Yakitori

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In Japanese cuisine, Yakitori (Japanese: ???; lit. 'grilled bird') is chicken cooked on a skewer over a charcoal fire and seasoned with tare sauce or salt. The term sometimes refers to kushiyaki (grilled and skewered foods) in general.

Yakitori: Soldiers of Misfortune

Yakitori: Soldiers of Misfortune (Japanese: ????, Hepburn: Yakitori) is a Japanese novel series written by Carlo Zen and illustrated by so-bin. It began

Yakitori: Soldiers of Misfortune (Japanese: ????, Hepburn: Yakitori) is a Japanese novel series written by Carlo Zen and illustrated by so-bin. It began publication by Hayakawa Publishing in August 2017.

Licensed by Netflix, an original net animation (ONA) series adaptation by Arect premiered in May 2023.

Kushiyaki

times, restaurants group them as kushimono (??) and yakimono (???). Both yakitori and kushiyaki are used interchangeably in Japanese society to refer to

Kushiyaki (???) is a formal term that encompasses both poultry and non-poultry items, skewered and grilled. At times, restaurants group them as kushimono (??) and yakimono (???).

Tsukune

meatball most often cooked yakitori style (but also can be fried, baked, or boiled) and sometimes covered in a sweet soy or yakitori tare, which is often mistaken

Tsukune (???????) is a Japanese chicken meatball most often cooked yakitori style (but also can be fried, baked, or boiled) and sometimes covered in a sweet soy or yakitori tare, which is often mistaken for teriyaki sauce.

Izakaya

ordered first, followed with progressively more robust flavors such as yakitori or karaage, finishing the meal with a rice or noodle dish to fill up. Izakaya

An izakaya (???) (Japanese: [izakaja]) is a type of informal Japanese bar that serves alcoholic drinks and snacks. Izakaya are casual places for after-work drinking, similar to a pub, a Spanish tapas bar, or an American saloon or tavern.

Wolf Children

the gymnasium is still in existence). The yakitori with sauce that appears in the film is oidare yakitori, a local dish from Ueda, Nagano, where Hosoda's

Wolf Children (Japanese: ??????????, Hepburn: ?kami Kodomo no Ame to Yuki; lit. 'Wolf Children: Ame and Yuki') is a 2012 Japanese animated fantasy drama film directed and co-written by Mamoru Hosoda. The second original feature film directed by Hosoda and the first work written by him, the film stars the voices of Aoi Miyazaki, Takao Osawa, and Haru Kuroki. The story's central theme is "parent and child", depicting 13 years in the life of a young woman, Hana, who falls in love with a werewolf while in college, and following his death must raise the resulting half-werewolf half-human children, Ame and Yuki, who grow and find their own paths in life.

Hosoda established Studio Chizu for production. Yoshiyuki Sadamoto, of Nadia: The Secret of Blue Water (1990) and Neon Genesis Evangelion (1995), designed the characters. Wolf Children had its world premiere in Paris on June 25, 2012, and was released theatrically on July 21, 2012, in Japan. Funimation licenses the film for North America and Manga Entertainment handles UK rights.

Japanese mahjong

their placement (see final points and place). In an optional rule called yakitori (???, "grilled bird"), if one did not win a hand in a match, that player

Japanese mahjong (Japanese: ??, Hepburn: M?jan), also known as riichi mahjong (????, r?chi m?jan), is a variant of mahjong. Japanese mahjong shares the same basic rules as other mahjong variants, but also features a unique set of rules such as riichi and the use of dora. The variant is one of a few styles where discarded tiles are ordered rather than placed in a disorganized pile. This is primarily due to the furiten rule, which takes player discards into account. The variant has grown in popularity due to anime, manga, and online platforms.

Tare sauce

general term in Japanese cuisine for dipping sauces often used in grilling (yakitori and yakiniku, especially as teriyaki sauce) as well as with sushi, nabemono

Tare (?? or ??; Japanese pronunciation: [ta?e]) is a general term in Japanese cuisine for dipping sauces often used in grilling (yakitori and yakiniku, especially as teriyaki sauce) as well as with sushi, nabemono, and gyoza. It can also be used to make the soup for ramen by combining it with stock and/or broth in order to add to the complex combination of flavors, and as a braising liquid for meat (e.g. ch?sh?). Due to its use in glazing grilled eel (unagi), it is often called unagi no tare (???????) or eel sauce.

The sauce is best described as sweetened, thickened soy sauce for grilling and flavored soy sauce with dashi, vinegar, etc., for nabemono and natt? such as ponzu but every chef has their own variation. Ingredients for a tare sauce will also include soy sauce, sake and/or mirin, sugar and/or honey, and optional ingredients include oyster sauce and ginger. Tare is traditionally made by mixing and heating soy sauce, sake and/or mirin, and sugar and/or honey. The sauce is boiled and reduced to the desired thickness, then used to marinate meat, which is then grilled or broiled, and the final dish may be garnished with spring onions.

Shio-dare (???, salt tare) is a clear, salty sauce that contains lemon, salt, oil, and Welsh onions.

Goma-dare (????, sesame tare) is a sesame seed sauce. It is used in shabu-shabu and other dishes.

Shashlik

apartment buildings. List of kebabs Satay, a similar dish from Indonesia Yakitori, Japanese variety of skewered meat Pokhlebkin, William Vasilyevich (2004)

Shashlik, or shashlyck (Russian: ?????? shashlyk), is a Turkic dish of skewered and grilled cubes of meat, similar to or synonymous with shish kebab. It is known traditionally by various other names in the Caucasus,

Eastern Europe and Central Asia, and from the 19th century became popular as shashlik across much of the Russian Empire and nowadays in former Soviet Union republics.

Kono (restaurant)

restaurant in New York City that primarily serves yakitori. Opened in 2022 by New York City-based yakitori chef and breakdancer Atsushi Kono, it is located

Kono (stylized in all caps) is a Japanese restaurant in New York City that primarily serves yakitori. Opened in 2022 by New York City-based yakitori chef and breakdancer Atsushi Kono, it is located in the Canal Arcade, a pedestrian passageway that runs between Bowery and Elizabeth Street in Chinatown.

The restaurant has received coverage and acclaim from publications like The New York Times, Thrillist, Bon Appétit, and Grub Street, as well as nominations for the James Beard Awards.

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