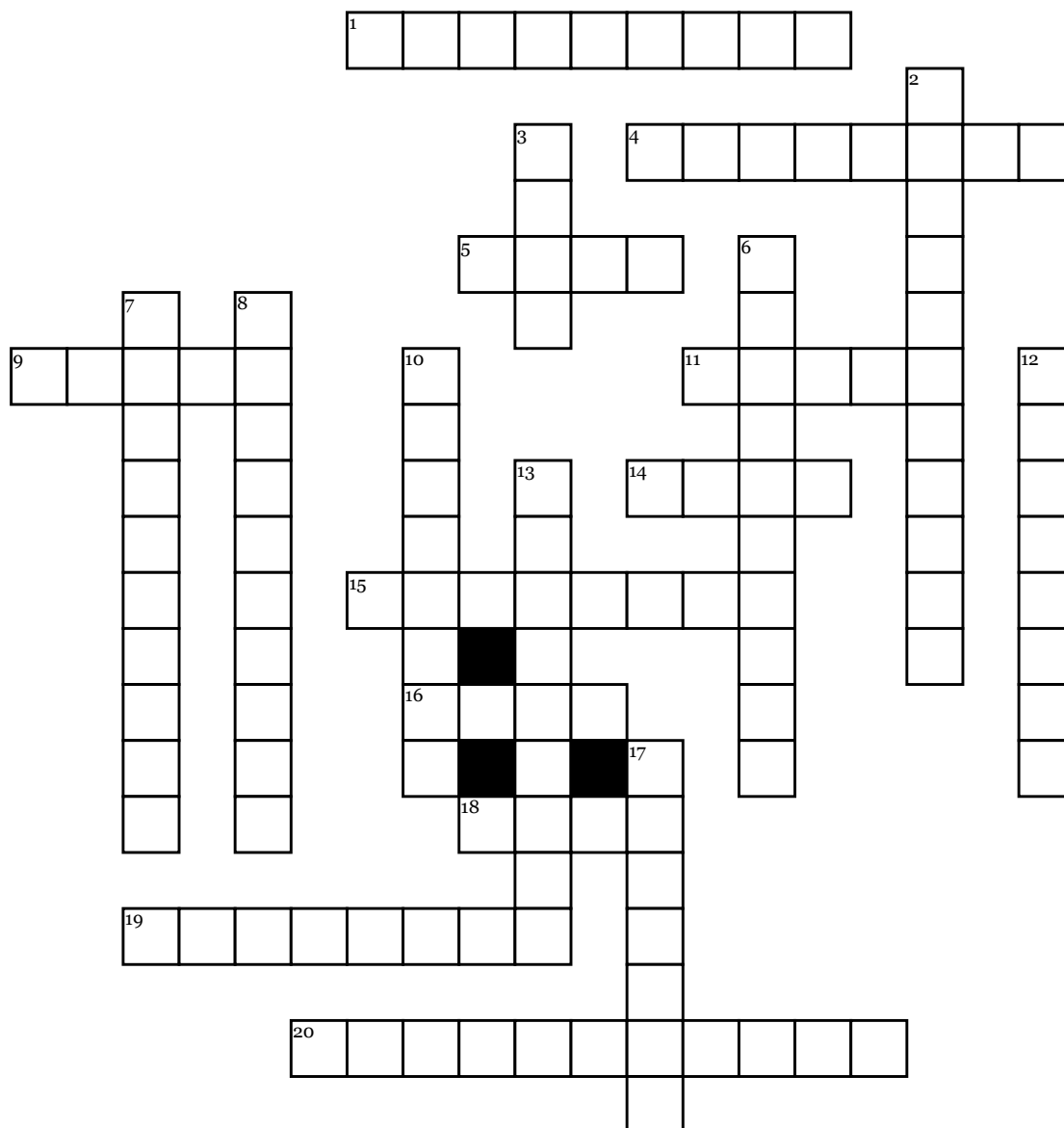


Name: _____

Date: _____

Cooking The Japanese Way



Across

1. Warm beverage that is very common to see on the Japanese Table

4. Black Mushrooms used in Japanese cooking, fresh or dried.

5. The Japanese Festival of the dead

9. Traditional Japanese New Year's soup, consists of Rice cakes and Shrimp

11. Thin wheat noodles

14. Paste made from soybeans, which is usually used in soups and sauces.

15. Although the Japanese don't eat beef very often, this dish is very well known in Japan and the U.S.

16. Thick wheat noodles

18. Processed Curd made from soybeans

19. Bean throwing activity during the "dividing of seasons"

20. Dried shavings of bonito fish, mainly for garnishing a dish or to flavor soup stock

Down

2. Instant powdered soup base made from dried seaweed and flakes of dried bonito fish

3. Buckwheat noodles

6. Primary eating utensils except when Chawan Mushi is on the menu

7. Children's Day

8. Traditional treat commonly seen on Girl's Day of Kodomo no Hi

10. means "Dividing of the seasons"

12. A variety of green onion

13. Sock shaped carp flown on Boy's Day of Kodomo No Hi

17. During Obon, a welcoming bonfire is sometimes seen.