



S U S H I Y A S U D A

TRADITIONS FOR EATING SUSHI

There are no strict rules about how to eat *sushi*. However, there are a few customs that will enhance your experience. We invite you to experiment and have fun.

Shoyu, Wasabi and Gari

Shoyu, *wasabi* and *gari* are intended to be used in moderation. More than a touch of *shoyu* (soy sauce), for example, upsets the delicate balance of tastes. Also, avoid mixing the *wasabi* (mountain-grown Japanese horseradish) in the *shoyu*—allow the distinct flavors of the fish, rice and condiments to “meet each other” rather than blend. If you like, eat a piece of *gari* (the sharp, slightly sweet, pickled ginger) to refresh your palate for the next kind of fish. Use the ginger sparingly and do not put it on your *sushi* or *sashimi*, as it will wipe out the flavors of the rice and fish.

Sashimi

Traditionally, a *sushi* meal consists primarily of *sushi* (fish with rice). However, you may start with *sashimi* (fish without rice) to awaken your mouth to the pure flavors of the fish.

Begin your meal by cleaning your hands with the warm, moist *oshibori* (hand cloth). Pour a small amount of *shoyu* into your *shoyu* dish. If you like, take a little bit of *wasabi* between the tips of your chopsticks, and then pick up a single slice of fish. Dip only the edge of your *sashimi* into the *shoyu* and place the entire slice in your mouth to eat.

With *sashimi*, enjoy a bite of seaweed or *tsuma* (paper-thin ribbons of *daikon*—giant white radish). The *daikon* provides a refreshing, subtle peppery-note flavor.

Sushi

When you are ready for a more rounded-out and classic taste, move on to *sushi*. For cleaning your fingers while eating *sushi*, a *yubifuki* (a finger-cloth made of *sarashi*—fine Japanese bleached cotton) will be provided.

Delicately pick up each piece of *sushi* with a finger and thumb (chopsticks are fine if you prefer) and place the entire piece in your mouth to eat. This way, the flavors, textures and aromas will intersect at their best.

A delicate topping, such as a sheer coating of Yasuda's special *shoyu*, is usually applied by the *sushi* chef. Therefore it is best to eat the *sushi* "straight" without adding extra *shoyu*. *Maki*—fish and rice rolled in *nori* (a thin sheet of dried seaweed, handmade in Japan exclusively for Yasuda)—will sometimes arrive without *shoyu*. For these pieces, dip the edge of the roll into the *shoyu*, applying a small amount as an accent.

Since *wasabi* is applied to the rice, it is usually not necessary to add more. However, if you want extra, pick up some *wasabi* with your fingers or chopsticks, and add it to the top of the fish.

We welcome you to try these customs and to enjoy your *sushi* experience!

SUSHI YASUDA

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