



Welcome to our sushi restaurant where we offer high-quality sushi which is made of best ingredients by highly qualified professionals.



Taste of Japan



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Authentic japanese sushi.



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Nigri

Maki

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Sashimi (刺身, English: /səˈʃiːmi/ sə-SHEE-mee, Japanese: [saɕimि⁺]) is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces and often eaten with soy sauce.

The word sashimi means "pierced body", i.e. "刺身" = sashimi, where 刺し = sashi (pierced, stuck) and 身 = mi (body, meat). This word dates from the Muromachi period and was possibly coined when the word "切る" = kiru (cut), the culinary step, was considered too inauspicious to be used by anyone other than samurai. This word may derive from the culinary practice of sticking the fish's tail and fin to the slices for the purpose of identifying the fish being eaten.

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Which brings us to nigiri. Nigiri sushi is that familiar style of sushi made up of an oval-shaped mound of rice with a slice of (usually) raw fish on top. The word *nigiri* comes from the Japanese *nigirizushi*, which translates as "hand-pressed sushi."

Thus *nigiri* is a type of sushi where the rice is molded by hand and the fish or other topping pressed by hand atop the rice. And it's the stickiness of the rice, combined with the moisture from the topping, that helps to adhere the strip of raw fish to the mound of rice underneath.

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Maki is a form of sushi in which sushi rice - rice made with sushiu (sushi vinegar) - and raw fish or vegetables are rolled up in a sheet of roasted seaweed. It is one of the best known forms of sushi.

Maki is also the umbrella name for all sushi rolls. There are four different styles of maki. Thin rolls of hosomaki contain a single filling, such as tuna or daikon, while futomaki has two or three fillings: fish and vegetables, for example. Both styles are also simply referred to as maki. There are also uramaki (inside out maki) and temaki (sushi cones).

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The Japanese dish uramaki is maki turned inside out, a sushi roll consisting of sushi rice, two or three types of stuffing and a sheet of seaweed, rolled so that the seaweed is on the inside and the rice on the outside.

Uramaki is an American invention, conceived in the late 1960s when nori (seaweed) was still an unknown and exotic ingredient. To avoid scaring customers, the nori was hidden on the inside of the roll. The California roll, filled with crab, avocado and cucumber, is a well-known example of uramaki. The Japanese are not really impressed with this American variant and prefer ordinary maki rolls.

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Temaki sushi, also known as hand rolled sushi, is a popular casual Japanese food. The conelike form of temaki incorporates rice, specially prepared seaweed called nori, and a variety of fillings known as neta. While Temaki is rare at formal restaurants, it is popular at casual ones and at home, especially for roll your own sushi parties. Making temaki is easy and fun, and it is often used to introduce Westerners to the taste and experience of sushi.

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Chirashi, or chirashizushi (ちらし寿司), is a classic style of sushi. It's a bed of sushi rice and ingredients “scattered” over the top in a decorative manner. Tamago, shiitake, kanpyo, and oboro are common ingredients. Raw fish is also a popular topping.

Chirashi is often packed into a shallow rectangular or circular lacquerware box.

There are two principal types of chirashi. They both have a bed of seasoned (sushi) rice. But the toppings are different.

Who we are



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Taste of Japan is established in 2022 by couple of sushi enthusiasts who wanted to bring high-quality and authentic experiences for people living in their home city in Helsinki. We have three experienced cooks who have been working in various sushi restaurants around the world. Come and taste yourself the delicious sushi we make.

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About

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Location:

Mainroad 123, 39085 Helsinki, Finland

Near the Church and parking lots available.

Open:

Mon-Fri 10am-8:30pm

Sat-Sun 11am-9pm.

Contact us:

Phone number: 123-12345678

Call when we are open

