼- a deep bowl of rice, on top of which lie pieces of meat.



- Katsudon (カツ丼) - rice with a pork



大阪料理

- TENDON (天 丼) - RICE WITH FRIED SEAFOOD AND VEG  
BAT



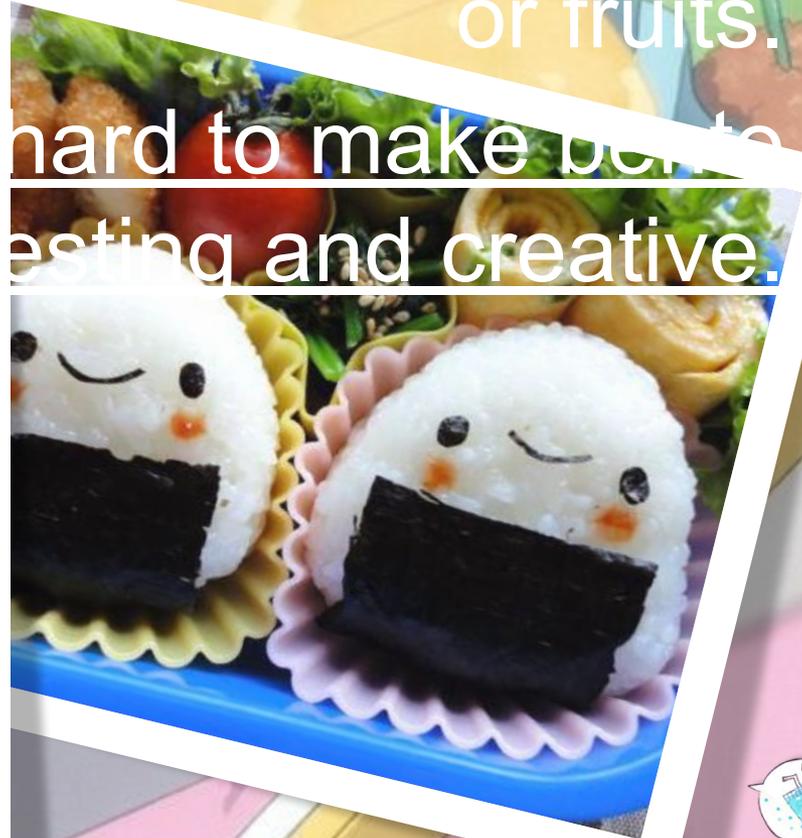
if Japanese can't buy food for a snack, they prepare themselves a bento - a self-made snack.

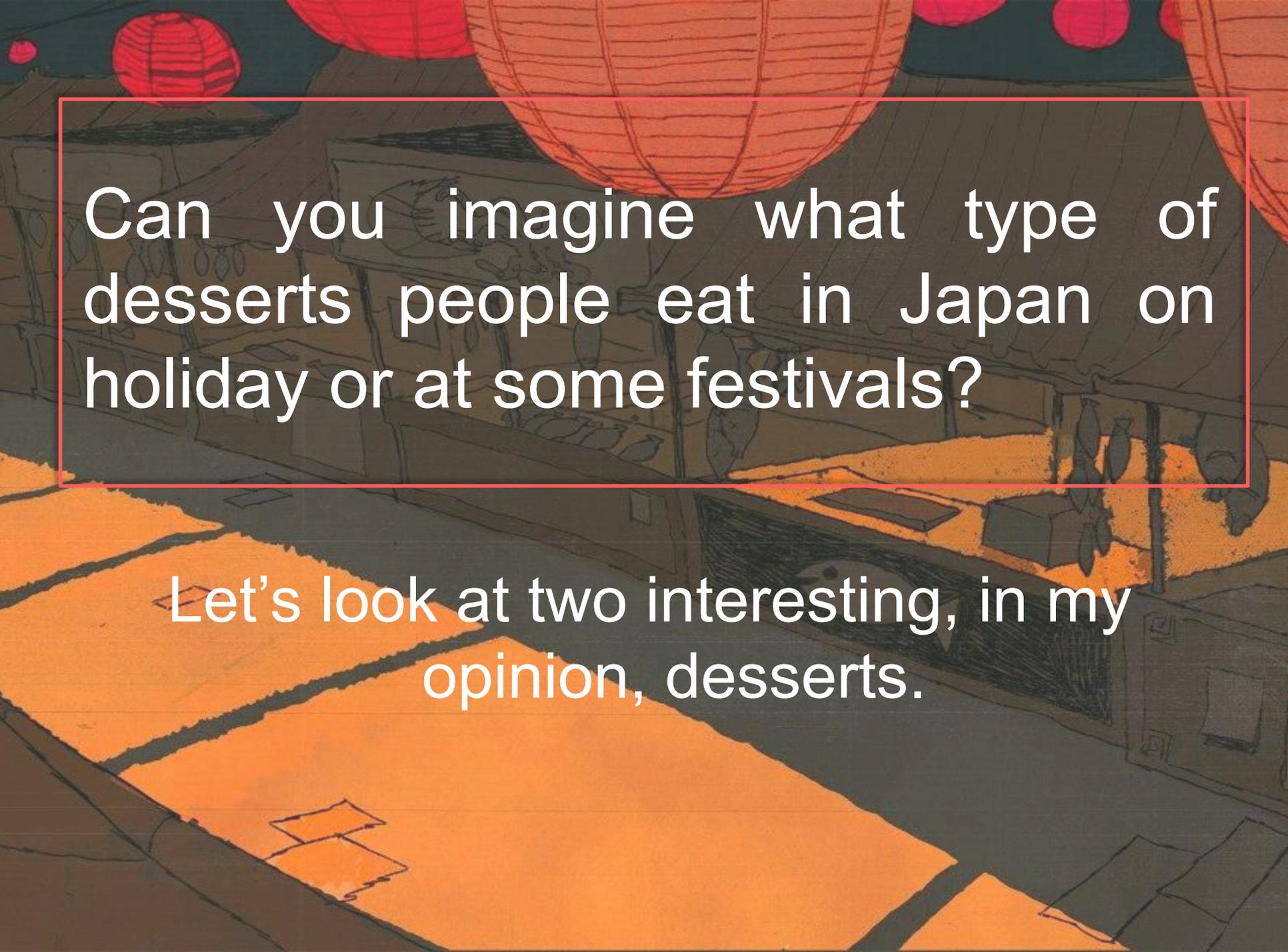


Bento is a snack in a container that you can take with you to work or study. Usually it includes rice, tomatoes, scrambled eggs and various vegetables or fruits.



Japanese try very hard to make bento interesting and creative.



A stylized illustration of a Japanese festival scene. In the foreground, there are several large, glowing red lanterns hanging from above. Below them, a wooden structure, possibly a stage or a booth, is visible. The background is dark, suggesting a night festival. The overall style is reminiscent of a traditional Japanese woodblock print or a modern illustration.

Can you imagine what type of desserts people eat in Japan on holiday or at some festivals?

Let's look at two interesting, in my opinion, desserts.

# Dango

Dango is a Japanese balls of mochi ( rice flour ) on a stick

*Dango* is eaten year-round, but the different varieties are traditionally eaten in given

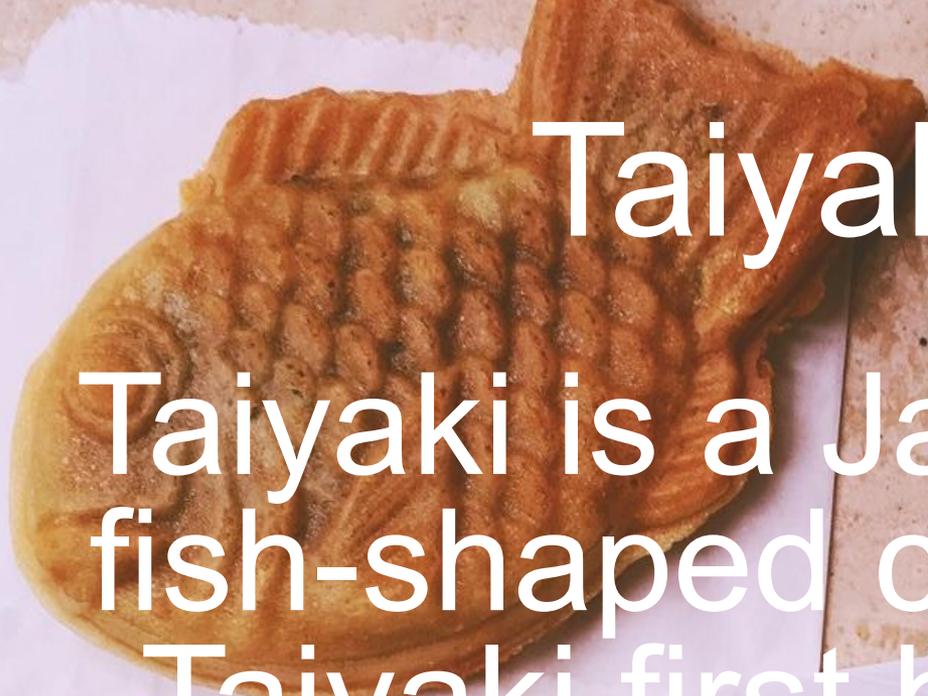




Da  
ngo

# Taiyaki

Taiyaki is a Japanese fish-shaped cake. The Taiyaki first began to bake in 1909, and now they can be found in all corners of Japan, especially in supermarket food courts and





Taiyaki





Thanks for  
watching!