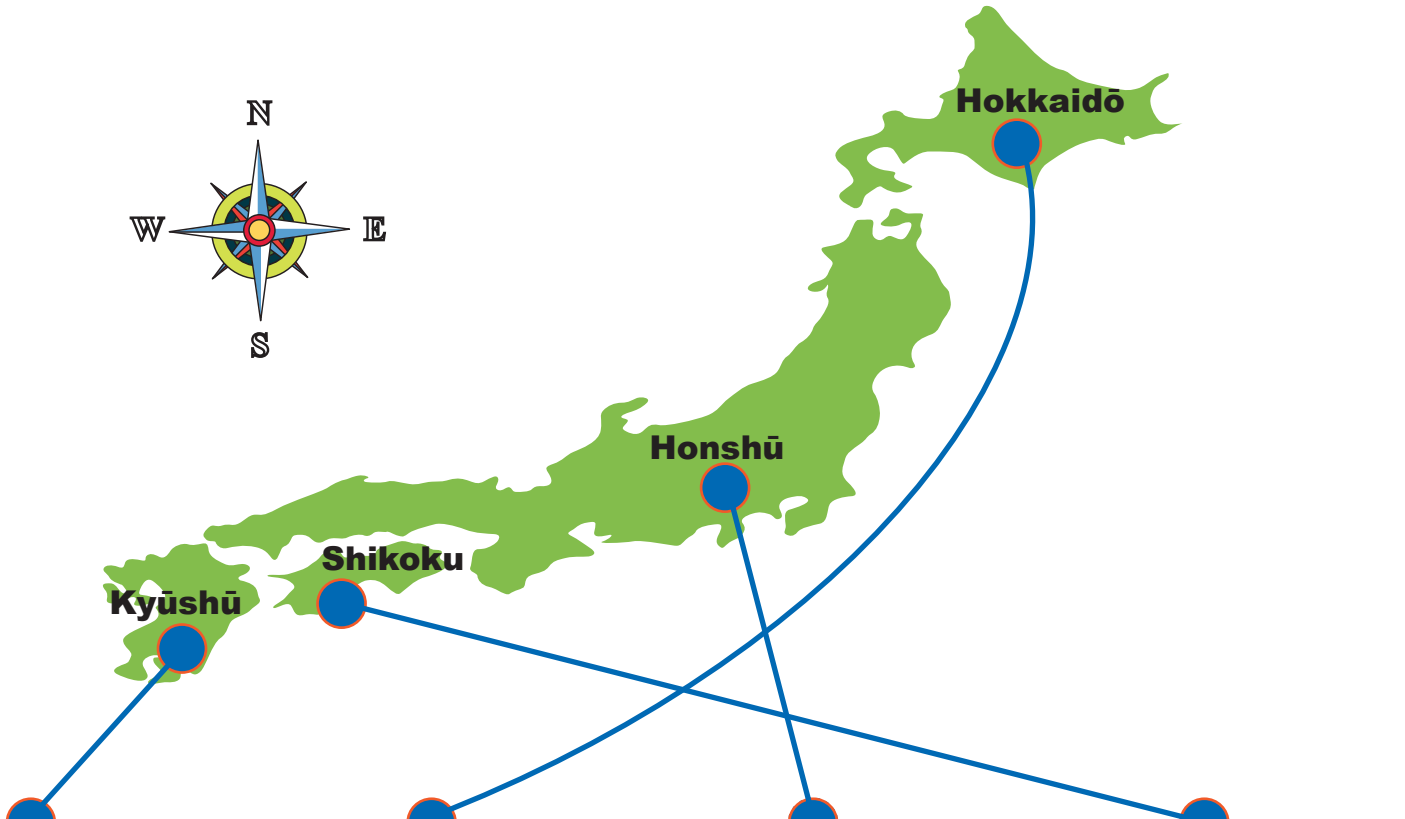


Japan Food Match

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, then draw a line connecting the circle above each Japanese dish to the circle at its matching island.



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. When eaten, the chicken and vegetables are dipped in ponzu sauce and a relish made from vegetables called leeks.



Ishikari-nabe is a traditional stew from Japan's **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.



Wanko-soba originated on Japan's **largest** island. It is 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.



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 yolk and sauces.