



Skill **Access**

English for

Sushi Chefs

Level A2 Beginner
(TOEIC 225-545)

Welcoming your guests お客様を迎える

Vocabulary

1 good afternoon	こんにちは
2 how many people?	何名様ですか？
3 watch your step	段差にお気をつけください
4 clean	清潔
5 seafood menu	海鮮メニュー

Practise

Server: Good afternoon. Welcome to SAKA-NA Sushi.
How many people?

Guest: Good afternoon. Five / a party of five.

Server: Please, come in. This way, please watch your step.

Guest: Thank you.

Server: This is an Oshibori to clean your hands.

Guest: Oh. Thank you.

Server: This is our seafood / sushi menu and this is our drink menu.

Guest: Great. Thank you!

Vocabulary

- | | |
|---------------|--------------|
| 1 stimulate | 刺激する |
| 2 similar | 類似の、同様の |
| 3 taste | 味 |
| 4 more than | ～より多い、～を上回る |
| 5 made from | (原料) でできている |
| 6 made of | (材料) で作られている |
| 7 rather than | ～よりはむしろ、かえって |
| 8 ferment | 発酵、酵素 |

Practise

Guest: Excuse me. What is “Miso“?

Server: It’s a Japanese seasoning produced by fermenting soybeans. It’s a bit sweet.

Guest: What is “Wasabi“?

Server: It’s a Japanese horseradish made from the roots. It stimulates the nose more than the tongue. So it’s similar to hot mustard rather than chili peppers.

Guest: What is “Gari“?

