



築地

TSUKIJI

— PAN-ASIAN CUISINE & HOBI —

KEY TERMS

GYOZA

Dumplings stuffed with pork and cabbage

SHUMAI (SHOO.MAI)

Steamed dumplings stuffed with seafood and vegetables

KOROKKE/ CROQUETTE

Potato coated in panko and deep fried

PANKO

Japanese bread crumbs

EDAMAME

Green soy beans cooked in their pods

SHISHITO

A sweet East Asian pepper

HIRATA BUN

Japanese steamed bun, sweet and pillowy

KIMCHI

Korean spicy pickled cabbage

YAKISOBA

literally "fried buckwheat", Japanese noodle stir fry

LO MEIN

Chinese wheat flour noodle dish with assorted vegetables

TERIYAKI

Japanese sauce or dish consisting of a mixture of soy sauce, sake, ginger, and other flavorings

MISO

Japanese paste made from fermented soy beans and barley or rice

YAKINIKU

Japanese term referring to "grilled meat"

HAKATA

Japanese clay doll

SUKIYAKI

Japanese dish, typically with sliced meats/tofu or vegetables cooked in soy sauce and sugar

KINOKO

Japanese word in reference to wild mushrooms

HAMAGURI

Japanese word in reference to a clam

SUSHI

A Japanese dish consisting of vinegar flavored cold cooked rice served with a garnish of fish, vegetables and or egg

NIGIRI

Sushi consisting of a small ball of rice smeared with wasabi sauce and topped with raw fish or other seafood

MAKI

A Japanese dish consisting of sushi and raw vegetables wrapped in seaweed

SASHIMI

A Japanese dish of bite sized pieces of raw fish eaten with soy sauce and wasabi paste

BENTO

A lacquered or decorated wooden Japanese lunch box

CHIRASHI

Japanese for "scattered" a meal consisting of rice mixed with fish, vegetables and additional ingredients

SOBA

Japanese noodle made from buckwheat flour

SOMEN

A very thin Japanese noodle made of wheat flour

TAMARI

Soy sauce brewed without wheat, darker and richer in flavor

KEY TERMS

HIJIKI

Edible Japanese seaweed sold in dried black strips

TATAKI

Japanese dish consisting of meat or fish, served raw or slightly seared

CARPACCIO

Italian term for thinly sliced raw meat or fish

POKÉ

Hawaiian dish made from raw fish that has been cut, seasoned and mixed with other ingredients. Hawaiian for "slice or cut"

SMØRREBRØD

Danish dish, hors d'oeuvre on a slice of rye bread

TSUKIJI

Fish market in Tokyo, Japan, reclaimed lava"

MAKIMONO

Sushi in the form of a roll

WASABI

A Japanese plant with a thick green root and that tastes like strong horseradish, used especially in powder or paste as an accompaniment to raw fish

SAKE

Japanese rice based wine. The quality and types of sake is determined by how much the rice is polished before brewing and what kinds of additives are present during different phases of the brewing process

JUNMAI

"Pure Rice" Junmai is brewed using only rice, water, yeast, and koji - there are no other additives, such as sugar or alcohol.

GINJO & JUNMAI GINJO

Premium sake that uses rice that has been polished to at least 60%.

It is brewed using special yeast and fermenting techniques.

Light, fruity, and fragrant

HONJOZO

Made with rice that has been polished to at least 70%. Contains a small amount of distilled brewers alcohol, which is added to smooth out the flavor and aroma of the sake

DAIGINJO & JUNMAI DAIGINJO

Super premium sake (hence the "dai," or "big") and is regarded by many as the pinnacle of the brewers art. It requires precise brewing methods and uses rice that has been polished all the way down to at least 50%.

NIGORI

Cloudy white and coarsely filtered with very small bits of rice floating around in it. It's usually sweet and creamy, and can range from silky smooth to thick and chunky.

HOTATE

Scallop

SHIROMI

White fish

HAMACHI

Yellow tail

SAKE

Salmon

MAGURO

Tuna

UNAGI

Eel

MASAGO

Orange capelin roe

TOBIKKO

Flying fish roe

IKURA

Red fish eggs

UNI

Sea urchin