

**How to Cite:**

Sudipa, M. H. D., Beratha, N. L. S., Rajeg, I. M., & Aryani, M. R. D. (2024). A morphological analysis of Japanese food names. *Linguistics and Culture Review*, 8(1), 90-98. <https://doi.org/10.21744/lingcure.v8n1.2316>

# A morphological analysis of Japanese food names

**Made Henra Dwikarmawan Sudipa**

Linguistics Department, Udayana University, Denpasar, Indonesia

**Ni Luh Sutjiati Beratha**

Linguistics Department, Udayana University, Denpasar, Indonesia

**I Made Rajeg**

Linguistics Department, Udayana University, Denpasar, Indonesia

**Made Ratna Dian Aryani**

Linguistics Department, Udayana University, Denpasar, Indonesia

**Abstract**--This study aims at analyzing the morphological construction of Japanese food names. There are many types of word formation used when creating food names in Japanese. Food names frequently have profound cultural meanings, reflecting the history, geography, social customs, and traditions of a society. The data of this study were collected from Japanese newspaper articles on the Asahi Shinbun website using observation methods and note-taking techniques. The data were analyzed using the identity method with distribution techniques. The forms of food names were analyzed using word formation theory. Based on the results, there are 5 types of word formation used in constructing Japanese food names namely affixation, compounding, reduplication, clipping, and borrowing. Japanese food names are constructed based on three main categories: 1) type of food, 2) cooking method, and 3) combination of foods.

**Keywords**--food names, Japanese, morphology.

## Introduction

Language is the most important thing in human life that can be used to express and preserve cultural identity. People can cooperate, interact, and identify themselves through the use of language (Kridalaksana, 2013). Morphology is one of the fields in linguistics that examines the word structure of a language. Each language has its uniqueness in the word formation process from the morphological aspect (Holmberg & Roberts, 2013; Saldana et al., 2021). The word formation process in morphology can create new words by systematically expanding words. Without these word formation processes, language would struggle to keep up with cultural and societal changes (Booij, 2012). Word formation allows languages to develop flexibly by creating new vocabulary through processes such as derivation and compounding (Audring & Masini, 2019).

---

Linguistics and Culture Review © 2024.

**Corresponding author:** Sudipa, M.H.D.; Email: [henradwikarmawan@gmail.com](mailto:henradwikarmawan@gmail.com)

Manuscript submitted: 09 Oct 2024, Manuscript revised: 27 Nov 2024, Accepted for publication: 18 Dec 2024

Food names are a rich area for linguistic analysis. The word food is familiar in daily life, yet it carries complex meanings, connected to numerous activities and ideas that are essential to culture and society (Toratani, 2022). Both language and food are shaped by cultural influences. Significant variations exist in the culinary practices of different cultures and the languages spoken around the globe (Gerhardt, 2013). Examining the structure and formation of food names from a morphological perspective provides insights into how various word formations. The creation of food names is continuously evolving through time. As stated by Chaer (2015), language is productive, varied, and dynamic. Food names naturally expand their lexicons as new ingredients, cooking methods, and fusion cuisines appear.

In Japanese, morphological processes such as compound, affixation, or reduplicate can be found in the usage of everyday words, especially in food names. For examples, お好み焼き or *okonomiyaki* can be divided into *o* + *konomi* + *yaki*. Morpheme *o*- acts as an affix that can imply the honorific meaning. Both morpheme *konomi* and *yaki* are verbs that undergo change into infinitive form and are nominalized. Based on this explanation, the name *okonomiyaki* consists of two morphological processes: affixation and compounding. The morphological structure of Japanese food names can be found using ingredient sources, cooking methods, or even symbolic aspects of the food as the component (Leminen et al., 2019; Hare & Elman, 1995). Therefore, Japanese food names offer a unique way to study linguistics through their morphological process. *Okonomiyaki* is a kind of savory pancake containing meat, seafood, and vegetables. It derives from the words *okonomi* means "as you like," and *yaki* means "fry" (Kaneko, 2007).

This study aims to analyze the morphological formations of Japanese food names, examining their construction and then analyzing their meaning. Examining their morphological structure can provide more insights into which linguistic and cultural elements interact to form culinary identity. Morphological analysis of Japanese food names helps uncover certain patterns and rules in the language, for example, the usage of lexeme 焼き *yaki* 'grilled' or 丼 *don* 'bowl' can be found on many occasions of Japanese food names. It is also important for language learners to understand broader linguistic concepts like affixation or compounding. The Japanese cuisine continues to grow in popularity into the mainstream, the appearance of these food names can become more apparent in daily life (Zimmermann, 2013).

Studies on the formation of food names have been conducted previously. Megasari (2022), in her studies titled "A contrastive analysis of food name forming between Korea and Indonesia: a morphological study" compares the formation of Korean and Indonesian food names. The data source is from various books about Korean and Indonesian cuisine. The theory used in this study is morphological process theory in Indonesia by Chaer and in Korean by Choi. The results of Megasari's study are by comparing Korean and Indonesian food names there are several differences found. Based on the characteristics of the words, Koreans include the ingredients and how to make the food in the names. In contrast Indonesian food names contain more local languages. Based on the morphological process, Korean food names use patterns that combine two or more words with the same or different class words. Indonesian food names using acronyms, compounds, borrowing, and reduplication (Dansieh, 2011). Megasari's study and this study both analyzed how food names are formed. Megasari focused on Korean food names whereas this study analyzed Japanese food names.

Another study is by Suparno (2019), titled "Word Formation Of Food Vocabularies In Modern Standard Arabic And Egyptian". This study analyzed the word-formation of food vocabulary in Modern Standard Arabic and Egyptian. The research indicates the influence of linguistic and non-linguistic factors on word formation and meaning. Using descriptive and qualitative methods, the data source of this study is from videos, books, and online

sources. Based on the results, there are 5 types of word formation found in forming food-related vocabularies in Modern Standard Arabic and Egyptian. The word formation consists of cognates (share similar roots), clipping (shortening words), blending (fusing words), compounding (combining noun-noun or adjective-noun), and prefixes (including phonetic differences). This study reveals both similarities and differences between Modern Standard Arabic and Egyptian and demonstrates how language evolves to meet societal needs (Sun & Baayen, 2021). Both Suparno's and this study analyzed the word-formation of food names. Suparno's study on Arabic food focuses on cultural and societal factors in word formation and differences between Modern Standard Arabic and Egyptian, while this study focuses more on linguistic structures of Japanese food naming.

### **Method**

This is descriptive qualitative research producing descriptive data in the form of written words that can be observed. The methods in this research consist of data collection methods, data analysis, and presentation of data analysis results. The method used to collect the data is the observation method with note-taking techniques (Sudaryanto, 2015). Through this method, researchers observed and noted sentences using Japanese food names contained in the data source. This research uses data sources from the Japanese language news website Asahi Shinbun Digital, which is a Japanese newspaper that has been published since 1874 and has expanded into an internet media outlet. This data source is chosen because it provides a wide range of Japanese phrases, resulting in many uses of Japanese food names.

The data was analyzed using the identity method and distribution techniques (Sudaryanto, 2015). The distribution technique is used to classify Japanese food names according to the word formation theory (Kageyama & Kishimoto, 2016; Tsujimura, 2013). Japanese word formation rules are richer than English. This is because morphology plays an important role in the formation of complex predicates (Kageyama & Kishimoto, 2016). Japanese words can be formed through five processes: affixation, compounding, clipping, reduplication, and borrowing (Tsujimura, 2013).

The data that has been analyzed is then presented using formal and informal methods. The formal method describes the results of the analysis with a table, while the informal method uses ordinary words (Sudaryanto, 2015). Both formal and informal methods are used to describe the form and meaning of Japanese food names.

### **Discussion**

Based on the results of the analysis, there are 5 types of word formation processes consists of affixation, compounding, reduplication, clipping, and borrowing. Each of these word formations has a significant role in shaping the linguistic structure of the terms used for Japanese cuisine. The following provides a detailed analysis of these processes, focusing on both the morphological construction and the semantic meanings of Japanese food names.

#### **Affixation**

Affixes add some new meaning to the base but do not change lexical categories. Affixation is adding prefixes or suffixes to the base form since Japanese does not have infixes (Kageyama & Kishimoto, 2016). In Japanese food terms, affixation in the word-formation of was found by adding the prefixes *o-* and *go-* which form honorific, humbles, and beautifies to the base form. The base form includes nouns (N) and verbs (V). Here are some examples of Japanese food names formed through affixation:

Table 1  
Japanese Food Names Formed by Affixation

Japanese Food Name	Construction	Description
おにぎり <i>onigiri</i>	o (pref) + <i>nigiru</i> (V)	Rice ball
お菓子 <i>okashi</i>	o (pref) + <i>kashi</i> (N)	Confections
おでん <i>oden</i>	o (pref) + <i>dengaku</i> (N)	Dish of various ingredients stewed in soy-flavored <i>dashi</i>
お好み焼き <i>okonomiyaki</i>	o (pref) + <i>konomu</i> (V) + <i>yaku</i> (V)	Savory pancake containing meat or seafood and vegetables
ご飯 <i>gohan</i>	<i>go</i> (pref) + <i>han</i> (N)	Cooked rice

#### Data 1

両手におにぎりを持って食べている。

*Ryōte ni onigiri o motte tabete iru*

“He eats with a **onigiri** in each hand.”

In data 1 there is the use of the Japanese food name “*onigiri*”. Based on its formation, *onigiri* combines the prefix *o-* and the verb *nigiru* ‘to grip’. The *-o* prefix attaches to *wago* or a native Japanese word (Kageyama & Kishimoto, 2016). In this case, the prefix *o-* is attached to *nigiri* indicating the honorifics. The *nigiri* comes from the verb *nigiru* ‘to grip’ being nominalized by using *ren’yōkei* or infinitive form. The verb *nigiru* ‘to grip’ is converted into *nigiri* to refer to the result of gripping the rice becoming *onigiri*. There is also similar usage of the prefix *o-* attached to Japanese food names like *oden*, *okashi*, and *okonomiyaki*.

#### Data 2

家族がそろってご飯を食べられる。

*Kazoku ga sorotte gohan o taberareru.*

‘The whole family can eat a **meal** together’

In data 2, the word *gohan* appears in the sentence. *Gohan* can be translated into ‘cooked rice’ and also refers to a meal in general, as rice is a staple in the Japanese daily meals. The formation of *gohan* involves an affixation process where the honorific prefix *go-* is added to the base word *han* ‘rice’. The prefix *go-* is typically attached to *kango*, or Chinese-derived loanwords (Kageyama & Kishimoto, 2016). In this case, *han* is a loanword from the Chinese, and the addition of the prefix *go-* reflects the respect of the Japanese for rice as a food.

### Compounding

Compounding is the process of combining two or more words. Yule (2022), adds that compound words are a combination of two lexemes to form a new term and have a new meaning. This is in line with Lieber (2021), who stated that compound words are a new word formation process consisting of two lexemes. Japanese compound words often change form, pronunciation, or meaning after they are combined. In addition, the elements that form a compound word do not need to belong in the same word class category. For example, in Japanese food names, there are combinations of nouns and verbs or vice versa. Here are some examples:

Table 2  
Japanese Food Names Formed By Compounding

Japanese Food Name	Construction	Description
味噌汁 <i>misoshiru</i>	<i>miso</i> (N) + <i>shiru</i> (N)	Miso soup
菓子パン <i>kashipan</i>	<i>kashi</i> (N) + <i>pan</i> (N)	Sweetened bun
焼き鳥 <i>yakitori</i>	<i>yaku</i> (V) + <i>tori</i> (N)	Grilled chicken
焼肉 <i>yakiniku</i>	<i>yaku</i> (V) + <i>niku</i> (N)	Grilled meat
たこ焼き <i>takoyaki</i>	<i>tako</i> (N) + <i>yaku</i> (V)	Octopus ball
唐揚げ <i>karaage</i>	<i>kara</i> (N) + <i>ageru</i> (V)	Fried chicken

Data 3

作り手を想像しながら、**みそ汁**で食べる。

*Tsukuri-te o sōzō shinagara, misoshiru de taberu*

‘Eat it with **miso soup** while imagining the person who made it.’

In data (3), the word *misoshiru* refers to a traditional Japanese dish. *Misoshiru* is a compound word made up of two nouns (N+N) which are *miso*, a fermented soybean paste, and *shiru*, meaning ‘soup’. This combination translates to ‘miso soup,’ a staple in Japanese cuisine known for its savory, umami flavor. In this compound, the first element, *miso*, functions as a modifier, specifying the type of *shiru* (soup) being referred to. Typically, *misoshiru* is prepared by dissolving *miso* paste into a broth, often accompanied by ingredients such as tofu, seaweed, and green onions.

Data 4

生徒ら数人が、**焼き鳥**を慣れた手つきで焼いていた。

*Seito-ra sūnin ga, yakitori o nareta tetsuki de yaite ita.*

‘Several students were grilling **yakitori** with a practiced hand.’

In data (4), the word *yakitori* refers to a Japanese food. *Yakitori* is a compound word formed by combining noun and verb (N+V) which are the verb *yaku* ‘to grill’ or ‘to burn’ and the noun *tori* ‘chicken’. The verb *yaku* changes to *yaki* which is the infinitive form and then combines with the noun *tori*, meaning ‘chicken’. The term describes pieces of chicken grilled on skewers. In this compound, the verb *yaku* signifies the cooking method of grilling over fire, while the noun *tori* specifies the main ingredient used, namely chicken.

Data 5

自宅で**たこ焼き**を焼いたり、姉妹でLINEスタンプを作ったりもした。

*Jitaku de takoyaki o yaitari, shimai de LINE sutanpu o tsukuttari mo shita.*

‘They also grilled **takoyaki** at home and made LINE stamps with their sisters.’

In data (5), the Japanese food name *takoyaki* is a compound word (N+V) formed by combining the noun *tako* ‘octopus’ with the verb *yaku* ‘to grill’ or ‘to cook’. Similar to previous data, the verb *yaku* changes to *yaki* in its infinite form but is placed at the end of the compound. Here, the noun *tako* ‘octopus’ specifies the primary ingredient, while the verb *yaku* indicates the cooking method, which involves grilling using a special molded pan.

## Reduplication

Reduplication refers to the structures formed by repeating the word or at least one of the components that comprise the word, which is commonly used in languages to intensify the meaning or make plurality (Baloglu, 2022). In Japanese, reduplication is the process of repeating parts or whole words to create a new word and is found relatively frequently with *wago*, *kango*, and mimetics (Kageyama & Kishimoto, 2016). In this case, the use of reduplication was found in the Japanese food names *shabu-shabu*. Which implies the form of onomatopoeia or sound imitation.

### Data 6

生ワカメのしゃぶしゃぶを夕食時に楽しめる

*Nama wakame no shabu shabu o yūshokudoki ni tanoshimeru*

'Fresh wakame seaweed **shabu-shabu** can be enjoyed at dinner.'

In data (6), the word *shabu shabu* is referring to a Japanese dish. It is formed by repeating the onomatopoeic sound of *shabu* which represents the swishing sound of the movement of the meat in the water (Ngapo et al., 2012). *Shabu-shabu* is a kind of Japanese hotpot featuring thinly sliced meat and vegetables briefly boiled in water and enjoyed with dipping sauces. The name *shabu-shabu* is derived from mimicking the "swish-swish" sound created when ingredients are stirred in the pot.

## Clipping

Clipping is shortening an existing word phonetically by omitting part of it. Clipping is often limited to colloquial language, although some clipped words have become established in the formal register as well. There are 2 types of clipping in Japanese, back-clipping and fore-clipping referring to where the deletion has taken place (Kageyama & Kishimoto, 2016). The process of clipping in Japanese food names includes the process of compounding. First, shorten some parts of a word then combine them into one word. Second, shorten two different words and combine them. Here are some examples of Japanese food names formed by clipping.

Table 3  
Japanese Food Names Formed by Clipping

Japanese Food Name	Construction	Description
肉じゃが <i>nikujaga</i>	<i>niku</i> + <i>jaga</i> [ <i>imo</i> ]	Meat and potato stew
親子丼 <i>oyakodon</i>	<i>oyako</i> + <i>don</i> [ <i>buri</i> ]	Chicken and egg on rice
カツどん <i>katsudon</i>	<i>katsu</i> [ <i>retsu</i> ] + <i>don</i> [ <i>buri</i> ]	Pork cutlet served on top of a bowl of rice
カツサンド <i>katsusando</i>	<i>katsu</i> [ <i>retsu</i> ] + <i>sando</i> [ <i>icchi</i> ]	Pork cutlet sandwich
トンカツ <i>tonkatsu</i>	<i>ton</i> + <i>katsu</i> [ <i>retsu</i> ]	Breaded pork cutlet
オムライス <i>omuraisu</i>	<i>omu</i> [ <i>retsu</i> ] + <i>raisu</i>	Omelet with a filling of ketchup-seasoned fried rice

### Data 7

趣味はカツ丼の食べ歩きで、都内60店をまわった。

*Shumi wa katsudon no tabearuki de, tonai 60 mise o mawatta*

'His hobby is eating **katsudon**, and he has visited 60 restaurants in Tokyo.'

In data (7), there is a mention of Japanese food *katsudon* which is another popular type of dish. The word *katsudon* formed from *katsu* and *don* both came from an abbreviation process. *Katsu* is truncated from *katsuretsu* borrowed from the English word “cutlet” and associated with breaded deep-fried pork or chicken meat. *Don* is a clipped form of *donburi* which has a literal meaning of “bowl” usually referring to the type of rice bowl. Thus *katsudon* refers to a dish where a breaded cutlet is served over a bowl of rice. *Katsudon* uses *tonkatsu* (deep-fried pork cutlets), and onions that are simmered together (Sadiku et al., 2023). The abbreviation of *donburi* to *don* is used to simplify the word while retaining its meaning and can be found in other Japanese food names like *gyuudon* and *oyakodon*.

#### Data 8

自分で作った肉じゃがを食べる。

*Jibun de tsukutta nikujaga o taberu*

‘I eat the **nikujaga** that I made myself’

In data (8), there is the usage of Japanese food named *nikujaga*. The name *jagaimo* consists of *niku* ‘meat’ and *jaga* which is clipped from the *jagaimo* ‘potato’. Based on the word formation, *jagaimo* undergoes back clipping then combined with the word *niku* ‘meat’. *Nikujaga* is a traditional Japanese food, a Japanese-style beef and potato stew (Maloney, 2023). *Nikujaga* is typically served as a side dish alongside steamed rice and miso soup, making it a well-rounded and satisfying component of a traditional Japanese meal.

### Borrowing

The last type of word formation in Japanese food names is borrowing from a foreign language. Words from other languages are borrowed in one language and used as complements in the language to keep up with the times (Beratha, 2023). These words are the result of interactions between countries with different languages, which lead to the creation of loan words (Sudipa, 2021). When words are borrowed from another language, some phonological changes are observed so that the pronunciation of borrowed words is consistent with the phonological system of Japanese (Tsujimura, 2013).

Table 4  
Japanese Food Names Formed by Borrowing

Japanese Food Name	Description	Language Origin
サンドイッチ <i>sandoicchi</i>	Sandwich	English
カステラ <i>kasutera</i>	Castella	Portuguese
コロッケ <i>korokke</i>	Croquettes	France
ラーメン <i>rāmen</i>	Ramen	Chinese
カレー <i>karē</i>	Curry	India
フランクフルト <i>furankufuruto</i>	Frankfurt	Germany

#### Data 9

この日も補食のカステラを食べながらゴロゴロした。

*Kono hi mo hoshoku no kasutera o tabenagara gorogoro shita*

‘On this day too, I lounged around eating **castella** cake as a snack.’

In data (9) there is the use of the word *kasutera* which is a Japanese food name borrowed from a foreign language. This word is the result of borrowing from the Portuguese *castella*. When loanwords are turned into Japanese, it has different phonology and syntax to fit the requirements of the language (Otake, 2008). In this case, the original names “castela” are turned into “*kasutera*” which added the vowels /u/ and /a/ to maintain an open-syllable structure in Japanese.

#### Data 10

家族でコロッケを食べていた。

*Kazoku de korokke o tabete ita*

‘My family was eating **croquettes**.’

In data (10) there is the use of the word *korokke* which is a type of Japanese food. This word is the result of borrowing from the France *croquettes*. It undergoes significant change phonetically when comparing the original word “*croquettes*” with the Japanese counterpart “*korokke*”. The French /kr/ at the beginning is separated by inserting the vowel /o/ became *ko* and *ro*. The Japanese /kk/ as geminate is used to add a distinctive rhythmic and phonetic feature, making the word distinct. Then the final /t/ is softened into *ke* to match the Japanese syllable structure.

### Conclusion

Based on the analysis, Japanese food names are constructed using *wago* (native Japanese words), *kango* (Chinese loanwords), and *gairaigo* (loanwords from other languages). Five morphological processes are involved in the formation of these names: 1) affixation, 2) compounding, 3) reduplication, 4) clipping, and 5) borrowing from foreign languages. Affixation involves adding the prefix *o-* to native Japanese words and *go-* to Chinese loanwords. Compounding results in compound nouns formed by combining noun + noun (N+N), verb + noun (V+N), or noun + verb (N+V). Reduplication appears in the form of onomatopoeia or sound imitation. Clipping includes shortening parts of words and combining them into one, as well as truncating two different words to create a new term. Borrowing incorporates words from languages such as English, Portuguese, French, Chinese, Indian languages, and German, with adjustments in pronunciation to align with Japanese phonological rules.

The use of prefixes *o-* and *go-* in Japanese food names adds an honorific nuance, reflecting the cultural respect embedded in the language. Additionally, the elements used to construct Japanese food names reflect three main categories: 1) Type of food, for example, *miso shiru* ‘miso soup’ combines *miso* ‘soybean paste’ and *shiru* ‘soup’ to specify a type of soup; 2) Cooking method, for instance, *takoyaki* ‘octopus ball’ includes *tako* ‘octopus’ and *yaki* ‘to grill’, highlighting the grilling method. 3) Combination of foods, for example, *katsusando* combines *katsuretsu* ‘cutlet’ and *sandoicchi* ‘sandwich’ to describe a cutlet sandwich.

Based on the finding of this study, further research can expand the analysis to compare Japanese food naming conventions with those of other languages, such as Indonesian or English. It could reveal universal and language-specific morphological trends in food naming.

### References

- Audring, J., & Masini, F. (Eds.). (2019). *The Oxford handbook of morphological theory*. Oxford University Press.
- Baloğlu, Z. G. (2022). The Category of Reduplication in Japanese and The Classification Problems. *Dil Araştırmaları*, 16(30), 67-82.

- Beratha, N. L. S. (2023). The morphological processes of Balish. *Linguistics and Culture Review*, 7(S1), 144-152. <https://doi.org/10.21744/lingcure.v7nS1.2281>
- Booij, G. (2007). *The Grammar of Words: An Introduction to Morphology*. New York: Oxford University Press.
- Chaer, A. (2008). *Morfologi Bahasa Indonesia (Pendekatan Proses)*. Jakarta: Rineka Cipta.
- Dansieh, S. A. (2011). The pragmatics of reduplication: Implications for translating. *Journal of pragmatics*, 43(1), 164-174. <https://doi.org/10.1016/j.pragma.2010.07.029>
- Gerhardt, C. (2013). Food and language—language and food. *Culinary Linguistics. The chef's special*, edited by Cornelia Gerhardt et al, 3-49.
- Hare, M., & Elman, J. L. (1995). Learning and morphological change. *Cognition*, 56(1), 61-98. [https://doi.org/10.1016/0010-0277\(94\)00655-5](https://doi.org/10.1016/0010-0277(94)00655-5)
- Holmberg, A., & Roberts, I. (2013). The syntax–morphology relation. *Lingua*, 130, 111-131. <https://doi.org/10.1016/j.lingua.2012.10.006>
- Kageyama, T. Kishimoto, H. (2016). *Handbook of Japanese Lexicon and Word Formation*. Boston: Walter de Gruyter Inc.
- Kaneko, A. (2007). *Let's Cook Japanese Food!: Everyday Recipes for Home Cooking*. Chronicle Books.
- Kridalaksana, H. (2013). *Kamus Linguistik (Edisi Keempat)*. Gramedia Pustaka Utama.
- Leminen, A., Smolka, E., Dunabeitia, J. A., & Pliatsikas, C. (2019). Morphological processing in the brain: The good (inflection), the bad (derivation) and the ugly (compounding). *cortex*, 116, 4-44. <https://doi.org/10.1016/j.cortex.2018.08.016>
- Lieber, R. (2021). *Introducing morphology*. Cambridge University Press.
- Maloney, A. (2023). This Japanese beef and potato stew is the 'ultimate comfort food'. *The Washington Post*, NA-NA.
- Megasari, J., & Widyana, A. (2022). A contrastive analysis of food name forming between Korea and Indonesia: a morphological study. *Journal of Korean Applied Linguistics*, 2(1), 55-76.
- Ngapo, T. M., Riendeau, L., Laberge, C., Leblanc, D., & Fortin, J. (2012). “Chilled” pork—Part I: Sensory and physico-chemical quality. *Meat science*, 92(4), 330-337. Otake, M. P. (2008). Gairaigo-Remodelling language to fit Japanese. *Tokyo Seitoku University Faculty of Humanities Bulletin*, 15, 87-101.
- Sadiku, M. N., Chukwu, U. C., & Sadiku, J. O. (2023). Traditional Japanese Food. *Central Asian Journal of Literature, Philosophy and Culture*, 4(4), 8-21.
- Saldana, C., Oseki, Y., & Culbertson, J. (2021). Cross-linguistic patterns of morpheme order reflect cognitive biases: An experimental study of case and number morphology. *Journal of Memory and Language*, 118, 104204. <https://doi.org/10.1016/j.jml.2020.104204>
- Sudaryanto, D. P. (2015). Metode dan aneka teknik analisis Bahasa [Method and technique of language study].
- Sudipa, M. H. D. (2021). *Gairaigo dalam novel Tensei Shitara Slime Datta Ken karya Fuse: Kajian morfologi dan semantik. Janaru Saja: Jurnal Program Studi Sastra Jepang*, 10(1), 21-32.
- Sun, K., & Baayen, R. H. (2021). Hyphenation as a compounding technique in English. *Language Sciences*, 83, 101326. <https://doi.org/10.1016/j.langsci.2020.101326>
- Suparno, D., Kusumoriny, L. A., & Chairul, A. A. I. (2019). Word formation of food vocabularies in modern standard in Arabic and Egyptian.
- Toratani, K. (2022). *The Language of Food in Japanese: Cognitive perspectives and beyond*. John Benjamins Publishing Company.
- Tsujimura, N. (2013). *An introduction to Japanese linguistics*. John Wiley & Sons.
- Yule, G. (2022). *The study of language*. Cambridge university press.
- Zimmermann, E. (2013). Non-concatenative allomorphy is generalized prosodic affixation: The case of Upriver Halkomelem. *Lingua*, 134, 1-26. <https://doi.org/10.1016/j.lingua.2013.06.001>