

Do you think sushi means raw fish? : think again... / Tesco.

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*Do you
think
Sushi
means
raw
fish?*

Think again...

Sushi actually means 'WITH RICE' – and although this delicacy is a feast from the east, Sushi isn't quite the mystery it used to be. In fact, we think once you try Tesco Sushi you'll be smitten.

NUTRITIONALLY PERFECTLY BALANCED, with traditionally prepared fillings, and authentically hand-rolled rice, Sushi is one of the HEALTHIEST FOODS around.

Using only the BEST AND FRESHEST INGREDIENTS, Tesco Sushi remains faithful to the elegance and simplicity of this exquisite Japanese cuisine:

And now Sushi beginners can choose from our NEW SUSHI RANGE, made with delicious ingredients such as prawn, egg and smoked salmon.

Feeling a little more adventurous? Try our NEW ADVENTUROUS SUSHI RANGE, with authentic delicacies like Arctic Surf Clam or Smoked Eel for a sensational Sushi experience.

So what are you waiting for? Make your way over to the sandwich fixture and enjoy a true feast from the east.

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Want to know more?

There are two main types of Sushi:

NIGIRI a healthy portion of lightly vinegared rice, topped with fish, egg or vegetables.

MAKI means roll. There are three types of roll within the Tesco range.

GUNKANMAKI Parcels of seaweed and rice topped with delicious fillings.

HOSOMAKI Tasty fillings with rice, tightly wrapped into small rolls of seaweed.

FUTOMAKI large rolls of seasoned rice with layers of fillings and rolled in oriental coatings.

Enjoy Sushi as a lunchtime meal, a snack when you fancy something a bit different, and even a main course (it's surprisingly filling). You'll find there are almost as many ways to enjoy Tesco Sushi as there are different types.

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How to eat Sushi:

The BEST WAY to enjoy Sushi is to pour a small amount of Soy sauce in a shallow bowl, then using chopsticks or your fingers, dip the fish or other sushi topping into it.

A small amount of **WASABI** (fiery Japanese green horseradish) can be mixed into the soy sauce to give more flavour.

To refresh the palate between each course or in between fish and vegetarian pieces of Sushi use a small amount of pickled ginger.