

ABSTRAK

Alfalany Rossye Freshelina. 2020. **REPRESENTASI MUSIM DALAM MENU WASHOKU DI HOTEL MUSASHI**

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Berdasarkan penelitian yang penulis lakukan selama 1 tahun internship di hotel Musashi, menu washoku di hotel Musashi dibedakan berdasarkan jenis restoran, yaitu restoran buffet dan restoran private meal (kaiseki). Di restoran buffet, menu makanan sangat beragam, tidak hanya washoku, tetapi juga terdapat menu dari beberapa negara luar. Sedangkan untuk restoran kaiseki, sebagian besar menunya adalah washoku, karena memang restoran kaiseki dikhususkan untuk menu lengkap washoku. Di restoran ini, menu-menu washoku disajikan dengan pilihan 6 paket berbeda dan beberapa menu tambahan yang disajikan terpisah sesuai pesanan tamu.

Menurut hasil wawancara penulis dengan Matsue-san, selaku juru masak di hotel Musashi, menu washoku selalu berubah setiap musimnya walaupun hanya beberapa menu yang berubah, baik di restoran buffet, maupun restoran kaiseki. Perubahan menu juga disesuaikan dengan ketersediaan bahan yang ada di setiap musim. Seperti sakura mochi di musim semi, taiyaki dan unagi sushi di musim panas, hiasan daun momiji pada menu kaiseki di musim gugur, dan masakan ikan kue di musim dingin.

Namun, sebagai representasi musim, menu musiman di hotel Musashi terbilang sedikit. Akan lebih baik lagi apabila lebih bervariasi lagi sebagai. Karena Jepang identik dengan 4 musim yang kemudian direpresentasi ke dalam keindahan washoku.

Kata Kunci: *musim, Musashi, washoku,*

ABSTRACT

Alfalany Rossye Freshelina. 2020. **SEASON REPRESENTATION IN WASHOKU MENU AT MUSASHI HOTEL**

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Based on the research conducted by the author during 1 year of internship at the Musashi hotel, the washoku menu at the Musashi hotel is differentiated based on the type of restaurant, namely buffet restaurants and private meal (kaiseki) restaurants. In buffet restaurants, the food menu is very diverse, not only washoku, but also menus from several foreign countries. As for kaiseki restaurants, most of the menu is washoku, because kaiseki restaurants are devoted to a complete washoku menu. In this restaurant, washoku menus are served with a choice of 6 different packages and several additional menus that are served separately according to guest orders.

According to the author's interview with Matsue-san, as the cook at the Musashi hotel, the washoku menu changes every season even though only a few menus have changed, both in buffet restaurants and kaiseki restaurants. Menu changes are also adjusted to the availability of ingredients that are in each season. Such as sakura mochi in spring, taiyaki and unagi sushi in summer, momiji leaf decoration on kaiseki menu in autumn, and fish cake dish in winter.

However, as a representation of the seasons, the seasonal menu at the Musashi hotel is somewhat scanty. It would be better if it were more varied as. Because Japan is synonymous with 4 seasons which is then represented in the beauty of washoku.

Key words: Musashi, season, washoku