

Japanese Food Culture and Their Color Sense

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Summary

The change of color terms and phrases covering Japanese foodstuff and cuisine was investigated in chronological order. The Japanese color terms of cuisines were also compared with the Chinese terms.

The coloring of traditional Japanese cuisines was based on the combinations of 5 main colors, green, red, yellow, white and black. The each phrase concerning red, yellow, pink, gray, gold and silver was also investigated in chronological order. The concern for coloring of diets became the center of public, when people had comfortable life, namely the KASEI period(1804~1830) and the present ages. Phrases in TUYA(luster), TERI(reflection of light)and natural brilliance in fishes were also investigated.