



Name: _____

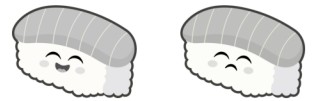
TRUE OR FALSE

Read each statement and circle if it is true or false.

1. Sushi was first made in Japan.



2. Conveyor-belt sushi was invented in America.



3. Sushi rice has sugar, salt, and vinegar in it.



4. Eating sushi with your hands is bad manners.



5. Salmon sushi was already popular in the 19th century, during the late Edo period.



6. In the past, toro was not popular and it was cheap.



7. Gari (sweet pickled ginger) is eaten to refresh your mouth.



8. Japan has the most sushi restaurants in the world.



9. Tekka-maki is called that because it is hard like iron.
鉄(iron) 火(fire)



10. You should dip the rice, not the fish, in soy sauce.



• Answer

TRUE OR FALSEクイズ

1. Sushi was first made in Japan.

お寿司は日本で最初に作られた。



2. Conveyor-belt sushi was invented in ^{Osaka (Japan)} America.

回転ずしはアメリカで発明された。

大阪



3. Sushi rice has sugar, salt, and vinegar in it.

シャリ（寿司のごはん）には、砂糖、塩、酢が入っている。



4. Eating sushi with your hands is bad manners.

Nigiri sushi can be eaten by hand or with chopsticks. When using hands, use your thumb, index, and middle fingers, but pickled ginger (gari) should be eaten with chopsticks.

握り寿司は手でも箸でも食べられます。手で食べる時は親指・人差し指・中指でつまみませんが、ガリは箸で食べるのがマナー。



5. Salmon sushi was already popular in the 19th century, during the late Edo period.

Salmon sushi became popular in Japan in the 1980s, after Norwegian farmed salmon was imported.

サーモン寿司は、1980年代にノルウェーの養殖サーモンが輸入され、日本の寿司職人がネタとして使うようになって広まった。



6. In the past, toro was not popular and it was cheap.

昔は、トロは人気がなく、安かった。



7. Gari (sweet pickled ginger) is eaten to refresh your mouth.

ガリ（甘いショウガ）は口をすっきりさせるために食べる。



8. Japan has the most sushi restaurants in the world.

世界で一番お寿司屋さんが多いのは日本である。



鉄(iron) 火(fire)

9. Tekka-maki is called that because it is hard like iron.

鉄火巻きは、鉄のように固いので、そう呼ばれている。



Its name comes from the red color, which looks like fire ('tekka'), and 'maki' means roll.

「鉄火巻きはマグロの赤身を巻いた寿司で、赤い色が火のようなことから『鉄火』、巻き寿司の形を意味する『巻き』がつけました。

10. You should dip the rice, not the fish, in soy sauce.

醤油をつけるときは、寿司を少し傾けてネタの部分だけにつける

When dipping sushi in soy sauce, tilt it and dip only the fish, not the rice.

