

# Lesson 35

## This is a local delicacy.

**Target:** Having a conversation about izakayas.

### Vocabulary

単語

### izakayas



### Related vocabulary

- |                                 |                               |                        |
|---------------------------------|-------------------------------|------------------------|
| - to be <b>high-end</b>         | - a <b>table charge</b>       | - <b>chicken wings</b> |
| - a <b>skewer</b>               | - <b>sesame seed</b>          | - a <b>dumpling</b>    |
| - to <b>order a round of...</b> | - a <b>delicacy</b>           | - <b>vinegar</b>       |
| - to <b>split the bill</b>      | - a <b>pickle</b>             | - a <b>dish</b>        |
| - to be <b>authentic</b>        | - <b>cartilage</b>            | - <b>rice wine</b>     |
| - <b>chicken thigh / breast</b> | - a <b>soybean pod</b>        | - <b>plum wine</b>     |
| - a <b>dipping sauce</b>        | - <b>mince / to be minced</b> | - an <b>aroma</b>      |

### Conversation

会話

**1** Use the questions below to have a conversation with your partner about the topic

#### Partner #1: Questions

1. What's your favorite izakaya and why?
2. What's your favorite bite-sized food?
3. What's your favorite aroma in an izakaya?
4. Do you prefer plum wine or rice wine? Why?
5. What foods would you regard as a delicacy?
6. Do you usually end up splitting the bill at the end? Why? / Why not?
7. Do you like izakayas with or without a touchscreen menu? Why? Why not?
8. What is "Hoppy," and how are you supposed to drink it?
9. Explain the following Japanese words: Oshibori, Itame, Tobiko, Uzura, Unagi, Suzuki, Anago, Robata Grill, Tebasaki, Tsukune, Kushiage, Kushikatsu, Sashimi, Onigiri, Tsukemono, Otoshi, Layu, Shoyu, Koopa, TanTan?

#### Partner #2: Questions

1. What do you think are the best kind of dumplings; fried / boiled / deep-fried?
2. What's your favorite dish? Why?
3. Would you describe izakaya food as "Japanese Tapas"? Why? / Why not?
4. What's your favorite dipping sauce?
5. What can you do or say to make the staff at an izakaya hurry up?
6. How often do you order all-you-can-drink / eat? What are the pros and cons of this system?
7. How do high-end and local izakaya's differ?
8. What does it mean if an izakaya has a red lantern on display outside?
9. What's something that took the waiters a long time to bring out, but was definitely worth the wait?
10. Have you ever gotten a shock when you looked at the bill?

**2** Complete one or more of the situations below

- |                      |  |
|----------------------|--|
| <b>1. Role play:</b> | Partner #1: You are the customer. Call over the waiter and order food for 10 people.<br>Partner #2: You are the waiter. Take the customer's order. |
| <b>2. Speech:</b>    | Explain how izakayas have changed over the last 100 years.   |
| <b>3. Speech:</b>    | Tell the class about your favorite izakaya.  |
| <b>4. Debate:</b>    | You think izakayas are great places to hold parties, but your friend doesn't agree.  |