

# The article



"I'll have what he's having". That's what (1)  diners sometimes tell (2)  waiters when another customer is served (3)  meal that looks delicious. Wouldn't it be simpler if you could see every dish on (4)  menu before making up your mind? In (5)  Japan, that's exactly what diners can do. There, (6)  restaurant displays of real-looking fake food, called sanpuru, serve as (7)  three-dimensional menu.

At one time, restaurants in Japan used to display real food to advertise (8)  restaurant's specialities, and to allow customers to 'preview' their meal. (9)  displays also meant that (10)  foreigners unable to read (11)  Japanese menu could figure out (12)  best thing to order. In the 1930s (13)  first fake foods were made from (14)  wax. Eventually such fake foods replaced (15)  real foods.

Today sanpuru are made from vinyl, (16)  kind of plastic.

