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Important Differences Between Modern And Traditional Sushi

Sushi is a very famous Japanese food that grew popularity in the United States just like it grew popular all over the world. Sushi has taken on some western flavors and techniques and this evolved sushi has traveled back to Japan to become trendy American Sushi.

There are some differences between the traditional sushi and the evolved American sushi. The first being that most of Japanese sushi had some sort of fish included, either raw or treated with pickles. American sushi has taken on a decidedly western technique when it comes to sushi creation, adding area-specific ingredients and changing the shape, size and presentation format laid out by Japanese inventors.

In the old times, the rice were fermented along with fish, or treated fish with pickle. Only the fish was eaten and the rice was discarded as it had a strong flavor to it due to fermentation. This sushi is served only near Lake Biwa these days.

Japanese people invented modern sushi as finger food, so they could eat it without the use of chopsticks. People would bring sushi at theater and at festivals to eat it with hands, thus the era of modern sushi came into existence.

As Japanese evolved sushi as food not to be eaten with chopsticks, many Japanese still like to eat their sushi using chopsticks. Though Temaki is an exception. A Temaki is a nori roll shaped like an ice cream cone, and filled with variations.

Modern Japanese sushi is of many kinds including sashimi, nigiri, sukeroku, inari, maki and oshi. All these types of sushi are easily available in American sushi restaurants. Sukeroku is a common American sushi made up of vegetables, that is cheap to buy and is easily available in many grocery stores.

Sukeroku is also a common type of sushi found in American grocery stores. It is a cheap sushi as it is vegetarian and has been Americanized.

A sushi chef has to spend years of training in order to open up his restaurant in Japan, and only to serve high quality matsu sushi. In order to experience the taste of an original matsu sushi, one should visit an authentic Japanese sushi restaurant, as it will not be available in an American sushi restaurant.

Ingrid Preube

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