



Happy New Year in Japan
and nauryz Holidays in
Kazakhstan

New Year in Japan ((ë shë: gatsu) has the status of a public holiday, celebrated annually on January 1 according to the Gregorian calendar.



Nauryz Holiday

In accordance with eastern traditions, Nauryz meiramas are celebrated in Kazakhstan on March 21-23.



Kadomatsu

- At the end of December, on the eve of the New Year, the Japanese clean their homes, buy gifts for friends and relatives, send New Year greeting cards (Japanese 年賀状 nengajo :), prepare holiday dishes, put pine ornaments Kadomatsu at the entrance to the house (Japanese 門松, literally "pine at the entrance"), which symbolically protect the house from evil forces



- On this day, many put on national Kazakh costumes, various events are held in cities and villages (for example, concerts, theatrical shows, national sports competitions), and traditional dishes are prepared, such as nauryz-kozhe.



Games, ceremonies, ceremonies in Japan in the new year

- For the New Year, it is customary to play traditional New Year's games. For example, hanetsuki - a game of shuttlecock, sugoroku - a board game of dice with mobile chips, uta-garuta - New Year's cards with verses by Hyakunin Issyu, flying kites and tops



Games, ceremonies, ceremonies in Kazakh in the new year

Traditionally, Nauryz celebrated the holiday all over the country, especially young people, from the metropolitan party - to the water purified arches, to planting trees and laying flowers. Interestingly, it is an interest in folk dances ("Achor-Biruch", "White Skirts and Blue Star", "Alka Kotan", etc.), singing, dancing, poetry aitys, "Kyzgaldak", Kazakh kuresi, horse racing and lasted till night, with the jubilation around "Altybakan"



Altybakan



bayge



The traditional dishes that the Japanese eat on New Year's





- The traditional dishes that the Japanese eat on New Year's Eve are called oseti-ryori (御節料理 or お節料理) [3], or simply oseti. Usually consists of boiled seaweed (jap. 昆布 kombu), fish pie (jap. 蒲 aō kamaboko), sweet potato puree with chestnuts (jap. 栗きんとん kurikinton), boiled burdock root (jap. 金平牛蒡 kimpira gobo :), and sweet black soybeans (Jap. 豆 am kuromeme).



- It's hard to imagine a Japanese New Year's table without mochi (餅 餅) - a dessert made from sticky rice varieties (餅 米 motigome). Mochi for the New Year is a wish for prosperity, wealth and a good harvest next year.



- In Kazakhstan, the festive dish is Nauryz Kozhe made of seven ingredients. Congratulating says: “Congratulations on Nauryz! May there be plenty! ”

traditional dishes during nauryz



bauyrsak

the highest pleasure is the Kazakh salt kurts





- There is a custom to decorate a house with bamboo or willow branches with mochi suspended in them in the form of fish, fruits, and flowers. etc. These decorations are called motibana (餅花花), they are painted in different colors and installed in a conspicuous place or suspended from the ceiling at the entrance.



- The New Year's custom of giving children money is called otoshidama (お年玉) [3]. Money is put in small decorated envelopes called potibukuro.



- The amount of money put in an envelope depends on the age of the child, but if there are several children in the family, then the amounts are usually the same so that no one feels left out.



- In the early days of the New Year, stores sell sealed bags or boxes with unknown content for the buyer, called fukubukuro.

Thanks for your attention

