

Culture Shock: Sushi by Ryo Ishigaki

What do you think of when you hear the words “Japanese food”? Although there are many kinds of Japanese food, such as tempura, sukiyaki, and ramen, sushi will be the first thing that comes to most of your minds. After about three months since I came to the U.S., I missed sushi a lot, so I tried sushi sold in a grocery store. As a Japanese, I should have had a lot of delicious sushi in Japan, but that sushi sold in the grocery store was the best in my life.

California roll was much more delicious than I had expected. It is regarded as blasphemy against sushi in Japan, and many Japanese sushi chefs criticize it. Therefore, my expectation was low before I ate it. However, the taste went above and beyond my hopes. It was like the least popular horse finished first in horse racing. The California roll consisted of rice, shrimp, avocado, and mayo, and they were in harmony. It was so good that I became suspicious about those Japanese sushi chefs, who were so critical of the California roll.

The shrimp sushi was also much better than the Japanese one. I did not often eat shrimp in Japan because I did not like the foul smell. However, the shrimp did not have a bad smell at all, and I could enjoy eating it. This experience totally changed



“Smith’s sushi”

my impression of shrimp, and now, whenever I see a shrimp dish, I cannot help but order it.

I was impressed at how good American sushi was, but at the same time, I wondered how long it would take for sushi to become American food. In 100 years, sushi may no longer be a Japanese food but an American food.