

Introduction to Sushi No. 3 Ordering sushi



Before ordering

In a sushi restaurant, there are three ways of ordering: *okimari*, *okonomi* and *omakase*. First of all, choose which of these three ordering systems you want to use, and directly convey your choice to the sushi chef. You'll feel more at ease if you let him know your budget in advance.



Okimari
(photo for illustration purposes only)

Ordering *okonomi*

With *okonomi* ordering, you order the sushi you like. There are lots of in-season toppings, so ask the sushi chef what he recommends.

Ordering *okimari*

Okimari refers to a course menu, with the kinds of toppings and number of sushi pieces depending on the price. Since it contains many regular toppings, this is a good option for those who are new to sushi. After enjoying *okimari* sushi, you can make additional requests for your favorite toppings as an *okonomi* order.

Ordering *omakase*

With *omakase* ordering, you leave it up to the sushi chef to select toppings for you. He will include the ones he recommends on that particular day and ones that the restaurant is known for.

A word of advice

Tuna is the king of sushi – give it a try!

Tuna is classified into the types of *akami* (lean tuna), *chutoro* (medium fatty tuna) and *otoro* (fatty tuna) depending on the part of the fish it comes from. No other fish provides different tastes from different parts of the body, which is why tuna is known as the king of sushi.



A word of advice

A sushi connoisseur would order an a la carte dish or some culinary delicacies before ordering sushi.

Sushi restaurants also have a la carte options such as *sashimi* (sliced raw fish) and simmered dishes, as well as culinary delicacies involving rare ingredients. Savor these dishes before ordering sushi – they go well with sake!

