

Published based on [5 Things That Should Never be Made Into Sushi](#)

5 Things That Should Never be Made Into Sushi

Foreword

Let me begin this by explaining: I'm not a sushi purist by any means. I'm not one of those people who turns their nose up at non-traditional or fusion-inspired sushi because it's "not truly Japanese" and insists on boring everyone at the table with long-winded diatribes about how traditional Japanese sushi is better than Americanized sushi. I think California Rolls are yummy and just as acceptable as a traditional tuna roll and I'm pretty open to variation with my sushi. Be that as it may, however, there are some things that should never be made into sushi, and here is my top list of things I've run into, while browsing the web for new recipes, that just made me raise my eyebrows and say "...really?!?"

5. BBQ Chicken Sushi

I'm willing to accept a lot of fusion in my sushi, but I have to draw the line somewhere. I love BBQ chicken. I love sushi. I just don't think I love them in combination. When I think of rice that I would pair with chicken, I want pungent, exciting, spicy flavors. I don't want the vinegary and sugary taste of seasoned sushi rice. Additionally, I think the chicken would just be too chewy and tough.

4. Spam Sushi

Called 'musubi' in Hawaii where it is apparently popular, this is nigiri made with pieces of spam instead of a lovely piece of raw tuna or salmon. This just doesn't seem like it would be very good. The sushi rice is sweet and sour. The spam is salty. It doesn't seem like it would make a lot of happy in my mouth. Oh, and did I mention...it's *spam*. wtf?

3. Hamburger Sushi

I think I would almost be able to run with this if it weren't for the little dressing of ketchup on the top. Placing red meat in a maki roll format isn't that strange of an idea in and of itself. The problem with putting hamburger meat into a rice roll and calling it sushi, however, is that it would much more appropriately be called kimbap. Kimbap is the Korean version of sushi which generally includes red meat like hamburger in its rolls instead of fish. I myself would avoid it citing the average uncooked red meat concerns. The rolls themselves taste fine, (it's just beef and rice, after all) and hamburger meat is generally ground to a tender enough consistency for a roll. I just feel it's incorrect to refer to a hamburger roll as 'sushi', when there's another, far more appropriate term for it from a different culture.

2. Horse Sashimi

Hmmm. According to the website I snatched this picture from, raw horse is a luxury item in some locales in Tokyo. Apparently the taste is similar to beef and is slightly milder in taste, with more fat marbling. Personally, I'm gonna say no to this one, cause I don't really want to imagine eating Seabiscuit, and I don't think it should qualify to be served in sushi restaurants anyway, since it's not fish. And it's raw red meat, again a no-no in my book.

1. Mac n' Cheese

OK I said I wasn't going to be a crazy sushi purist, but I've gotta go off on this one. What. the. hell? This is shameful. This is pathetic. Macaroni and cheese is not sushi. The presentation of this plate indicates that it's being assembled by a professional chef in a restaurant, which means that some enterprising chef has found himself a cute little sushi press, filled it with mac n' cheese, and is trying to pass it off as novelty sushi, surely for some unrealistically inflated price. Is that ground beef in the middle? Is this a sloppy joe in a mold? How can you refer to this as sushi? This is a travesty!

Ok I'm done. That's my take of the top 5 things I don't think should be made into 'sushi'. What do you think? What's the weirdest, grossest, or most offbeat 'sushi' you've ever eaten?

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to cook and blog about his efforts about [How to Make Sushi](#).

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