

Catalogue No.

20441-18



引出弁当
引出鉢
Hikidashi (drawer) Bento
hikidashi bowl



ご飯
飯器
Rice
Lidded Don Bowl



みそ汁
吸物碗
Miso soup
Echizen
Lacquerware



口取り
小付
Kuchitori (hors d'oeuvre)
kozuke (small bowl)

【弁当】 Bento (Boxed lunch)

弁当

日常のお弁当とは別に、会席をコンパクトにひとつの器にまとめた物もお弁当と呼ばれます。お花見など行楽の際にだされませんが、お店でも出されます。四角い塗の器に納められた物は特に「松花堂弁当」と呼ばれます。写真は引出鉢に納めた「引出弁当」です。

Bento(Boxed lunch)

In addition to everyday bento, meals compactly arranged into a single container just like kaiseki are also called bento. They are served for such events as cherry blossom viewing and also served at restaurants. Bento served in square lacquer ware is called "Shokado Bento." The photo shows "Hikidashi Bento" in which dishes are stored in drawer-shaped bowls.

【うどん】 Udon



うどん

小麦を水と塩で力強く捏ねることによって、独特のコシが生まれます。天ぷらや鴨肉などトッピングも多彩。讃岐を始め全国に有名なお国自慢のうどんがあります。

Udon

By kneading flour with water and salt, a unique texture is created. There are variety of toppings, like tempura and duck. Including Sanuki in Shikoku, there are many regions that are popular for Udon noodles.

【蕎麦】 Soba



そば

そば粉を麺として食べる日本独自の麺。写真のざる蕎麦の他に湯かけツユをかけたかけそばも人気です。麺、つゆにこだわりを持つ店が多いのも特徴。

Soba

Soba is Japanese unique noodle, that are made from buckwheat flour. Zarusoba on the picture above, and Kakesoba in soup are popular. Many Soba restaurants are very particular about their noodles and soup.