

SUSHI CULTURE

#SUSHIBAR

TERMS



AGARI

Agari: 'Rise up', refers to green tea. Ocha (お茶) in usual Japanese



GARI

Sweet, pickled and sliced ginger, or sushi ginger. Shōga (生姜) in standard Japanese



GYOKU

"Jewel". Sweet, cube-shaped omelette, Tamagoyaki) in standard Japanese



NETA

Neta: Toppings on nigiri or fillings in makimono. A reversal of the standard Japanese tane (種)



OAIISO

Bill or check. Oaiso may be used in not only sushi bars but also izakaya.



OMAKASE

Term meaning "I'll leave it to you"; the format of a meal where a chef chooses the meal for you



SABI

Japanese horseradish. Contracted form of wasabi (山葵).

