

英語

コミュニケーション英語 I・II・III 英語表現 I・II

(注意事項)

- 解答開始の指示があるまで問題冊子を開いてはいけません。
- 問題冊子と解答用紙は別になっています。解答はすべて解答用紙に記入下さい。
- 解答用紙の各ページの所定欄に受験番号、氏名を記入下さい。
- 試験終了後は問題冊子を持ち帰り下さい。

Part 1 Read this article from a website and answer the questions that follow.

A Must-visit *Onigiri* Restaurant

When someone from overseas thinks about Japanese restaurants, a picture of sushi, tempura, *yaki-niku*, or ramen may spring to their mind. It is (perhaps) probable that very few people would think of an *onigiri* restaurant, as this is more of a specialty eatery. Indeed, many towns in Japan do not have such a restaurant. However, there is one *onigiri* restaurant in Japan that is an absolute must-visit. It is a hidden gem located in the heart of Osaka. Its name is *Onigiri Sansai*. Its focus is on using the best organically-grown rice; fillings that use the freshest, wild mountain vegetables; and premium seaweed. Here is a description of it from its website:

"Onigiri Sansai has been serving original, hand-crafted rice balls since 1949. This was at a time when good quality white rice was in short supply in Japan. Chefs Akiyoshi and Tomoko are the third generation of Sansai rice-ball artists. They hope you will visit Sansai to enjoy their special onigiri, made from carefully selected ingredients from the Minami Alps and the Pacific Ocean. In addition, they carefully select the tastiest rice from across Japan. This perfectly suits each of the seasonal vegetables. They also only use local Edo-mae seaweed (famous for its rich flavor) to wrap their onigiri in."

Onigiri Sansai is the subject of this week's restaurant review. We sent our three hungry *onigiri* experts to Osaka to check out the menu, taste, prices, service and ambience. Here are their reviews.

Reviewer 1 – Aiko (27) - Convenience store clerk

My first impressions of the place were great. I opened the door and was welcomed by the very cheerful chefs. The place was spotless. It was also full of lovely aromas, such as steamed rice, spices and fried vegetables. These gave the place a nice, cozy atmosphere. All of the items on the menu looked so mouthwatering. I loved the fact that the *onigiri* in the photographs on the menu were so well presented. They looked like an artist had made them. They tasted even better than they looked. I was very satisfied with the taste. The price was also very reasonable – just ¥849 for two *onigiri*, miso soup, and Japanese radish pickles, so I will definitely eat there again. I totally recommend it.

Reviewer 2 – Masahiro (63) - High school teacher

When I heard about this restaurant, I had high expectations. I was not disappointed. The menu had twenty different kinds of *onigiri* with fillings that were all totally new to me. One of these was chili pepper leaves, which sounded interesting. *Sansai* is a tiny place, with two tables and a counter. It can only seat 14 diners at any one time. Luckily, I made a reservation. That meant I

could skip past the long line of people waiting outside. The food was amazing. It was easily the best *onigiri* I've ever eaten. Every rice ball was freshly and skillfully prepared. The rice was lovely and warm, and the *nori* was crunchy. The chef explained to me that she never uses a rice cooker. Instead, she uses special cooking pots called *hagama*. She said she liked these because they were much more effective at bringing out the flavor of the rice. She was correct – the rice was perfect. This is definitely a place for your bucket list. It was also fantastic value for money.

Reviewer 3 – Hajime (41) - Subway train driver

I'm really glad I went to Sansai. It's one of the oldest *onigiri* restaurants in Osaka, and maybe the best. I took one bite of my delicious *onigiri* and instantly decided to give the place ten out of ten. I had two rice balls and the taste was amazing. They both had so much scrumptious filling. The first was *yamagobo* (mountain burdock); the other one had *fuki no tou* (butterbur buds) and *yama udo* (mountain asparagus). The second I bit into them, my mouth exploded with different textures and flavors. The chef explained that he had tested many different combinations of mountain vegetables to find ones that complemented the rice and *nori*. I think he succeeded. The balance between the fillings, rice and *nori* was perfect. After eating at Sansai, I never want to eat a convenience store *onigiri* again.

1. The word "**overseas**" in paragraph 1 is closest in meaning to _____.
 - a. oceans
 - b. sailors
 - c. foreign
 - d. abroad

2. How many people from other countries would have an *onigiri* restaurant spring to mind when thinking about Japan?
 - a. not many
 - b. quite a few
 - c. a lot
 - d. none

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3. Where in Osaka is the *Onigiri Sansai* restaurant?
 - a. in a hidden location
 - b. near a hospital
 - c. on the outskirts
 - d. in the center

4. What does the restaurant think is most important?
 - a. its website
 - b. high quality ingredients
 - c. finding gems
 - d. wild vegetables

5. What does the *Onigiri Sansai* website say about the white rice of 1949?
 - a. It wasn't very long.
 - b. There wasn't much of it.
 - c. It was grown by hand.
 - d. It was bad quality.

6. Who started the *Onigiri Sansai* restaurant?
 - a. Akiyoshi and Tomoko's great-grandparents
 - b. Akiyoshi and Tomoko's parents
 - c. Akiyoshi and Tomoko's grandparents
 - d. Akiyoshi and Tomoko's chefs

7. The word "**suits**" in paragraph 2 is closest in meaning to _____.
 - a. fits
 - b. tastes
 - c. boils
 - d. fashions

8. In paragraph 3, what does the article say about the reviewers?
- They are experts on checkout counters.
 - They love reviewing *onigiri* restaurants.
 - They had no breakfast.
 - They know a lot about *onigiri*.
9. What did Aiko say about the chefs?
- They were artistic.
 - They were welcome.
 - They were spotless.
 - They were happy.
10. How many nice smells did Aiko say were in the restaurant?
- two
 - none
 - three
 - all of them
11. What did Aiko say about the taste of the *onigiri* she ate?
- They tasted better than she thought they would after looking at them.
 - They looked better in the menu photos than they tasted.
 - They tasted like an artist had made them.
 - They looked even better than their taste.
12. The word "it" in Aiko's review refers to _____.
- onigiri*
 - eating at the restaurant
 - Japanese radish pickles
 - the reasonable price

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13. What did Masahiro say about the *onigiri* fillings?
- They all sounded interesting.
 - They did not disappoint him.
 - He had never heard of them before.
 - He saw them in the news.
14. The word "**diners**" in Masahiro's review is closest in meaning to _____.
- 2:00 PM
 - customers
 - evening meals
 - restaurants
15. Why did Masahiro not have to queue up outside the restaurant?
- The people in the queue let him go first.
 - He cut in line.
 - He had made a booking.
 - He knew the chefs.
16. What does the word "**they**" refer to in Masahiro's review?
- cooking pots
 - the flavors of rice
 - rice cookers
 - rice varieties
17. What score did Hajime give the *Onigiri Sansai* restaurant?
- a low score
 - the top score
 - 100
 - eleven

18. When did Hajime's mouth fill with different flavors?
- a. after a few seconds
 - b. after two bites
 - c. instantly
 - d. the second time
19. The word "**ones**" in Hajime's review refers to_____.
- a. rice balls
 - b. rice and *nori*
 - c. tastes
 - d. mixes
20. The word "**succeeded**" in Hajime's review is closest in meaning to_____.
- a. did well
 - b. failed
 - c. tasted
 - d. cooked

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Part 2 Writing Task

Your English teacher has asked you to write to a university student (Alex) in the USA. Alex wants to know about shopping in Japan. Write to Alex to tell her about your favorite shop. Tell her why you like that shop, and explain what you usually buy from it. You need to write 150 words or more.

Part 3 Yuki and Sakura are talking about the presentation they will give tomorrow.

Write what Sakura might say to complete their conversation.

Sakura: ① _____

Yuki: Yeah... I made neat slides, and practiced more than ten times.

Sakura: ② Good! _____

Yuki: Well, actually, no. I've been feeling nervous that I might ...

Sakura: ③ _____

Yuki: You are right. I am a bad public speaker.

Sakura: But the speech you made at graduation was great.

Yuki: Oh, thanks. As you know, practice makes perfect.

Sakura: You're working hard now, so I'm sure

④ _____

Part 4 Read the article below and answer the question that follows (80~100 words).

The Text Is the Message

More and more these days we are interacting socially by using technologies like email and instant messaging, or texting. Many social critics condemn this kind of communication, primarily because, “To type is not to be human, to be in cyberspace is not to be real”. This encourages isolation, “making it difficult for us to form genuine friendships”.

But are email and texting all bad? One professor says in his New York Times essay, “The looseness and creativity of these ways of writing are a sign of a new sophistication in our society”. Keyboard technology has allowed something previously unknown to humanity, until now: text messaging. This is conversation that is typed on smartphones and other digital devices.

(Adapted from *EVERYDAY SOCIOLOGY*, by Jim Knudsen, NAN'UN-DO 2013)

What do you think about text messaging?