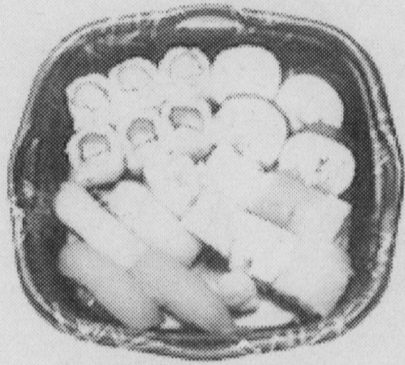
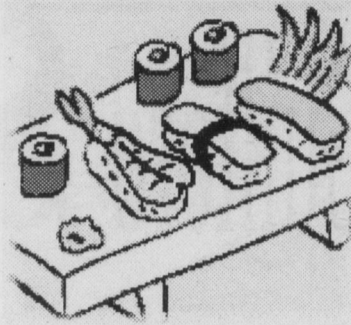
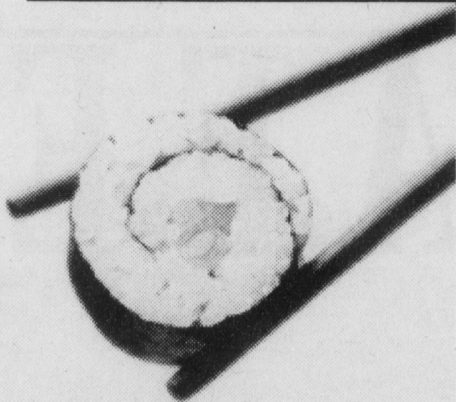


# Features

# SUSHI M



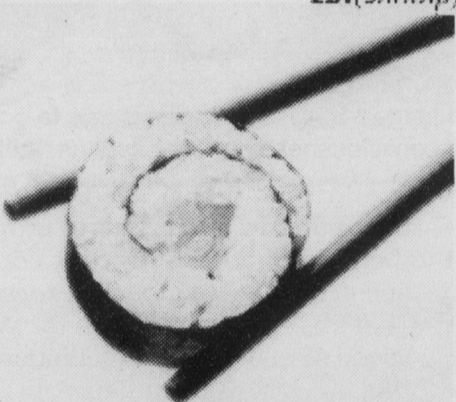
I noticed the restaurant had started to quiet down. I focused on the snarled lip behind the bar and started to put two and two together. Amongst whispers our waitress came to our table and gracefully plucked my friend's chopsticks from his ice cream, and without a

My eighteen-year-old body has eaten Whoppers from Burger King that have been thrown together with as much care and order as most of us rake leaves with. Here in the U.S. we grab our food and go, most times not even looking at the mouthfuls that we toss down our

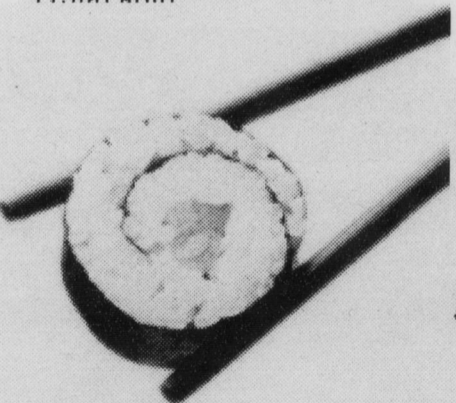
Ebi (Shrimp)

scampered away. A young couple at the table next to us clued us in on the fact that sticking your chopsticks in your food was considered inappropriate, a sign of disappointment with your meal. My chopsticks did not leave my hands as I finished my sushi and suffered silently, not knowing how to tell the sushi chefs that in fact my friend and I loved the meal that we just inhaled, that we couldn't be further from disappointment. I left the restaurant with a determination to learn a little more about sushi tradition before returning.

our throats. Food is hungry, it's as simple as that. In Japan, sushi is considered an art form, meant to bring out the natural beauty of the fish, rice, and seaweed. Each roll is made with the utmost attention given to its appearance, a practice which takes patience and skill. In some cases a chef may need to train for 10 years before being considered a true master sushi chef or *shokunin*. A chef may make his sushi to represent a dragon, or any other animal admired by the Japanese



Tekka Maki (Tuna Roll)



Awabi (Abalone)



Maguro (Tuna)

c u l t u r e .

## Some rules to remember are::

-Never feed someone else with your chopsticks. Feeding someone parallels passing cremated bones at a funeral; if you must pass, put the roll on a plate first and then pass.

-If you are offered someone else's food, use the opposite side of the chopsticks to pick it up.

-Once you have picked food up, you have devoted yourself to that portion and must eat it all in one motion. (Do not put down half-eaten rolls.)

-When you are not using your chopsticks, never point them towards the sushi bar; point them away.

-It is always considered rude to leave any kind of food, but it would behoove you to never ever leave rice; it is considered the ultimate insult to the quality of the food you have eaten.

-Smoking is an absolute no-no.

