

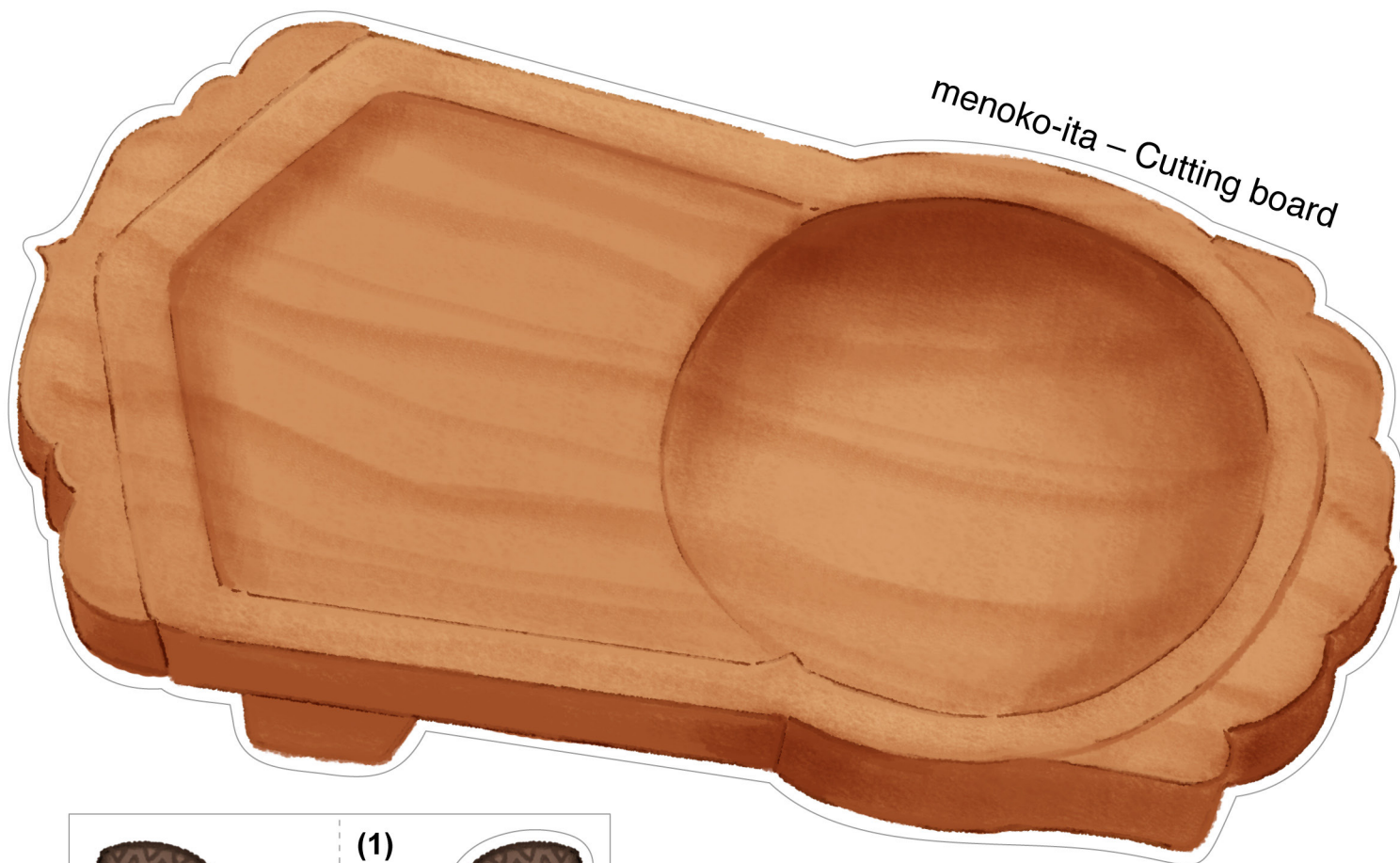
su – Iron pan



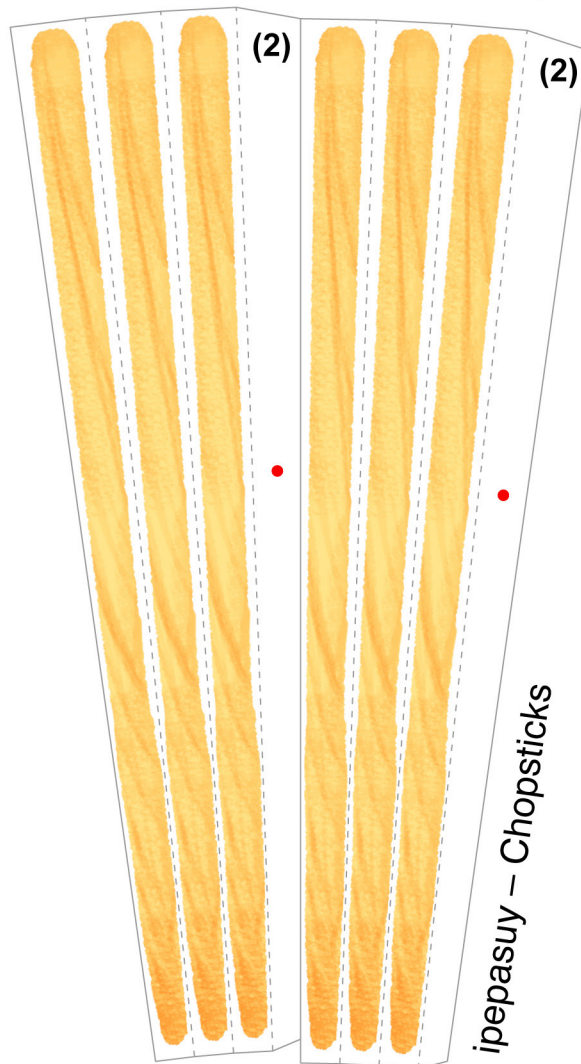
(1)

kasup – Spoon





makiri – Knife



ipepasuy – Chopsticks

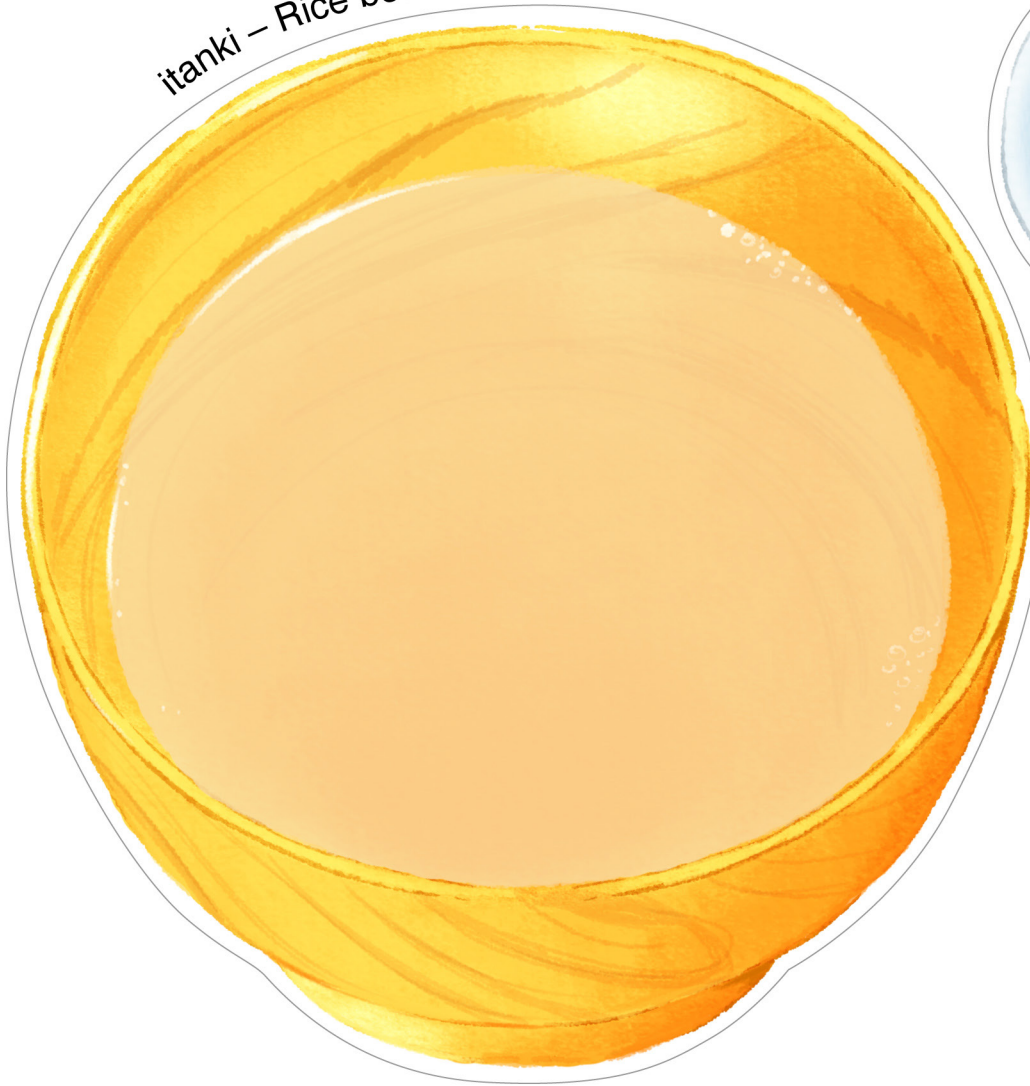


itatani – Kitchen block

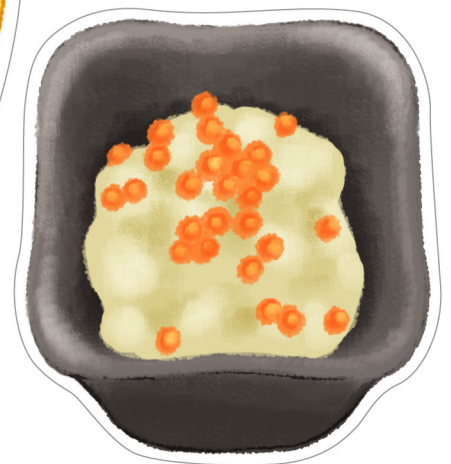




itanki – Rice bowl

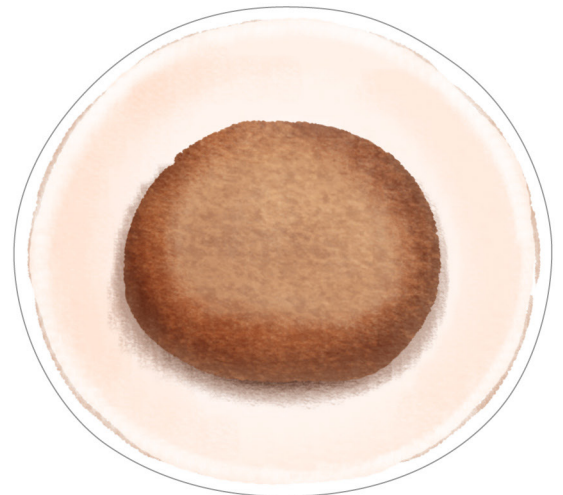


konpu sito – Dumplings made of millet (with kombu kelp sauce)



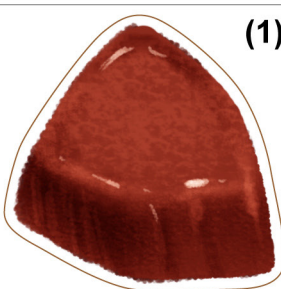
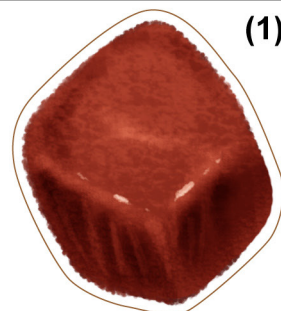
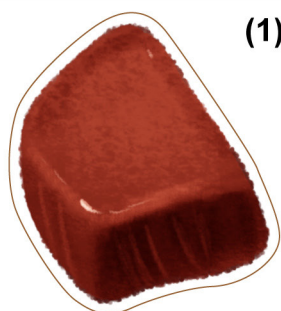
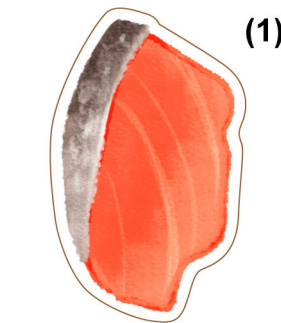
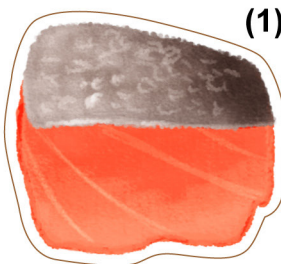
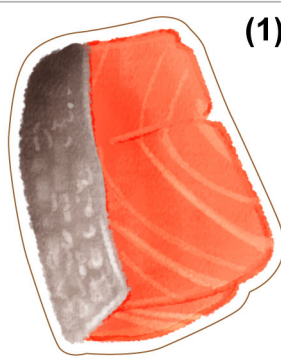
cipor rataskep – Salmon roe in mashed vegetables

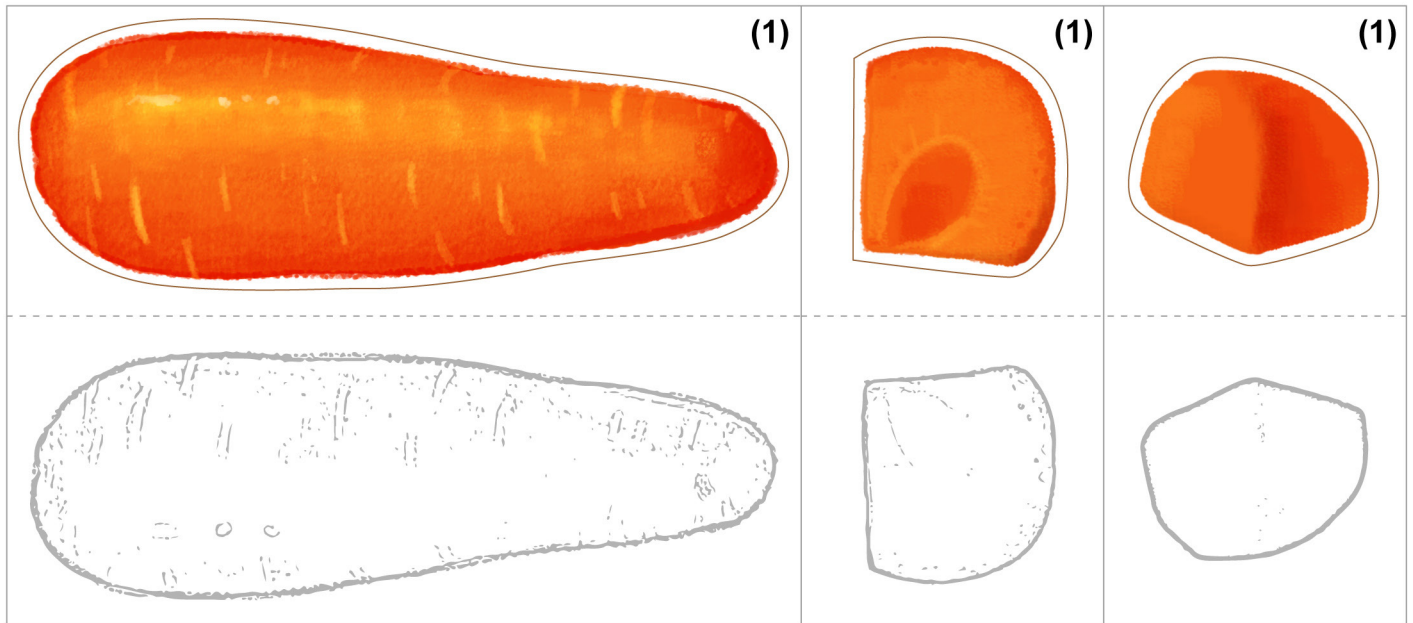
aha gohan – Rice cooked with ground beans



pene kosho imo – Dumplings made of potatoes that have been frozen in snow

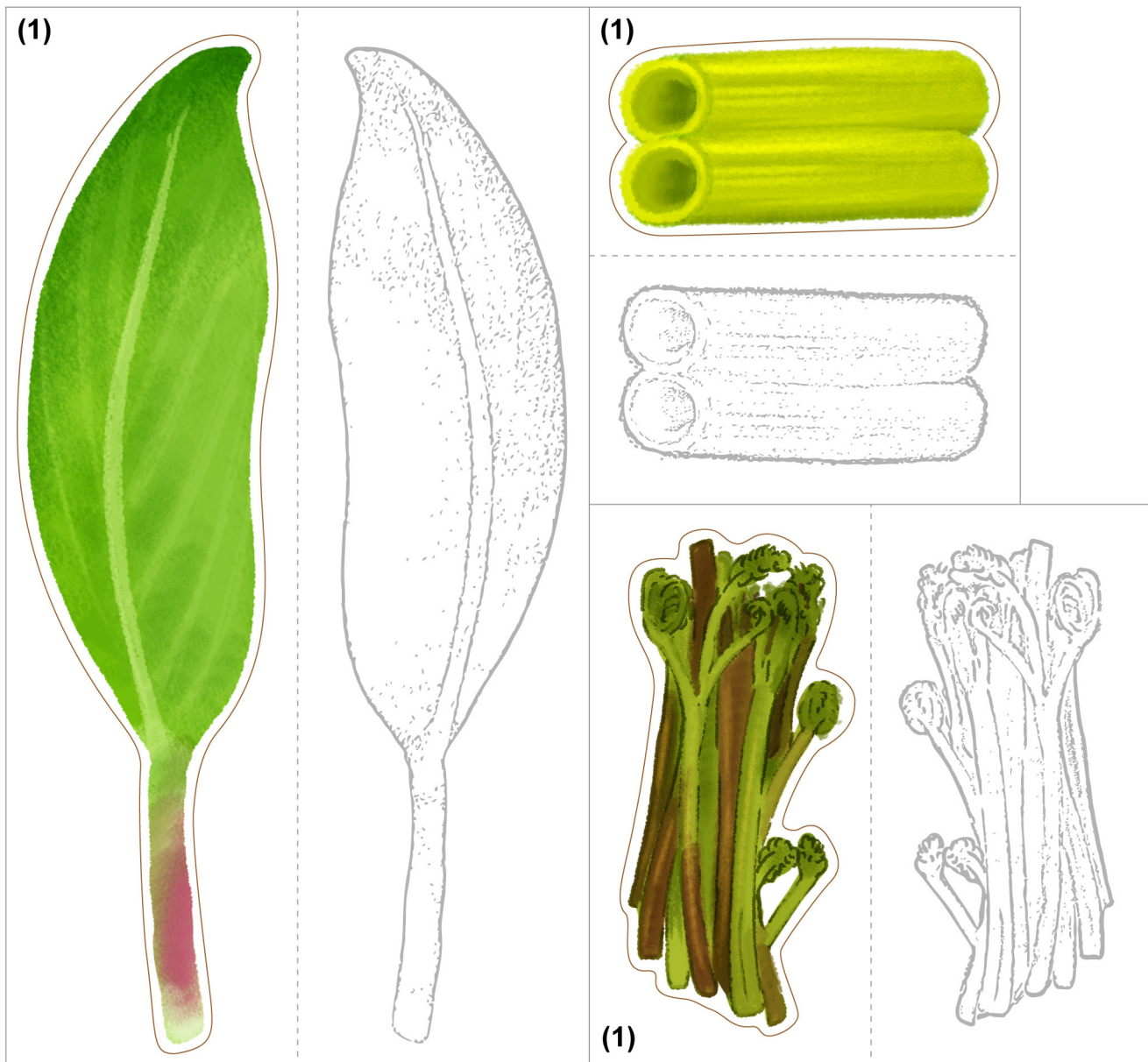






hureatane – Carrot

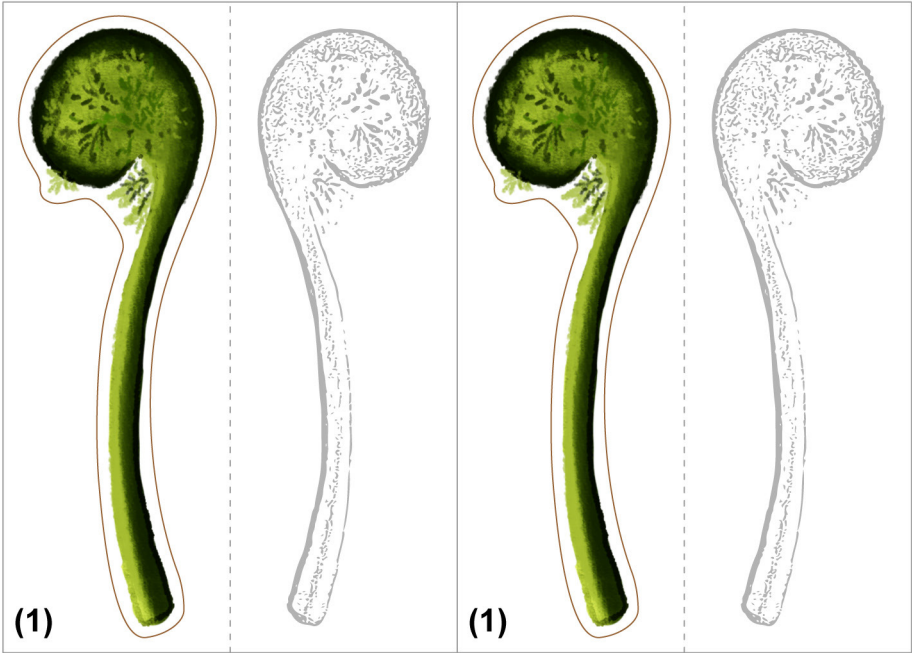
korkoni – Butterbur



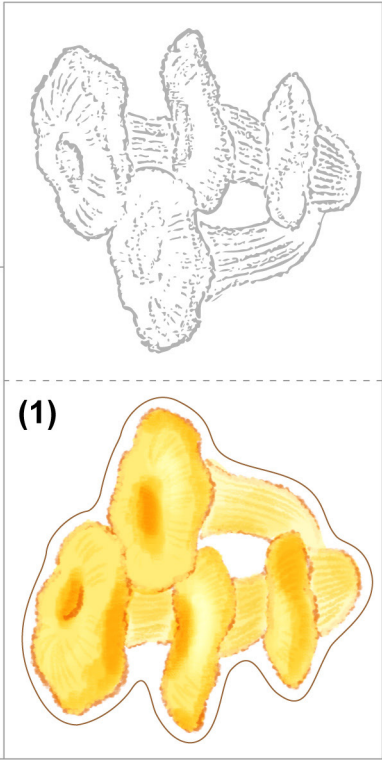
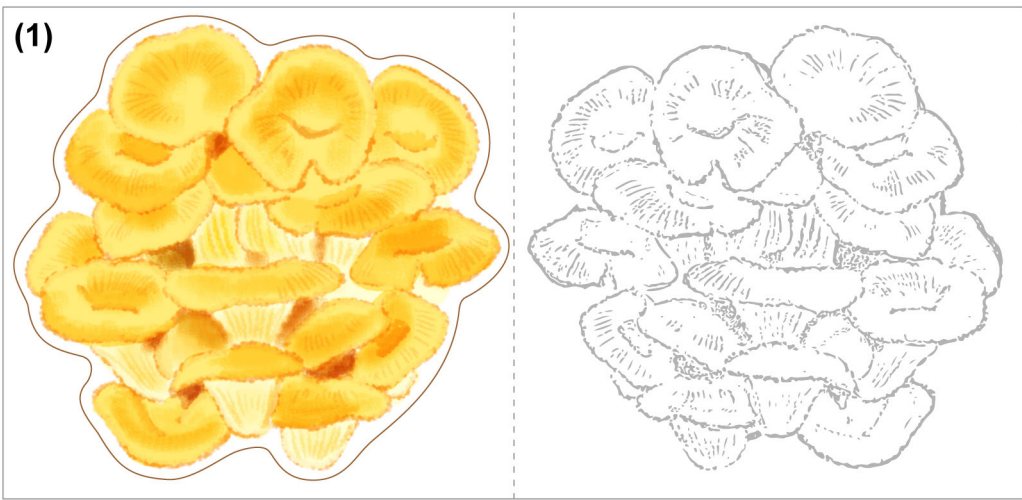

pukusa – Alpine leek

waranpe – Bracken

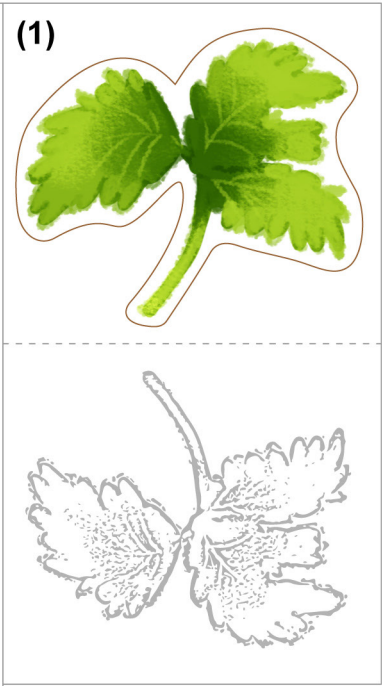




ayrapkina – Ostrich fern

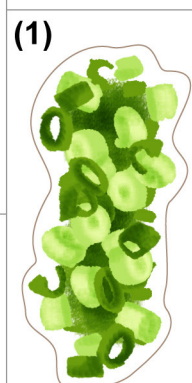
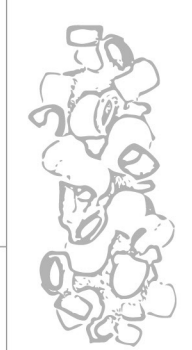
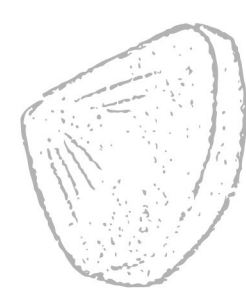
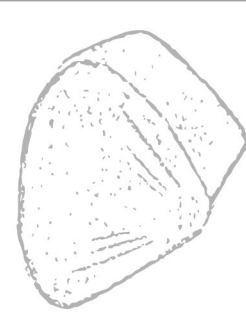
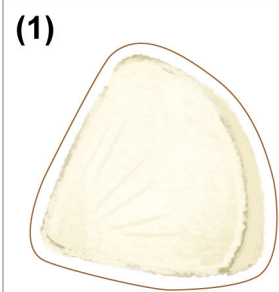
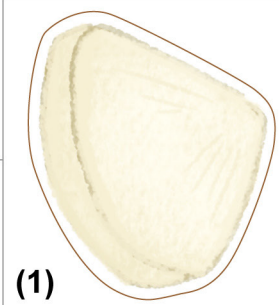
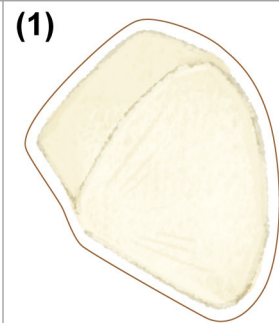
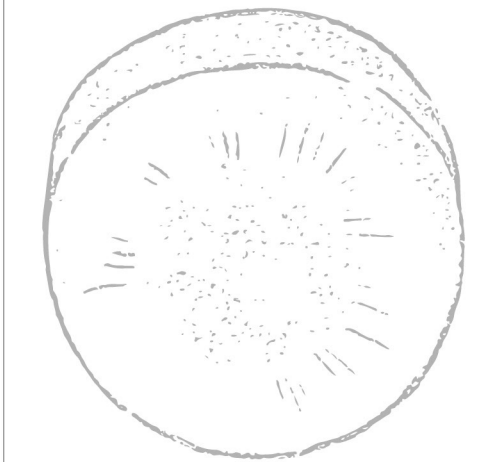


cikisanikarus – Golden oyster mushroom

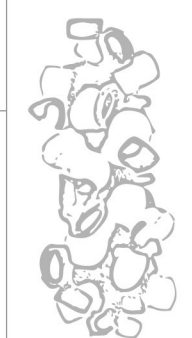
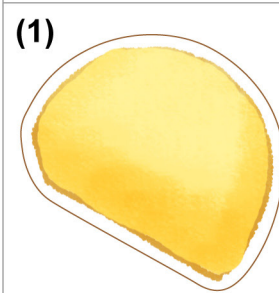
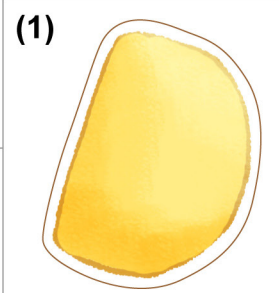
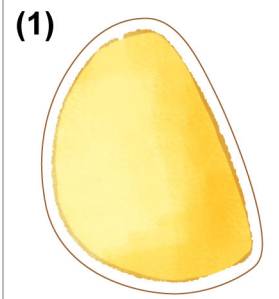
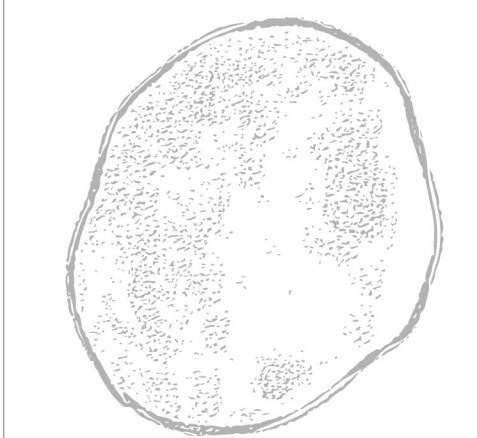
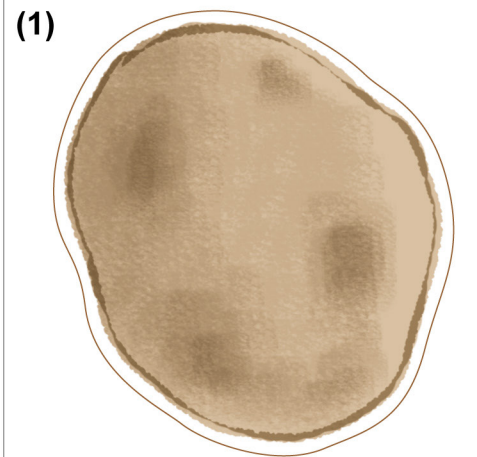


ohawkina – Soft windflower

tayko – Daikon



emo – Potato



sikutur – Chives



