



# History and Tradition

## Delicious Specialties from Around the World

-  **KOREAN FRIED CHICKEN WITH GOCHUJANG** ★★★★★  
KOREAN FRIED CHICKEN ORIGINATED IN THE 1950S DURING THE KOREAN WAR WHEN AMERICAN-STYLE FRIED CHICKEN WAS INTRODUCED TO THE COUNTRY. IN THE 1970S, FRIED CHICKEN CHAINS FLOURISHED IN KOREA, BUT IT WAS ONLY LATER THAT THE VERSION WITH GOCHUJANG SAUCE—A FERMENTED CHILI PASTE TYPICAL OF KOREAN CUISINE—WAS DEVELOPED. THIS SPICY AND SWEET VARIATION GAINED POPULARITY DUE TO THE LOVE FOR BOLD AND BALANCED FLAVORS.
-  **KOREAN FRIED CHICKEN WITH HONEY MUSTARD SAUCE**  
THIS IS ANOTHER POPULAR VARIATION OF KOREAN FRIED CHICKEN, CHARACTERIZED BY THE SWEET AND SPICY COMBINATION OF HONEY AND MUSTARD, INSPIRED BY WESTERN FLAVORS BUT ADAPTED TO KOREAN TASTES, THIS SAUCE PROVIDES THE PERFECT CONTRAST TO THE CRISPY CHICKEN.
-  **GIMBAP CHICKEN** 🍗  
GIMBAP IS A KOREAN DISH THAT EMERGED IN THE EARLY 20TH CENTURY AS A KOREAN ADAPTATION OF JAPANESE NORIMAKI. GIMBAP CHICKEN IS A MODERN VERSION IN WHICH FRIED CHICKEN IS USED AS THE FILLING, COMBINING THE CRUNCHINESS OF THE CHICKEN WITH THE FRESHNESS OF RICE AND VEGETABLES.
-  **GIMBAP VEGGIE** 🌱  
THIS IS THE VEGETARIAN VERSION OF GIMBAP, INCLUDING INGREDIENTS SUCH AS CARROTS, SPINACH, PICKLED RADISH (DANMUJI), AND CUCUMBER. POPULAR AMONG THOSE FOLLOWING A VEGETARIAN OR VEGAN DIET, IT HAS ROOTS IN KOREAN HOME COOKING.
-  **RICE HOTDOG WITH POTATOES**  
DERIVED FROM THE KOREAN CORN DOG, A POPULAR KOREAN STREET FOOD, THIS VARIATION FEATURES A CRISPY COATING OF DICED POTATOES. THE KOREAN HOTDOG HAS GONE VIRAL IN RECENT YEARS DUE TO ITS CRUNCHINESS AND SWEET-SAVORY MIX.
-  **MINI BAO** ★★★★★  
BAO ARE CHINESE STEAMED BUNS THAT ORIGINATED DURING THE TANG DYNASTY (618-907). MINI BAO ARE A SMALLER, MODERN VERSION, PERFECT AS STREET FOOD OR APPETIZERS.
-  **JIAOZI**  
CHINESE JIAOZI DUMPLINGS DATE BACK TO THE HAN DYNASTY (202 BC-220 AD) AND ARE A STAPLE OF CHINESE CUISINE. IT IS SAID THEY WERE CREATED BY A DOCTOR TO WARM AND NOURISH PEOPLE DURING WINTER.
-  **SPRING ROLLS** ★★★★★  
SPRING ROLLS ORIGINATED IN CHINA OVER A THOUSAND YEARS AGO AND WERE TRADITIONALLY PREPARED TO CELEBRATE THE ARRIVAL OF SPRING. TODAY, THEY ARE POPULAR THROUGHOUT ASIA WITH DIFFERENT VARIATIONS.
-  **SHRIMP DUMPLINGS**  
THESE DUMPLINGS FILLED WITH SHRIMP ARE POPULAR IN CANTONESE CUISINE AND ARE PART OF THE DIM SUM TRADITION (A STYLE OF CUISINE FEATURING LIGHT DISHES SERVED WITH TEA). THEY ARE DERIVED FROM THE OLDER HAR GOW (A TRADITIONAL CANTONESE DUMPLING).
-  **SPICY TOFU** 🌶️🌱  
TOFU WAS CREATED IN CHINA OVER 2,000 YEARS AGO, WHILE THE SPICY VERSION IS TYPICAL OF SICHUAN CUISINE. MAPO TOFU, FOR EXAMPLE, IS A SIMILAR RECIPE THAT DATES BACK TO THE QING DYNASTY (1644-1912), THE LAST RULING DYNASTY IN CHINA.
-  **TAKOYAKI**  
TAKOYAKI ARE OCTOPUS-FILLED BATTER BALLS INVENTED IN OSAKA BY CHEF TOMEKICHI ENDO IN THE 1930S. THEY LATER BECAME A CLASSIC JAPANESE STREET FOOD.
-  **ONIGIRAZU**  
ONIGIRAZU IS A MODERN VERSION OF ONIGIRI, INTRODUCED IN THE 1990S THANKS TO THE JAPANESE MAMA COOKING PAPA. IT IS MORE SIMILAR TO A SANDWICH AND LESS COMPACT THAN TRADITIONAL ONIGIRI.
-  **ONIGIRI**  
ONIGIRI HAS ANCIENT ORIGINS, DATING BACK TO THE HEIAN PERIOD (PRESENT-DAY KYOTO, 794-1185). TRADITIONALLY, IT WAS A PRACTICAL WAY TO STORE AND TRANSPORT RICE.
-  **INARI SUSHI**  
INARI SUSHI IS A FRIED TOFU POUCH FILLED WITH RICE, ORIGINATING IN THE EDO PERIOD (PRESENT-DAY TOKYO, 1603-1868). IT IS NAMED AFTER THE SHINTO DEITY INARI, WHOSE SACRED ANIMAL IS THE FOX, WHICH IS SAID TO LOVE FRIED TOFU.
-  **DAIFUKU** 🍡  
DAIFUKU IS A JAPANESE SWEET MADE OF STUFFED MOCHI, ORIGINATING IN THE EDO PERIOD. ITS NAME MEANS "GREAT FORTUNE," AND IT IS OFTEN EATEN TO BRING GOOD LUCK.
-  **CINNAMON MOCHI** 🍡  
A MODERN VARIATION OF MOCHI, ENRICHED WITH CINNAMON FOR A SPICIER FLAVOR, WHILE CINNAMON IS NOT TRADITIONAL IN JAPANESE DESSERTS, IT HAS BEEN INTRODUCED TO CREATE NEW VARIATIONS.
-  **DORAYAKI AZUKI** 🍡  
DORAYAKI ORIGINATED DURING THE MEIJI PERIOD (EMPEROR MEIJI, 1868-1912) AND IS FAMOUS FOR BEING THE FAVORITE TREAT OF DORAEMON (A ROBOTIC CAT FROM MANGA COMICS). IT CONSISTS OF TWO SOFT PANCAKES FILLED WITH RED BEAN PASTE (AZUKI).
-  **MOCHI AZUKI** 🍡  
MOCHI IS A TRADITIONAL JAPANESE SWEET MADE FROM POUNDED GLUTINOUS RICE. THE AZUKI BEAN-FILLED VARIATION IS ONE OF THE MOST POPULAR, WITH ORIGINS DATING BACK TO AUSPICIOUS RITUALS AT THE IMPERIAL COURT.
-  **SAKURA MOCHI** 🍡  
THIS IS A TRADITIONAL JAPANESE SWEET EATEN DURING HANAMI (THE CHERRY BLOSSOM FESTIVAL). IT IS MADE WITH GLUTINOUS RICE FILLED WITH AZUKI AND WRAPPED IN A SALTED CHERRY LEAF.
-  **AZUKI ROLL** 🍡  
A MODERN VERSION OF WESTERN SWISS ROLLS BUT WITH A FILLING OF RED BEAN PASTE (AZUKI), IT IS A VERY POPULAR DESSERT IN JAPANESE BAKERIES.
-  **TIRAMISU** 🍡  
BORN IN ITALY IN THE 1960S OR 1970S, TIRAMISU IS A LAYERED DESSERT MADE WITH LADYFINGERS, COFFEE, AND MASCARPONE. ITS ORIGINS ARE DISPUTED BETWEEN VENETO AND FRIULI-VENEZIA GIULIA.
-  **STRAWBERRY FRUIT SANDO** ★★★★★🍡  
FRUIT SANDO IS A JAPANESE SANDWICH FILLED WITH WHIPPED CREAM AND FRUIT, CREATED IN THE 1970S AS A SWEET VARIATION OF CLASSIC SANDWICHES. THE STRAWBERRY VERSION IS ONE OF THE MOST BELOVED.
-  **STRAWBERRY OREO** 🍡  
A MODERN COMBINATION THAT BLENDS THE GLOBAL POPULARITY OF OREOS WITH THE FRESHNESS OF STRAWBERRIES. IT HAS NO HISTORICAL ROOTS BUT IS A FUSION OF UNIVERSALLY LOVED FLAVORS.
-  **NEW YORK ROLLS** ★★★★★🍡  
NEW YORK ROLLS ARE A RECENT TREND, A FUSION BETWEEN CROISSANTS AND FILLED PASTRIES. THEY HAVE GONE VIRAL ON TIKTOK, DRAWING INSPIRATION FROM FRENCH ROLLS.

