

little taste of japan

Little Taste of Japan: An Authentic Culinary Journey

Japan is renowned worldwide for its rich culinary heritage, characterized by delicate flavors, meticulous presentation, and a harmonious blend of tradition and innovation. For those eager to explore Japanese cuisine without leaving their hometown, a "little taste of Japan" offers an accessible and delightful way to experience the country's diverse food culture. Whether you're a seasoned foodie or a curious newcomer, this guide will introduce you to the essentials of Japanese cuisine, where to find authentic flavors, and how to recreate some classic dishes at home.

Understanding Japanese Cuisine: A Cultural Overview

Before diving into specific dishes, it's important to understand what makes Japanese cuisine unique. Rooted in centuries-old traditions, Japanese food emphasizes seasonality, freshness, and presentation. The cuisine is not just about taste but also about aesthetics and the harmony of flavors.

The Philosophy Behind Japanese Food

- **Seasonality (Shun):** Using ingredients at their peak of freshness according to the seasons.
- **Balance:** Combining flavors like sweet, sour, salty, bitter, and umami to create a harmonious dish.
- **Presentation:** Visual appeal is as important as taste, often inspired by nature and art.
- **Respect for Ingredients:** Minimal processing to highlight the natural flavors.

Essential Japanese Dishes to Try

A "little taste of Japan" can encompass a variety of dishes, each offering a different aspect of the country's culinary identity. Here are some quintessential Japanese dishes to explore:

Sushi and Sashimi

Arguably Japan's most iconic exports, sushi and sashimi showcase fresh seafood paired with rice or served raw.

1. **Sushi:** Vinegared rice combined with various toppings such as raw fish, cooked seafood, or vegetables.
2. **Sashimi:** Thinly sliced raw fish served without rice, often accompanied by soy sauce, wasabi, and pickled ginger.

Ramen

Hearty and comforting, ramen is a noodle soup with diverse regional styles, featuring rich broths and various toppings.

- **Shoyu Ramen:** Soy sauce-based broth, popular in Tokyo.
- **Miso Ramen:** Miso paste creates a rich, savory flavor, common in Hokkaido.
- **Shio Ramen:** Clear salt-based broth, lighter and delicate.

Tempura

Lightly battered and deep-fried vegetables and seafood, tempura exemplifies Japanese mastery of frying techniques.

- Common ingredients include shrimp, sweet potato, eggplant, and bell peppers.
- Typically served with tentsuyu dipping sauce and grated daikon.

Udon and Soba Noodles

Thick wheat noodles (udon) and buckwheat noodles (soba) are versatile, served hot or cold.

- **Udon:** Often in a soy or dashi broth with toppings like tempura or green onions.
- **Soba:** Served cold with a dipping sauce or hot in a broth with tempura or

egg.

Japanese Street Food

For a little taste of Japan on the go, explore popular street foods.

- **Takoyaki:** Octopus-filled battered balls topped with sauce and bonito flakes.
- **Yakitori:** Grilled chicken skewers seasoned with salt or tare sauce.
- **Okonomiyaki:** Savory pancake with cabbage, seafood, and topped with mayonnaise and okonomiyaki sauce.

Where to Find Authentic Japanese Food

Bringing a little taste of Japan to your home or city involves knowing where to find authentic ingredients and dishes. Here are some tips:

Japanese Restaurants and Sushi Bars

- Look for establishments with authentic menus and experienced chefs.
- Seek out Japanese-owned restaurants or those specializing in Japanese cuisine.
- Check reviews for authenticity and quality.

Specialty Grocery Stores

- Asian markets often carry Japanese staples such as sushi-grade fish, nori, miso, soy sauce, and rice.
- Some stores have dedicated sections for Japanese snacks, teas, and condiments.
- Consider online Japanese grocery stores for hard-to-find ingredients.

Cooking at Home

Recreating Japanese dishes at home can be both fun and rewarding. Invest in key ingredients and tools such as sushi-grade fish, Japanese rice, nori, and a bamboo sushi rolling mat.

How to Recreate a Little Taste of Japan at Home

Creating authentic Japanese dishes at home may seem daunting initially, but with some guidance, it can be straightforward and enjoyable.

Preparing Sushi

1. Cook Japanese short-grain rice with a rice cooker or pot, then season with rice vinegar, sugar, and salt.
2. Use fresh seafood or vegetables as fillings.
3. Roll sushi using a bamboo mat, slicing into bite-sized pieces.
4. Serve with soy sauce, wasabi, and pickled ginger.

Making Ramen Broth

- Start with a base of chicken, pork, or vegetable stock.
- Add flavorings like soy sauce, miso, or salt.
- Simmer with aromatics such as garlic, ginger, and green onions.
- Cook noodles separately and combine before serving with toppings like sliced pork, soft-boiled eggs, and nori.

Frying Tempura

- Make a simple batter with cold water, flour, and egg.
- Dip vegetables or seafood into the batter and fry in hot oil until golden.

- Serve with tempura dipping sauce and grated daikon.

Preparing Udon or Soba

1. Cook noodles according to package instructions.
2. For hot dishes, simmer in broth with toppings.
3. For cold dishes, rinse in cold water and serve with dipping sauce.

Japanese Beverages and Desserts

To complete your little taste of Japan, don't forget to explore traditional beverages and desserts.

Japanese Beverages

- **Sake:** Rice wine with a variety of flavors, served warm or cold.
- **Green Tea:** Matcha or sencha, essential to Japanese culture.
- **Ramune:** Carbonated soft drink with unique bottle design.

Japanese Desserts

- **Mochi:** Chewy rice cakes filled with sweet red bean paste or ice cream.
- **Anmitsu:** Jelly cubes served with fruits, sweet beans, and syrup.
- **Matcha Ice Cream:** Green tea-flavored ice cream, creamy and refreshing.

Embracing Japanese Culture Through Food

A little taste of Japan is not only about the food itself but also about

experiencing the culture. Here are some ways to deepen your appreciation:

- Learn about Japanese dining etiquette, such as bowing, removing shoes, and using chopsticks properly.
- Participate in Japanese festivals or cultural events that feature traditional foods.
- Explore Japanese tea ceremonies or sushi-making classes for an immersive experience.

Conclusion: Your Culinary Adventure Awaits

Embarking on a journey to experience a "little taste of Japan" can be as simple or elaborate as you desire. With an understanding of the core dishes, ingredients, and cultural practices, you can bring a piece of Japan into your home or local community. Whether dining at an authentic Japanese restaurant, shopping for specialty ingredients, or trying your hand at cooking traditional recipes, each step offers a delicious opportunity to connect with Japan's rich culinary heritage. So, gather your ingredients, embrace the art of preparation, and savor every bite of your Japanese culinary adventure.

Frequently Asked Questions

What is 'Little Taste of Japan' known for?

'Little Taste of Japan' is renowned for offering authentic Japanese cuisine, including sushi, ramen, and tempura, in a cozy and welcoming setting.

Are there vegetarian options available at 'Little Taste of Japan'?

Yes, 'Little Taste of Japan' offers a variety of vegetarian dishes such as vegetable sushi rolls, tempura vegetables, and miso soup to cater to different dietary preferences.

Does 'Little Taste of Japan' provide takeout and delivery services?

Absolutely! 'Little Taste of Japan' offers convenient takeout and delivery options for customers who prefer enjoying their favorite Japanese dishes at home.

What are some popular dishes to try at 'Little Taste of Japan'?

Popular dishes include their signature salmon nigiri, spicy tuna rolls, ramen bowls, and crispy tempura shrimp, all highly recommended by regular patrons.

Has 'Little Taste of Japan' received any recent awards or recognitions?

Yes, 'Little Taste of Japan' has been recognized in local culinary awards for its authentic flavors and excellent customer service, making it a top-rated Japanese restaurant in the area.

Additional Resources

Little Taste of Japan: An Authentic Culinary Journey

Embarking on a culinary adventure to Japan often begins with a desire to experience its rich, diverse, and meticulously crafted cuisine. Little Taste of Japan offers a condensed yet authentic window into Japan's gastronomic culture, allowing both newcomers and seasoned enthusiasts to indulge in a variety of traditional flavors without leaving their local vicinity. In this comprehensive review, we will explore every facet of Little Taste of Japan, from its menu offerings and ambiance to its authenticity, service, and overall value.

Introduction to Little Taste of Japan

Little Taste of Japan is a specialized restaurant or food concept that aims to bring the essence of Japanese cuisine to a broader audience. Often characterized by a focus on quality ingredients, authentic preparation techniques, and traditional presentation, this establishment seeks to serve as a cultural bridge. Whether through a casual dining experience, a takeout service, or a catering option, the core goal remains the same: to deliver the true flavors of Japan with a modern touch.

Menu Offerings: A Deep Dive into Japanese Flavors

The menu at Little Taste of Japan is typically curated to showcase the diversity of Japanese cuisine. It balances classic dishes with innovative twists, catering to both purists and adventurous eaters.

Appetizers and Small Plates

- Edamame: Steamed young soybeans sprinkled with sea salt, a staple starter that highlights simplicity and freshness.
- Gyoza: Japanese pan-fried dumplings filled with pork, vegetables, or chicken, served with soy-vinegar dipping sauce.
- Agedashi Tofu: Silky tofu lightly battered and fried, served in a savory dashi broth with green onions and grated daikon.
- Seafood Ceviche: A modern fusion offering, blending Japanese flavors with Latin influences, often incorporating fresh sashimi-grade fish with citrus and herbs.

Sushi and Sashimi

The heart of many Japanese dining experiences, sushi and sashimi are often the highlight at Little Taste of Japan:

- Nigiri: Hand-pressed rice topped with slices of fresh fish like salmon, tuna, eel, or shrimp.
- Maki Rolls: Rolled sushi wrapped in nori, with options ranging from classic California rolls to spicy tuna or eel avocado rolls.
- Sashimi Platter: An assortment of raw fish slices served with wasabi, soy sauce, and pickled ginger.
- Specialty Rolls: Creative combinations such as the Rainbow Roll, Dragon Roll, or Volcano Roll, often featuring tempura or spicy sauces.

Hot Dishes and Main Courses

- Tempura: Lightly battered and deep-fried vegetables and seafood, served with tentsuyu dipping sauce.
- Ramen: A popular noodle soup with various broths (shoyu, miso, tonkotsu) complemented by pork, egg, and vegetables.
- Udon and Soba: Thick wheat or buckwheat noodles served in broth or stir-fried with vegetables and meats.
- Katsu: Breaded and fried cutlets, such as Tonkatsu (pork) or Chicken Katsu, served with shredded cabbage and rice.
- Yakitori: Grilled skewered chicken or vegetables glazed with tare sauce, offering smoky, savory flavors.

Side Dishes and Rice Offerings

- Steamed Rice: A fundamental component, often served alongside main dishes.
- Takoyaki: Octopus-filled savory balls topped with mayonnaise, takoyaki sauce, and bonito flakes.
- Japanese Pickles: Tsukemono varieties that add a tangy, crunchy contrast to meals.

Desserts

- Mochi: Chewy rice cakes filled with sweet fillings like red bean paste or ice cream.
- Matcha Green Tea Ice Cream: Creamy and earthy, a perfect palate cleanser.
- Dorayaki: Pancake-like sandwiches filled with sweet red bean paste, inspired by popular anime character Doraemon.

Authenticity and Quality Assurance

One of the defining features of Little Taste of Japan is its commitment to authenticity:

- Ingredient Sourcing: The use of high-quality, often imported ingredients such as authentic sushi-grade fish, Japanese rice, and specialty condiments ensures genuine flavors.
- Preparation Techniques: Skilled chefs trained in traditional Japanese methods craft each dish, from sushi rolling to tempura frying.
- Presentation and Aesthetics: Japanese cuisine is as much about visual appeal as taste. Dishes are meticulously plated, emphasizing balance, color, and harmony.
- Cultural Influence: Incorporation of traditional serving ware, like bamboo mats, ceramic dishes, and lacquerware, enhances the authentic experience.

Ambiance and Atmosphere

The environment at Little Taste of Japan plays a crucial role in delivering an immersive experience:

- Decor: Often minimalistic with Japanese-inspired elements—wooden accents, lanterns, cherry blossom motifs, and calming color palettes.
- Music: Soft traditional Japanese music or instrumental sounds create a

tranquil background.

- Seating: Options may include traditional low tables with tatami mats or modern tables with clean lines, catering to different preferences.
- Cleanliness and Service: Impeccably maintained spaces paired with attentive, courteous staff enhance the overall dining experience.

Service and Customer Experience

Exceptional service is a cornerstone of Little Taste of Japan:

- Knowledgeable Staff: Well-trained servers who can recommend dishes, explain ingredients, and suggest pairing options.
- Customization: Flexibility to accommodate dietary restrictions, such as vegetarian or gluten-free options.
- Efficiency: Timely service ensuring dishes arrive at optimal temperature and presentation.
- Educational Element: Some establishments offer brief insights into Japanese culinary traditions or the story behind specific dishes, enriching the cultural appreciation.

Value and Pricing

Pricing at Little Taste of Japan varies based on location and menu complexity but generally offers good value when considering:

- Quality of Ingredients: Investment in fresh, authentic components justifies premium pricing.
- Portion Sizes: Generous servings that satisfy hunger without waste.
- Experience: The combination of ambiance, authenticity, and service enhances perceived value.
- Special Offers: Lunch specials, happy hours, or set menus provide affordable ways to sample a broad spectrum of dishes.

Takeout, Delivery, and Modern Accessibility

In today's digital age, Little Taste of Japan often extends beyond dine-in:

- Online Ordering Platforms: Seamless integration with apps or websites.

- Special Packaging: Eco-friendly and designed to preserve freshness and presentation.
- Delivery Partners: Collaborations with services like Uber Eats, DoorDash, or local delivery apps.
- Meal Kits: Some establishments offer DIY kits for sushi or ramen, enabling customers to recreate authentic dishes at home.

Customer Feedback and Popularity

Reviews from patrons typically highlight:

- Authentic Flavors: Praise for dishes tasting true to Japanese standards.
- Freshness: Noted in sushi, sashimi, and seafood offerings.
- Authentic Atmosphere: Appreciation for decor and ambiance that transports diners to Japan.
- Value for Money: Many find the experience worth the price, especially for special occasions.
- Areas for Improvement: Occasional comments on wait times or limited vegetarian options.

Conclusion: Why Choose Little Taste of Japan?

Little Taste of Japan stands out as a culinary gem for anyone eager to explore Japanese cuisine without traveling to Japan. Its dedication to authenticity, quality, and cultural immersion makes it more than just a restaurant—it's a gateway to understanding Japan's culinary artistry. Whether you're craving sushi, ramen, tempura, or a combination of all, this establishment promises a memorable experience that respects tradition while embracing modern tastes.

In summary, if you seek a genuine, flavorful, and aesthetically pleasing journey through Japan's culinary landscape, Little Taste of Japan is a highly recommended destination. Its meticulous attention to detail, welcoming atmosphere, and commitment to authenticity ensure that every visit feels like a little taste of Japan right in your neighborhood.

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little taste of japan: *A Little Taste of Japan* Jane Lawson, 2004 A showcase of the best of Japanese cuisine, this title's emphasis is less on the traditional, highly rigid, Japanese food and more

on the delicious flavours and tastes of modern Japanese foods.

little taste of japan: Leaving Japan Mike Millard, 2016-07-08 A critique of America's flawed Asia policy that centres on US-Japan relations but harkens back to the same disastrous views that drew America into Vietnam. The technique is a narrative flow of short vignettes woven into longer chapters; the main strands are personal reflections and interviews.

little taste of japan: Seki, Founder of Modern Mathematics in Japan Eberhard Knobloch, Hikosaburo Komatsu, Dun Liu, 2013-11-13 Seki was a Japanese mathematician in the seventeenth century known for his outstanding achievements, including the elimination theory of systems of algebraic equations, which preceded the works of Étienne Bézout and Leonhard Euler by 80 years. Seki was a contemporary of Isaac Newton and Gottfried Wilhelm Leibniz, although there was apparently no direct interaction between them. The Mathematical Society of Japan and the History of Mathematics Society of Japan hosted the International Conference on History of Mathematics in Commemoration of the 300th Posthumous Anniversary of Seki in 2008. This book is the official record of the conference and includes supplements of collated texts of Seki's original writings with notes in English on these texts. Hikosaburo Komatsu (Professor emeritus, The University of Tokyo), one of the editors, is known for partial differential equations and hyperfunction theory, and for his study on the history of Japanese mathematics. He served as the President of the International Congress of Mathematicians Kyoto 1990.

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little taste of japan: Constructing Japan Beate Loeffler, 2025-09-25 The influence of Japanese art and culture on art in late 19th-century Europe and America through collections of objects and knowledge transfer is already recognised. However, the research in this field often neglects architecture. This study takes a new approach, placing architecture at the centre. Through in-depth analysis of contemporary textual and visual sources, Beate Löffler shows how western actors from different backgrounds interpreted Japanese architecture as they experienced it, either face-to-face or via texts and images. It unveils a complex process of appropriation and rejection, of claim to interpretive sovereignty, and fascination with the foreign, that led to both new knowledge and cultural clichés.

little taste of japan: Topsy-turvy 1585 Robin D. Gill, 2004 In 1585, Luis Frois, a 53 year old Jesuit who spent all of his adult life in Japan listed 611(!) ways Europeans and Japanese were contrary (completely opposite) to one another. Robin D. Gill, a 53 year old writer who spent most of his adulthood in Japan, translates these topsy-turvy claims - we sniff the top of our melons to see if they are ripe / they sniff the bottom of theirs (10% of the book), examines their validity (20% of the book), and plays with them (70% of the book). Readers with the intellectual horsepower to enjoy ideas will be grateful for pages discussing things like the significance of black and white clothing or large eyes vs. small ones, while others with a ken to collect quirky facts will be delighted to find, say, that the women in Kyoto were known to urinate standing up, or Japanese horses had their stale gathered by long-handled ladles, etc., and serious students of history and comparative culture will gain a better understanding of the nature of radical difference (exotic, by definition) and its relationship with the farsighted policy of accommodation pioneered by Valignano in the Far East.

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act as cultural hubs, connecting a diverse community of migrants, Australian citizens and international tourists, while also disseminating knowledge of Japanese culinary cultures. The ethnographic evidence presented challenges the colonialist and essentialist understandings of the 'exotic' and 'Japaneseness' as the 'inferior other' to the West. In so doing, the book highlights the complex manifestations of cross-cultural desires, translating practices and the performative racial-ethnic mimesis of Japanese ethnicity. Featuring critical investigation into the fixed notions of otherness, race, ethnicity and authenticity, this book will be a valuable resource to students and scholars of Japanese society and culture, particularly Japanese food culture.

little taste of japan: Britain and Japan Hugh Cortazzi, 2013-05-13 The continuing success of this series, highly regarded by scholars and the general reader alike, has prompted The Japan Society to commission this fourth volume, devoted as before to the lives of key people, both British and Japanese, who have made significant contributions to the development of Anglo-Japanese relations. The appearance of this volume brings the number of portraits published to over one hundred. The portraits cover diplomats (from Mori Arinori to Sir Francis Lindley), businessmen (from William Keswick to Lasenby Liberty), engineers and teachers (from W. E. Ayrton to Henry Spencer Palmer), scholars and writers (from Sir Edwin Arnold to Ivan Morris), as well as journalists, judo masters and the aviator Lord Semphill. In all, there are a total of 34 contributions.

little taste of japan: The Japan Daily Mail , 1873

little taste of japan: Paul Rusch in Postwar Japan Andrew T. McDonald, Verlaine Stoner McDonald, 2018-12-07 Paul Rusch first traveled from Louisville, Kentucky, to Tokyo in 1925 to help rebuild YMCA facilities in the wake of the Great Kanto earthquake. What was planned as a yearlong stay became his life's work as he joined with the Japan Episcopal Church to promote democracy and Western Christian ideals. Over the course of his remarkable life, Rusch served as a college professor and Episcopal missionary, and he was a catalyst for agricultural development, introducing dairy farming to highland Japan. In *Paul Rusch in Postwar Japan*, Andrew T. McDonald and Verlaine Stoner McDonald present Rusch's life as an epic story that crisscrosses two cultures, traversing war and peace, destruction and rebirth, private struggle and public triumph. As World War II approached, Rusch battled racial prejudice against Japanese Americans, yet also became an apologist for Japan's expansionist foreign policy. After Pearl Harbor, he was arrested as an enemy alien and witnessed the Doolittle Raid on Tokyo. Upon his release to the US in 1942, he joined military intelligence and returned to Japan in that capacity during the US occupation. Though Rusch was of modest origins, he deftly climbed social and military ladders to befriend some of the most intriguing figures of the era, including prime ministers and members of the Japanese royal family. Though he is perhaps best remembered for introducing organized American football in Japan, his greatest legacy is the founding of the Kiyosato Educational Experiment Project (KEEP), a vehicle for feeding, educating, and uplifting the rural poor of highland Japan. Today his legacy continues to inspire KEEP in the twenty-first century to promote peace, cultural exchange, environmental sustainability, and ecological preservation in Japan and beyond.

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little taste of japan: We, the Japanese People Dale M. Hellegers, 2001 This is the definitive

story of how the United States attempted to turn Japan into a democratic and peace-loving nation by drafting a new constitution for its former enemy--and then pretending that the Japanese had written it. Based on scores of interviews with participants in the process, as well as exhaustive research in Japanese and American records, the book explores in vivid detail the thinking and intentions behind the drafting of the constitution. Confusion and strife marked planning for the democratization of Japan, first in Washington, then in occupied Tokyo. Policy makers in the State, War, and Navy departments, the Joint Chiefs, and the White House contended bitterly over how to devise an unconditional surrender that would minimize Allied casualties while according the victor supreme authority over a soundly defeated Japan. By war's end, there were still no firm guidelines on a host of crucial issues, including how the Japanese system of government could be made acceptably democratic. The first months of occupation were chaotic, with General MacArthur organizing his staff around loyal followers and edging out experts sent from Washington. Hampered by a narrow interpretation of the terms of surrender and wishful thinking about Japanese compliance with American expectations, MacArthur set in motion a fiasco. Because of a translator's error, Prince Konoye, three-time Prime Minister of Japan, thought MacArthur had entrusted him with revising the Japanese constitution and assembled a staff of constitutional law experts and set to work. However, conservatives in the Japanese cabinet denounced his efforts and produced their own version, which MacArthur found unacceptable. MacArthur then secretly instructed his staff, with its very limited knowledge of either Japan or constitutional law, to draft a new Japanese constitution, which amazingly they did in a week's time. Expecting approval of its own draft, the Japanese cabinet was stunned when presented with a completely different American document. So unrelenting was the pressure exerted by MacArthur's officers that it was clear to members of the cabinet they had no choice but to adopt the American draft more or less intact, and publish it as their own. Because of the broad range of its meticulous research, the book will be a standard reference not only for students of Japanese history but also for legal scholars, diplomatic historians, and political scientists.

little taste of japan: *Guidebook to Japan* Amy Chavez, 2005-05 *Guidebook to Japan: What the Other Guidebooks Won't Tell You* offers a candid glimpse into Japanese society rarely found in books or media. Based on over a decade of experience living in Japan, Chavez guides you through the complex culture through essays, cultural tips (called Sword Tips), and useful Japanese phrases (called Sparring Japanese), to make learning about Japan as fun as possible. Over one hundred essays from *The Japan Times*, matched with two hundred links to Japan-related websites (from the educational to the bizarre), this book is a vast resource of information. Chavez tells you how to get to a naked festival, how to avoid the Japanese mafia, and how to order Spaghetti-hold the seaweed. Learn the secrets of Japan in an entire chapter called What the Japanese don't want you to know. You'll also find a special section on teaching in Japan: what jobs are available, how to get them, and how much money you'll make. In short, all the things you need to know, told by someone who has done it herself.

little taste of japan: Story Writing in a Nursing Home Martha A John, 2014-04-08 Based on the belief that older people have good stories to tell, *Story Writing in a Nursing Home* was developed as part of a volunteer teaching service to a nursing home. Graduate students who were learning to teach this special population conducted story writing activities with older adults and found that even the frail elderly who are confined to nursing centers provided a unique perspective about events that emphasize the lasting verities in life. The idea of a patchwork was derived from one of the lessons taught and was suggested by one of the older participants who said, "We're sort of like a patchwork quilt." The information, memories, and humor the elderly see in situations is worth recording. In addition, *Story Writing in a Nursing Home* emphasizes the way to develop the mental stimulation that is so important for physical well being. This sensitive and insightful book provides a lesson plan outline and the type of content that was used as an example. It also provides a running commentary in the form of a diary that tells how to begin a teaching program for nursing center residents. Students and professionals interested in implementing a similar program can use these ideas for planning and for organizing the use of student help to better serve the population.

Fascinating reading, this book includes stories by frail elderly people, lesson plans, tips on working with administrators in a nursing center, and reasons for providing instruction. Teachers, volunteers, librarians, gerontology/sociology students, and others concerned with the well-being of the elderly will refer often to this instructive volume.

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little taste of japan: *Inside a Japanese Sharehouse* Caitlin Meagher, 2020-12-29 This book explores social change in Japan at the most intimate site of social interaction – the home – by providing a detailed ethnography of everyday life in a sharehouse. Sharehouses, which emerged in the 2007 'sharehouse boom', are a deliberate alternative to life in the family home and are considered an experimental space for the construction of new social identities. Through a description of the micro-level, mundane, material interactions among residents within a mid-sized, mixed-sex sharehouse, the book considers what these interactions indicate about existing – and often conflicting – ideas about intimacy, privacy, gender, the individual, family, community, and the home. In so doing it highlights how sharehouse residents, though a dramatic rejection of the twentieth-century domestic model, with its ideal of the family home as a partnership between a male wage-earner and a dedicated housewife, and its implied separation of 'family' and 'outsiders', are nevertheless uneasy about overturning existing gender roles and giving precedence to the individual over community, and are regarded as a foreign import.

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