



Go for delicious foods at Omatsuri!

You can find so many different kinds of food stalls at festivals. It's unbelievable! It's lots of fun to wander around trying to decide what to eat. You can watch the way they cook, right in front of you. If you like what you see, wait until it's done and say, "I'll have one!"

"Kakigori"

Kakigori is a bowl of finely shaved ice with syrup lavished on top of it. Standard flavors are strawberry, melon and lemon. Sweet bean paste and condensed milk are also popular. In the past, people used a sharp, angled, stabilized planer to shave the ice. Traditionally, the sign of a *Kakigori* shop is a white banner with a red kanji, 氷, which means ice.



"Yaki-tomorokoshi"

Japanese love the flavor of burnt soy sauce. *Yaki-tomorokoshi* is corn-on-the-cob grilled with sweet and salty seasonings, containing soy sauce, *mirin* (sweet sake) and cooking sake. When you get a whiff of its roasted flavor carried on a breeze, it will remind you of summer festivals.



"Ringo-ame"

Heat sugar and water in a pot and add coloring, such as red or green, as the sugar melts. When it becomes thickened, dip an apple in it on a disposable chopstick, coating it with a thick candy glaze. That's a *Ringo-ame*.



"Taiyaki"

Tai is the name of a fish, which is sea bream in Japanese. *Taiyaki* is a Japanese cake in the shape of sea bream, made from wheat flour with sweet bean paste inside it. You can watch right in front of you how *Taiyakis* are baked in metal molds. Getting baked like that at high temperature makes *Taiyaki* so crispy on the surface and hot inside. You'll be extra delighted when you discover the bean paste is spread even into its tail.

