

# Let's go! Osaka!



Leading: Have you been to Osaka? Do you like Japanese food? Now, I will lead you to a delicious Osaka!

Name: Shen Liu

Student ID: 130306202

[Osaka](#) enjoys a geographical advantage that it locates near the hill and the sea, which makes it possible that it can easily get sufficient fresh seafood. Fertile inland also breeds plentiful high-quality products. Since ancient times Osaka has come first on the list to be called as “a land of fish and rice”.

Osaka is a city with long history, it's rich and colorful dietetic culture makes this city occupy a seat in the foods of the world. This so-called "kitchen of Japan" not only includes all the Japanese regional classical cuisine but also provides a wide range of selectivity of worldwide special food. Till now Osaka still attracts people from all over the world because of its charming of "eat until you can't walk".

From old kaiseki cuisine, lunch dishes, to Osaka Sushi, pot noodles, rice, Add Risotto, altogether with Fish Chowder, baked scones, and fox Face Gel rice, all these contribute to the distinctive dishes beyond count of Osaka. In other words, you name it, they have it.

" Takoyaki" ( Octopus ) is the most representative local snacks of Osaka .

The progress is:

□Add a few pieces of boiled octopus, green onions and other material in the mixed flour and water.

□Then, put all these materials in the small circular mold and barbecue them together.

□Next, pour the special sauce after it is well-cooked, and eat while it's still hot.

According to different sizes, a Takoyaki contains 6 to 12 differ. A bite of a mouthful Takoyaki is one of Osaka people's pleasures at any time of a day.

" Okonomi" means " ingredients can be freely chosen by yourself". It connotes the implicit meaning of Osaka's another popular snack behind the idea of cooking.

Progress:

□First, put the flour paste which includes Korea food, pork slices ( or other meat ), shrimp ( or other seafood), eggs and other ingredients on the hot iron and bake for a while. It shapes like a pancake after roasted.

□Before eating, pour special sauce, mayonnaise, firewood fish slices and green seaweed powder on it.

This well-known manual kneading of the sushi is called "Edosushi", originated from the Tokyo area.

While Osaka sushi is not alike. To be called as "hakosushi" (square sushi ), they put sushi in a square box, at the top and middle of each layer rice are eggs, fish, shrimp, eel fillet, sashimi, fresh mushrooms and other colorful ingredients.

Although the origin of udon is not Osaka, but Osaka's shopkeepers added a thin fried tofu called "kitsune" into the soup, invented this cheap, tasty and easy to satiate food.

The sweet taste of kitsune is quite suitable for udon.

Nowadays, it has become a kind of typical Osaka food. In many special souped and hand-rolling surface small noodle shop, you can have a hot fried tofu udon.

Are you willing to enjoy such delicious food? Let's go Osaka!

