

Sushi

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Sushi Recipes | How to Make Sushi

The term sushi actually refers to foods that use a type of rice seasoned with vinegar and are garnished with raw fish or vegetable. The sushi rolls (maki) that you may be imagining are just one of many types of sushi.

Home Page - The Sushi FAQ

Brittany Kennedy has lived on the Big Island of Hawaii for most of her life, which means she's spent most of her life eating sushi! Feel free to eat your sushi rolls or nigiri with your hands! This is, in fact, how many in Japan eat their sushi. When eating nigiri, it's also recommended to turn the ...

Sushi

Sushi (??, ??, ?, pronounced [s??i?] or [s??i]) is a Japanese dish of prepared vinegared rice (??, sushi-meshi), usually with some sugar and salt, accompanying a variety of ingredients (??, neta), such as seafood, vegetables, and occasionally tropical fruits. Styles of sushi and its presentation vary widely, but the one key ingredient is "sushi rice", also ...

Sushi - Wikipedia

Find sushi recipes, videos, and ideas from Food Network.

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Sushi Making Kit by iSottcom - Sushi Kit for Chef and Beginners - Sushi Maker Your Best Professional Quick Sushi Making Set - Japanese Sushi and Rolls at Home with Easy Sushi Press - Makimaker Grand

The Different Kinds of Sushi: Types, Names, and Photos ...

395 reviews of Sushi.Com "Drove to Spokane for a medical school interview and was pleasantly surprised by the presence of an amazing Japanese sushi restaurant! Upon arrival, we were presented with a large open space with a calming ambience --...

How to Make Sushi - wikiHow

Sushi Recipes. Sushi is Japanese food by tradition, but it is currently enjoyed by cultures around the world. In the last 20 years, Americans have taken a strong liking to the cuisine, and it can be found in both metropolitan and suburban neighborhoods with ease.

Sushi | Definition of Sushi by Merriam-Webster

How to Make Sushi. Sushi is a beloved Japanese dish that's eaten all over the world. If you'd like to try making this healthy food, you first need to collect the proper ingredients from your nearest grocery store or market. Once you've...

Understanding Japanese Cuisine: What Is Sushi?

The Sushi FAQ website is devoted to answering all your questions about sushi and sashimi, its history, and the related Japanese dining experience.

Amazon.com: sushi

Sushi definition is - cold rice dressed with vinegar, formed into any of various shapes, and garnished especially with bits of raw seafood or vegetables.

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