

are more attractions and restaurants popping up along the city's MARTA train lines. A single ride costs \$2.50, far less than a cab or rental car. A new streetcar will soon be running in a 2.7-mile east-west loop from the hotel-heavy downtown. It'll take visitors past a gaggle of quirky pop-up shops to the burgeoning bar scene along Edgewood Avenue and near the Martin Luther King Jr. National Historic Site. Visitors can also hit the Atlanta BeltLine Eastside Trail, a car-free stretch where residents run, ride, scoot and stroll, sometimes stopping for a drink at a restaurant along the way or dropping by Piedmont Park, the city's busy central greenspace. More Beltline trails are in the works, which will only make it easier to navigate between neighborhoods with just a pair of comfortable shoes. 'Walking Dead' in Georgia: Film tourism comes to life Loading weather data ...

2.4. Secrets from a Japanese master: How to make sushi

CNN's On the Road series brings you a greater insight into the customs and culture of countries across the world. Until mid-December CNN International explores the places, people and passions unique to Japan. Read CNN's special reports policy. (CNN) -- Nigiri zushi, the most famous representation of sushi, appears to be just a bundle of rice topped with a piece of raw fish. You don't even have to cook it. Sounds like the easiest dish ever to make? Not exactly. "We spent the first 25 minutes just talking about which fish we should buy and can be made into sushi from the market," says Evelyn Teploff-Mugii, one of three American women who founded the Kanazawa-based company, The Art of Travel. Teploff-Mugii is recalling a conversation she had with Kanazawa sushi chef Masaki Teranishi. Teploff-Mugii's company focuses on offering private tours around Japan that include shopping at a fish market and learning how to make sushi in a private kitchen. "Every part of sushi-making is very deep in context and an art for sushi chefs," she says. Making sushi is no easy chore. Donning a full Shinto sushi outfit when at work, chef Teranishi has been a sushi chef for 30 years. He's the head chef of a family-run, 70-year-old sushi business. He's also the region's only certified chef of houchoushi, an ancient fish-cutting style and ceremony that highlights the knife skills of a chef. MORE: CNN Go in Japan: Wagyu, ramen, sake How to pick the right fish "Determining which fish to buy is totally seasonal and regional," says Teranishi. He isn't just talking about the four seasons, but the many mini-seasons in between. To complicate things further, names of the same fish change depending on seasons, since fish flavors can change accordingly. "For example, snapper is called 'tai' in winter but 'sakura dai' in spring and summer," says Teranishi. "Tai is more fatty and oily than sakura dai as fish tend to store more fats in winter." Yellowtail is usually called "buri," but it's "buri-okoshi" during rough weather in December. "We believe that during a storm, buri is awakened and swims to the surface," he explains. "Buri-okoshi is more alive." As a region, Kanazawa is known for squid, flounder and yellowtail. To pick a good fish, lift the gill using a finger. Pink and red indicate fresh catches. "You want to make sure the fish has firm flesh," says Teranishi. "Mushy texture suggests the meat is already breaking down." If you aren't allowed to touch a fish, look for a fish with a swollen belly and clear eyes, and avoid fish with liquid oozing out. Gutting and cutting Fish should be gutted and washed as soon as it's brought back to the kitchen and is best consumed the same day. The most common ways to cut a fish are san-mai-oroshi (three-piece cut) and go-mai-oroshi (five-piece cut). Both methods include slicing the middle section with the bone out, and separating it from the two side flaps. Go-mai-oroshi cuts the two fillets further into four thinner slices. Twisser tools are used to remove small bones on fillets before they're cut into small pieces for sushi. "Fish meat is very delicate," says Teranishi. "Every time you touch a fish, you're damaging it." Less adventurous cooks may consider already-cut fillets