

all the cuts are a 10 out of 10!

## Sashimi



JUNE 1014 Katie pulled out her chopsticks and prepared to explain the next sushi lesson, but Stephanie cut her off: "Oh, could you please teach me how to use chopsticks?" Katie smiled. "It takes some practice, but here among these puzzle pieces are some illustrations of how not to use chopsticks – along with some dishes of wasabi – because you can never have too much wasabi! "Now... next up, we have sashimi. Technically, it's not really sushi, since there's no rice in it. But outside of Japan, many people use the terms sushi and sashimi interchangeably, so we will be lumping it into our sushi lesson as well. Typically eaten with soy sauce 8 and wasabi, sashimi is fresh uncooked fish that has been sliced into many small pieces." "Hm," Stephanie said. "Sounds like © 2024 CC BY-NC-SA Intl. 4.0 The quality of this fish is excellent – Stephanie Yang (Boston, MA)