

Picnicking Under the Cherry Blossoms

Hanami, or cherry blossom viewing, is often an activity that is done with family and friends in Japan. At hanami parties, people come together with food and drink to celebrate the arrival of spring and the beauty of the cherry blossoms.



花見

The Japanese kanji characters for the word "hanami"

Japanese school graduations also happen during the spring, so the cherry blossom blooms are often memorable times for people to reflect on the past years and look forward to new beginnings.

Check out the OMC's Cherry Blossom Spotify playlist on our website to listen to some traditional Japanese music as you're picnicking at the OU cherry blossoms with your friends and family!



Japanese Onigiri

(Rice Balls)

Hello! My name is Morgan and I'm an Ohio Museum Complex intern. I'm Japanese on my mother's side and I would love to share my grandma's homemade rice ball (or onigiri) recipe with you! This easy recipe would taste wonderful under the cherry blossoms!



Ingredients

- Three cups of short grain white rice (don't substitute for long grain, it's not sticky enough!)
- Bowl of water
- Bowl of salt
- Filling ingredients (suggested: pickled plum, cucumber, smoked salmon - almost anything you enjoy in sushi will work!)
- Optional: dried seaweed

Instructions

Step 1: Cook the rice in a rice cooker or on the stove. Remove it from heat and let it cool for about ten minutes (temperature should be comfortable to the touch but still warm).

Step 2: Dip your hands in the bowl of water and then in the bowl of salt. A thin, coarse layer of salt should coat both of your hands each time you start to make a new rice ball.

Step 3: Grab a handful of rice and flatten it out on your palm. Use quick movements and be very careful - the rice may still be hot!

Step 4: Press about 1 tsp. of your filling into the center of the rice.

Step 5: Form the rice around the filling into either spheres, by rolling the rice, or triangles, by pressing up with a flat palm on the bottom and pressing down with a tent-shape with the top hand. Press or wrap the dried seaweed around the rice ball and enjoy!

