

## Japanese Style Food Icon Pack

### Explanation of cuisine

No.	Material	Name	File name	Category	Explanatory text	Quoted URL	Text changes
1		Toasted rice cake	01_toasted-rice-cake	Mochi	A toasted food made by processing sticky rice.		We google translated text of Japanese explanation.
2		Warabimochi	02_warabimochi	Mochi	Warabimochi (蕨餅, warabi-mochi) is a jelly-like confection made from Bracken starch and covered or dipped in kinako (sweet toasted soybean flour). It differs from true mochi made from glutinous rice. It is popular in the summertime.	<a href="https://en.wikipedia.org/wiki/Warabimochi">https://en.wikipedia.org/wiki/Warabimochi</a>	
3		Sakuramochi	03_sakuramochi	Mochi	Sakuramochi (桜餅) is a Japanese sweet consisting of sweet pink-colored rice cake (mochi) with a red bean paste (anko) center, and wrapped in a pickled cherry blossom (sakura) leaf. Different regions of Japan have different styles of sakuramochi. This kansai-style uses dōmyōji-ko (道明寺粉, glutinous rice flour). The sweet is traditionally eaten during the spring season, and especially on Girl's Day (hinamatsuri; March 3) and at flower viewing parties (hanami).	<a href="https://en.wikipedia.org/wiki/Sakuramochi">https://en.wikipedia.org/wiki/Sakuramochi</a>	This sakuramochi is Kansai-style and so sentence added "This kansai-style~".
4		Kashiwa mochi	04_kashiwa-mochi	Mochi	Kashiwa mochi (Japanese: かしわ餅, 柏餅) is white mochi surrounding a sweet anko (red bean paste) filling with a Kashiwa oak leaf wrapped around it. Tango no sekku (Children's Day) is celebrated in Japan on May 5. On this day, the Japanese promote the happiness and well-being of children. Kashiwa-mochi and chimaki are made especially for this celebration.	<a href="https://en.wikipedia.org/wiki/Kashiwa_mochi">https://en.wikipedia.org/wiki/Kashiwa_mochi</a>	
5		Hishi mochi	05_hishi-mochi	Mochi	Hishi mochi (菱餅, ひしもち) is a symbolic Japanese sweet associated with the Hinamatsuri "Girl's Day" festival, which coincides with the calendar date for Xuixi (上巳). The sweet is rhomboid in shape and typically formed from three layers of red (pink), white, and green mochi, from top to bottom. Depending on region, the red may be substituted with yellow, or the sweet may have 5 or 7 layers instead. It is usually presented with hina dolls.	<a href="https://en.wikipedia.org/wiki/Hishi_mochi">https://en.wikipedia.org/wiki/Hishi_mochi</a>	
6		Goheimochi	06_goheimochi	Mochi	Goheimochi is a local cuisine made in the mountains in the Chūbu region of Japan. It started in the Edo period, when rice was very valuable. Pounded rice is wrapped around a thin wooden stick, then grilled with miso, sugar, and mirin. Soy sauce, sesame, and walnuts can also be used. It is particularly famous in Nagano Prefecture where it is shaped like dango or traditional Japanese straw sandals called waraji.	<a href="https://simple.wikipedia.org/wiki/Goheimochi">https://simple.wikipedia.org/wiki/Goheimochi</a>	

7		Zunda mochi	07_zunda-mochi	Mochi	Zunda mochi is a mochi confection that uses ground edamame(bean) jam. It is a local confectionery in the south-northeast region, especially in Miyagi prefecture. It was once made by rice farmers during Obon and the equinoctial week, it has become edible throughout the year now.		We google translated text of Japanese Wikipedia page, and omitted some sentences.
8		Kiritanpo	08_kiritanpo	Mochi	Kiritanpo (きりたんぽ) is a Japanese dish particularly in Akita Prefecture. Freshly cooked rice is pounded until somewhat mashed, then formed into cylinders around Japanese cedar skewers, and toasted over an open hearth. It can then be served with sweet miso or cooked as dumplings with meat and vegetables in soups.	<a href="https://en.wikipedia.org/wiki/Kiritanpo">https://en.wikipedia.org/wiki/Kiritanpo</a>	
9		Casa Muchi	09_casa-muchi	Mochi	Muchi (ムーチー or 餅, Müchi), also known as onimochi (鬼餅), is a type of soft confectionery made of pounded glutinous rice and eaten in Okinawa Prefecture. Muchi means "rice cake" in the Okinawan language, sometimes called "Casa Muchi" from the fact that it is wrapped in the leaves of shell ginger. After the muchi is seasoned with brown sugar, white sugar, purple yam and so on, it is wrapped and steamed. In December, it is eaten as a lucky charm for the prayer of health and longevity. Also, from the end of January to early February of the Gregorian calendar is the coldest season in Okinawa, and it is called "Muchibisa" over this period in Okinawan.	<a href="https://en.wikipedia.org/wiki/Muchi">https://en.wikipedia.org/wiki/Muchi</a>	
10		Sushi(Red meat tuna)	10_sushi-red-meat-tuna	Sushi	Tuna (tuna) is a generic name for teleost fish classified into the genus Tuna of the Perciformes / Mackerel family (scientific name: Thunnus). It is a large carnivorous fish that is warm-sea, open-sea, and migratory, and is caught as an important edible fish in Japan and other parts of the world. The content of fat is different on the back side and the ventral side, and it is called "red meat", "medium fatty tuna", or "Otoro (fattiest portion of tuna)" depending on the part. This image is based on red meat.		We google translated text of Japanese explanation.
11		Sushi(Sea urchin)	11_sushi-sea-urchin	Sushi	Sea urchins (/ˈsɜːrfɪnz/), are typically spiny, globular animals, echinoderms in the class Echinoidea. In Japan, sea urchin is known as uni (うに), and its roe can retail for as much as ¥40,000 (\$360) per kg; it is served raw as sashimi or in sushi, with soy sauce and wasabi.	<a href="https://en.wikipedia.org/wiki/Sea_urchin">https://en.wikipedia.org/wiki/Sea_urchin</a>	
12		Sushi(Red caviar)	12_Sushi-red-caviar	Sushi	Red caviar is a caviar made from the roe of salmonid fishes (various species of salmon and trout), which has intense reddish hue. It is distinct from black caviar, which is made from the roe of sturgeon. Red caviar is part of Russian and Japanese cuisine. In Japan, salmon caviar is known as ikura which derives from Russian word икра (ikra) which means caviar or fish roe in general.	<a href="https://en.wikipedia.org/wiki/Red_caviar">https://en.wikipedia.org/wiki/Red_caviar</a>	
13		Sushi(Cucumber rolls)	13_sushi-cucumber-rolls	Sushi	Cucumber rolls(Japanese called "kappamaki") is a sushi roll made from cucumber. Sushi roll is a type of sushi made from seaweed and other ingredients wrapped with vinegared rice and ingredients. It is called "Kappa maki" in Japan, because Kappa likes cucumbers.		We google translated text of Japanese explanation. And add explanation about sushi rolls.

14		Sushi pocket	14_sushi-pocket	Sushi	sushi pocket(Inari-sushi) is made by stuffed vinegared rice in a fried tofu. It is made by boiling fried tofu in a sweet sauce. And then it is stuffed with sushi rice mixed with ingredients such as carrots and shiitake mushrooms.Old tradition has it that the fox, a apostle of Inari, loves fried tofu. Therefore, it seems that the name "Inari sushi" was given.		We google translated text of Japanese explanation.And added legend of Inari.Text edit in simple English.
15		Ehōmaki	15_ehōmaki	Sushi	Ehōmaki (恵方巻, "lucky direction roll") is a roll composed of seven ingredients considered to be lucky. Ehōmaki are often eaten on setsubun in Japan. The typical ingredients include kanpyō, egg, eel, and shiitake mushrooms. Ehōmaki often include other ingredients too. People usually eat the ehōmaki while facing the direction considered to be auspicious that year.	<a href="https://en.wikipedia.org/wiki/Sushi#Ehomaki">https://en.wikipedia.org/wiki/Sushi#Ehomaki</a>	
16		Chirashizushi	16_chirashizushi	Sushi	Chirashizushi (ちらし寿司, "scattered sushi", also referred to as barazushi) is a traditional Japanese food made with rice mixed with vinegar. It has several ingredients on top, such as egg, bamboo shoots, seafood, and nori.	<a href="https://simple.wikipedia.org/wiki/Chirashizushi">https://simple.wikipedia.org/wiki/Chirashizushi</a>	
17		Funazushi	17_funazushi	Sushi	Funazushi is a typical type of "Narezushi", which has been used since ancient times in Japan. It is a local dish of Shiga Prefecture (formerly Omi Province) that has been made with "Nigolobuna"(crucian carp) from Lake Biwa. It's fermented sushi of rice and salt, it has a unique fermentation odor.		We google translated text of Japanese explanation.And text edit in simple English.
18		persimmon-leaf sushi(mackerel)	18_persimmon-leaf-sushi-mackerel	Sushi	Persimmon-leaf sushi (Sushi wrapped in a persimmon leaf) is a local dish in Nara, Wakayama, Ishikawa and Tottori prefectures Chizu region. It refers to sushi made from bite-sized vinegared rice mixed with fillets such as mackerel and salmon, wrapped in persimmon leaves and pressed. In some places, kelp is rolled and then persimmon leaves are rolled. It's remove persimmon leaves and eat. This sushi image is using mackerel.		We google translated text of Japanese explanation.And text edit in simple English.
19		Bamboo Grass Sushi	19_bamboo-grass-sushi	Sushi	Bamboo Grass Sushi(Sushi Wrapped in Bamboo Leaf) is a type of sushi in which sushi rice and sushi seeds are wrapped in Kumazasa leaves. Bamboo Grass Sushi from the foothills of Haku-mountain, Ishikawa prefecture, is a pressed sushi that is wrapped in two pieces of Kumazasa leaves, packed in a box and pressed to finish. It is an indispensable dish for festivals in Hakusan City and the Noto region.		We google translated text of Japanese explanation.And text edit in simple English.
20		Mitarashi rice dumpling	20_mitarashi-rice-dumpling	Wagashi	Mitarashi rice dumpling (みたらし団子、御手洗団子) is a type of dango skewered onto sticks in groups of 3–5 (traditionally 5) and covered with a sweet soy sauce glaze. It is characterized by its glassy glaze and burnt fragrance. Mitarashi dango originates from the Kamo Mitarashi Tea House in the Shimogamo area of Sakyo ward of Kyoto, Japan.	<a href="https://en.wikipedia.org/wiki/Mitarashi_dango">https://en.wikipedia.org/wiki/Mitarashi_dango</a>	

21		Hanami dango	21_hanami-dango	Wagashi	A dumpling made of pink (food coloring etc), green (mugwort and food coloring etc), and white dumpling on the same skewer. Hanami dango has three colors, and is traditionally made during Sakura-viewing season, hence the name (Hanami means "flower viewing", hana meaning "flower", and mi meaning "to see").	<a href="https://en.wikipedia.org/wiki/Dango">https://en.wikipedia.org/wiki/Dango</a>	We google translated a part of text of Japanese explanation.
22		Yōkan	22_yōkan	Wagashi	Yōkan (羊羹) is a thick, jellied Japanese dessert made of red bean paste, agar, and sugar. It is usually sold in a block form, and eaten in slices. Originally a Chinese gelatin confection or snack made from the gelatin derived from boiling sheep; the term is literally "sheep geng" (羊 sheep + 羹 thick soup). It was introduced to Japan by Zen Buddhists in the Kamakura and Muromachi periods, around 1191. As Buddhism forbids killing, they replaced the animal gelatin with wheat flour and azuki beans.	<a href="https://en.wikipedia.org/wiki/Y%C5%8Dkan">https://en.wikipedia.org/wiki/Y%C5%8Dkan</a>	
23		Daifuku	23_daifuku	Wagashi	Daifuku (大福) (literally "great luck"), is a Japanese confection consisting of a small round mochi (glutinous rice cake) stuffed with sweet filling, most commonly anko, sweetened red bean paste made from azuki beans. Daifuku is a very popular Wagashi in Japan, and often served with green tea. These come in size, approximately 4 cm (1.5 in) diameter.	<a href="https://en.wikipedia.org/wiki/Daifuku">https://en.wikipedia.org/wiki/Daifuku</a>	
24		Dorayaki	24_dorayaki	Wagashi	Dorayaki (どら焼き, どらやき, 銅鑼焼き, ドラ焼き) is a type of Japanese confection, a red-bean pancake which consists of two small pancake-like patties made from castella wrapped around a filling of sweet azuki bean paste. In Japanese, dora means "gong", and because of the similarity of the shapes, this is probably the origin of the name of the sweet.	<a href="https://en.wikipedia.org/wiki/Dorayaki">https://en.wikipedia.org/wiki/Dorayaki</a>	
25		Taiyaki	25_taiyaki	Wagashi	Taiyaki (鯛焼き, lit. 'baked sea bream') is a Japanese fish-shaped cake. It imitates the shape of the tai (Japanese red seabream), which it is named after. The most common filling is red bean paste that is made from sweetened azuki beans. Other common fillings may be custard, chocolate, cheese, or sweet potato. Some shops even sell taiyaki with okonomiyaki, gyoza filling, or a sausage inside.	<a href="https://en.wikipedia.org/wiki/Taiyaki">https://en.wikipedia.org/wiki/Taiyaki</a>	
26		Botamochi	26_botamochi	Wagashi	Botamochi (ぼたもち or 牡丹餅) are a Japanese sweet made with glutinous rice, rice (ratio of 7:3, or only glutinous rice) and sweet azuki paste (red bean paste). They are made by soaking glutinous rice mixed rice (or only glutinous rice) for approximately 1 hour. The rice is then cooked, and thick azuki paste is hand-packed around pre-formed balls of rice. Botamochi is eaten as sacred food as offering during the weeks of the spring and the autumn Higan in Japan. A very similar sweet, ohagi (おはぎ), uses a slightly different texture of azuki paste, but is otherwise almost identical.	<a href="https://en.wikipedia.org/wiki/Botamochi">https://en.wikipedia.org/wiki/Botamochi</a>	
27		Wagashi(pine)	27_wagashi-pine	Wagashi	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. Wagashi are typically made from plant-based ingredients. There are three categories, wet confectionary, half-wet confectionary, and dry confectionary. This material expresses a wet confectionary(called "Nerikiri-an") with a pine leaf motif.		We google translated text of Japanese explanation. And text edit in simple English.

28		Wagashi(bamboo)	28_wagashi-bamboo	Wagashi	<p>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. Wagashi are typically made from plant-based ingredients. There are three categories, wet confectionary, half-wet confectionary, and dry confectionary. This material expresses a wet confectionary(called "Nerikiri-an") with a bamboo leaf motif.</p>		We google translated text of Japanese explanation.And text edit in simple English.
29		Wagashi(plum)	29_wagashi-plum	Wagashi	<p>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. Wagashi are typically made from plant-based ingredients. There are three categories, wet confectionary, half-wet confectionary, and dry confectionary. This material expresses a wet confectionary(called "Nerikiri-an") with a plum blossom motif.</p>		We google translated text of Japanese explanation.And text edit in simple English.
30		Japanese tea	30_japanese-tea	Drink	<p>Japanese tea is Usually refers to green tea. This material represents green tea. Japanese green teas have a thin, needle-like shape and a rich, dark green color. Unlike Chinese teas, most Japanese teas are produced by steaming rather than pan firing. This produces their characteristic color, and creates a sweeter, more grassy flavor. A mechanical rolling/drying process then dries the tea leaves into their final shape. The liquor of steamed Japanese tea tends to be cloudy due to the higher quantity of dissolved solids.</p>	<a href="https://en.wikipedia.org/wiki/Green_tea#Japan">https://en.wikipedia.org/wiki/Green_tea#Japan</a>	We added text "Japanese tea is Usually refers to green tea. This material represents green tea." at sentence beginning.
31		Sake	31_sake	Drink	<p>In Japanese, the word sake (kanji: 酒, Japanese pronunciation: [sake]) can refer to any alcoholic drink, while the beverage called "sake" in English is usually termed nihonshu (日本酒; meaning 'Japanese liquor'). In Japan, where it is the national beverage, sake is often served with special ceremony, where it is gently warmed in a small earthenware or porcelain bottle and sipped from a small porcelain cup called a sakazuki. As with wine, the recommended serving temperature of sake varies greatly by type.</p>	<a href="https://en.wikipedia.org/wiki/Sake">https://en.wikipedia.org/wiki/Sake</a>	
32		Shōchū	32_shōchū	Drink	<p>Shōchū (Japanese: 焼酎) is a Japanese distilled beverage less than 45% alcohol by volume. It is typically distilled from rice (kome), barley (mugi), sweet potatoes (satsuma-imo), buckwheat (soba), or brown sugar (kokuto), though it is sometimes produced from other ingredients such as chestnut, sesame seeds, potatoes or even carrots.</p>	<a href="https://en.wikipedia.org/wiki/Sh%C5%8Dch%C5%AB">https://en.wikipedia.org/wiki/Sh%C5%8Dch%C5%AB</a>	
33		Sukiyaki	33_sukiyaki	Nabemono	<p>Sukiyaki (鉤焼, or more commonly すき焼き; [sukiyaki]) is a Japanese dish that is prepared and served in the nabemono (Japanese hot pot) style. It consists of meat (usually thinly sliced beef) which is slowly cooked or simmered at the table, alongside vegetables and other ingredients, in a shallow iron pot in a mixture of soy sauce, sugar, and mirin. The ingredients are usually dipped in a small bowl of raw, beaten eggs after being cooked in the pot, and then eaten.</p>	<a href="https://en.wikipedia.org/wiki/Sukiyaki">https://en.wikipedia.org/wiki/Sukiyaki</a>	
34		Shabu-shabu	34_shabu-shabu	Nabemono	<p>Shabu-shabu (Japanese: しゃぶしゃぶ, romanized: shabushabu) is a Japanese nabemono hotpot dish of thinly sliced meat and vegetables boiled in water and served with dipping sauces. The term is onomatopoeic, derived from the sound emitted when the ingredients are stirred in the cooking pot. The dish is usually made with thinly sliced beef, but some versions use pork, crab, chicken, lamb, duck, or lobster.</p>	<a href="https://en.wikipedia.org/wiki/Shabu-shabu">https://en.wikipedia.org/wiki/Shabu-shabu</a>	

35		Crab hot pot	35_crab-hot-pot	Nabemono	<p>Crab Hot Pot is dish that contains crab as the main ingredient. Can be eaten in winter. There are various types of crab pots such as "Kani-suki", "Kani-chiri", and "Kani-shabu." "Kani-suki" is a dish containing crab in a Hotpot with a Variety of Vegetables. "Kani-chiri" is often cooked in a thin soup and served with ponzu sauce. This material has a Kani-suki motif.</p>		
36		Kayaki	36_kayaki	Nabemono	<p>Kayaki is a type of hot pot dish that can be eaten mainly in the Tohoku region on the Sea of Japan side, such as Akita Prefecture. A large scallop shell is used as a pan and fish(sandfish, Japanese lamprey etc), vegetables, tofu, mushrooms, etc are simmered in Japanese soup stock made from fish and kelp. In addition, this food material is Kayaki with Japanese lamprey. Cuts the fresh Japanese lamprey(without peeling skin, cartilage, internal organs, eggs, blood, etc.) into pieces and boiled it with miso soup with leeks, burdock roots, and Garland Chrysanthemum(Japanese called "shungiku").</p>	We google translated text of Japanese explanation. And text edit in simple English.	
37		Cooked rice	37_cooked-rice	Cooked rice	<p>Cooked rice refers to rice that has been cooked either by steaming or boiling. The terms steamed rice or boiled rice are also commonly used. This material rice is Japonica rice.</p>	<a href="https://en.wikipedia.org/wiki/Cooked_rice">https://en.wikipedia.org/wiki/Cooked_rice</a>	We added text "This material rice is Japonica rice."
38		Rice ball	38_rice-ball	Cooked rice	<p>O-nigiri (お握り or 御握り; おにぎり), also known as o-musubi (お結び; おむすび), nigirimeshi (握り飯; にぎりめし), rice ball, is a Japanese food made from white rice formed into triangular or cylindrical shapes and often wrapped in nori (seaweed). Traditionally, an onigiri is filled with pickled ume (umeboshi), salted salmon, katsuobushi, kombu, tarako, or any other salty or sour ingredient as a natural preservative.</p>	<a href="https://en.wikipedia.org/wiki/Onigiri">https://en.wikipedia.org/wiki/Onigiri</a>	
39		Sekihan	39_sekihan	Cooked rice	<p>Sekihan (赤飯, lit. 'red rice', rice boiled together with red beans) is a Japanese traditional dish. It is sticky rice steamed with adzuki beans, which give a reddish color to the rice, hence its name. The rice of ancient times of Japan was red. Therefore, red rice was used in the ancient divine work. Red rice has a strong taste of tannin, and its cultivation has been almost completely abandoned. The present sekihan is colored red using adzuki.</p>	<a href="https://en.wikipedia.org/wiki/Red_bean_rice">https://en.wikipedia.org/wiki/Red_bean_rice</a>	
40		Ikameshi	40_ikameshi	Cooked rice	<p>Ikameshi (鳥賀飯, literally squid rice) is a Japanese dish of rice-filled squid. It is a regional dish from the Oshima area of Hokkaidō. Ikameshi is prepared by removing tentacles from and gutting the squid, which is then stuffed with washed rice and cooked in dashi. The rice itself is usually a blend of both glutinous and non-glutinous rice.</p>	<a href="https://en.wikipedia.org/wiki/Ikameshi">https://en.wikipedia.org/wiki/Ikameshi</a>	
41		Udon	41_udon	Noodle	<p>Udon (饂飩, usually written as うどん) is a type of thick, wheat-flour noodle used frequently in Japanese cuisine. It is often served hot as a noodle soup in its simplest form, as kake udon, in a mildly flavoured broth called kakejiru, which is made of dashi, soy sauce, and mirin. This material has a "Kitsune udon" motif. Kitsune udon means "Fox udon". Topped with aburaage (sweetened deep-fried tofu pockets). This originated in Osaka.</p>	<a href="https://en.wikipedia.org/wiki/Udon">https://en.wikipedia.org/wiki/Udon</a>	

42		Zaru soba	42_zaru-soba	Noodle	Soba (そば or 蕎麦) (/'sobə/, Japanese pronunciation: [soba]) is the Japanese name for buckwheat. It usually refers to thin noodles made from buckwheat flour, or a combination of buckwheat and wheat flours (Nagano soba). They contrast to thick wheat noodles, called udon. Soba noodles are served either chilled with a dipping sauce, or in hot broth as a noodle soup. This material has a Zaru soba (笊蕎麥). It's Mori soba topped with shredded nori seaweed.	<a href="https://en.wikipedia.org/wiki/Soba">https://en.wikipedia.org/wiki/Soba</a>	
43		Miso	43_miso	Condiment	Miso (みそ or 味噌) is a traditional Japanese seasoning produced by fermenting soybeans with salt and koji (the fungus Aspergillus oryzae) and sometimes rice, barley, seaweed or other ingredients. The result is a thick paste used for sauces and spreads, pickling vegetables or meats, and mixing with dashi soup stock to serve as miso soup called misoshiru (味噌汁), a Japanese culinary staple.	<a href="https://en.wikipedia.org/wiki/Miso">https://en.wikipedia.org/wiki/Miso</a>	
44		Soy sauce	44_soy-sauce	Condiment	Soy sauce (American English), also spelled as soya sauce (British English), is an East Asian liquid condiment of Chinese origin, traditionally made from a fermented paste of soybeans, roasted grain, brine, and Aspergillus oryzae or Aspergillus sojae molds. Japanese says "Shōyu". Most, but not all Japanese soy sauces include wheat as a primary ingredient, which tends to give them a slightly sweeter taste than their Chinese counterparts.	<a href="https://en.wikipedia.org/wiki/Soy_sauce#Japanese">https://en.wikipedia.org/wiki/Soy_sauce#Japanese</a>	Added text "Japanese says "Shōyu"".
45		Shichi-mi tōgarashi	45_shichi-mi-tōgarashi	Condiment	Shichi-mi tōgarashi (七味唐辛子, seven-flavor chili pepper), also known as nana-iro tōgarashi (七色唐辛子, seven-color chili pepper) or simply shichimi, is a common Japanese spice mixture containing seven ingredients.  A typical blend may contain: coarsely ground red chili pepper (the main ingredient) ground sanshō ("Japanese pepper") roasted orange peel (Chenpi) black sesame seed white sesame seed hemp seed ground ginger nori or aonori (seaweed) poppy seed	<a href="https://en.wikipedia.org/wiki/Shichimi">https://en.wikipedia.org/wiki/Shichimi</a>	
46		Miso soup	46_miso-soup	soup	Miso soup (味噌汁, misoshiru) is a traditional Japanese soup consisting of a dashi stock into which softened miso paste is mixed. Ingredients that float, such as wakame seaweed, Negi and tofu, and ingredients that sink, such as potatoes, are also combined. In Japan, miso soup and white rice make up the central dishes of the traditional Japanese breakfast.	<a href="https://en.wikipedia.org/wiki/Miso_soup">https://en.wikipedia.org/wiki/Miso_soup</a>	
47		Oshiruko	47_oshiruko	soup	Shiruko (汁粉), or oshiruko (お汁粉) with the honorific "o" (お), is a traditional Japanese dessert. It is a sweet porridge of azuki beans boiled and crushed, served in a bowl with mochi. There are two types of shiruko based on different methods of cooking azuki beans. Azuki beans may be turned into paste, crushed without keeping their original shape, or a mix of paste and roughly crushed beans. This material has a watery oshiruko of crushed without keeping their original shape.	<a href="https://en.wikipedia.org/wiki/Shiruko">https://en.wikipedia.org/wiki/Shiruko</a>	Added text "This material has a watery shiruko of crushed without keeping their original shape."
48		O-zōni	48_o-zoni	soup	Zōni (雑煮), often with the honorific "o-" as o-zōni, is a Japanese soup containing mochi rice cakes. The dish is strongly associated with the Japanese New Year and its tradition of osechi ceremonial foods. Zōni is considered the most auspicious of the dishes eaten on New Year's Day. The preparation of zōni varies both by household and region. The preparation of the mochi for the dish also varies by region. In the Kantō region and Tōhoku region, the mochi are cut into squares and grilled before being added to the stock. In the Kansai region and the Chūgoku region, a round, boiled mochi is generally preferred. This material has Kantō region style.	<a href="https://en.wikipedia.org/wiki/Z%C5%8Dni">https://en.wikipedia.org/wiki/Z%C5%8Dni</a>	Added text "This material has Kantō region style."

49		Takifugu rubripes	49_takifugu-rubripes	Fish	Takifugu rubripes, commonly known as the Japanese puffer, Tiger puffer, or torafugu (Japanese: 虎河豚), is a pufferfish in the genus Takifugu. The species is known from the Sea of Japan, East China Sea and Yellow Sea north to southern Sakhalin, at depths of 10–135 m (33–443 ft). As some other pufferfish, some organs of the Japanese puffer contain tetrodotoxin and are highly toxic. It is one of the most valuable commercial fishes in Japan. It's need a license to cook. The most popular dish is fugu sashimi, also called Fugu sashi or tessu. Also add in a cooking pot.	<a href="https://en.wikipedia.org/wiki/Takifugu_rubripes">https://en.wikipedia.org/wiki/Takifugu_rubripes</a> <a href="https://en.wikipedia.org/wiki/Fugu#Japan">https://en.wikipedia.org/wiki/Fugu#Japan</a>	Added text "Also add in a cooking pot."
50		Ayu	50_ayu	Fish	The ayu (アユ, 鮎, 年魚, 香魚) or sweetfish, Plecoglossus altivelis, is a species of fish. Native to East Asia, it is distributed in the northwestern Pacific Ocean along the coast of Hokkaidō in Japan southward to the Korean Peninsula, China, Hong Kong and northern Vietnam. It is anadromous, moving between coastal marine waters and freshwater lakes and rivers. It is a representative fish for river fishing in Japan, and is also an important food fish. It is considered to be a typical taste of early summer, especially since the season for natural ayu is limited. In Japan, it is generally said that fish are best eaten with sashimi (warrior obedience), but for ayu, salt grilling is exceptionally best. It is generally said that those in early summer taste the unique scent of sweetfish and those in late summer taste fish egg.	<a href="https://en.wikipedia.org/wiki/Ayu">https://en.wikipedia.org/wiki/Ayu</a>	A part of text added google transrated text of Japanese explanation.And text edit in simple English.
51		Takuan	51_takuan	Preserved food	Takuan (Japanese: 沢庵; also spelled takuan), or takuan-zuke (沢庵漬け; 'pickled takuan'), is a pickled preparation of daikon radish. As a popular part of traditional Japanese cuisine, takuan is often served uncooked alongside other types of tsukemono ('pickled things'). Usually, takuan is washed with water to remove excess brine and then sliced thinly before serving. It is common for Japanese restaurants to come up with two pieces of Takuan as a side dish, it is said that the custom of cutting out two pieces of Takuan began in the Edo period. During the Edo period, when the samurai were the center of the world, Sawaan was a staple dish that was indispensable. That is because it was said that one piece mean to "hito(a person)-kire(slash with a samurai sword)" and three slices mean to "mi-kire (seppuku)". From that, the habit of cutting two pieces of Sakan was born. However, there is also a theory that this reason is the custom of the district where the samurai government centered around Edo was established.	<a href="https://en.wikipedia.org/wiki/Takuan">https://en.wikipedia.org/wiki/Takuan</a>	A part of text added google transrated text of Japanese explanation.And text edit in simple English.
52		Umeboshi	52_umeboshi	Preserved food	Umeboshi (Japanese: 梅干, pronounced [umebōsi]; literally 'dried ume') are pickled (brined) ume fruits common in Japan. The word umeboshi is often translated into English as 'salted Japanese plums', 'Japanese plums' or 'preserved plums'. Ume (Prunus mume) is a species of fruit-bearing tree in the genus Prunus, which is often called a "plum", but is actually more closely related to the apricot. Umeboshi are a popular kind of Japanese tsukemono ('pickled thing'; preserved or fermented) and are extremely sour and salty. Sweet umeboshi made with honey also exist. They are usually served as a side dish for rice or eaten on rice balls (often without removing the pit) for breakfast and lunch.	<a href="https://en.wikipedia.org/wiki/Umeboshi">https://en.wikipedia.org/wiki/Umeboshi</a>	
53		Allium chinense	53_allium-chinense	Preserved food	Allium chinense (also known as Chinese onion, Chinese scallion, glittering chive, Japanese scallion, Kiangsi scallion, and Oriental onion) is an edible species of Allium, native to China. It is naturalized in other parts of Asia as well as in North America. It's served as a side dish in Japan and Vietnam, to balance the stronger flavor of some other component in a meal. For example, in Japanese cuisine it is eaten with Japanese curry as a garnish. In Japanese, it's known as Rakkyo (Kanji: 辣韭, 韭.). It is a specialty product of Tottori prefecture (Tottori sand dunes) and Fukui prefecture (Sanrihama).	<a href="https://en.wikipedia.org/wiki/Allium_chinense">https://en.wikipedia.org/wiki/Allium_chinense</a>	We cut a part of explanation, Added text " It is a specialty product of Tottori prefecture (Tottori sand dunes) and Fukui prefecture (Sanrihama)." "
54		Hyourougan	54_hyourougan	Preserved food	Hyourougan(ひょうろうがん) is a spherical portable food that was mainly used during the Warring States period in Japan. It is one of the long-held carry-on meals, and is sometimes referred to as a Kikkitsugan (きっくつながん・きっかつがん) depending on the Ninjutsu style, but it may also refer to another. It is generally known to be eaten by ninjas, but in fact, not only ninja but also ordinary soldiers were used. The materials and manufacturing methods differ depending on the house of the warlord and ninja, and there is no fixed one. In addition, the contents of many houses are secret and have not been revealed. In addition to being often seen mainly in novels and video works, Mie University is currently working on academic research and reproduction.		We google transrated text of Japanese explanation.And text edit in simple English.
55		Katsuobushi	55_katsuobushi	Food processing	Katsuobushi (Japanese: 鰯節) is dried, fermented, and smoked skipjack tuna (Katsuwonus pelamis). It is also known as bonito flakes when young bonito is used as a cheaper substitute for skipjack tuna. Katsuobushi or similarly prepared fish is also known as okaka (おかか). Shaved katsuobushi and dried kelp— kombu—are the main ingredients of dashi, a broth that forms the basis of many soups (such as miso) and sauces (e.g., soba no tsukejiru) in Japanese cuisine.	<a href="https://en.wikipedia.org/wiki/Katsuobushi">https://en.wikipedia.org/wiki/Katsuobushi</a>	

56		Kamaboko	56_kamaboko	Food processing	<p>Kamaboko (蒲鉾:かまぼこ) is a type of cured surimi, a processed seafood product common in Japanese cuisine. It is made by forming various pureed deboned white fish with either natural or man-made additives and flavorings into distinctive loaves, which are then steamed until fully cooked and firm. These are sliced and either served unheated (or chilled) with various dipping sauces, or added to various hot soups, rice, or noodle dishes. Red-skinned and white kamaboko are typically served at celebratory and holiday meals, as red and white are considered to bring good luck. This material is "Ita-kamaboko" attached to a small plate such as cedar in a semi-cylindrical shape.</p>	<a href="https://en.wikipedia.org/wiki/Kamaboko">https://en.wikipedia.org/wiki/Kamaboko</a>	Added text "This material is "Ita-kamaboko" attached to a small plate such as cedar in a semi-cylindrical shape."
57		Chikuwa	57_chikuwa	Food processing	<p>Chikuwa (竹輪) is a Japanese jelly-like food product made from ingredients such as fish surimi, salt, sugar, starch, monosodium glutamate and egg white. After mixing them well, they are wrapped around a bamboo or metal stick and steamed or broiled. The word chikuwa ("bamboo ring") comes from the shape when it is sliced. Chikuwa can be eaten as-is. It is also often used as an ingredient for nimono like oden, chikuzenni, chirashizushi, udon, yakisoba, yasai-itame, and Japanese curry. This material is broiled chikuwa "Yaki-chikuwa".</p>	<a href="https://en.wikipedia.org/wiki/Chikuwa">https://en.wikipedia.org/wiki/Chikuwa</a>	Added text "This material is broiled chikuwa "Yaki-chikuwa"."
58		Narutomaki	58_narutomaki	Food processing	<p>Narutomaki (鳴門巻き/なると巻き) or naruto (ナルト/なると) is a type of kamaboko, or cured fish surimi produced in Japan. Each slice of naruto has a pink or red spiral pattern, which is meant to resemble the Naruto whirlpools in the Naruto Strait between Awaji Island and Shikoku in Japan. Naruto is a common topping on Japanese noodles such as Tokyo-style ramen. In some regions of Japan, it is also used as an ingredient of oden and nimono.</p>	<a href="https://en.wikipedia.org/wiki/Narutomaki">https://en.wikipedia.org/wiki/Narutomaki</a>	
59		Hina-arare	59_hina-arare	Wagashi	<p>Hina-arare is a Japanese sweets (arare) that is a seasonal festivals confectionery that is offered at the Hinamatsuri(also called Doll's Day or Girls' Day, is a special day in Japan), the Peach Festival (March 3). It's express color the white color on the confectionery is snow, the green color is the shoots of trees, and the pink color is life.</p>		We google translated text of Japanese explanation. And quoted text "also called Doll's Day or Girls' Day, is a special day in Japan" <a href="https://en.wikipedia.org/wiki/Hinamatsuri">https://en.wikipedia.org/wiki/Hinamatsuri</a>
60		Senbei	60_senbei	Wagashi	<p>Senbei (煎餅, alternatively spelled sembei) are a type of Japanese rice cracker. They come in various shapes, sizes, and flavors, usually savory but sometimes sweet. Senbei are usually cooked by being baked or grilled, traditionally over charcoal. While being prepared they may be brushed with a flavoring sauce, often one made of soy sauce and mirin. They may then be wrapped with a layer of nori. Alternatively they may be flavored with salt or "salad" flavoring, among others. This material is grilled senbei with soy source.</p>	<a href="https://en.wikipedia.org/wiki/Senbei">https://en.wikipedia.org/wiki/Senbei</a>	Add text "This material is grilled senbei with soy source."
61		Kusaya	61_kusaya	Food processing	<p>Kusaya (くさや) is a Japanese style salted, dried and fermented fish. It has a pungent smell and is similar to the fermented Swedish herring surströmming. Though the smell of kusaya is strong, its taste is quite mellow. Kusaya is often eaten with Japanese sake or shōchū, particularly a local drink called Shima Jiman (literally island pride). Mackerel scad (Decapterus macarellus), flying fish and other similar species are used to make kusaya. The fish is washed in clear water many times before being soaked in a brine called Kusaya eki (くさやえき, lit. "Kusaya liquid" or "Kusaya juice") for eight to twenty hours. After this process, the fish are laid out under the sun to dry for one or two days.</p>	<a href="https://en.wikipedia.org/wiki/Kusaya">https://en.wikipedia.org/wiki/Kusaya</a>	
62		Wakame	62_wakame	Ingredient	<p>Wakame (ワカメ), Undaria pinnatifida, is a species of edible seaweed, a type of marine algae, and a sea vegetable. It has a subtly sweet, but distinctive and strong flavour and texture. It is most often served in soups and salads. In Japan, wakame is distributed either dried or salted, and used in soups (particularly miso soup), and salads (tofu salad), or often simply as a side dish to tofu and a salad vegetable like cucumber. These dishes are typically dressed with soy sauce and vinegar/rice vinegar.</p>	<a href="https://en.wikipedia.org/wiki/Wakame">https://en.wikipedia.org/wiki/Wakame</a>	Removed text "Europe" before "wakame is distributed-" because there was no reliable quotation. But look it up on the Internet, it seems that also in Europe eating wakame (impression)

75		Asciidae	75_ascidiacea	Ingredient	Asciidae (commonly known as the ascidians or sea squirts) is a paraphyletic class in the subphylum Tunicata of sac-like marine invertebrate filter feeders. It's used as a food ingredient in Japan, South Korea, France and Chile. It has a strong aroma of seafood and is rich in minerals. In Japan, the "Maboya" ( <i>Halocynthia roretzi</i> ) and the "Akaboya" ( <i>H. aurantium</i> ) are mainly edible. Those who like squirts describe it as having five tastes (sweet, salty, bitter, sour, and umami), and are sometimes referred to as "sea pineapples" because of its shape. The unique flavor is preferred as the side dish of sake, and it is cooked as sashimi, vinegared food, grilled food, fried food, and processed into salted and dried food.		"Asciidae (commonly known as the ascidians or sea squirts) is a paraphyletic class in the subphylum Tunicata of sac-like marine invertebrate filter feeders." is quote by https://en.wikipedia.org/wiki/Ascidia
63		Wasabi	63_wasabi	Ingredient	Wasabi (Japanese: 山葵, pronounced [iwa*ṣabi]; <i>Eutrema japonicum</i> or <i>Wasabia japonica</i> ) or Japanese horseradish is a plant of the family Brassicaceae, which also includes horseradish and mustard in other genera. A paste made from its ground rhizomes is used as a pungent condiment for sushi and other foods. It is similar in taste to hot mustard or horseradish rather than chili peppers in that it stimulates the nose more than the tongue. The plant grows naturally along stream beds in mountain river valleys in Japan.	<a href="https://en.wikipedia.org/wiki/Wasabi">https://en.wikipedia.org/wiki/Wasabi</a>	
64		Konjac	64_konjac	Ingredient	Konjac (or konjak, English: /kənˈjæk/, 'kondzæk/ KON-yak, KON-jak) is a common name of the East and Southeast Asian plant <i>Amorphophallus konjac</i> (syn. <i>A. rivieri</i> ), which has an edible corm (bulbo-tuber). It is also known as konjaku, konnyaku potato, devil's tongue, voodoo lily, snake palm, or elephant yam (though this name is also used for <i>A. paeonifolius</i> ). It is native to Yunnan in China and cultivated in warm subtropical to tropical East and Southeast Asia, from Japan and China south to Indonesia (USDA hardiness zone 6-11). The food made from the corm of this plant is widely known in English by its Japanese name, konnyaku (yam cake), being cooked and consumed primarily in Japan and Korea. The two basic types of cake are white and black. In Japanese cuisine, konjac (konnyaku) appears in dishes such as oden. It is typically mottled grey and firmer in consistency than most gelatins.	<a href="https://en.wikipedia.org/wiki/Konjac">https://en.wikipedia.org/wiki/Konjac</a>	
65		Edamame	65_edamame	Ingredient	Edamame /ˌeɪdəˈmæmɛ/ is a preparation of immature soybeans in the pod, found in cuisines with origins in East Asia. The pods are boiled or steamed and may be served with salt or other condiments. In Japan, they are usually blanched in 4% salt water and not served with salt. Edamame can come in two forms: pods or beans. Edamame beans are easy to eat and can be cooked just like any other type of beans. The pods (or shells) should be discarded after emptying them, as they are usually hard and difficult to chew on and swallow.	<a href="https://en.wikipedia.org/wiki/Edamame">https://en.wikipedia.org/wiki/Edamame</a>	
66		Matsutake	66_matsutake	Ingredient	Matsutake ( <i>Tricholoma matsutake</i> = syn. <i>T. nauseosum</i> = syn. <i>Armillaria ponderosa</i> ) is the common name for a highly sought mycorrhizal mushroom that grows in Asia, Europe, and North America. It is prized in Japanese, Korean, and Chinese cuisine for its distinct spicy-aromatic odor. In Japan, it is positioned as the highest quality edible mushroom. In Japan, it is generally said that the scent is good (although some people dislike the unique scent), the saying "Matsutake mushrooms have the best aroma, and <i>Tricholoma</i> mushrooms have the best taste." Often eaten with the scent of steamed clay and steamed rice with matsutake mushrooms. Like other mushrooms, matsutake mushrooms increase the umami component when heated, so you will not feel the umami when eaten raw.	<a href="https://en.wikipedia.org/wiki/Matsutake">https://en.wikipedia.org/wiki/Matsutake</a>	second half, we google translated text of Japanese explanation.
67		Pollock roe	67_pollock-roe	Ingredient	Pollock roe, also pollock roe, is the roe of Alaska pollock ( <i>Gadus chalcogrammus</i> ) which, despite its name, is a species of cod. Salted pollock roe is a popular culinary ingredient in Korean, Japanese, and Russian cuisines. It is usually eaten with origiri, but is also enjoyed by itself with sake. A common variety is spicy mentaiko (辛子明太子, karashi mentaiko). It is a product of the Hakata ward of Fukuoka City. Milder version is called tarako (鳕子),	<a href="https://en.wikipedia.org/wiki/Pollock_roe">https://en.wikipedia.org/wiki/Pollock_roe</a>	
68		Soft roe	68_soft-roe	Ingredient	Milt or soft roe also refers to the male genitalia of fish when they contain sperm, used as food. Many cultures eat milt, often fried, though not usually as a dish by itself. In Japanese cuisine, the testes (白子 shirako 'white children') of cod (tara), anglerfish (ankō), salmon (sake), squid (ika) and pufferfish (fugu) are eaten. It as vinegared food, soup, hot pot, grilled food, etc. This material is the testes of cod.	<a href="https://en.wikipedia.org/wiki/Milt">https://en.wikipedia.org/wiki/Milt</a>	Added text "It as vinegared food, soup, hot pot, grilled food, etc. This material is the testes of cod."

69		Sagittaria sagittifolia 69_sagittaria-sagittifolia		Ingredient	Sagittaria sagittifolia (also called arrowhead due to the shape of its leaves) is a herbaceous perennial plant, growing in water from 10–50 cm deep. The round tuber is edible. It tastes bland, with a starchy texture, similar to a potato but somewhat crunchier, even when cooked. In Japan, it is known as Kuwai (くわい) (慈姑) and its tuber is eaten particularly during the New Year.	<a href="https://en.wikipedia.org/wiki/Sagittaria_sagittifolia">https://en.wikipedia.org/wiki/Sagittaria_sagittifolia</a>	
70		Diospyros kaki	70_diospyros-kaki	Fruit	Diospyros kaki, also called the persimmon, Oriental persimmon or kaki, is the most widely cultivated species of the genus <i>Diospyros</i> . The persimmon is an edible sweet, slightly tangy fruit with a soft to occasionally fibrous texture. This species, native to China, is deciduous, with broad, stiff leaves. Cultivation extended first to other parts of East Asia, including Japan where it is very popular. In Japan, there are various ways to eat, and although they are generally eaten raw, also eaten when they are ripe and crumbled, or they are processed into confectionery materials such as dried persimmon and persimmon yokan. The leaves may be processed and taken as an alternative to tea.	<a href="https://en.wikipedia.org/wiki/Diospyros_kaki">https://en.wikipedia.org/wiki/Diospyros_kaki</a>	
71		Sashimi	71_sashimi	Cuisine	Sashimi (刺身, English: /səˈjimɪ/ sa-SHEE-mee, Japanese: [saçimi*]) is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces and often eaten with soy sauce. Many non-Japanese use the terms sashimi and sushi interchangeably, but the two dishes are distinct and separate. Sushi refers to any dish made with vinegared rice. While raw fish is one traditional sushi ingredient, many sushi dishes contain seafood that has been cooked, and others have no seafood at all. Sashimi by contrast is always served on its own. This material ingredients for sashimi include Salmon (鮭, Sake), Shrimp (えび, Ebi) and Tuna (まぐろ, Maguro).	<a href="https://en.wikipedia.org/wiki/Sashimi">https://en.wikipedia.org/wiki/Sashimi</a>	Added text "This material ingredients for sashimi include Salmon (鮭, Sake), Shrimp (えび, Ebi) and Tuna (まぐろ, Maguro)."
72		Broiled Miso-marinated	72_broiled-miso-marinated	Cuisine	Broiled Miso-marinated is a broiled fish that pickled white miso called "Saikyo miso" and Sweet sake and sake. It is used for fish such as sardines that are not suitable for grilling with salt because of their physical constitution and flavor. Saikyo miso is made in Kyoto. This material is red bream broiled Miso-marinated.		We google translated text of Japanese explanation. And text edit in simple English.
73		Grilled Pacific saury with salt	73_grilled-pacific-saury-with-salt	Cuisine	The Pacific saury ( <i>Cololabis saira</i> ) is a member of the family Scomberesocidae. This saury, which is a food source in some East Asian cuisines, is also known by the name mackerel pike. Saury, or sanma, is one of the most prominent seasonal foods representing autumn in Japanese cuisine. It is most commonly served salted and grilled (broiled) whole, garnished with daikon oroshi (grated daikon) and served alongside a bowl of rice and a bowl of miso soup. Other condiments may include soy sauce, sudachi, lime, lemon, or other citrus juices. The intestines are bitter, but many people choose not to gut the fish, as many say its bitterness, balanced by the condiments, is part of the enjoyment.	<a href="https://en.wikipedia.org/wiki/Pacific_saury">https://en.wikipedia.org/wiki/Pacific_saury</a>	
74		Grilled turban shell	74_grilled-turban-shell	Cuisine	Grilled turban shell is a type of recipe for conch shell turban shells. Tsuboyaki means steaming in a pot-shaped cooker, as well as a cooking method in which conch shells are used directly as a cooker. The latter recipe is a typical example. Because turban grilling of turban shells is a widely distributed dish, there are many variations in how to make it, depending on the region and the time.		We google translated text of Japanese explanation. And text edit in simple English.
76		Ikayaki	76_ikayaki	Cuisine	Ikayaki (いか焼き, イカ焼き, 烏賊焼) is a popular fast food in Japan. In much of Japan, the term refers to simple grilled squid topped with soy sauce; the portion of squid served may be the whole body (minus entrails), rings cut from the body, or one or more tentacles, depending on the size.	<a href="https://en.wikipedia.org/wiki/Ikayaki">https://en.wikipedia.org/wiki/Ikayaki</a>	

77		Saba no Miso-ni	77_saba-no-miso-ni	Cuisine	<p>Saba no Miso-ni (Mackerel fillets Simmered in Miso) is a Japanese fish dish made by simmering mackerel fillet with seasonings such as miso. The basic cooking method is to stew mackerel with strong miso and sugar, sake, mirin, ginger, etc. It is one of the representative Japanese mackerel dishes, and is said to be one of the side dishes that goes well with white rice due to the seasoning strong flavor. Boiled with miso has the effect of eliminating the strong smell of mackerel.</p>		We google translated text of Japanese explanation.And text edit in simple English.
78		Buri and Daikon	78_buri-and-daiikon	Cuisine	<p>Buri and Daikon(Simmered yellowtail with daikon radish) is a Japanese local dish. Bony parts of a yellowtail and daikon radish boiled in soy sauce. Winter food, the season when fat gets on yellowtail. In 2007, it was selected as a local dish of Toyama prefecture in the 100 selections of local dishes of rural villages. Today, it is a well-known dish that is eaten all over Japan.</p>		We google translated text of Japanese explanation.And text edit in simple English.
79		Kakiage	79_kakiage	Cuisine	<p>Kakiage or kaki-age (かき揚げ, 握き揚げ or かきあげ), a Japanese dish, is a type of tempura. It is made by batter-dipping and deep-frying a batch of ingredients such as shrimp bits (or a clump of small-sized shrimp). Kakiage may use other seafood such as small scallops, shredded vegetables or a combination of such ingredients.</p>		<a href="https://en.wikipedia.org/wiki/Kakiage">https://en.wikipedia.org/wiki/Kakiage</a>
80		Takowasabi	80_takowasabi	Cuisine	<p>Takowasabi(salted octopus with wasabi) is one of the Japanese foods that uses octopus. Takowasabi is a raw octopus (such as Ocellated Octopus) seasoned with wasabi, sake, salt malt and seasonings. It is also called "takowasa" for short. In addition to the Chewy texture of the octopus, it features the harmony of the spicy and rich flavor of wasabi. It is said to be the best food for liquor appetizers, and it is also said to be the standard menu of izakaya(Japanese Pub) along with edamame.</p>		We google translated text of Japanese explanation.And text edit in simple English.
81		Mozuku with vinegar	81_mozuku-with-vinegar	Cuisine	<p>Mozuku (scientific name: Nemacystus decipiens) is a seaweed of the Phaeophyceae, Chordariales Spermatophytinae family. It is a filamentous alga with branching. Strictly speaking, mozuku for food in Japan, Okinawa-mozuku (Cladosiphon okamuranus) and Ishi-mozuku(Sphaerotrichia divaricata), account for more than 90% of the total distribution. It should be noted that Okinawan mozuku and the like attach directly to stones, not to algae. The main way to eat is mozuku mixed with vinegar. Mozuku with Tosa vinegar, Sanbi vinegar, etc. and processed so that they can be eaten are mainly distributed.</p>		We google translated text of Japanese explanation.And text edit in simple English.
82		Tamagoyaki	82_tamagoyaki	Cuisine	<p>Tamagoyaki (卵焼き or 玉子焼き, literally "grilled egg") is a type of Japanese omelette, which is made by rolling together several layers of cooked egg. These are often prepared in a rectangular omelette pan called a makiyakinabe or tamagoyakiki. There are several types of tamagoyaki. It is made by combining eggs, and sometimes sugar or soy sauce. Additionally, sake and mirin are used in some recipes. In Japan, it is also served as a common breakfast dish and in other preparations. Tamagoyaki is served around the world in the form of nigiri, and also appears in many types of sushi rolls.</p>		<a href="https://en.wikipedia.org/wiki/Tamagoyaki">https://en.wikipedia.org/wiki/Tamagoyaki</a>
83		Tamago kake gohan	83_tamago-kake-gohan	Cuisine	<p>Tamago kake gohan (卵かけご飯, "egg on rice"), or Tamago gohan for short (also abbreviated as the Latin letters TKG) is a popular Japanese breakfast food consisting of cooked Japanese rice topped or mixed with raw egg and soy sauce. Tamago kake gohan, popularly abbreviated TKG, is a dish in which a raw egg is put on top of or mixed with rice, or a recipe for such a dish. Beaten eggs are sometimes used, as are non-beaten. Sometimes only the yolk of the egg is used.</p>		<a href="https://en.wikipedia.org/wiki/Tamago_kake_gohan">https://en.wikipedia.org/wiki/Tamago_kake_gohan</a>

84		Chawanmushi	84_chawanmushi	Cuisine	Chawanmushi (茶碗蒸し, chawanmushi, literally "tea cup steam" or "steamed in a tea bowl") is an egg custard dish found in Japan. Unlike many other custards, it is usually eaten as a dish in a meal, as chawanmushi contains savory rather than sweet ingredients. The custard consists of an egg mixture flavored with soy sauce, dashi, and mirin, with numerous ingredients such as shiitake mushrooms, kamaboko, yuri-ne (lily root), ginkgo and boiled shrimp placed into a tea-cup-like container.	<a href="https://en.wikipedia.org/wiki/Chawanmushi">https://en.wikipedia.org/wiki/Chawanmushi</a>	
85		Oden	85_oden	Cuisine	Oden (おでん, 御田) is a type of nabemono (Japanese one-pot dishes), consisting of several ingredients such as boiled eggs, daikon, konjac, and processed fishcakes stewed in a light, soy-flavored dashi broth. Oden was originally what is now commonly called misodengaku or simply dengaku; konjac (konnyaku) or tofu was boiled and eaten with miso. Later, instead of using miso, ingredients were cooked in dashi, and oden became popular. Ingredients vary according to region and between each household. Karashi(a type of mustard in Japanese cuisine) is often used as a condiment.	<a href="https://en.wikipedia.org/wiki/Oden">https://en.wikipedia.org/wiki/Oden</a>	
86		Nikujaga	86_nikujaga	Cuisine	Nikujaga (肉じゃが, meaning meat-potato) is a Japanese dish of meat, potatoes and onion stewed in sweetened soy sauce and mirin, sometimes with ito konnyaku and vegetables. It is usually boiled until most of the liquid has been reduced. Thinly sliced beef is the most common meat used, although minced or ground beef is also popular. Pork is often used instead of beef in eastern Japan.	<a href="https://en.wikipedia.org/wiki/Nikujaga">https://en.wikipedia.org/wiki/Nikujaga</a>	
87		Simmered Bamboo Shoots with Dried Bonito	87_simmered-bamboo-shoots-with-dried-bonito	Cuisine	Bamboo shoots tosani(Simmered Bamboo Shoots with Dried Bonito) is a kind of stewed food. A dish made by shaving the dried bonito flakes, which is a specialty of Tosa, and boiled in soy sauce together with vegetables. Bamboo shoots are well known, and they are also made with burdock, butterbur sprouts. Generally, it is often made with a soy sauce and bonito flakes flavor without adding too much sweetness. Especially Tosa-ni uses the rich taste of bonito flakes and is used as part of the ingredients. Because it uses bonito flakes, it uses the name of Tosa (now Kochi Prefecture), which is famous for bonito. Not only in Kochi Prefecture, in various parts of Japan, it's made dishes with this method and name.	We google translated text of Japanese explanation.And text edit in simple English.	
88		Kinpira gobo	88_kinpira-gobo	Cuisine	Kinpira (金平 or きんぴら) is a Japanese cooking style that can be summarized as a technique of "sauté and simmer". It is commonly used to cook root vegetables such as carrot, burdock (to make kinpira gobo) and lotus root, seaweeds such as arame and hijiki and other foods including tofu and wheat gluten (namafu), and even meat (chicken, pork, beef). The dish features the use of soy sauce and mirin, as well as often slivered chili peppers.	<a href="https://en.wikipedia.org/wiki/Kinpira">https://en.wikipedia.org/wiki/Kinpira</a>	
89		Konbu-maki	89_konbu-maki	Cuisine	Konbu-maki(rolled kelp with fish) is a Japanese dish in which fish is wrapped in kelp and boiled with Dashi, soy sauce, mirin, etc.. Wrap herring in kelp and tie it with Kanpyo(dried gourd strips). A typical example is herring kelp rolls, which are made from the Mikaki-nishin(Dried herring). It is one of the Osechi-ryori dishes because it leads to "joy" (yorokobu).	We google translated text of Japanese explanation.And text edit in simple English.	
90		Hiyayakko	90_hiayakko	Cuisine	Hiyayakko (冷奴, cold tofu) is a Japanese dish made with chilled tofu and toppings. The choice of toppings on the tofu vary among households and restaurants, but a standard combination is chopped green onion with katsuobushi (dried skipjack tuna flakes) and soy sauce.	<a href="https://en.wikipedia.org/wiki/Hiyayakko">https://en.wikipedia.org/wiki/Hiyayakko</a>	

91		Nattō	91_nattō	Cuisine	Nattō (納豆) is a traditional Japanese food made from soybeans that have been fermented with <i>Bacillus subtilis</i> var. <i>natto</i> . It is often served as a breakfast food. It is served with karashi mustard, soy sauce, and sometimes Japanese bunching onion. Nattō is often considered an acquired taste because of its powerful smell, strong flavor, and sticky, slimy texture. Nattō has a distinctive smell, somewhat akin to a pungent cheese. Stirring nattō produces lots of sticky strings.	<a href="https://en.wikipedia.org/wiki/Natt%C5%8D">https://en.wikipedia.org/wiki/Natt%C5%8D</a>	
92		Roasted sweet potato in heat stones	92_roasted-sweet-potato-in-heat-stones	Cuisine	Roasted sweet potato is a popular winter street food in East Asia. In Japan, similar street food is called ishi yaki-imō (石焼き芋; "roasted sweet potato in heat stones") and sold from trucks during the winter.	<a href="https://en.wikipedia.org/wiki/Roasted_sweet_potato">https://en.wikipedia.org/wiki/Roasted_sweet_potato</a>	
93		Unajū	93_unajū	Cuisine	Unadon (鰻丼, an abbreviation for unagi donburi, "eel bowl") is a dish originating in Japan. It consists of a donburi type large bowl filled with steamed white rice, and topped with fillets of eel (unagi) grilled in a style known as kabayaki, similar to teriyaki. The fillets are glazed with a sweetened soy-based sauce, called tare and caramelized, preferably over charcoal fire. The fillets are not flayed, and the grayish skin side is placed faced down. Sufficient tare sauce is poured over so that some of it seeps through the rice underneath. By convention, pulverized dried berries of sanshō (called Japanese pepper, although botanically unrelated) are sprinkled on top as seasoning. This material "Unajū" is used a lacquered boxes as tableware. Unajū is usually pricier than unadon.	<a href="https://en.wikipedia.org/wiki/Unadon">https://en.wikipedia.org/wiki/Unadon</a>	Added text "This material "Unajū" is used a lacquered boxes as tableware."
94		Wheat-gluten with sweet miso	94_wheat-gluten-with-sweet-miso	Cuisine	Nama-fu-dengaku(Fresh gluten cakeswith miso) is a dish that is bake or fried by sticking nama-fu(fresh gluten cakes) on a skewer, applying sugar and mirin, and applying miso that has been scented with yuzu or tree sprouts. Local cuisine of Kyoto.		
95		Kushikatsu	95_kushikatsu	Cuisine	Kushikatsu (串カツ), also known as kushiage (串揚げ), is a Japanese dish of deep-fried skewered meat and vegetables. In Japanese, kushi (串) refers to the skewers used while katsu means a deep-fried cutlet of meat. Kushikatsu can be made with chicken, pork, seafood, and seasonal vegetables. These are skewered on bamboo kushi; dipped in egg, flour, and panko; and deep-fried in vegetable oil. They may be served straight or with tonkatsu sauce. This material is beef (gyūniku) kushikatsu.	<a href="https://en.wikipedia.org/wiki/Kushikatsu">https://en.wikipedia.org/wiki/Kushikatsu</a>	Added text "This material is beef (gyūniku) kushikatsu."
96		Yakitori	96_yakitori	Cuisine	Yakitori (Japanese: 焼き鳥) is a Japanese type of skewered chicken. Its preparation involves skewering the meat with kushi (串), a type of skewer typically made of steel, bamboo, or similar materials. Afterwards, they are grilled over a charcoal fire. During or after cooking, the meat is typically seasoned with tare sauce or salt. The term is sometimes used informally for kushiyaki (grilled and skewered foods) in general. This materials, left side is Negima(chicken and spring onion), and right side is (tori) Kawa(chicken skin, grilled until crispy).	<a href="https://en.wikipedia.org/wiki/Yakitori">https://en.wikipedia.org/wiki/Yakitori</a>	Added text "This materials, left side is Negima(chicken and spring onion), and right side is (tori) Kawa(chicken skin, grilled until crispy)."
97		Tempura	97_tempura	Cuisine	Tempura (天ぷら or 天麸羅, tempura, [tempura]) is a typical Japanese dish usually consisting of seafood, meat, and vegetables that have been battered and deep fried. The dish was introduced by the Portuguese residing in Nagasaki through the fritter-cooking techniques in the 16th century. The name "tempura" originates from the Latin phrase <i>quatuor anni tempora</i> , which refers to the Ember Days, during which no meat is consumed. Cooked bits of tempura are either eaten with dipping sauce, salted without sauce, or used to assemble other dishes. Tempura is commonly served with grated daikon and eaten hot immediately after frying.	<a href="https://en.wikipedia.org/wiki/Tempura">https://en.wikipedia.org/wiki/Tempura</a>	

98		Karaage	98_karaage	Cuisine	<p>Karaage (唐揚げ 空揚げ or から揚げ, [kara:ge]) is a Japanese cooking technique in which various foods—most often chicken, but also other meat and fish—are deep fried in oil. The process involves lightly coating small pieces of the meat or fish with flour, or potato or corn starch, and frying in a light oil. The foods are marinated prior to coating. The process differs from the preparation of tempura, which is not marinated and uses a batter for coating. Karaage is often served alone or with rice and shredded cabbage.</p>	<a href="https://en.wikipedia.org/wiki/Karaage">https://en.wikipedia.org/wiki/Karaage</a>	
99		Karashirenkon	99_karashirenkon	Cuisine	<p>Karashirenkon(lotus root with Japanese mustard) is a local dish of Kumamoto prefecture. Wash lotus root thoroughly with a scrubbing brush, cut off both ends, and boil in boiling water for about 15 minutes. Next, karashi-miso made from a mixture of miso, powdered pepper and honey is packed in the lotus root hole without gaps. Leave lotus root stuffed with karashi-miso for at least 5 hours. After that, fried batter made by mixing flour, turmeric, and water, coating it on evenly and fried in medium-temperature (180 degrees) oil.</p>	We google translated text of Japanese explanation. And text edit in simple English.	
100		Gōyā chanpurū	100_gōyā-chanpurū	Cuisine	<p>Chanpurū (チャンプルー) is an Okinawan stir fry dish. It is considered the representative dish of Okinawan cuisine. Chanpurū generally consists of tofu combined with some kind of vegetable, meat, or fish. Luncheon meat (such as Spam or Danish Tulip), egg, moyashi (bean sprouts) and gōyā (bitter melon) are some other common ingredients. Gōyā chanpurū is the quintessential chanpurū. It consists of gōyā (bitter melon), egg, tofu, and either Spam or thinly sliced pork. It often also includes vegetables such as carrots.</p>	<a href="https://en.wikipedia.org/wiki/Chanpur%C5%AB">https://en.wikipedia.org/wiki/Chanpur%C5%AB</a>	

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