

at the market.**MORE: Ultimate Japan Wagyu beef guide**Making the riceSushi rice's glamor is often stolen by the fish above it, yet the rice is "so, so important," says Teranishi. Generally, the harder and older the rice, the better for sushi making. "Mountain fields produce the best sushi rice," says Teranishi. "But to produce the best texture, we often mix the harder mountain rice with softer rice. "Sasanishiki rice from Sendai is a famous one we use in the mix." Once the rice is cooked, quickly cool it off using a fan while slowly mixing the seasoning -- vinegar, salt, sugar and Japanese rice wine -- into the rice. The rice should be gently slapped into shape using two fingers and a cupped palm. "Don't squeeze," says Teranishi. "The gathering of the rice should be done by slapping using strength from one's wrist, so the rice sticks together without pushing out the air between the rice." Making maki-rollsHomemade nigiri zushi isn't impossible to make, but mastering the skills takes time. Teranishi suggests making maki-rolls for more predictable results. "I'm a firm believer that everyone can make good maki-rolls at home," says Teranishi. "They're an important part of sushi and are fun to make with endless combinations." For maki-roll, instead of cupping rice into a bundle and slicing fish into small pieces, the rice is gently spread on a piece of dried sea kelp. Ingredients are cut into sticks and placed in the center. Then, everything is rolled into a tube-shape using a rolling mat. As for ingredients, it's usually a combination of fish and vegetables, but there are no strict rules for what can go in the roll. "Teranishi once prepared a roll with mayonnaise for a Swedish family with small kids so they'd enjoy it more," says Teploff-Mugii. "As he said, just go ahead and stuff it."**MORE: Adventures in ramen: Japan's ever-changing soup scene**Kanazawa Sushi Supreme Tour is conducted by The Art of Travel. Kanazawa Tamazushi Souhonten (Flagship), 2-21-19, Katamachi, Kanazawa, Ishikawa; +81 76-221-2644 Kanazawa Tamazushi, Kanazawa New Grand Hotel B1F, 4-1, Minami-cho, Kanazawa, Ishikawa; +81 76-233-0911 Kanazawa Tamazushi, Korinbo Daiwa, 1-1-1, Korinbo, Kanazawa, Ishikawa; +81 76-220-1346 Kanazawa Tamazushi Keibajyonaiten, A 549-1, Hattamachi, Kanazawa, Ishikawa; +81 76-258-5568 CNN's On the Road series often carries sponsorship originating from the countries we profile. However CNN retains full editorial control over all of its reports. Read the policy Loading weather data ...

2.5. 12 of the best places to spend Christmas

(CNN) -- Any old city can string up a few lights downtown and call it a holiday celebration. From Mexico to Malta, northern lights to sunny skies, these places are doing Christmas better than the rest this year. Bath, England There are few cities in the world where you can celebrate the birth of Jesus and the birth of Jane Austen with the same amount of fanfare, but Bath happens to be one of them. The Theatre Royal, which Austen mentions in "Northanger Abbey" and "Persuasion," is home to a musical celebration accompanied by mince pies and mulled wine in honor of the literary doyenne. There's also a varied program of holiday drama, musicals, opera and concerts, including Cinderella and Rumpelstiltskin. A seasonal favorite, the 18-day Bath Christmas Market has over 170 wooden chalets selling distinctively British handmade crafts in a quaint Georgian setting. Straddled between the imposing Bath Abbey and the venerable Roman Baths, the market offers a festive way to discover the character of Bath, which is the only entire city in the UK to have been designated as a UNESCO World Heritage Site. Bath on Ice is a great excuse to bundle up and lace up your skates, while the Thermae Bath Spa is the perfect reason to strip down and savor the steam emanating from the thermal mineral-rich waters of an open-air rooftop pool with spectacular views over the city. New York Rockefeller Center lies at the core of the New York Christmas. Its