**は　しあわせのツール**



Makizushi (rolled sushi) is Japanese traditional food and has recently become very popular overseas. Ms Nakaya, the chairman of Emakizushi (artistic rolled sushi) Certification Association, opened a workshop in Yokohama in 2009 to teach people how to make emakizushi. She has made over a hundred designs of emakizushi. Check the vocabulary and expressions before reading the article, if you wish.

ちかこさん

1. むかし、おばあちゃんや、お母さんが、まきずしを、うちでつくりました。それは、すごいごちそうでした。でも、は、あまり、うちでつくりません。  
   でも、また、うちでつくってほしいです。だから、のワークショップをやっています。

きれいなまきずしですね。

1. これは、コスモスのおです。のはじめてのです。のためにつくりました。は、  
   みんな「きれい！」「かわいい！」と、よろこびでした。つぎに、うさぎをつくりました。そのあと、  
   いろいろなものをつくりました。

はじめてのです。

1. は、お父さんもお母さんも、いそがしいです。だから、は、あまり、しません。さびしいですね。  
   だから、に、いっしょにかをつくりませんか。そうすれば、は、もっと、なかよくなるといます。は、小さい子どもも、  
   おじいさんも、おばあさんも、たのしむことができます。は、のしあわせのツールです。

「せかいの子どもたち」

Vocabulary and expressions

|  |  |  |  |
| --- | --- | --- | --- |
| Title |  | のために | for (my) family |
|  | artistic rolled sushi | 大よろこびでした | (they) were very happy |
| しあわせのツール | tool for happiness | つぎに | next |
| Paragraph 1 |  | うさぎ | rabbit |
| むかし | back in the day, long time ago | そのあと | after that |
| まきずし | rolled sushi | Paragraph 3 |  |
| つくりました | made; cooked | いそがしい | busy |
| すごいごちそう | fantastic treat; great feast | だから | therefore; so |
| は | nowadays; recently; | さびしい | lonely; sad |
| あまり～ません | not so much; not so often | に | once a week |
| また、うちでつくってほしいです | I want (people) to make (sushi) at home again | 何か | something |
| ワークショップ | workshop | そうすれば | if you do so, |
| やっています | I am doing; I am running (the workshop) | もっと、なかよくなるといます | I think (family members) will become closer; will have a better relationship |
| Paragraph 2 |  | たのしむことができます | can enjoy |
| コスモスのお | cosmos flowers | せかい | world |

1. Answer the following questions in Japanese and in English accordingly.

1. むかし、だれが、うちで、まきずしをつくりましたか。  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Why is Ms Nakaya running emakizushi workshops?　  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. What kind of design was Ms Nakaya’s first emakizushi? Whom did she make them for?  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Do you think she was encouraged by their reaction? Why do you think so?   
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Ms Nakaya says: は、のしあわせのツールです。Why does she thinks so? Include her concern about the state of families today in your answer.  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Ms. Nakaya says she hopes family members will enjoy making emakizushi together. In some parts of China, family members make gyoza/pot stickers together. In your country, what kind of food do family members make together?  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. Is there any food in your culture which is similar to emakizushi? How is it similar to emakizushi?  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. Match the Japanese expression with the most appropriate English.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| A | Makizushi was fantastic treat. |  | 1 | そうすればは、もっとなかよくなります。 |
| B | My first emakizushi (design) was cosmos (flower). |  | 2 | 私のは、みんな、よろこびでした。 |
| C | I made them for my family. |  | 3 | のためにつくりました。 |
| D | My family members were all really happy. |  | 4 | にいっしょにかをつくりませんか。 |
| E | Nowadays, families don’t (have time to) talk to each other much. |  | 5 | のはじめてのはコスモスでした。 |
| F | How about making something together once a week? |  | 6 | は、は、あまり、しません。 |
| G | If you do so, families will become closer. |  | 7 | まきずしは、すごいごちそうでした。 |

3. Complete the following words in Japanese.

In which occasion would you make this?

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| A | Fantastic/great | す |  | い |
| B | Pretty |  | れ |  |  |
| C | Cute | か |  |  | い |  |
| D | Very happy | 大 | よ |  |  | び |
| E | Busy |  |  | が |  |  |
| F | Lonely |  |  | し | い |

4. Let’s make きずしrolled sushi!

Try making makizushi. You will need ごはん(cooked rice) and のり(nori seaweed) but for the fillings, you can use ingredients available in supermarkets, e.g. cucumber, carrot, celery, green beans, smoked salmon, canned tuna, cheese, egg, cocktail sausages etc. Be careful using knives and peelers.

The following websites will give you some ideas.

* <https://www.kurashiru.com/recipes/7332a774-2735-47dd-b1c8-76960f4d5d08>
* <https://delishkitchen.tv/recipes/173545992967160300>

You can use bread instead of ごはんand のり, and steamed lettuce leaves instead of のり. Be creative!

If you would like a challenge, refer to the following websites.

* <https://www.youtube.com/watch?v=SmlZ9wrxzCs>
* <https://cookpad.com/recipe/3629630>

You could take a video of yourself making makizushi while explaining it in Japanese, and send it to your teacher. Or take photos of your makizushi and write a report in Japanese to your teacher.  
You could Include the following points:

1. what kind of ingredients you used (e.g.私はまきずしをつくりました。～と、～と、～と、をつかいました。etc)
2. your thoughts after making them (e.g.むずかしかったです。でも、おいしかったです。  
   /これからも、いろいろなまきずしをつくりたいです　etc)

For online quizzes go to https://www.studystack.com/picmatch-3220321