

Enjoying other types of sushi



There are lots of other kinds of sushi too.

Just as there are many sushi toppings, there are also lots of sushi types. These include *makizushi* (sushi rolls), for which many non-fish toppings are used; and omelet sushi, different from regular *nigirizushi*.



Gunkan-maki

This is a mound of rice wrapped in a strip of *nori* (seaweed) topped with soft ingredients. Typical types include sea urchin and salmon roe, both of which are Hokkaido specialties.



Makizushi

This is made by placing the ingredients in rice and rolling them up with *nori* (seaweed). A variety of ingredients are used, ranging from fish to pickles.



Omelet sushi

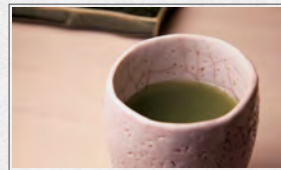
Every sushi restaurant is particular about the taste of its omelet sushi. Its sweet taste means that many people eat it at the end of their meal like a dessert.

gunkan-maki, named for its resemblance to a battleship (*gunkan* in Japanese); for which each sushi restaurant boasts its own taste. Give them a go – they taste



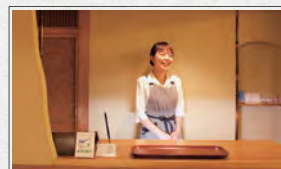
How to put soy sauce on *gunkan-maki*

To put soy sauce on a piece of *gunkan-maki*, dip a piece of *gari* (pickled ginger) in the sauce and brush it over the topping.



Enjoy green tea to refresh your palate

Green tea is served free of charge at sushi restaurants. This refreshes your palate as it neutralizes the aftertaste of sushi and removes any fats remaining in the mouth.



Paying the bill

Settle the bill after you finish eating. Pay at the cashier and thank the sushi chef with a smile before leaving the restaurant.