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Mikado Sushi: Sushi Food At Its Best

In western societies Mikado Sushi is a very popular group of restaurants which offers first-class Japanese meal. Mikado, being the Japanese imperial name, always establishes its prestige very high. The restaurant is at its boom because of its name and the growing understanding about sushi in North America.

When you go to Mikado sushi, which characteristically has at least one restaurant in most major cities in the United States and Canada, there are a few things that you should guess.

First, sushi is not necessarily raw fish. While most people assume sushi always includes raw fish, there is a decent variety of vegetarian sushi dishes available. As many western cultures look down on the inclusion of raw fish in diets, Mikado sushi works to ensure that there are dishes that everyone can enjoy.

At Mikado Sushi you will be given the choice of eating with chopsticks. There are dissimilar ways adopted while having meal in Japanese and western cultures. Lots of rituals are well established if you are having your food in Japanese environment. However, Japanese do not hesitate to use their fingers while eating and usually they remain at ease with the way they eat their meal.

Putting your chopsticks at the table or placing them next to your palate may be considered as bad table manners but using the fingers while eating is up to standard. Lots of Americans find it strange while eating sushi because the usage of the fingers and the possibility of getting them dirty, the bizarre utensils used by Japanese and odd sounds produce by them while eating; such as, Japanese usually use a chopstick with a little scoop to eat Ramen which can produce irritating sounds.

However, sushi tastes yummy when you do not worry for getting your fingers unclean or involve yourself in formalities in the end you can use napkins for any mess you created while eating.

If you do not feel like using chopsticks simply use your fingers which may add more excitement. Sushi is very soft that is why you cannot use fork or other table utensils to have it otherwise it would fall into pieces.

Finally, when you go to Mikado sushi, you should take care not to order more than you will eat. Wasting sushi is considered taboo to the Japanese. Unlike dishes, such as Ramen, where a little waste is expected, soy sauce and sushi should not be wasted.

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