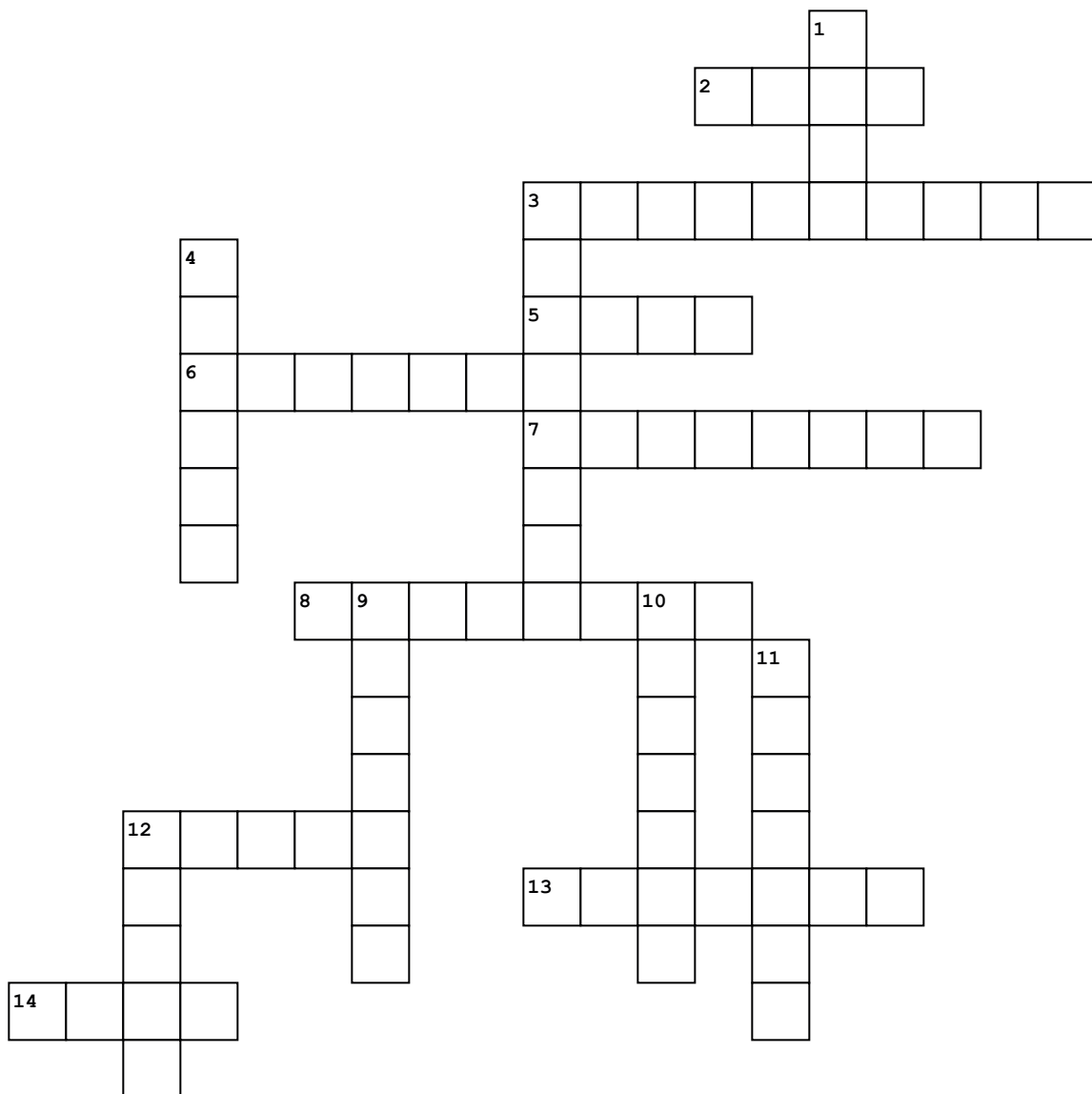


Japanese Food



Across

2. Japanese noodles made of wheat flour
3. grilled fish
5. Japanese rice porridge made by slow cooking rice in lots of water
6. a bowl of plain cooked rice with some other food on top of it
7. A nabe dish prepared with thinly sliced meat, vegetables, mushrooms, tofu and shirataki
8. deep fried pork cutlets
12. cooked white rice flavored with seasoned rice vinegar

Down

1. native Japanese noodles made of buckwheat flour or a mixture of buckwheat and wheat flour
3. grilled or fried Chinese style noodles mixed with pieces of meat, cabbage, carrots, or other vegetables, and garnished with red ginger.
4. tofu pieces boiled in a clear, mild soup and dipped into soy sauce or ponzu
9. cooked rice which can be wrapped in nori seaweed
10. raw seafood
11. a simple food consisting of hot water, tea, or light fish stock poured over rice
12. made of wheat flour, though much thinner than Udon and Soba

13. seafood, vegetables, mushrooms, or meat coated with batter and deep fried
14. A nabe dish prepared with various fish cakes, daikon, boiled eggs, konyaku and kombu seaweed