



# Lost and Found in the English Translation of East Java Dish Names on Restaurant Menus: A Componential Analysis

Retno Wulandari Setyaningsih<sup>1</sup>

<sup>1</sup>Fakultas Ilmu Budaya, Universitas Indonesia, Depok, West Java, INDONESIA  
retno.wulandari22@ui.ac.id

**Abstract.** This research aims to reveal the missing and added gastronomic information in East Java dish name translation on restaurant menus in Surabaya. This information is dissected through componential analysis of East Java's traditional dish names and their translation into English based on Newmark's idea that componential analysis in translation is the basic comparison of a source language word with a target language word that has a similar meaning, but not an obvious one-to-one equivalent, by demonstrating first their common and then their differing sense components. By employing Nida's procedures for the analysis of the componential structure in a single referential meaning to elaborate the structured sets of diagnostic components, which are given as present (+), absent (-), or indifferent about features (+/-), and then related to the functions of menu translation, this research belongs to the mixed methods since the frequency of semantic domains appears in the translations is compared to those in the East Java's traditional food names to reveal commonly added or missing semantic features. The data source for this research is 25 restaurant menus in Surabaya that were narrowed down to five most frequently appeared dish names and 103 English translations. The analysis shows that three semantic domains are present from the four principal semantic domains in the English translation of East Java traditional food in restaurant menus.

**Keywords:** Componential Analysis, East Java Traditional Dish Name, Menu Translation.

## 1 Introduction

Translation not only means transferring one text from one language into another but also transfers the meanings embedded in it. [1] and [2] defines translation by focusing on the importance of meaning. However, transferring meaning to another language is often problematic, especially when the text carries many cultural terms. For example, hotels often provide bilingual restaurant menus since they accommodate foreign visitors, but there is no standardized translation for international food, let alone traditional food. As a consequence, there are different translations of one traditional dish name. Traditional food is usually offered and translated on restaurant menus since it is one of the tourist attractions [3]. The names of traditional dishes that are very cultural often

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have no equivalence in English. This may result in the loss of both gastronomic and cultural meanings. On the other hand, description is often the most common practice in translating dish names, so there are more meanings present in the translation [4–6].

Translating traditional food names is a difficult task since the original names bear certain set of information easily understood by local people, while the translation may provide a different set of meanings for the target readers, in this case, foreign visitors. [7] stated that tourists travel to find novelty and strangeness, but most need a degree of familiarity to enjoy their experience. It is very true in the case of food or culinary experience. Some exotic but unknown names such as *Gudeg*, *Rawon*, and *Pecel* need elaboration to attract tourists' attention to experience them. [8] highlights that descriptive names are more useful than fancy names for tourists. He added that local foods may offer culinary excitement and a unique gastronomic experience, yet most customers like to know what they are eating.

Conducted sociolinguistic research on 25 East Java traditional food names [9] concluded that East Java traditional food names are unique and usually carry at least five meanings. They are the local ingredients used, the traditional cooking method, the taste, the appearance, plus the creativity and innovation. On the other hand, [10] listed seven gastronomic elements appears in the Chinese food and drink translation into English. They are cooking methods, ingredients, appearance, flavors, name of the dish's creator, geographical origin, and Pinyin/transliteration or borrowing. In addition, [11] state nine categories of dish name translation from Chinese to English. The categories are ingredients, cooking techniques, proper name, seasoning, metaphor, shape, allusion, color, and flavors. Since there is no research yet about the English translation of East Java traditional food names in restaurant menus, this research is intended to uncover the missing and added meanings in the English translation of five most offered East Java traditional food names.

Studies about food, translation, and componential analysis are not many. Research on 18 Madurese food names revealed that the types of meanings identified are lexical, referential, denotative, connotative, and associative [12]. In Padangsidimpuan, [13] mention that traditional food names in the area are formed from sound imitation, the mentioning of parts of the food, the mentioning of the characteristics of the food, the name of the dish's creator, geographical origin, ingredients, synonyms, and shortened version of a name. [14] elaborates the meanings of 22 different foods made from cassava using componential analysis and concludes that there are at least five meanings in them; the main ingredient, the mix-ingredients, the cooking method, the texture, and the taste of the foods. While [15] write about five Indonesian-popular traditional food translations using componential analysis. They try to reveal the accuracy of the translation and offer some translation techniques to overcome the difficulty in translating the names of food as cultural words. Unfortunately, only one research related to food translation and Componential Analysis (CA) focused on translation techniques. This research is directed toward revealing the semantic features present in English translation of East Java dish name on restaurant menus in Surabaya so that a more accurate English translation of traditional food can be recommended.

This study utilized CA to assess whether the traditional dish names offered on restaurant menus are translated into English accurately and include the most significant

gastronomic information. According to [2], the main process of CA in translation is comparing a source language (SL) word and a target language (TL) word which has a similar meaning although it is not one-to-one equivalent. Therefore, the characteristics of CA make it possible to assess the translation results of traditional food names because this technique can dissect a word and infer its meanings. As stated by [16], CA is a technique of finding the connection of meaning by breaking down each word into semantic domains.

Componential analysis is also defined as a technique to identify the basic meaning components of words [17–19]. [19] also includes CA as one of the strategies for translating cultural words. The use of CA in translating cultural words is to provide an accepted translation. CA is more precise and limiting than paraphrasing or giving a definition since this procedure is picking out characteristics in their order of importance. Moreover, [19] states that “The only purpose of CA in translation is to achieve the greatest possible accuracy, inevitably at the expense of economy” (p.117). In addition, CA could be used to analyze the structure of words’ meanings. Therefore, the essential cultural features could be revealed [20].

[16] identifies three fundamental classes of semantic features. They are common features, diagnostic features, and supplementary features. Common features are features that are shared by all the meanings being compared. Diagnostic features are features that differentiate the meaning of any set, and (3) supplementary features are features that are not important to describe the aspect of meaning but which may add additional information in contrasting the meaning. [16] also identifies four principal semantic domains shared by the language being compared. They are entities, events, abstracts, and relationals. When making a comparison, symbols of (+) and (–) are used to show the presence and absence of a feature. The (+) symbol is used to show the presence of a feature and the (–) symbol is used to show the absence of a feature [21].

Thus, this research is focused on answering the following questions:

1. What certain semantic features appear in the East Java traditional food names?
2. Why certain semantic features disappear in the English translation of East Java traditional food names?

## 2 Materials and Method

This research belongs to mixed-method research. A mixed-method research is a research approach that combines qualitative research with quantitative research [22]. The descriptive method elaborates on the result of five East Java food names and their English translations analysis from the CA point of view. The quantitative method is applied to examine the presence of dominant semantic domains in the data to obtain an objective and reliable result. The result of the study is presented in an in-depth description.

The main data source of this study is taken from 25 restaurant menus from four- and five-star hotels in Surabaya, Indonesia. The menu uses Indonesian as the source language (SL) and English as the target language (TL). The data sources are East Java traditional dish names and their English translations that appear in more than ten (10) restaurant menus collected. They are *gado-gado*, *nasi goreng*, *rawon*, *sop buntut*, and

*soto*, and their 103 English translations. All data are arranged and numbered in alphabetical order. For example, data M1 refers to *Djaman Doeloe* restaurant menu because ‘D’ is the earliest alphabet that appears in the data. M25 refers to Trimurti restaurant since ‘T’ is the last alphabet in the data.

The techniques applied in this study for collecting the data are reading the menu, listing the traditional food names and their English translations, and then grouping the data into similar names. The analysis of the collected data begins with mapping the semantic domains of the traditional food names and comparing them to their English translations based on [16]. Secondly, a quantitative analysis of the frequency and presentation of the semantic domains based on [10] conducted. The results are illustrated in charts and descriptions. Thirdly, qualitative research applied to elaborate the most dominant gastronomic information lost and found in the English translations of East Java traditional food names. The method presenting the result of data analysis is in the form of numbers and words.

In analyzing data, the researcher applies Nida’s theory. According to [16], there is a vertical-horizontal procedure for analyzing meaning. The procedure involves (1) a vertical dimension, where more inclusive meanings are compared with less inclusive meanings, and (2) a horizontal dimension in which meanings of the same hierarchical level are compared, whether contiguous, overlapping, or complementary.

Since the object of this research is East Java traditional food names the features compared between SL and TL are semantic domains related to food. An example illustrating the above-mentioned concept shown in [15] of traditional food names *opor* (SL) and its translation ‘white curry’ (TL):

Table 1. An Example of CA Translation

Diagnostic features	SL	TL
	Opor	White Curry
Food	+	+
Main ingredients:		
Chicken	+	+
Coconut milk	+	-
Dish Color	+	+

[15] explained that both dish names bear the same common feature or inclusively belong to ‘food’ so that both *opor* and ‘white curry’ are marked by the + symbol. Chicken is the main ingredient of *opor* and marked by the (+) symbol, but it is absent in ‘white curry’ so that it is marked by (–) symbol. The features of coconut milk and white color appear in both dish names and are marked by the (+) symbol. Thus, both words, *opor* and ‘white curry’ convey a similar meaning that it is a kind of liquid food made from coconut milk and the color is white. Another main ingredient of *opor* is chicken. However, this element is missing in the TL ‘white curry’.

### 3 Results and Discussion

This study focused on the East Java dish names (SL) and their English versions (TL) that appear in more than ten (10) restaurant menus. The dish names to be analyzed are

*gado-gado*, *nasi goreng*, *rawon*, *sop buntut*, and *soto*. The componential analysis of the SLs is illustrated in Table 2 below.

**Table 2.** Componential Analysis of Five East Java Traditional Food Names.

Food Names	Entity				Abstract Color	Event sensory	Total
	food	meat	Veg	condi- ment			
Gado-gado	+	-	+	-	-	+	14
Nasi Goreng	+	-	-	+/-	+/-	-	28
Rawon	+	+/-	-	+	+	+/-	20
Sup Buntut	+	+	+/-	-	-	-	18
Soto	+	+/-	-	+/-	+	+/-	23

From Table 2 above, we can see three semantic domains present in the SLs. However, explicitly only two food names indicate the main ingredient. *Nasi goreng* mentions the main ingredient which is *nasi* or ‘steamed rice’, and the cooking method which is *goreng* or ‘fried’, the adjective that modifies the noun rice. *Sup buntut* indicates the kind of food ‘soup’, and the main ingredient ‘tail’. Regarding unique names such as *soto* and *rawon* at times are combined with main ingredients or proper names. For example, data M6.5 *soto Lamongan* is a combination of the dish name and the geographical origin. Six data out of 23 dish name *soto* or 26% include this geographical origin. Another example is data M8.3 *rawon iga sapi* combines the dish name and the main ingredient ‘beef rib’, but only six out of 20 SLs *rawon* or 30% explicitly mention the main ingredient. On the other hand, there are implicit meanings in the traditional dish names understood by locals such as the presence of specific spices like *keluak* in *rawon* or turmeric in *soto*. The sub-sections below will elaborate on the semantic domains of the five East Java traditional food names and the missing and added gastronomic information in the English translations.

### 3.1 Gado-Gado

An online dictionary defines *gado-gado* as a noun; *makanan yang terdiri atas sayur-sayuran, kentang, tempe, tahu, telur rebus, dan lain-lain diberi bumbu sambal kacang dan sebagainya* (food that consist of vegetables, potato, bean cake, bean curd, boiled egg etc., served with peanut dressing) and informally *gado-gado* refers to *campur aduk tidak keruan* (mixed together) (<https://kbbi.kemdikbud.go.id/entri/gado-gado>). Some historians stated that *gado-gado* appeared in the 17th century (1628-1629), when the Mataram Sultanate led by Sultan Agung raided Batavia. The soldiers were running out of food supplies, so they made *pecel* sauce from peanuts, then sprinkled it on various raw vegetables found around the rice fields to survive. Thus, they eat the dish without rice that is called *Gadho* in Javanese. In present days, this food consists of boiled vegetables, steamed potato, fresh tomato, fried tofu, and *tempeh* poured with peanut sauce and topped with *emping* crackers. There are many versions of *gado-gado* in Indonesia, but Surabaya *gado-gado* is characterized by the use of coconut milk in the peanut sauce that makes umami taste.

Gado-gado can be considered as a signature Indonesian salad. It is a mixture of boiled vegetables, tofu, tempeh, and rice cakes tossed in tangy peanut sauce [23]. From CA point of view, semantically, this name belongs to the semantic domain entity under processed food and vegetables and events related to the impact of mixing some ingredients. 13 menus offer this traditional food, but two menus offer different names which are *gado-gado siram* and *gado-gado taman simpang*. The earlier name added *siram* which belongs to the semantic domain event because *siram* means pour, an act referring to adding the peanut sauce to the mixture of ingredients mentioned above. While the latter *gado-gado taman simpang* refers to a place under the semantic domain entity. Thus, *gado-gado* can be interpreted as: + salad + eating + mixture + boiled vegetables + tofu + tempeh + peanut sauce.

It is already mentioned that there are 14 menus offering *gado-gado* and automatically there are 14 English translations. Among those, only one translation mentions salad which is data M10.1 as illustrated below.

**Table 3.** Meaning Added in Gado-gado

Semantic features	SL Gado-gado	TL
		Traditional Indonesia mixed vegetables salad, bean sprout, long beans, spinach, cabbage, boiled potato, boiled egg, and tofu that served with peanut sauce and crackers
<b>Entity</b>	+	+
- food	-	+
- ingredients	-	+
- cooking method	-	+
- proper names	-	+
<b>Event</b>	+	+
- movement	+	+
<b>Relational</b>	-	+
- spatial	-	+

From Table 3 we can see that the TL is longer than the SL which means it carries more meanings or information. In addition to the familiar term ‘salad’, the TL includes the adjective ‘traditional’ and a geographical origin ‘Indonesia’ to emphasize the originality of the familiar food offered. Example 1 also detailed the vegetables put in the dish, along with the side dishes which all are parts of semantic domain entities. In addition, the semantic domain relational ‘served with’ indicates that this food is always accompanied by peanut sauce. This structure is found in almost all the TLs for this food *gado-gado*.

In addition, most TLs elaborated on side dishes that are Indonesian origin such as bean cake, bean curd, and rice cake [24]. As stated by [9] that local food emphasizes local ingredients and the TLs in the data observed often include bean cake or tempeh, bean curd or tofu, and crackers. They appear at least in 11 out of 14 TLs or 78.5% of

the English translations of *gado-gado*. However, the place name in the SL is not translated in the TL as in data M5.1. *gado-gado taman simpang* :: combination of fresh and steamed vegetable, fried bean curd, bean cake, boiled egg, rice cake and served with peanut sauce.

**Table 4.** Meaning Lost in Gado-gado

Semantic features	SL Gado-gado	TL Tofu, beansprout, boiled egg with peanut sauce
Entity	+	+
- food	+	+
- ingredient	-	+
- cooking method	-	+
Event	+	-
- movement	+	-

Table 4 illustrates data M3.1 which is the shortest TL in this group. We can see that the semantic domain entity is present in the TL through a list of ingredients, but the domain event is absent. There is a list of food ingredients in the TL, but the reference that it is a mixed food is less significant and hinders the readers' understanding of the nature of traditional food.

From the componential analysis between *Gado-gado* (SL) and the 14 TLs, it can be said that most TLs weigh more on semantic domain entities by adding gastronomic information that are supplementary components in the SL. Consequently, in the restaurant menu, the TLs tend to be longer and more informative than the SL [25]. As [2] stated, normally the SL word has a more specific meaning than the TL word, and the translator must add one or two TL sense components to the corresponding TL word to produce a closer approximation of meaning. Unfortunately, most TLs did not use the food term 'salad' which might enhance the tourists' understanding of the traditional food offered [7].

### 3.2 Nasi Goreng

*Nasi goreng* is one of the famous comfort foods in Indonesia. The original recipe was brought by the Chinese migrants to Indonesian islands and adapted to local taste through the centuries. As its name suggests, *nasi goreng* is simply fried cooked rice seasoned with garlic, shallots, chili, and sweet soy sauce. Then other ingredients are added such as shredded chicken pieces, salted fish, prawns, meatballs, sausages, vegetables, and meats. On top of it, various kinds of crackers and pickles are added. The use of sweet soy sauce is one significant feature that differentiates Indonesian nasi goreng and Chinese fried rice [26]. The componential analysis of *nasi goreng* could be: + food + rice + cooking method +/- proper name + taste +/- side dish +/- condiment.

As a favorite food, every menu in the data never fails to offer this food and there are many variations provided so that it appears 28 times in all 25 menus. It means that one menu may include more than one item. From 28 SLs gathered, the phrase *nasi goreng*

appears only once, while proper names are inserted in 16 SLs or 57%. Additional ingredients and seasoning also appear in another 11 SLs or accounts for 39%. It can be said that the most dominant semantic domain operating in the SL is entities.

**Table 5.** Meaning Added in *Nasi Goreng*

Semantic features	SL	TL
	nasi goreng one deck	one deck fried rice special spices
Entity	+	+
- Main ingredient	+	+
- Cooking method	+	+
- Proper name	+	+
- Condiment	-	+

Table 5 illustrates data M13.2 which is the shortest TL in this group. However, the translation is considered accurate since it includes all the meanings present in the SL and even there is additional information regarding the condiment ‘spice’ which is a feature in the semantic domain entity [16].

**Table 6.** Meaning Lost in *Nasi Goreng*

Semantic Features	SL	TL
	Nasi Goreng Sontoloyo	Steam rice, Prawn, Squids, Fish Ball, Spring Onion, Shrimps Crackers, Pickles
Entity	+	+
- Main ingredient	+	+
- Cooking method	+	+
- Side dish	-	+
- Condiment	-	+
Abstract	+	-
- State of mind	+	-

Data M2.2 shown on Table 6, the SL is Nasi Goreng Sontoloyo, but the TL omits this term. Sontoloyo means ‘silly or foolish’, part of the semantic domain abstract, which may have no close relation to the food offered. However, a close examination of data M2.2 reveals that the TL is a mistranslation, and the meaning is lost altogether despite the presence of the symbol (+). It is because the opposite meaning is present. Instead of translating goreng into ‘fried’, data M2.2 mentions ‘steam’, an antonym of ‘fried’. Two mistranslations are identified, data M2.2 and M2.2a which can create misunderstanding to the tourist as the target readers.

Despite mistranslation, Table 6 illustrates the common practice of adding more features under the semantic domain entity in the TL for the dish nasi goreng. Similar to gado-gado, the TLs are longer, and constitute a list of main ingredients, cooking method, and side dishes [10, 11]. In contrast, the most important feature, the use of sweet soy sauce and/or shrimp paste or terasi, which belongs to the semantic domain of event



rarely appears in the TLs. Only four (4) out of 28 TLs or 14,3% include shrimp paste or terasi and none mention the use of sweet soy sauce nor indicate the color of the food.

### 3.3 Rawon

*Rawon* is a traditional dish from East Java, Indonesia characterized by its dark color derived from the use of *keluak*, a type of black nut which is uniquely Indonesian. The main ingredient of this dark soup is beef, specifically using cuts such as beef shank or beef ribs, which are slowly cooked until tender. The soup is seasoned with blends of aromatic spices, including shallots, garlic, ginger, galangal, turmeric, and lemongrass. Traditionally, it is served with rice and additional side dishes such as fried bean cake and salted egg. Various condiments such as bean sprouts, and sambal (chili paste), for those who enjoy some extra heat commonly accompany this dish. From 25 menus, this dish, *rawon*, appeared in 20 menus so there are 20 SLs and TLs. Componential analysis of this dish reveals as follow: + soup + main ingredient + keluak +/- color +/- side dishes +/- condiment

**Table 7.** Meaning Added in *Rawon*

Semantic features	SL Rawon Daging	TL braised of beef rib in traditional black soup served with steamed rice, salty duck egg and crackers
Entity	+	+
- Main ingredient	+	+
- Cooking method	-	+
- Condiment	+/-	-
- Side dish	+/-	+
Event	-	+
- Sensory	-	+
Abstract	-	+
- Color	-	+

Table 7 illustrates the only datum, M12.3, from 17 TLs that mention salty duck egg. The origin of the egg might be considered insignificant, but the final product, salted egg, is. That is why the information about the egg origin is rarely included in the TLs. A closer examination of SL in data M12.3 combines the dish name, *rawon*, which is a kind of soup, and the main ingredient, *daging* or meat, an animal product. The TL, on the other hand, details the main ingredient, the cooking method, and all side dishes and condiments which are the features under the semantic domain entity. In addition, the semantic domain abstract, color, is added in the TL meaning the semantic domain event sensory is also included in the TL.

**Table 8.** Meaning Lost in *Rawon*

Semantic features	SL	TL
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	Rawon Surabaya	Grilled beef ribs served with black nut broth, bean sprout, spring onion, bean sprout, salted egg and steam rice
Entity	+	+
- Animal product	+	+
- Cooking method	-	+
- Condiment	+/-	-
- Side dish	+/-	+
- Proper name	+	-
Event	-	+
- Sensory	-	+
Abstract	-	+
- Color	-	+

Table 8 illustrates the meaning lost in the TL. It is obvious that the proper name *Surabaya* is omitted in the TL, but the ingredients are detailed, starting from black nut to steam rice. In fact, *Surabaya* is the capital city of East Java, and it is inserted in the food name *rawon* to indicate that the food is authentic, marked with savory, thick, and black beef broth. The omission of the proper name is experienced by six out of eight SLs with a similar structure as data M2.3 while the TLs simply added a list of side dishes and condiments.

From the examination of the componential analysis in the TLs of the traditional dish *rawon*, it can be revealed that the significant seasoning *Keluak* or black nut appears only five times. However, the other 15 indicate this significant feature by its color, using the terms ‘black’ or ‘dark’. It indicates that the semantic domain abstract appears 100% in the TLs which also activates the semantic domain event. Thus, for this traditional dish, *rawon*, the lost information is on the significant seasoning, but it is compensated by informing about the color of the dish and the side dishes that activates the sensory of the target readers.

### 3.4 Sup Buntut

*Sup buntut* is commonly translated as ‘oxtail soup’ which experienced an added meaning of ‘ox’ or *sapi*. It is because *sup buntut* literal translation is ‘tail soup’. *Sup buntut* is a typical Indonesian dish with the basic ingredients of oxtail, which is cooked using the boiling technique. The oxtail stew is seasoned with spices and added vegetables such as potatoes, carrots, and tomatoes. The soup is often sprinkled with fried onions, sliced celery, and leeks. This dish is clear and tasty. It is also aromatic and is usually eaten with steamed rice. Thus, the componential analysis of this dish is as follow: + soup + oxtail + vegetables + rice + sambal.

**Table 9.** Meaning Added and Lost in *Sop Buntut*

Semantic features	SL	TL
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	Sup Buntut Garden (Classic or Fried)	Indonesian oxtail soup with steamed rice
Entity	+	+
- Main ingredient	+	+
- cooking method	-	+
- food	+	+
- vegetables	+	-
- rice	+	+
- sambal	+	-
- group	-	+

Data M5.4 in Table 9 illustrates a generalization procedure applied in the TL. The proper name in the SL ‘Garden’ refers to the hotel name, but it is not transferred in the TL. However, an addition of an entity ‘Indonesian’ is inserted in the TL to indicate the origin of the food. This sociopolitical group ‘Indonesian’ is an entity that is bigger and more general than ‘Garden’, a regional hotel name. On the other hand, there is an omission of the cooking method mentioned in the SL that limits variations of food offered to the readers.

From the examination of 23 TLs of *sup buntut*, they tend to be longer and more detailed than the SLs. However, not all vegetables are included in the translations although they are the signatures of the dish as illustrated in Table 9. Less than 50% of the TLs mention potato, tomato, or carrot that always present in a bowl of *sup buntut*. Even less than 50% includes sambal in the TLs. Sambal itself is considered a must condiment in many dishes in East Java, especially for liquid food such as *sup buntut* or *rawon* [23].

One unique phenomenon is the presence of steamed rice in 83% or identified 11 times from 18 TLs. In addition, crackers also often appear in these TLs. From 18 SLs identified, 12 TLs or 67% include crackers as one of *sup buntut* side dishes. However, it needs to be highlighted vegetables sparsely mentioned in the TLs. This may indicate that the translations emphasize the presence of the main ingredient, especially for the dish *sup buntut* since the SL combines a familiar kind of food, soup, and the main ingredient *buntut* or oxtail. Thus, vegetables are not considered important, but the Indonesian staple food, rice, is.

### 3.5 Soto

Indonesia has many variations of this comfort food, *soto*. Almost every part of Indonesia has its unique soto. In East Java, the most iconic ones are *soto ayam* or *soto Lamongan* because the main ingredient is chicken meat and the food origin is from Lamongan, a coastal city near Surabaya, and *soto daging* or *soto Madura* since the main ingredient is beef meat and organs and it is originally from Madura island. Winarno (2013) describes *soto ayam* or *soto Lamongan* as a clear and thin soup made of free-range chicken stock poured on bowls with shredded chicken, vermicelli, fried sliced potatoes, and hard-boiled eggs. The spices for this soup are lemongrass, ginger, turmeric, lime leaves, pepper, garlic, and shallots. The condiments are chili sauce, sweet soy sauce, and lime juice.

Regarding *soto daging* or *soto Madura*, according to online *eksiklopedia dunia*, *Soto Madura* is a kind of soup originally from Madura, East Java. Its main ingredients are usually beef and offal/innards, such as tripe, brisket, lung, brain, and liver. The spices for this soup are white pepper, coriander, lemongrass, ginger, turmeric, galangal, garlic and shallot. The condiments are lime juice and sambal/chili paste ([https://p2k.stekom.ac.id/ensiklopedia/Soto\\_Madura](https://p2k.stekom.ac.id/ensiklopedia/Soto_Madura)). The most significant appearance of this dish is its color, yellow, due to the presence of turmeric, and the condiment, *koya*, a mixture of pounded shrimp crackers and fried garlic. Thus, the componential analysis of *soto* can be illustrated as: + soup + meat + turmeric + color + *koya* +/- proper name +/- side dish +/- condiment

This traditional dish appeared 23 times in the data and the most significant features of *soto* are the main ingredient, the spice, the color, and the presence of ‘*koya*’. All the TLs in the data include the main ingredient, whether chicken or beef. It can be said that this information is considered very important for the target readers. On the other hand, the significant color of this dish, yellow, emerged only once out of 23 TLs. However, around 43% of the TLs mentioned ‘turmeric’, the source of the yellow color of the dish. The percentage indicates that the TLs of *soto* lost important gastronomic information, the semantic domain abstract of color. A similar situation happens for the gastronomic information *koya*, a condiment that appeared only one time in the TLs as shown in Table 10.

**Table 10.** Meaning Added and Lost in *Soto*

Semantic features	SL	TL
	Soto Ayam Lamongan	Chicken, Noodle Glass, White Cabbage, Koya, Boiled Egg, Shrimps Crackers, Chicken Yellow Soup
Entity	+	+
- main ingredient	+	+
- food	+	+
- turmeric	+	-
- condiment	+/-	+
- proper name	+	-
- side dishes	+/-	+
Abstract	-	+
- color	-	+

In Table 10, the SL mentions the main ingredient and the geographical origin. On the other hand, the TL detailed the ingredients and the side dishes but did not mention the geographical origin. *Soto* is translated as ‘yellow soup’ with additional side dishes and condiments including *koya*. However, the geographical origin Lamongan is not mentioned in the TL. In fact, only 34% of the 23 TLs include geographical origin.

### 3.6 Lost and Found Meanings

It is already mentioned that there are five SLs and 103 TLs analyzed to reveal the lost and found meanings in the English translation of East Java traditional food names. The SLs consist of 269 words while the TLs consist of 1425 words. It means that the average number of words in the one SL is 2.5 while in the TL it reaches 13.7 words. Surely the translation is longer than the source text since finding a one-on-one equivalence is almost impossible for cultural words such as food [2]. On the other hand, longer translation does not mean that all sets of meanings are present. There is a tendency to add features in the semantic domain entity as illustrated in Figures 1 and 2 below.

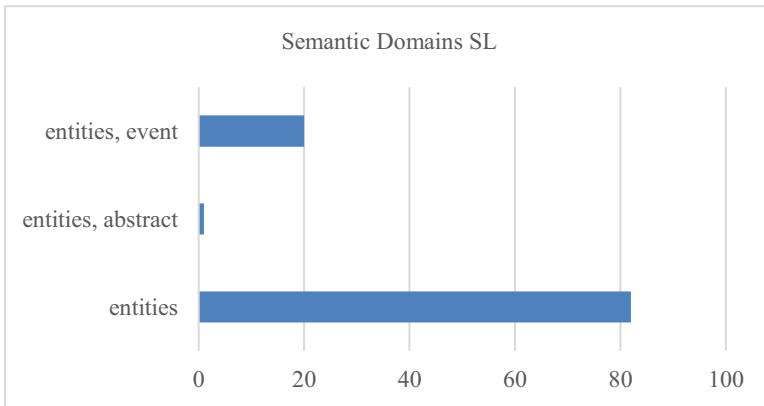
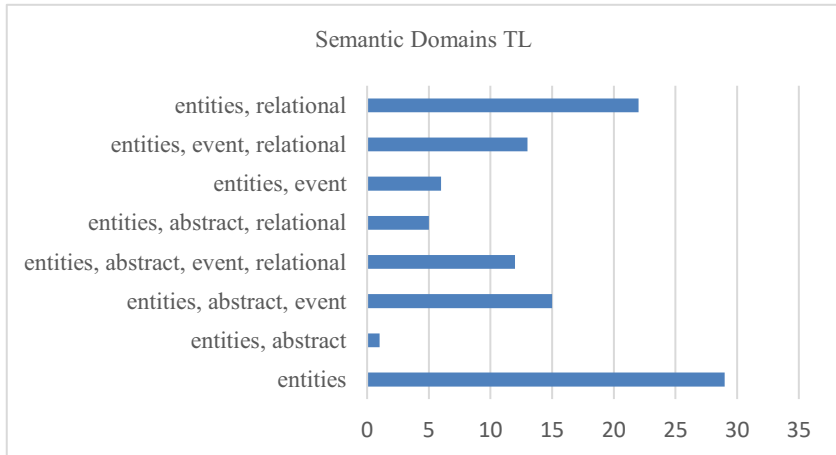


Fig. 1. The distribution of semantic domains in SL

Since food belongs to the semantic domain of entity all the SLs consist of features under this domain such as processed food, animal products, vegetables, and condiments [16]. Further, the SLs in this domain also include the name of the dish creator, and geographical origin [10] or proper name [11] which comprise 62% of all data. In contrast, only one SL includes the abstract domain of state of mind in data M4.2 *Nasi Goreng Sontoloyo* previously explained. Figure 1 indicates that the name of the dish creator and geographical origin are significant in the traditional dish name since they build a relation to the person or the place and introduce the creative and innovative nature of the person or the place [9].

Similar to the SLs, the TLs include features in the semantic domain entity. However, only 17% or 18 TLs put the semantic domain event. Thus, the most significant loss in the TLs is the proper names. In the SLs, from 103 food names, 43 or 42% attached proper names such as data M11.2 *nasi goreng mamak* or data M16.5a *soto daging madura* compared to only 17% in the TLs. Further, all names of the dish creator are omitted in the TLs. For example data M19.5 *Soto Ayam cak Sarto* :: Chicken clear soup served with boiled egg, vermicelli, steamed rice, crackers & chili paste. In translation, a part of SL is omitted because it is considered unimportant or redundant [19]. Thus,

the name may be considered unimportant for the target readers or redundant because it is already mentioned in the SL and needs no repetition in the subsequent translation. It is because a menu usually puts the SL and the TL side by side or up and down so that proper names are often omitted.



**Fig. 2.** The distribution of semantic domains in TL

While on the domain entities, the features frequently mentioned are rice, and crackers which appear more than 50% in all TLs. Rice is the Indonesian staple food, but it is expressed in the TL as ‘rice’, ‘steam rice’, ‘steamed rice’, ‘fried rice’, and ‘rice cake’. The highlight is on the function of the rice in the TLs which is the reversal of the staple food. The traditional dishes such as *soto*, *rawon*, and *sup buntut* are accompanied with ‘rice’ and make ‘rice’ an option or side dish. For example data M14.5 *Soto Ayam Lamongan* :: Traditional Indonesian chicken soup served with steamed rice or rice cake. Data M14.5 shows that ‘rice’ is optional. It can be eaten with the chicken soup offered or left out. On the other hand, Indonesian food culture treats steamed rice as a staple food, not an optional one. From the data analyzed 57% of all TLs use a similar structure as data M14.5.

Regarding crackers, they appear in 70% of all the TLs. It can be considered an interesting phenomenon because the crackers offered are uniquely Indonesian. The Cambridge online Dictionary defines cracker as a noun for food that refers to a dry, hard, thin biscuit or bread (<https://dictionary.cambridge.org/dictionary/english/cracker>). While the cracker intended in the data is closer to shrimp cracker as in East Asian cooking, a light, dry, fried food made from starch (= a white substance that exists in large amounts in potatoes and particular grains such as rice) that tastes of prawns (= small sea animals with a shell and ten legs) (<https://dictionary.cambridge.org/dictionary/english/prawn-cracker>).

Further, the TLs often specify crackers with borrowed terms such as *emping*, *melinjo*, and *belinjo*. Emping Melinjo is Indonesian authentic chips made from *Gnetum gnemon* seeds. The crackers are also made from prawns, shrimp, and rice to emphasize that it is a specific food, not made from starch. As [9] stated traditional food indicates the creativity and innovation of the local people. The inclusion of crackers in the TLs can be seen as an act of introducing Indonesian food culture to foreign tourists. Crackers are part of East Asia cooking and it is one of the oldest side dishes in Indonesian food culture [27].

It is worth noting that semantic domain relational is manifested through the use of passive verb 'served with' and 'serve with' showing the spatial relation between the main dish and side dishes and condiments. Around 60% of the TLs include this relational feature and the most common entities related to the main dish are rice and crackers. Once again, it can be seen as the effort to introduce Indonesian food culture, though the final position also indicates the least important element or supplementary feature.

## 4 Conclusion

This study focuses on five East Java traditional food names and their English translation in restaurant menus of four and five-star hotels in Surabaya. From the 103 pairs of translations, it is revealed that the TLs tend to be longer than the SL. While the SLs carry three semantic domains, four semantic domains are identified in the TLs in various frequency. However, there are significant semantic features under the semantic domain entity that are lost and found in the TLs. Rice and crackers show the highest percentage of appearance in the TLs. It indicates that the additional information in the TL introduces Indonesian food culture to the target readers. On the other hand, proper names indicating the geographical origins and name of the dish creator are often omitted and substituted with details on the food ingredients. In short, analyzing the meaning components of five East Java traditional food translations, it can be concluded that the restaurant menu translation emphasizes the appearance of the food by highlighting traditional ingredients but neglects the importance of the history of the food through the geographical origin and the name of the dish creators.

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