



everybody loves sushi!

*Probably the only phrasebook you'll ever need...

*When ordering Sushi at a Sushi Restaurant
whilst in Japan in Japanese ;-)

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First Things First: Finding Your Restaurant

Oishii sushi-ya wa doko desuka?

Can you recommend a yummy sushi restaurant?

Getting Your Table

(Futari) suwaremasuka?

Can you seat (2 people)?

Hitori

1 person

San-nin

3 people

Yon-nin

4 people

Go-nin

5 people

Dorekurai machimasuka?

How long is the wait?

Once You're Seated (Continued over page)

Sumimasen!

Excuse me!

*** o kudasai.

I would like *** please.

*** wa tabemasen.

I don't eat ***

Wasabi nuki de onegaishimasu.

Without wasabi please.

Wasabi takusan onegaishimasu.

Plenty of wasabi please.

Tabako o suttee ii desuka?

Can I smoke?

*** please refer to glossary page ...

All Finished

Gochisosamadeshita	Thanks for the meal!
Okanjo onegaishimasu	Can I have the bill

The Menu (Glossary)

Agari	Green Tea
Aji	Mackerel
Akagai	Ark shell
Ama-ebi	Sweet Prawn
Anago	Eel
Aoyagi	Round clam
Awabi	Abalone (Paua)
Bento	Lunch box
Biru	Beer
Californiamaki	California roll
Chirashizuki	Sashimi & Vegetables on rice
Chutoro	Tuna belly
Daikon	Chinese/White radish
Denbu	Processed prawn & fish
Ebi	Prawn
Gari	Pickled ginger
Gohan	Rice
Gukanmaki	Nigirizushi wrapped with nori

Hamachi	Yellowtail
Hashi	Chopsticks
Hirame	Flounder/Halibut
Hotategai	Scallop
Ika	Squid
Ikura	Salmon Roe
Inarizushi	Rice in fried tofu bags
Iwashi	Sardine
Kaibashira	Mussel
Kaitenzushi	Sushi train
Kajiki	Marlin
Kani	Crab
Kappamaki	Cucumber roll
Katsuo	Bonito
Kazunoki	Herring roe
Kohada	Spotted sardine
Maguro	Tuna
Makizushi	Sushi roll
Migurai	Horse clam
Misoshiru	Miso soup
Nama	Raw
Natto	Fermented soy beans
Negi	Spring onions
Nigirizushi	Sashimi placed on top of rice
Nihoncha	Green tea
Nori	Seaweed (for wrapping sushi)

Ocha	Tea
Otoro	Fatty tuna belly
Otsukuri	Sashimi platter
Saba	Mackerel
Sakana	Fish
Sake	Rice wine
Shake	Salmon
Sashimi	Raw fish/meat
Shirauo	Whitebait
Shoyu	Soy sauce
Sushiya	Sushi bar
Suzuki	Sea bass
Tai	Red snapper
Tako	Octopus
Tamago	Egg
Tara	Cod
Tarako	Cod roe
Tekkamaki	Tuna roll
Tobiko	Flying fish roe
Torigai	Cockle
Ume	Japanese plum
Umeboshi	Salted plum
Unagi	Freshwater eel
Wasabi	Horseradish

For more things sushi - www.everybodyloves sushi.co.nz

everybodylovessushi.co.nz is dedicated to all things sushi. We want to spread the word on the wonderful healthy ingredients that get ignored in the quest to satisfy our western taste buds - there is so much more than smoked salmon, teriyaki chicken and avocado roll!

The everybodylovessushi team live happily in New Zealand, land of the freshest ingredients - you can contact us by visiting...

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