



Project Work on the Topic: “Japanese Cuisine”



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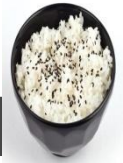


Gymnasium № 2072, Moscow

Places to Eat Japanese Food in



The Aim of the Project Wo



▣ **Sushi**

▣ **Sashimi**

▣ **shabu shabu**

▣ **steamed rice**

▣ **Soba**

▣ **udon**

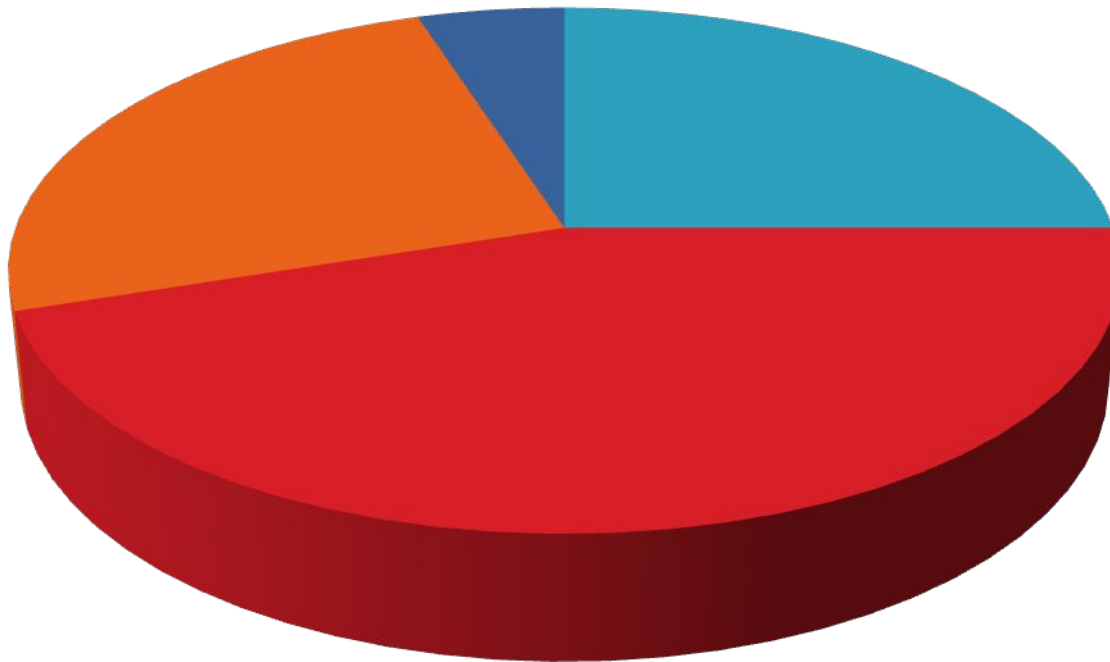




The Servey



ARGUMENTS FOR



- easy to cook, tasty
- low calorie
- looks appetizing
- exotic



Arguments against

□ allergic



□ contains raw fish



□ salty



Reference Material

- <http://japanesefood.about.com/>
 - <http://www.tasteofjapan.ru/eng/>
 - <http://www.japanesecuisine.info/>
 - <http://www.japan-guide.com/e/e2346.html>
 - http://www.cultline.ru/japan_food/
 - <http://images.yandex.ru/>
- 



Conclusion

So popular because:

- exotic
- healthy
- colourful



If you want to be healthy and live long eat like the Japanese do.

