# Tanken Centre symbol

# Making *onigiri* – activity package

This activity package is designed for Stage 4 students. The package can be incorporated into a variety of existing units of work, for example food in Japan. Alternatively, it may be used as a stand-alone activity.

## Outcomes

LJA4-2C identifies main ideas in, and obtains information from texts

LJA4-6U demonstrates understanding of key aspects of Japanese writing conventions

## Package inclusions

1. [Video](https://drive.google.com/file/d/1lBuvg_7PSMa7oute0BJM9O05OMbDF0eJ/view?usp=sharing)
2. [Shopping list](#_Shopping_list_1)
3. [Vocabulary](#_Vocabulary)
4. [Video script](#_Video_script)
5. [Wizer activities](https://app.wizer.me/preview/LI95IT)

If you have trouble opening the video or Wizer links, please open them in Google Chrome.

## Related resources

1. [Irogame – history of onigiri](http://www.iromegane.com/japan/vocabulary/history-of-onigiri/)
2. [Omusubi Kororin – the rolling rice ball (English with Japanese subtitles)](https://www.youtube.com/watch?v=YgTooPDko6U&vl=en) (10.29min)
3. [Japan Foundation – Omusubi Kororin resources](https://jpf.org.au/classroom-resources/resources/play-omusubi-kororin/) (play)
4. [Uki Uki Japanese lesson 22 – onomatopoeia for food](https://www.youtube.com/watch?v=XNmlLg0LltA) (3.19min)
5. [Cultural detective blog – Japanese food onomatopoeia](https://blog.culturaldetective.com/2012/06/19/want-to-feel-ukiuki-pichipichi-and-pinpin-japanese-food-onomatopoeia/)
6. [Nihongo flashcards – Japanese onomatopoeia for eating and drinking](https://nihongoflashcards.com/onomatope/japanese-onomatopoeia-eating-drinking/)

# Shopping list

Amounts shown are for 10 people – please multiply the amount to suit your class size.

## Ingredients

All ingredients are available at most large supermarkets.

1. Rice – short or medium grain, 600g before being cooked
2. Tuna in spring water can – 185g, drain water before mixing with mayonnaise
3. Mayonnaise – a quarter of a cup, Japanese mayonnaise preferred (see image 1)
4. Salt – 1 pinch per person
5. Seaweed – 1 sheet (or as required) if seasoned. If using unseasoned whole sheet (21cmx19cm), one sheet can be cut into 8 pieces (see image 2)
6. Plastic wrap
7. Small plates
8. Hand sanitiser

| **Image 1** | **Image 2** |
| --- | --- |
| Kewpie Japanese Mayonnaise 300g | Woolworths | Obento Japanese Yaki Nori For Sushi 1pk | Woolworths |

Other suggested fillings:

1. pickled plum (*umeboshi*)
2. *bonito* flakes and soy sauce
3. BBQ prawn
4. fried chicken
5. any meat cooked with teriyaki sauce
6. tinned ham with soy sauce
7. anything else you think students would enjoy.

# Vocabulary

| **Japanese** | **English** |
| --- | --- |
| つくります　 | to make |
| ごはん　 | rice (usually steamed rice) |
| ツナ（つな） | tuna |
| マヨネーズ　（まよねーず） | mayonnaise |
| しお　 | salt |
| のり　 | seaweed (nori) |
| おさら　 | plate |
| うえ　 | on top, above, up |
| ラップ　（らっぷ） | wrap |
| おきます　 | to put, to place |
| まんなか　 | centre |
| ぱらぱら　 | onomatopoeia for small objects falling (in this case salt) |
| ツナマヨ　（つなまよ） | tuna-mayo |
| あわせます　 | to put together |
| さんかく　 | triangle |
| たいら　 | flat |
| おします　 | to push |
| できました　 | done |
| はずします　 | to take off |
| つけます　  | to put on  |
| いただきます　 | greeting that is said before eating in Japanese |



Image source: Nihongo Tanken Centre

# Video script

| **Time** | **Japanese** | **English** |
| --- | --- | --- |
| 0.12 | おにぎりをつくります | We are making *onigiri* |
| 0.17 | ごはん、ツナ、マヨネーズ、しお、のり | Rice, tuna, mayonnaise, salt, seaweed |
| 0.24 | おさらのうえにラップをおきます | Place wrap on the plate |
| 0.30 | ラップのまんなかにおさらをおきます | Place the wrap on the centre of the plate |
| 0.38 | しおをぱらぱらぱらぱら | Sprinkle salt |
| 0.54 | ごはんをおきます | Place rice |
| 1.03 | ごはんのまんなかに | At the centre of rice |
| 1.07 | ツナとマヨネーズ、ツナマヨをおきます | Place tuna-mayo |
| 1.18 | ラップのコーナーをあわせます | Pull the corners of the wrap together |
| 1.27 | さんかくのおにぎりをつくります | Make the *onigiri* into triangle |
| 1.33 | てをたいらにしてごはんをおきます | Lay your hand out flat and place the rice there |
| 1.39 | てをさんかくにして | Make a triangle with your hand |
| 1.42 | ごはんをぎゅっとおします | Squeeze the rice |
| 1.50 | さんかくのおにぎりができました | Then you have a triangle shaped *onigiri* |
| 1.57 | ラップをはずします | Take the wrap away |
| 2.00 | のりをつけます | Put the seaweed around it |
| 2.12 | いただきます (itadakimasu) | (Said before eating) |