

Mochitsuki もちつき

Come on, come all to Mochitsuki!

Time: February 7th (Tu) 11:00-12:00

Place: M&D Tower 2F Foyer

How to Apply: Please apply by **January 30th**.

- (1) Fill in the application sheet at the IEC office,
- (2) Download the sheet and bring it to the IEC office
http://www.tmd.ac.jp/isc/index_j.html or
<http://www.tmd.ac.jp/TMDU-e/isc/index.html>
- (3) reply the Mochitsuki mail to iss.adm@tmd.ac.jp



Mochi (もち 餅) is a Japanese rice cake made of glutinous rice (mochigome /mochi rice) . First, mochi rice is steamed, pounded into paste, and then molded into round shape. Pounding mochi rice is called “**mochitsuki**”. Although, mochi is eaten all year round, mochi is an indispensable food for the Japanese New Year.

Pound Mochi!
Eat Mochi!



あんこ Ankomochi
Mochi with sweet red bean paste



きなこもち Kinakomochi
Mochi with sweet toasted soybean flour



いそべもち Isobemochi
Mochi with **nori** (sea- weed) sugar and soy sauce