

JAPAN : Where Chopsticks Meet the Soul

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Japan is a true gastronomic country. Even before coming to Japan as an exchange student, I had visited several times as a traveler. During the trip, I was completely fascinated by Japanese cuisine. I carefully planned every meal and chose exactly what I wanted to eat at the moment, as if I were on my own little "solitary gourmet" trip. Living in Japan and enjoying Japanese food every day, I still want to eat more constantly. Food gives me energy and brightens my day. I think the correlation between happiness and food is very close.

Although Korea and Japan are geographically close, it is more fun and interesting to explore them because Japanese ingredients and cooking methods are often unfamiliar and give a new feeling. Today, I would like to introduce two of the most memorable foods I have ever eaten in Japan.

Once-in-a-Lifetime Flavor: Tongue Curry

The first meal I'd like to introduce is from a curry restaurant located near Ogikubo Station.

This cozy, old-fashioned eatery has been around for decades and is run by an elderly couple. What makes their curry truly unforgettable is the fact that it's simmered with 30 different spices over a long period of time, creating a depth of flavor I had never experienced before.

Their signature dish—and the one I most highly recommend—is the beef curry with a massive cut of gyūtan (beef tongue). As soon as I take a bite, dozens of different spices are harmoniously blended in mouth, leading me to a **new world of curry**.



More Than a Meal: Memories from Japan

Secondly, I'd like to introduce the **karaage lunch from Hosei University's cafeteria**.

This dish features Japanese-style fried chicken (karaage) topped with sauces that change daily depending on the day of the week. It was the very first meal I had at Hosei University after arriving as an ESOP student.

Food often carries one's **memories**. I'll never forget this karaage meal I shared with my buddy group on my very first day at Hosei. I was a little nervous, but mostly filled with excitement. While the taste itself didn't open up a whole new culinary world, it became a special dish to me—because it's tied to my very first memory at Hosei University.