

わさびは入れないでください

Wasabi wa irenaide kudasai

Please don't put wasabi in.



Today's Skit

ミーヤー：おすす^{なん}めは何ですか。

What do you recommend?

Mi Ya Osusume wa na'n de'su ka.

店員^{てんいん}：このスペシャル^{かいせんどん}海鮮丼が

I suggest this special seafood bowl!

Chef Kono supesharu-kaisen-don ga

おすすめだよ!

osusume da yo!

イクラとウニ^{はい}がたっぷり入ってるよ。

It's filled with salmon roe and sea urchin.

Ikura to u'ni ga tappu'ri ha'itteru yo.

ミーヤー：じゃあ、それください。

Then that's what I'll have.

Mi Ya Ja'a, sore kudasa'i.

タム：私^{わたし}も。

Me too.

Tam Watashi mo.

あ、わさびは入れないでください。

Oh... Please don't put wasabi in.

A, wa'sabi wa irena'ide kudasa'i.

店員^{てんいん}：わさび^ぬ抜きね。そちらは？

OK, no wasabi.

Chef Wa'sabi nu'ki ne. Sochira wa?

How about you?

ミーヤー：私^{わたし}はわさびをたくさん^{はい}入れてください。

I'd like a lot of wasabi in mine, please.

Mi Ya Watashi wa wa'sabi o takusan irete kudasa'i.

Vocabulary

海鮮丼^{かいせんどん} seafood bowl

たっぷり a lot

入^{はい}る contain

kaisen-don

tappu'ri

ha'iru

わさび wasabi

入^いれる put in

～抜き^ぬ without XXX

wa'sabi

ireru

～nu'ki


Key Phrase

Can-do!

Asking someone not to put something in your food

わさびは入れないでください。Wa¹sabi wa irena¹ide kudasa¹i.

Please don't put wasabi in.

To ask someone not to put something in your food or drink, use “[the NAI-form of a verb] + de kudasai.” The NAI-form is a negative conjugation that ends with “nai.” The NAI-form of “ireru” or “to put in” is “irenai.” (See pp. 150-151)

Use It!

オレンジジュース^{ひとつ}。氷^は入れないでください。Orenji-ju¹usu hito¹tsu. Koori wa irena¹ide kudasa¹i.

かしこまりました。

Kashikomarima¹shita.

One orange juice.
Please don't put any ice cubes in.
Certainly.



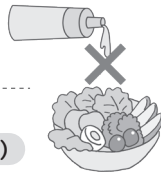
Try It Out!

[something you don't want]は～ないでください。 Please don't XXX
[something you don't want] wa ~naide kudasa¹i. [something you don't want].

① ドレッシング

dore¹sshingu
dressing

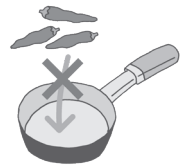
かける (→かけない)
kake¹ru (→kake¹nai)
pour on



② 唐辛子

tooga¹rashi
chilli pepper

使う (→使わない)
tsukau (→tsukawanai)
use



Bonus Phrase

おすすめは何ですか。Osusume wa na¹n de¹su ka.

What do you recommend?

It's used to ask about a restaurant's recommended dish. “Osusume” means “recommendation.”



Kaito Is Your Food Guide!

Enjoy Hokkaido's Seafood !

Hokkaido is surrounded by the Sea of Japan, the Sea of Okhotsk, and the Pacific Ocean, making its fishing industry robust with crab, squid, salmon, salmon roe, and other delicacies. Eating fresh seafood at places like morning markets is one of the fun parts of a trip to Hokkaido.

Morning market in Hakodate



©HITCA

Various types of seafood



Discerning diners around the world recognize the taste of Hokkaido's seafood. Large quantities of scallops, in particular, make their way overseas.



©Toyako Town

Answer ① ドレッシングはかけないでください。

Dore'sshingu wa kake'naide kudasai.

② とうがらし つか 唐辛子は使わないでください。

Tooga'rashi wa tsukawana'ide kudasai.