# Making onigiri – activity package

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

## Outcomes

* **ML4-UND-01** interprets and responds to information, opinions and ideas in texts to demonstrate understanding

## Package inclusions

1. [Onigiri video (2:26)](https://players.brightcove.net/6197335233001/default_default/index.html?videoId=6361182607112)
2. [Ingredients](#_Ingredients)
3. [Vocabulary](#_Vocabulary)
4. [Video script](#_Video_script)
5. [Wizer activities](https://app.wizer.me/preview/LI95IT)

## Ingredients

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

All ingredients are available at most large supermarkets.

* Rice – short or medium grain, 600 g before being cooked
* Tuna in spring water can – 185 g, drain water before using
* Mayonnaise – a quarter of a cup, Japanese mayonnaise preferred (see image 1)
* Salt – one pinch per person
* Seaweed – one sheet (or as required) if seasoned. If using unseasoned seaweed, use one whole sheet (21 cm × 19 cm), one sheet can be cut into 8 pieces (see image 2)
* Plastic wrap
* Small plates
* Hand sanitiser

|  |  |
| --- | --- |
| Image 1 | Image 2 |
| Kewpie mayonnaise. | Seaweed packet. |

Other suggested fillings:

* pickled plum (*umeboshi*)
* *bonito* flakes and soy sauce
* BBQ prawn
* fried chicken
* any meat cooked with teriyaki sauce
* tinned ham with soy sauce.

## 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 (*mayoneezu*) | mayonnaise |
| しお | salt |
| のり | seaweed (*nori*) |
| おさら | plate |
| うえ | on top, above, up |
| ラップ (*rappu*) | 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 (*tsunamayo*) | 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 |

## 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 | (Said before eating) |

## References

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