

Sushi Types: Nigiri, Makizushi, Oshizushi & Chirashizushi

Makizushi (巻寿司) (shushi roll or rolled shushi) is a cylindrical piece, formed with the help of a bamboo mat (called a makisu 巻簾). Makizushi is generally wrapped in nori (seaweed), but can occasionally be found wrapped in a thin omelet, soy paper, cucumber, or other material. Makizushi is usually cut into six or eight pieces.



Makizushi in preparation



Makizushi cut pieces

[Note: In spelling and speaking **sushi**, its first letter *s* is replaced with *z* when a prefix is attached, as in makizushi, due to consonant mutation called rendaku in Japanese.]

Oshizushi (押し寿司) (pressed sushi) is a pressed sushi from the **Kansai Region and specialty of Osaka**. To make it, a block-shaped, wooden mold (called an oshibako) is used. The chef lines the bottom of the oshibako with the toppings, covers them with sushi rice, and then presses the lid of the mold down to create a compact sushi block. The block is removed from the mold and then cut into bite-sized pieces.



Oshizushi



Oshizushi



oshibako

Chirashizushi (ちらし寿司) (scattered sushi) is a bowl of sushi rice topped with a variety of sashimi and garnishes. **Edomae chirashizushi** (Edo-style =Tokyo style) is uses fresh seafood that is arranged artfully on top of the sushi rice in a bowl. There is no set formula for the ingredients in chirashizushi. Chirashizushi often varies regionally. Also, it is eaten annually on the Doll Festival, celebrated in March in Japan.



Chirashizushi



Chirashizushi