


Japanese Style Food Icon Pack

Explanation of category

It's explanation of "category" in cuisine explanation table.

No.	Image	Name	File name	Category	Explanatory text
1		Toasted rice cake	01_toasted_rice_cake	Mochi	A toasted food made by processing sticky rice.

No.	Name	Explanatory text	Quoted URL	Text changes
1	Mochi	Mochi (Japanese: 餅, もち) is Japanese rice cake made of mochigome. The rice is pounded into paste and molded into the desired shape. In Japan it is traditionally made in a ceremony called mochitsuki.	https://en.wikipedia.org/wiki/Mochi	
2	Sushi	Sushi (すし, 寿司, 鮓, pronounced [sɯɕi̥] or [sɯʑi̥]) is a Japanese dish of prepared vinegared rice (醋飯, sushi-meshi), usually with some sugar and salt, accompanying a variety of ingredients (ネタ, neta), such as seafood, vegetables, and occasionally tropical fruits.	https://en.wikipedia.org/wiki/Sushi	
3	Wagashi	Not to be confused with Wagasi, the Beninese cheese. Wagashi (和菓子, wa-gashi) are traditional Japanese confections that are often served with green tea, especially the types made of mochi, anko (azuki bean paste) and fruits.	https://en.wikipedia.org/wiki/Wagashi	
4	Drink	A drink (or beverage) is a liquid intended for human consumption.	https://en.wikipedia.org/wiki/Drink	
5	Nabemono	Nabemono (鍋物, なべ物, nabe "cooking pot" + mono "thing"), or simply nabe, is a variety of Japanese hot pot dishes, also known as one pot dishes and "things in a pot. Most nabemono are stews and soups served during the colder seasons.	https://en.wikipedia.org/wiki/Nabemono	
6	Cooked rice	Cooked rice refers to rice that has been cooked either by steaming or boiling. Japonica rice grains are rounder, thicker, and harder, compared to longer, thinner, and fluffier indica rice grains. In Japan, It's eaten Japonica rice. Japonica rice is also stickier due to the higher content of amylopectin, whereas indica rice starch consists of less amylopectin and more amylose. Japonica rice plants are shorter than indica rice plants.	https://en.wikipedia.org/wiki/Cooked_rice https://en.wikipedia.org/wiki/Japonica_rice	We added text of " In Japan, It's eaten Japonica rice. "
7	Noodle	Noodles are a staple of Japanese cuisine. They are often served chilled with dipping sauces, or in soups or hot dishes.	https://en.wikipedia.org/wiki/Japanese_noodles	
8	Condiment	A condiment is a spice, sauce, or preparation that is added to food, typically after cooking, to impart a specific flavor, to enhance the flavor, or to complement the dish.	https://en.wikipedia.org/wiki/Condiment	
9	Soup	Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, or water.	https://en.wikipedia.org/wiki/Soup	
10	Fish	A group of animals whose body surface is covered with scales that basically live in water for the rest of their lives, breathe gills, and move using fins.		We google transrated text of Japanese Wikipedia page.
11	Preserved food	Preserved food is a food that has been processed or treated to prevent spoilage because it is stored for a relatively long period of time (several months to several years).		We google transrated text of Japanese Wikipedia page.
12	Food processing	Food processing is the transformation of agricultural products into food, or of one form of food into other forms.	https://en.wikipedia.org/wiki/Food_processing	
13	Ingredient	In cooking, recipes specify which ingredients are used to prepare a specific dish.	https://en.wikipedia.org/wiki/Ingredient	
14	Fruit	In common language usage, "fruit" normally means the fleshy seed-associated structures of a plant that are sweet or sour, and edible in the raw state, such as apples, bananas, grapes, lemons, oranges, and strawberries.	https://en.wikipedia.org/wiki/Fruit	
15	Cuisine	A cuisine is a style of cooking characterized by distinctive ingredients, techniques and dishes, and usually associated with a specific culture or geographic region.	https://en.wikipedia.org/wiki/Cuisine	

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