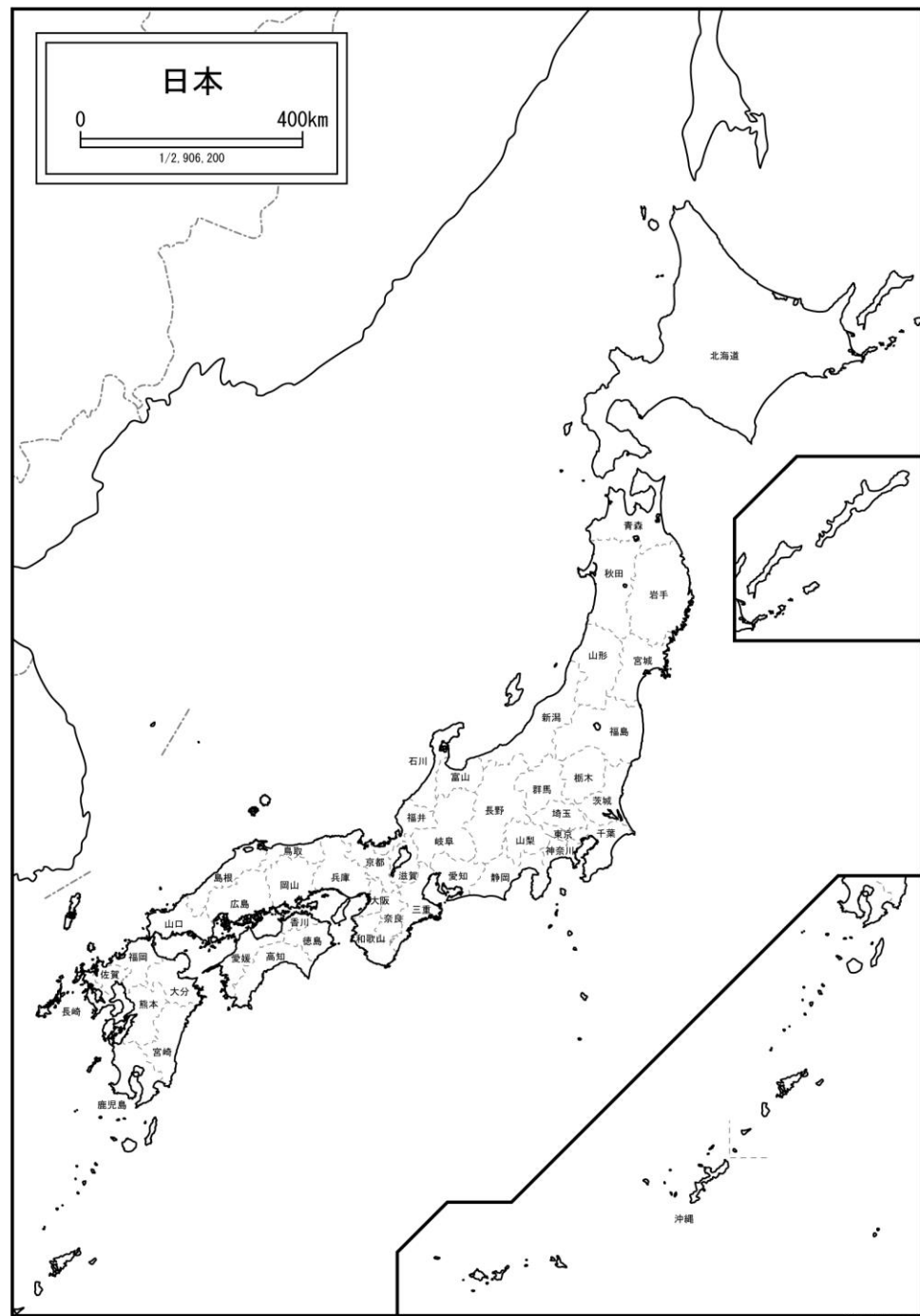
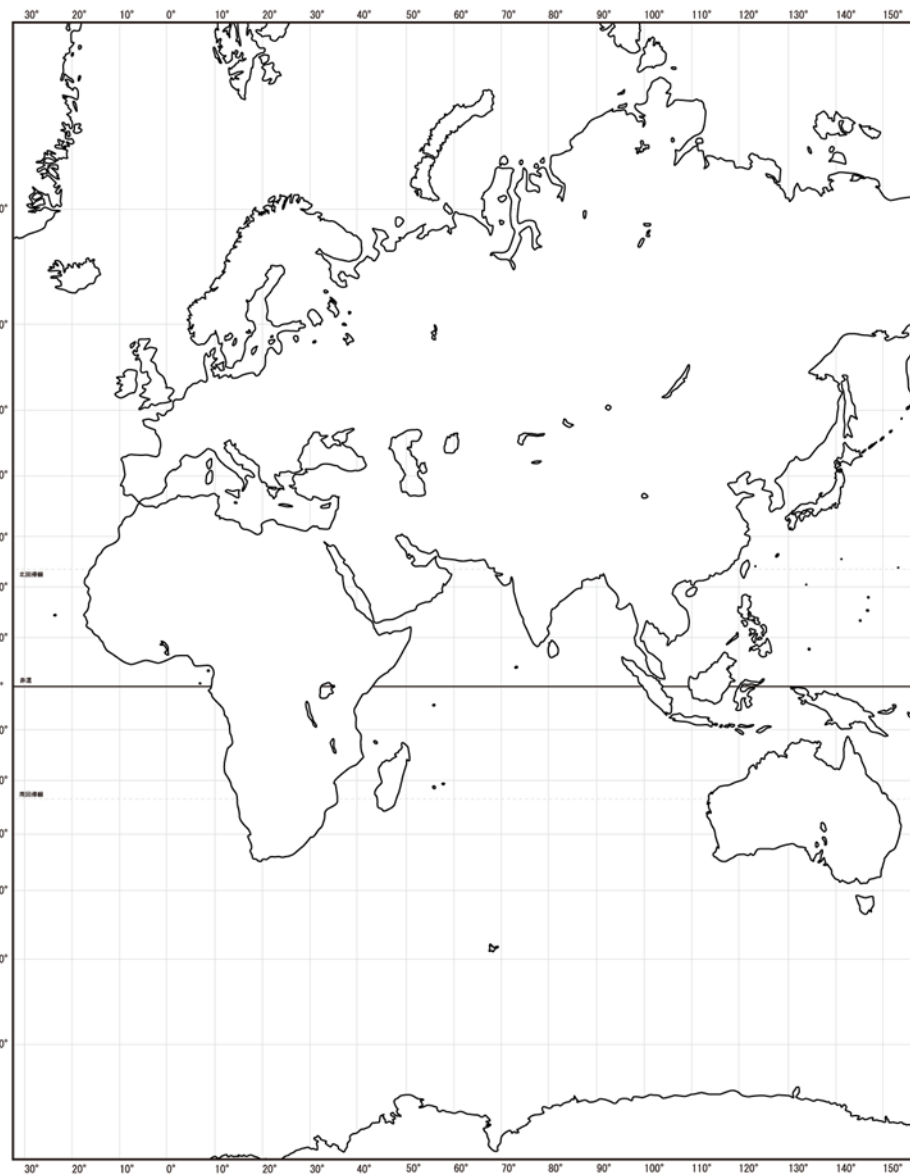


L'est e l'ovest del Giappone







L'IMPERATORE
GO-SHIRAKAWA



LO SHÔGUN
MINAMOTO NO YORITOMO



KADÔ



SADÔ



NINGYÔ JÔRURI



BASHÔ, poeta di haiku

Incontro di haiku
(RENKU)



KABUKI
ARAGOTO

WAGOTO





KABUKI ARAGOTO

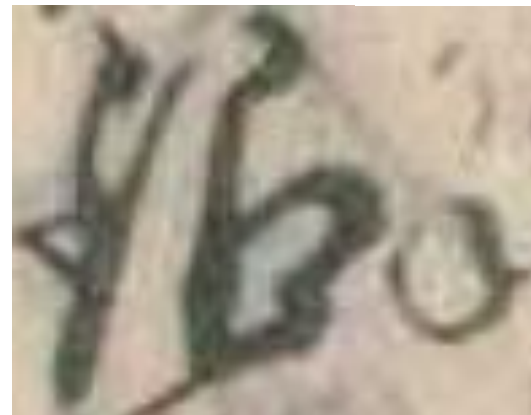
CHÔGIN (SILVER)



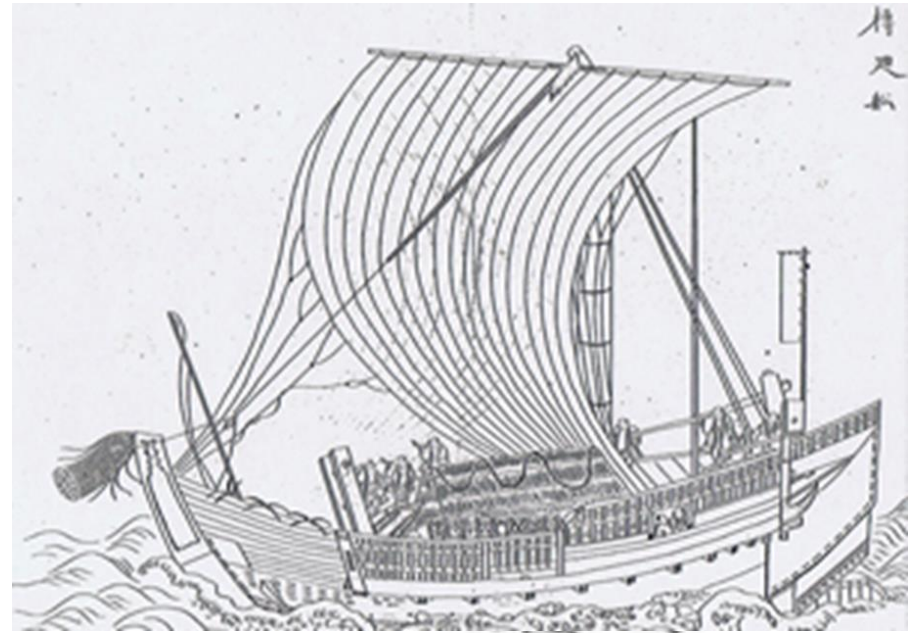
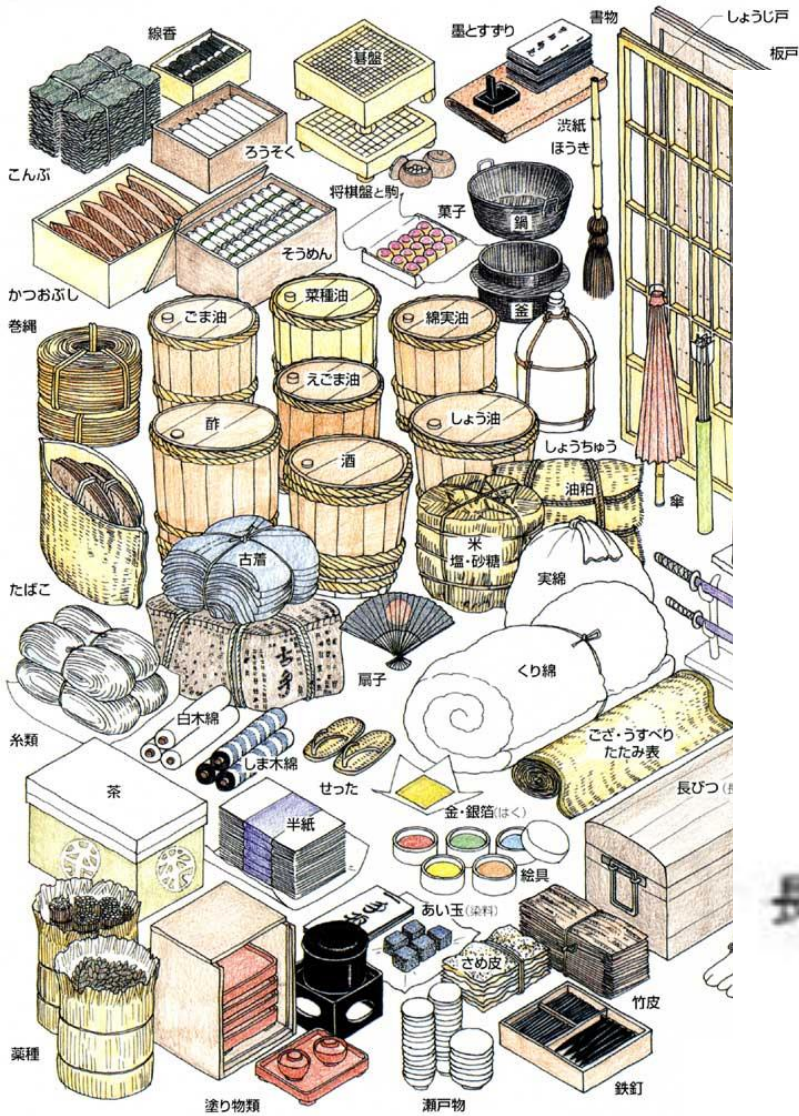
KOBAN (GOLD)



「銀」に「かね」と振り仮名→
(西鶴『日本永代蔵』1688年)



Kudari mono





JAPANESE NOODLE
UDON



SOBA



SUSHI
← carassio

tonno →



↑ After packing the fish in rice and salt, the mixture was left to ferment for anywhere from two months to one year. After fermentation the rice was discarded and the pickled fish was eaten.

SASHIMI
dentice-



BANCARELLA DI TEMPURA



Tempura is deep-fried fish and vegetables. The word Tempura is generally thought to be a corruption of the Portuguese Tempero.

SHÔYU (Salsa di soia)

