

Published based on [How to Eat Nigiri Sushi](#)

How to Eat Nigiri Sushi

If a slice of raw fish or prawns accompanied the sushi rice it would be called a Nigiri sushi. This is the highly adored sushi meal which is mostly offered in rectangular shapes gives a yummy taste to fish. Lots of different techniques have been used to make a Nigiri sushi, so even if you are ordering a same fish over and over again every time its taste would be diverse.

Some chefs prefer to use nori as a way to keep the fish on the bed of rice. Other chefs prefer a small amount of wasabi. As there are also many dissimilar ways to prepare sushi rice, the rice itself can modify the flavor of the fish.

The taste of Nigiri sushi depends on the way you adopted to eat it and there are many ways to eat it. While eating Nigiri sushi keep that in mind that you have to eat Nigiri so that your tongue would first taste the fish.

If you eat your nigiri sushi rice down, you will lose the hard flavor of the fish. As a sushi chef prides themselves on the selection of fish for nigiri, making certain you eat it correctly is rigid.

Lots of people adore to eat their Nigiri sushi with soya sauce. But it is not an easy task to have both Nigiri sushi and soya sauce or wasabi together. Contrary to other sushi meal like Maki sushi, the way of using soya sauce in Nigiri sushi might be a big crisis because if soya sauce applied directly over the rice you cannot eat them properly. That is why only fish can be eaten with Soya sauce leaving the rice bed intact so that you can eat it easily.

As sushi making is a talent, the way of eating sushi is also a skill. You can either use your fingers or chopsticks to eat the Nigiri sushi. Be alert whenever you eat a sushi meal, try not to waste anything.

Sushi is meant to be completely eaten, and it is considered an insult to the sushi chef if you leave sushi you have put on your plate uneaten. However, it is not taboo if you never select the sushi to eat from the primary serving dish. As sushi on the major serving dish is unclaimed, it is not considered to be insult to not eat it.

Nigiri sushi should be consumed in one bite. However, if you have a particularly large piece of nigiri sushi, it is acceptable to eat it in two bites. No single piece of sushi, with the exception of temaki, should be eaten in more than two bites.

Ingrid A. Preube

Obtain additional info on [sushi restaurant](#) and [nigiri sushi](#).

You can also find this article published on [How to Eat Nigiri Sushi](#), and on the tag pages [cooking](#), [finger food](#), [food](#), [recipes](#), [sushi](#).