







WHAT'S IN

Osechi Ryeri











おせちりょうり

御節料理



Osechi, or OSECHI RYORI

is Japanese traditional foods eaten on new year's day or several days afterwards.

Osechi consists of small dishes carefully arranged in tiered lacquer boxes called *jubako*.

In a 3-tiered *jubako*, the uppermost box is filled with appetisers, the second box with grilled and vinegared dishes, the third with simmered dishes.

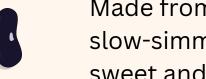
Each dish serves as a symbol or wish for the coming year, symbolised through homophonic wordplay, colour and shape.

Here are some of osechi's most popular dishes and their symbolic meanings! >>>>



KUROMAME

Black beans



Made from black soybeans slow-simmered in a sweet and savoury syrup.



In Japanese, *kuro* (black) is homophonous with 'hard work'.



Mame (beans) sounds similar to the word for 'good health'.



KOHAKU KAMABOKO

Red & white fishcakes

Kamaboko (蒲鉾) are fishcakes made from steamed ground white fish.



The semi-cylindrical shape of kamaboko symbolises the **first sunrise** of the new year.



Kohaku (紅白) refers to the **red** (or pink) and **white** colours.



Red has many meanings in Japanese culture, including as **protection** against evil.



White signifies purity.







KURI KINTON

Mashed chestnuts & sweet potatoes



Made of candied *kuri* (chestnuts) and mashed sweet potatoes.



Kinton (gold mash or golden dumplings) signifies treasures.









EBI NO UMANI

Simmered shrimp

Ebi (shrimp) are symbols of long life in Japanese culture.

The combination of **red** (colour of the cooked shrimp) and **white** (colour of the flesh of the shrimp) signifies **prosperity**.







Kelp rolls



Rolled *kombu* (kelps) stuffed with fish such as herring or salmon.



Kombu is a play on the word *yorokobu* which means 'to be **happy**'.

Eating *kombumaki* on new year's day is considered to bring **good luck**.



The *maki* (rolled) shape symbolises wish for scholarship and culture.









Have you tried osechi ryori?

Which dishes were your favourite?

