



Food from the Islands of Japan





Japan consists of four main islands: Hokkaidō, Honshū, Shikoku and Kyūshū. Each of the popular dishes below originated from one of these islands. Read the descriptions to connect each Japanese dish to its matching island. Write the island names in the blank boxes.

Honshū





Wanko-soba originated on Japan's largest main island. Wanko-soba is served as a small bowl of noodles. Once the noodles are eaten, the server immediately tosses more noodles into the bowl. This continues until you cover your dish to signal that you're finished eating.

Shikoku

This dish originated in:



Ishikari-nabe is a traditional stew from Japan's main northernmost island. The stew is made from seaweed stock and includes salmon, vegetables, tofu and konnyaku (a type of yam popular in Japan). Potatoes and cabbage can be added for more texture.

This dish originated in:



Mizutaki is a boiled chicken and vegetable dish from the southernmost Japanese island. The chicken and vegetables are boiled in broth and the broth is used to make porridge. The chicken and vegetables are eaten by dipping with ponzu sauce and a relish made from vegetables called leeks.

This dish originated in:



Tai-meshi is a dish made with a type of fish called tai (also called snapper) on Japan's smallest main island. There are two ways to make it. The first method is to cook the whole fish with rice. The second method is to eat the fish as sashimi (raw slices) added to rice mixed with egg volk and sauces.

This dish originated in: