

## Enjoying *nigirizushi*



### Eating by hand is advised

We recommend that you eat sushi by hand. For those who eat with the fingers, the delicate flavor. For those eating with chopsticks, the rice will be packed slightly hard so that it can be easily picked up with chopsticks. Once sushi is served, eat it before the topping dries out.



### Wipe your fingers with an *otefuki* (a small wet wipe)

First, wipe and moisten your fingers with an *otefuki* to keep the rice from sticking to them.



### Lay the sushi down and hold it

Put your thumb on the topping and flip the sushi over toward you using your index and middle fingers, then pick it up sideways.



### Dip the topping into the soy sauce

With the fish side facing down, dip the end of the topping into the soy sauce. Be careful not to soak up too much sauce.

sushi chef will pack the rice loosely so that it falls apart in the mouth, bringing out its delicate flavor. Once sushi is served, eat it before the topping dries out.



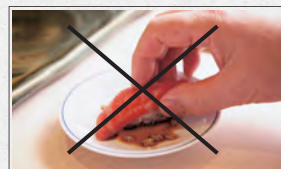
### Eat in one bite

With the topping facing up, put the sushi into your mouth. Eat it in one bite so that it doesn't fall apart.



### Refresh your palate with *gari* (pickled ginger)

*Gari* removes the aftertaste of your last bite, allowing you to fully appreciate the flavor of the next piece.



### Don't dip the rice into the soy sauce

Rice soaks up too much soy sauce, which destroys the flavor of the topping. It's also considered bad form to leave rice grains in the soy sauce dish.