

Furumai



Mochi

振舞い餅

Furumai-Mochi

“Furumau” is one of the ways of “omotenashi” (to provide wholehearted hospitality to guests), and is very common to serve food as a part of it.

We will be serving “Kiri-Mochi (Cut-out rice cake)”.

*flattened out rice cake formed into a square which is further cut into smaller rectangular shape.

焼

2021.Dec. 21-24

正月 Shogatsu



Traditionally, the term “Shogatsu (New Year’s Day)” refers to honour “Toshi-gami Sama” (one of the “Kami (God)”) who will then bring bountiful harvest to the year coming up, and is also another name for January. Nowadays, “Shogatsu” consists of “Sanga-nichi” (Jan. 1-3) and “Matsuno-uchi”/“Matsuno-naka” (Jan. 1-7). Depending on the region, the length of “Shogatsu” varies (until the 20th, etc).

Decoration

門松 Kadomatsu



Placed in front of homes and acts as a marker or “yorishiro” to welcome “Toshi-gami Sama”

Staff’s comment: When we were kids, we would collect all the decorations in the neighborhood to burn them (called “Dondo Yaki”), and we would use the fire to cook mochi and eat it together!

鏡餅

kagami-mochi



“kagami-mochi” is believed to host a spirit of “Toshi-gami sama” during the period of “Matsuno-uchi”. Eating kagami-mochi means to receive some share of the power and the luck from the Kami, and also to wish for the good health in the year coming up.

Staff’s comment: It is such an effort to cut into kagami-mochi when it is the time to eat it!

しめ縄 Shimenawa



It is often put up on the front gate/door, entrance, and sometimes used in a car or bike to keep evil and woe out.

◀ おせち料理 O-sechi

The term “Osechi” refers to “Sechi”, a day which the season changes. Historically, special meal “Osechi-ku” was prepared as an offering to Kami and eaten among family afterwards. “O-sechi” was used to be prepared by the New Year’s Eve to let “Kamado (traditional Japanese stove)” rest. This is based on a belief that the Kami of “Kamado” deserves a rest for “Sanga-nichi”.

Staff’s comment: “date-maki”, sweet Japanese omlet is kids’ favourite!

◀ お雑煮 O-zōni

Depending on the region, shape of mochi and flavor of the soup varies. In general, western Japan tends to have round mochi with white miso soup, and square mochi with soy sauce soup for the east. Ingredients may vary as well. East side usually uses many ingredients (e.g. chicken, carrots, daikon, shitake, spinach, and mitsuba, etc) compared to the west.

Traditional Meal



Staff’s comment: We put yam potatoes and mitsuba!



◀ 羽根付き Hanetsuki

History of giving “hagoita” as a gift to a baby girl on her first new year made “Hanetsuki” a popular game to play among girls. It was also said to repel evil for a year and to wish for a good health.

Traditional
games

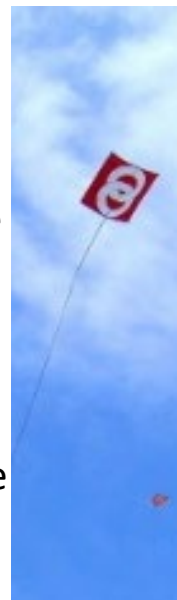


・双六 Sugoroku

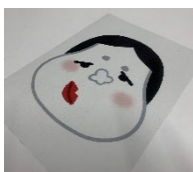


凧あげ Tako-age ▶

Japanese kite mostly made of wood and/or bamboo rods with paper, cloth, and/or plastic. It then formed into diverse shape with strings. It is one of the traditional game for the new year's day.



・福笑い



Fukuwarai

・かるた-Karuta



◀ 書初め Kakizome

Tradition of writing down one's goal at the beginning of year (usually on “shogatsu”). In the Heian Era, one would write a poem with ink as one faces a direction of the year. Water drawn for the first time of the year had to be used to rub an ink block.

Staff's comment:

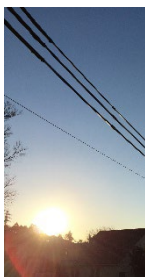
In elementary school, “kakizome” is one of the homeworks during winter holidays!!

other

・お年玉 O-toshidama



・初日の出 Hatsu-hinode



・元朝参り Gancho Mairi

Visiting a temple/shrine in the morning of Jan. 1.

Hatsu-mode: First visit to the temple/shrine of the new year.

・初夢 Hatsuyume

First dream of the year.

A dream which brings fortune has
1 Fuji, 2 Hawks, 3 Eggplants, 4 fans,
5 Cigarettes, 6 Buddhist priests



Mochi recipe



Find your favourite and try your own combination!

Basic cooking methods: **Grill** or **Boil**

※Plain Mochi is just like white rice and doesn't have strong flavor.

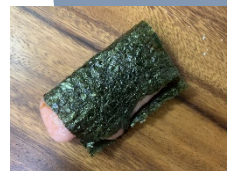
Anko: Red bean paste

- An-koro mochi
- Zenzai
- Daifuku



Shoyu: Soy sauce

- Shoyu + Sugar
- Isobe: Shoyu + wrapped with nori seaweed



Kinako: Soy bean powder

- Kinako + Sugar



In soup



5 Ways to Eat Mochi (Rice Cake)



- Kinako mochi
- Matcha mochi
- Honey mochi
- Cheese mochi
- Isobe mochi

Staff's comment: Try wrapping the cheese mochi with nori seaweed!

Staff's recommendation ①

Karami-Natto Mochi (Karami mochi+Natto)

= Mochi+shoyu+grated daikon+natto

*Be careful of natto falling off!



Staff's recommendation ②

Cup noodle+sliced mochi+(raw egg)

Pour hot water into the cup noodle→Put sliced mochi in→Crack a raw egg in (optional)→wait until it's ready!

*Enjoy the addition of a raw egg!

Variations of Mochi Recipe - Japanese Cooking 101



- Isobe mochi
- Karami mochi
(grated daikon)
- Kinako mochi

Staff's comment: Don't burn your mochi! It will taste bitter!

Staff's recommendation ③

Mochi+crushed potato chips

Recommended flavor is the "Aonori".

*Make sure not to get the chips all over the place when crushing it!



【CAUTION】 Choking on mochi happens every year! Make sure to cut it into small pieces and chew it very well.



2021 December 吉日(Lucky day)



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