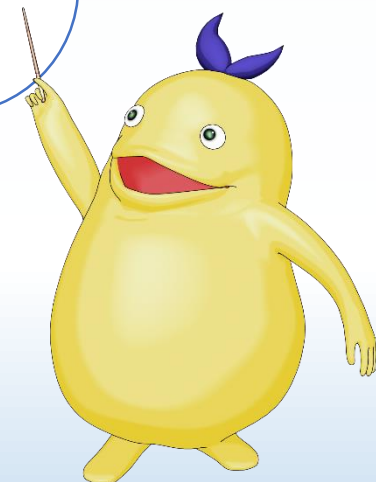
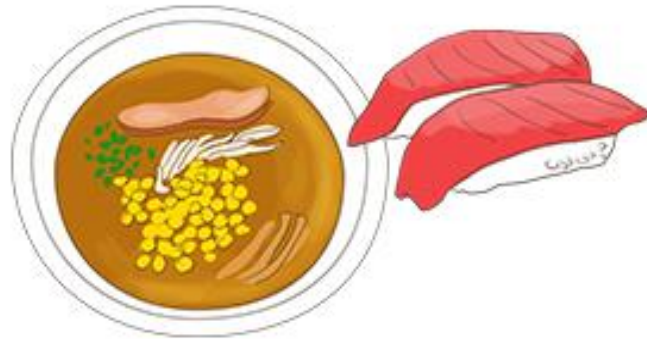


Japanese Food Quiz



What do you call the meal you eat on New Year's Day?



- ① orizume
- ② jūbako ryōri
- ③ shōjin ryōri
- ④ osechi ryōri

What do you call the meal you eat on New Year's Day?



① orizume

② jūbako ryōri

③ shōjin ryōri

④ osechi ryōri

What do you call the soup with mochi rice cakes that you eat on New Year's Day?



- ① ozōni
- ② oshiruko
- ③ botamochi
- ④ agemochi

What do you call the soup with mochi rice cakes that you eat on New Year's Day?



- ① ozōni
- ② oshiruko
- ③ botamochi
- ④ agemochi

What is mochi made of ?

- ① rice
- ② potato
- ③ soybeans
- ④ wheat



What is mochi made of ?

- ① rice
- ② potato
- ③ soybeans
- ④ wheat



What is soy sauce made of ?

- ① meat
- ② fish
- ③ rice
- ④ soybeans



What is soy sauce made of ?

① meat

② fish

③ rice

④ soybeans



What is miso made of ?

- ① meat
- ② fish
- ③ rice
- ④ soybeans



What is miso made of ?

① meat

② fish

③ rice

④ soybeans



What are takuan pickles made of ?



- ① lemon
- ② apple
- ③ daikon raddish
- ④ cucumber

What are takuan pickles made of ?



① lemon

② apple

③ daikon raddish

④ cucumber

What is kamaboko made of ?



- ① rice
- ② fish
- ③ milk
- ④ soybeans

What is kamaboko made of ?



① rice

② fish

③ milk

④ soybeans

What does the word “agari” that you hear in a sushi restaurant refer to?

- ① tea
- ② miso soup
- ③ ginger
- ④ soy sauce



What does the word “agari” that you hear in a sushi restaurant refer to?

- ① tea
- ② miso soup
- ③ ginger
- ④ soy sauce



What does the word “murasaki” that you hear in a sushi restaurant refer to?

- ① salt
- ② miso
- ③ soy sauce
- ④ ginger



What does the word “murasaki” that you hear in a sushi restaurant refer to?

- ① salt
- ② miso
- ③ soy sauce
- ④ ginger



Which vegetable is in kappa-maki sushi?

①

きゅうり



cucumber

②

にんじん



carrot

③

だいこん



Daikon raddish

④

アボカド



avocado

Which vegetable is in kappa-maki sushi?

①

きゅうり



cucumber

②

にんじん



carrot

③

だいこん



Daikon raddish

④

アボカド



avocado

What is in tekka-maki sushi?

①

まぐろ



tuna

②

つけもの



pickles

③

きゅうり



cucumber

④

なっとう



nattō

What is in tekka-maki sushi?

①

まぐろ



tuna

②

つけもの



pickles

③

きゅうり



cucumber

④

なっとう



nattō

When you have sushi, which fish does the word “toro” usually refer to?

- ① sea bream
- ② salmon
- ③ tuna
- ④ eel



When you have sushi, which fish does the word “toro” usually refer to?

① sea bream

② salmon

③ tuna

④ eel



What is the name of the sushi that has uni sea urchin or ikura salmon roe on top of a bite-sized portion of rice and is wrapped with nori seaweed?



- ① shiro-maki [castle roll]
- ② gunkan-maki [warship roll]
- ③ taiko-maki [drum roll]
- ④ taihō-maki [cannon roll]

What is the name of the sushi that has uni sea urchin or ikura salmon roe on top of a bite-sized portion of rice and is wrapped with nori seaweed?



① shiro-maki [castle roll]

② gunkan-maki [warship roll]

③ taiko-maki [drum roll]

④ taihō-maki [cannon roll]

What do you call the negi green onion or wasabi horseradish that are served with soba noodles?

- ① yakumi
- ② tenkabutsu
- ③ otōshi
- ④ tsukemono



What do you call the negi green onion or wasabi horseradish that are served with soba noodles?

- ① yakumi
- ② tenkabutsu
- ③ otōshi
- ④ tsukemono



The hot water used for cooking soba noodles is mixed with tsuyu dipping sauce to make a tasty broth, which you drink after you finish eating soba. What do you call this water?

- ① sobajiru
- ② sobamizu
- ③ sobacha
- ④ sobayu



The hot water used for cooking soba noodles is mixed with tsuyu dipping sauce to make a tasty broth, which you drink after you finish eating soba. What do you call this water?

- ① sobajiru
- ② sobamizu
- ③ sobacha
- ④ sobayu



What does kitsune [fox] udon noodles contain as one of its ingredients?

- ① chicken meat
- ② fox meat
- ③ steamed fish paste
- ④ deep-fried thin tofu



What does kitsune [fox] udon noodles contain as one of its ingredients?

- ① chicken meat
- ② fox meat
- ③ steamed fish paste
- ④ deep-fried thin tofu



What are udon noodles with mochi called?

- ① chikara udon
- ② shiro udon
- ③ sumō udon
- ④ kagami udon



What are udon noodles with mochi called?

① chikara udon

② shiro udon

③ sumō udon

④ kagami udon



Which area of Japan is the home of
"Sanuki udon"?

- ① Nagasaki Prefecture
- ② Kagawa Prefecture
- ③ Ibaraki Prefecture
- ④ Akita Prefecture



Which area of Japan is the home of “Sanuki udon”?



- ① Nagasaki Prefecture
- ② Kagawa Prefecture
- ③ Ibaraki Prefecture
- ④ Akita Prefecture

What other expression is used to describe ramen noodles?

- ① chūka udon
- ② chūgoku soba
- ③ chūka soba
- ④ chūgoku udon



What other expression is used to describe ramen noodles?

① chūka udon

② chūgoku soba

③ chūka soba

④ chūgoku udon



What do you call ramen noodles that use soup made from pork bones?

- ① tonjiru ramen
- ② butabara ramen
- ③ tonkotsu ramen
- ④ butabone ramen



What do you call ramen noodles that use soup made from pork bones?

① tonjiru ramen

② butabara ramen

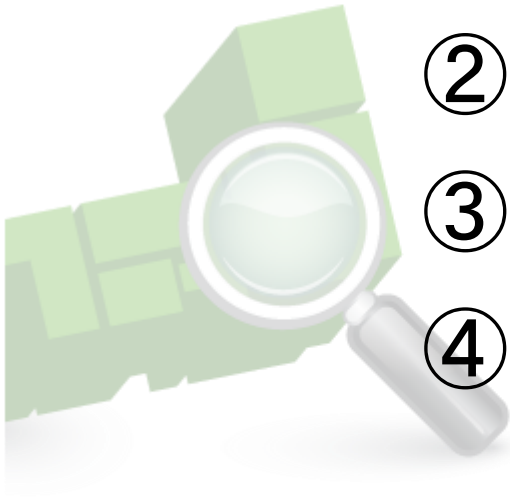
③ tonkotsu ramen

④ butabone ramen



In Japan, what do people eat on December 31st?

- ① soba [buckwheat noodle]
- ② mochi [rice cake]
- ③ sushi
- ④ okayu [rice porridge]



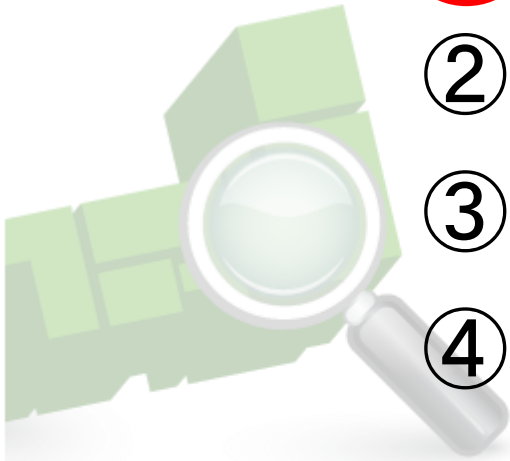
In Japan, what do people eat on December 31st?

① soba [buckwheat noodle]

② mochi [rice cake]

③ sushi

④ okayu [rice porridge]



What are the two main ingredients of oyako-don [parent and child bowl] ?

- ① mutton and lamb meat
- ② chicken and egg
- ③ tuna and steamed fish paste
- ④ carrot and daikon radish



What are the two main ingredients of oyako-don [parent and child bowl] ?

① mutton and lamb meat

② chicken and egg

③ tuna and steamed fish paste

④ carrot and daikon radish



In Japan, what do people eat on
Doyō no Ushi no Hi [Day of the Ox
in midsummer]?

- ① eel
- ② beef
- ③ soba noodles
- ④ watermelon



In Japan, what do people eat on
Doyō no Ushi no Hi [Day of the Ox
in midsummer]?

- ① eel
- ② beef
- ③ soba noodles
- ④ watermelon



Which sweets do people eat on Kodomo no Hi [Children's Day] on May 5th?

- ① kusa mochi
- ② mame mochi
- ③ kashiwa mochi
- ④ sakura mochi



Which sweets do people eat on Kodomo no Hi [Children's Day] on May 5th?

- ① kusa mochi
- ② mame mochi
- ③ kashiwa mochi
- ④ sakura mochi



Which of the following is tamagoyaki?

①



②



③



④



Which of the following is tamagoyaki?

①



②



③



④



What is the box lunch called that has white rice with a umeboshi pickled plum in the center?



- ① hinomaru bentō
[rising sun box lunch]
- ② nihon bentō [Japan box lunch]
- ③ hata bentō [flag box lunch]
- ④ kōhaku bentō
[red and white box lunch]

What is the box lunch called that has white rice with a umeboshi pickled plum in the center?



① hinomaru bentō

[rising sun box lunch]

② nihon bentō [Japan box lunch]

③ hata bentō [flag box lunch]

④ kōhaku bentō

[red and white box lunch]

What is the box lunch called that has white rice with a variety of side dishes?



- ① yamanouchi bentō
- ② makunouchi bentō
- ③ dohyōnouchi bentō
- ④ hananouchi bentō

What is the box lunch called that has white rice with a variety of side dishes?



- ① yamanouchi bentō
- ② makunouchi bentō
- ③ dohyōnouchi bentō
- ④ hananouchi bentō

What do you put on your hands when you make onigiri rice balls?

- ① salt
- ② sugar
- ③ pepper
- ④ sesame oil



What do you put on your hands when you make onigiri rice balls?

- ① salt
- ② sugar
- ③ pepper
- ④ sesame oil



What do you call the glutinous rice cooked with azuki beans that you eat on festive occasions?



- ① kokuhan
- ② chahan
- ③ sekihan
- ④ ryokuhan

What do you call the glutinous rice cooked with azuki beans that you eat on festive occasions?



① kokuhan

② chahan

③ sekihan

④ ryokuhan

Which of the following is yakitori?

①



②



③



④



Which of the following is yakitori?

①



②



③



④



What do you call the dish that you dip thinly sliced meat in boiling water for a few seconds before you eat?

- ① basha basha
- ② bushu bushu
- ③ shobo shobo
- ④ shabu shabu



What do you call the dish that you dip thinly sliced meat in boiling water for a few seconds before you eat?

① basha basha

② bushu bushu

③ shobo shobo

④ shabu shabu



When you eat sukiyaki, in what do you dip it before you eat?

- ① vinegar
- ② milk
- ③ miso
- ④ raw egg



When you eat sukiyaki, in what do you dip it before you eat?

① vinegar

② milk

③ miso

④ raw egg



What do you call the kind of tempura in which several ingredients such as onions and shrimp are fried together?

- ① maruage
- ② kakiage
- ③ yoseage
- ④ matomeage



What do you call the kind of tempura in which several ingredients such as onions and shrimp are fried together?

① maruage

② kakiage

③ yoseage

④ matomeage



What do you call the kind of tempura in which several ingredients such as onions and shrimp are fried together?



- ① daigaku imo [university potato]
- ② kōkō imo [high school potato]
- ③ chūgaku imo
[junior high school potato]
- ④ yōchien imo
[kindergarten potato]

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[junior high school potato]
- ④ yōchien imo
[kindergarten potato]

Which is the tool that you use to serve steamed rice in rice bowls?

①



②



③



④



Which is the tool that you use to serve steamed rice in rice bowls?

①



②



③



④



What is in “Ishikari-nabe” hot pot that is the specialty of Hokkaido?

- ① squid
- ② crab
- ③ sea urchin
- ④ salmon



What is in “Ishikari-nabe” hot pot that is the specialty of Hokkaido?

- ① squid
- ② crab
- ③ sea urchin
- ④ salmon



What is the Tokyo specialty dish of flour-based batter with vegetables that is cooked on a hot plate?



- ① modanyaki
- ② okonomiyaki
- ③ monjayaki
- ④ karumeyaki

What is the Tokyo specialty dish of flour-based batter with vegetables that is cooked on a hot plate?



- ① modanyaki
- ② okonomiyaki
- ③ monjayaki
- ④ karumeyaki

In Nagoya, what do you put on tonkatsu pork cutlets instead of tonkatsu sauce?

- ① miso sause
- ② soy sauce
- ③ ketchup sause
- ④ mayonnaise sause



In Nagoya, what do you put on tonkatsu pork cutlets instead of tonkatsu sauce?

- ① miso sause
- ② soy sauce
- ③ ketchup sause
- ④ mayonnaise sause



What do you call the Nagoya specialty dish that features small pieces of grilled eel on white rice?



- ① himatsubushi
- ② hitsumabushi
- ③ hitsubumashi
- ④ himabutsushi

What do you call the Nagoya specialty dish that features small pieces of grilled eel on white rice?



- ① himatsubushi
- ② hitsumabushi
- ③ hitsubumashi
- ④ himabutsushi

What is the term used in Osaka for Osaka-style specialties such as okonomiyaki savory pancakes and takoyaki octopus balls?

- ① konamon
- ② shirumon
- ③ yakimon
- ④ sōsumon



What is the term used in Osaka for Osaka-style specialties such as okonomiyaki savory pancakes and takoyaki octopus balls?

① konamon

② shirumon

③ yakimon

④ sōsumon



What is the name of the manufacturer of the sauce that is usually used for Hiroshima-style okonomiyaki savory pancakes?

- ① Oni Sauce
- ② Kappa Sauce
- ③ Tengu Sauce
- ④ Otafuku Sauce



What is the name of the manufacturer of the sauce that is usually used for Hiroshima-style okonomiyaki savory pancakes?

① Oni Sauce

② Kappa Sauce

③ Tengu Sauce

④ Otafuku Sauce



What is the Akita Prefecture specialty food of pounded rice wrapped around a skewer and grilled over a hearth?



- ① damatanpo
- ② kiridango
- ③ kiritanpo
- ④ damadango

What is the Akita Prefecture specialty food of pounded rice wrapped around a skewer and grilled over a hearth?



① damatanpo

② kiridango

③ kiritanpo

④ damadango

What do you call the dish that is originally from Hokkaido and is mutton grilled on a griddle?



- ① Caesar
- ② Genghis Khan
- ③ Napoleon
- ④ Alexander

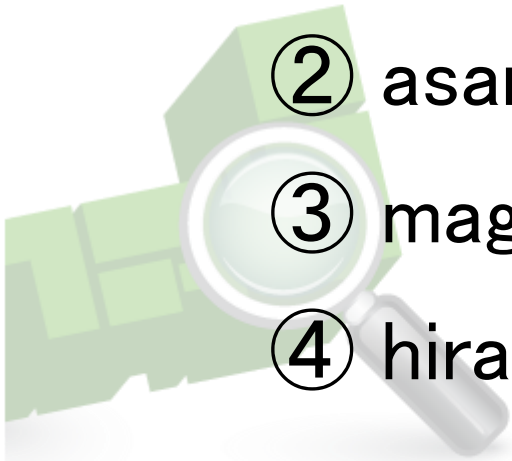
What do you call the dish that is originally from Hokkaido and is mutton grilled on a griddle?




- ① Caesar
- ② Genghis Khan
- ③ Napoleon
- ④ Alexander

Which is the famous ekiben [box lunch sold at train stations] of Hokkaido?

- ① ika meshi [squid rice]
- ② asari meshi [short-necked clam rice]
- ③ maguro meshi [tuna rice]
- ④ hirame meshi [flounder rice]



Which is the famous ekiben [box lunch sold at train stations] of Hokkaido?

- 
- ① ika meshi [squid rice]
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 - ③ maguro meshi [tuna rice]
 - ④ hirame meshi [flounder rice]

What is the name of the food made from soymilk for which Kyoto and Nikko famous?



- ① yuba
- ② nattō
- ③ hanpen
- ④ aburaage

What is the name of the food made from soymilk for which Kyoto and Nikko famous?



- ① yuba
- ② nattō
- ③ hanpen
- ④ aburaage

Which town is famous for producing nattō fermented soybeans?

- ① Takasaki
- ② Mito
- ③ Kumamoto
- ④ Kitakata



Which town is famous for producing nattō
fermented soybeans?



- ① Takasaki
- ② Mito
- ③ Kumamoto
- ④ Kitakata

Which town is famous for producing eel?

- ① Hamamatsu
- ② Hakodate
- ③ Sendai
- ④ Hukuoka



Which town is famous for producing eel?

① Hamamatsu

② Hakodate

③ Sendai

④ Hukuoka



Which dish is not Okinawan cuisine?

①

ラフテー



rafutē

②

明太子
めん たい こ



mentaiko

③

タコライス



taco rice

④

ゴーヤチャンプルー



gōya chanpurū

Which dish is not Okinawan cuisine?

①

ラフテー



rafutē

②

明太子
めん たい こ



mentaiko

③

タコライス



taco rice

④

ゴーヤチャンプルー



gōya chanpurū

Which of the following foods did not exist during the Edo period?

- ① sushi
- ② tempura
- ③ gyūdon
- ④ gyūdon



Which of the following foods did not exist during the Edo period?

- ① sushi
- ② tempura
- ③ gyūdon
- ④ gyūdon



Which of the following is not a food associated with autumn in Japan?

- ① strawberries
- ② mushrooms
- ③ chestnuts
- ④ pears



Which of the following is not a food associated with autumn in Japan?

- ① strawberries
- ② mushrooms
- ③ chestnuts
- ④ pears



What is the name of the fish and vegetable Hokkaido specialty that is cooked on a “teppan (Japanese griddle)”?

- ① Tonton'yaki
- ② Dondon'yaki
- ③ Janjan'yaki
- ④ Chanchan'yaki



What is the name of the fish and vegetable Hokkaido specialty that is cooked on a “teppan (Japanese griddle)”?

① Tonton'yaki

② Dondon'yaki

③ Janjan'yaki

④ Chanchan'yaki



What is the name of the pork and egg Kansai specialty that is cooked on a "teppan (Japanese griddle)"?

- ① Sanpēyaki
- ② Tonpēyaki
- ③ Shunpēyaki
- ④ Konpēyaki



What is the name of the pork and egg Kansai specialty that is cooked on a “teppan (Japanese griddle)”?

① Sanpēyaki

② Tonpēyaki

③ Shunpēyaki

④ Konpēyaki



What is the traditional home cooking in Kyoto called?

- ① obanzai
- ② omanzai
- ③ obonzai
- ④ omonzai



What is the traditional home cooking in Kyoto called?

- ① obanzai
- ② omanzai
- ③ obonzai
- ④ omonzai



Which of the following is the characteristic sause for "Chicken Nanban"?

- ① salsa
- ② tartar sauce
- ③ Worcester sauce
- ④ meat sauce



Which of the following is the characteristic sause for "Chicken Nanban"?

① salsa

② tartar sauce

③ Worcester sauce

④ meat sauce



What do you call a box lunch decorated to look like an animal or a character in anime?

① Kyaraben

② Aniben

③ Dezaben

④ Noriben



What do you call a box lunch decorated to look like an animal or a character in anime?

① Kyaraben

② Aniben

③ Dezaben

④ Noriben



What kind of meat is used in “Sakura Nabe (Hotpot)”?

- ① mutton
- ② frong meat
- ③ horsemeat
- ④ goat meat



What kind of meat is used in “Sakura Nabe (Hotpot)”?

- ① mutton
- ② frong meat
- ③ horsemeat
- ④ goat meat



What kind of meat is used in “Botan Nabe (Peony Hotpot)”?

- ① venison
- ② wild boar meat
- ③ bear meat
- ④ rabbit meat



What kind of meat is used in “Botan Nabe (Peony Hotpot)”?

① venison

② wild boar meat

③ bear meat

④ rabbit meat




What is the name of the specialty of Nagasaki that consists of spaghetti and a deep-fried pork cutlet over a bed of rice with demiglace sauce?

- ① Toruko Raisu (Turkey Rice)
- ② Ejiputo Raisu (Egypt Rice)
- ③ Monako Raisu (Monaco Rice)
- ④ Kenia Raisu (Kenya Rice)

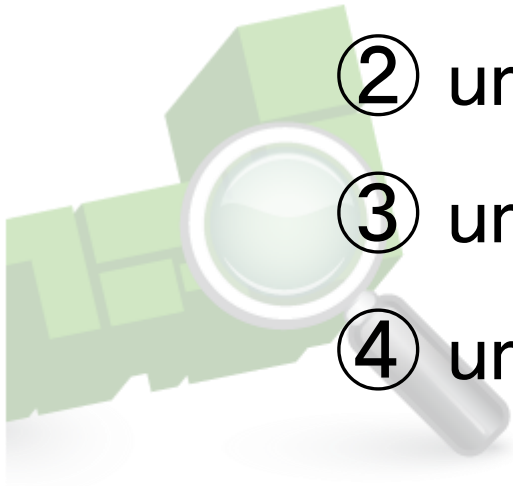


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- ① Toruko Raisu (Turkey Rice)
 - ② Ejiputo Raisu (Egypt Rice)
 - ③ Monako Raisu (Monaco Rice)
 - ④ Kenia Raisu (Kenya Rice)

Which of the following is a speciality seaweed from Okinawa?

- ① umi ichigo (sea strawberry)
- ② umi ringo (sea apple)
- ③ umi suika (sea watermelon)
- ④ umi budō (sea grape)



Which of the following is a speciality seaweed from Okinawa?

① umi ichigo (sea strawberry)

② umi ringo (sea apple)

③ umi suika (sea watermelon)

④ umi budō (sea grape)



What is the name of the specialized cuisine that uses no meat served in Buddhist temples?

- ① bukkuyō ryōri
- ② shōjin ryōri
- ③ binbō ryōri
- ④ yasai ryōri



What is the name of the specialized cuisine that uses no meat served in Buddhist temples?

① bukkyō ryōri

② shōjin ryōri

③ binbō ryōri

④ yasai ryōri

