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# **Work Of Art- Sushi Presentation In Sushi Plates**

Using sushi plate to server sushi is an ideal way of presenting sushi to your guests. The items will be more appealing to whom it is presented. If you love to prepare sushi items, it will be nice if you can present it in sushi plates. So buy a set of sushi plates your own and server the sushi in it to your friends and family.

The attraction towards sushi food depends on the show of sushi food, just like the flavor of sushi food. So the chef of sushi food is very eager in presenting their food in most appealing manner. This tells you how important it is to select an interesting sushi plate set for presenting sushi foods.

As you know the presentation of sushi is very important, it is very much important to buy some additional utensils while purchasing sushi plates. Chopsticks are used to eat sushi food. In normal case, you can keep the chopsticks in the plate. But to make the exhibit more appealing, you can buy some chopstick holders. Soy sauce and wasabi is also dish up with sushi food. We eat sushi after dipping it on these additional items. To keep these items, you can buy some small and appealing bowls. While purchasing these items, make sure you acquire items which are complimentary with the sushi plates.

It is important that you take care of some points while eating the sushi. An surplus use of soy sauce or wasabi will destroy the original flavor of sushi. Pouring these items more in to your sushi food is considered as insulting the sushi chef. Hence you should take very small amount of soy sauce in to your plate and do not wasting it. Too much use of soy sauce and wasabi or wastage of these items is considered as rude behavior in sushi custom.

Along with the sushi plate, you should also buy a good quality tea set. It is traditional to serve green tea with sushi. Hence the use of an delightful and matching tea set will give a nice look to the entire exhibit. At some places in Japan, a rice wine called sake is served instead of green tea.

To make your sushi dinner more pleasing and appealing, along with the sushi plate, the proper selection of sushi cups also have an important role.

You have the freedom to use your fingers to eat sushi, which is not considered as a bad manner. If you are in between your busy schedule or you want to have your sushi alone at your choice, there is no harm in using your fingers rather than using chopsticks.

You can take sushi foods when you are on a trip just like you are in a restaurant. Some take out restaurants provide suitable dipping cups for the soy sauce.

Ingrid B. Preube

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