



TEACHING TUESDAY

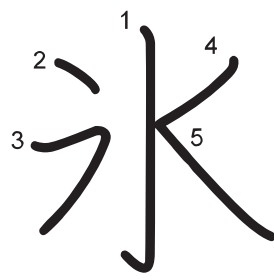
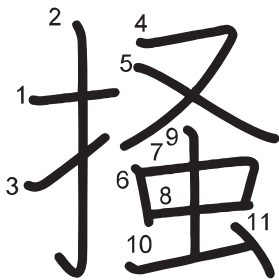
KANJI: KAKIGŌRI

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Kakigōri (かき氷) is a traditional Japanese dessert that is comprised of shaved ice and a sweet syrup. Kakigōri (かき氷) is a combination of two words: “kaku” (掻く) which means to shave or scratch and “kōri” (氷) which translates to ice. There are many different versions and flavors of kakigōri, such as shirokuma (白熊), which uses condensed milk and a flavor syrup as a topping.

Many people believe that shaved ice in Japan was introduced in the late 19th century by foreigners during the Meiji era, however kakigōri has existed in Japan for over a thousand years. It is believed that kakigōri (かき氷) was first invented during the Heian period in Japan and was considered a delicacy. This was due to the vast scarcity of natural ice which could only be harvested during the cold winter months. Originally ice was rotated by a hand crank over a sharpened blade to create the dessert. As time passed and technology began to develop, kakigōri (かき氷) became much more available to the public. By the 1930s with the invention of the ice machine (かき氷機) shaved ice went from a rare delicacy to one of the most popular desserts in Japan.



Reading: Kaki-gōri

Kah-kee-goh-oh-r/lee

Meaning: shaved ice