

The traditional sushi culture is also being transformed through assimilation with local ethnic cuisines, as evidenced by the use of chili paste as a substitute for *wasabi* (Japanese horseradish) and salsa dip, made from South American chilies, rather than soy sauce. In Mexico, I discovered a popular mobile sushi bar called Sushi Mobile. Considering this transformation, it's particularly interesting to note that *nigirizushi* (hand-formed sushi) originated in food stalls in Tokyo, long ago when the city was known as Edo.

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A Muslim sales clerk in Malaysia tackles a foreign culture.



Genki Sushi in Singapore, the chain's launching point into other Southeast Asian countries.

Mr. Tetsuya Wakuda is the owner-chef of Sydney's tremendously successful Tetsuya's.

city and even in Sydney. As a result, Mr. Shindo's sales have dropped by 40%.

Sushi rolls are placed in to-go bags with their cut sides up.

Sakae in Singapore is another busy sushi bar.

Mr. Shindo and his Japanese employee at Sushijin

us together again a quarter of a century later and halfway around the world in Melbourne.

Mr. Tetsuya Wakuda, owner-chef of Tetsuya's, and Mr. Toshihiro Shindo, owner of Sushijin in Melbourne, are known as men who have changed the food culture of Australia. Mr. Wakuda has impressed gourmets from around the world with his lavish use of raw fish in French and Japanese fusion dishes. Mr. Shindo became known for his development of sushi that can be eaten on the go. Mr. Shindo's sushi consists of small rolls filled with the same ingredients as ordinary sushi rolls but of a diameter and length that makes them easier to handle, even while walking.

Does the rest of the world follow Japanese sushi culture by serving sushi with soy sauce, *wasabi* (Japanese horseradish), and pickled ginger? Is sushi served on the traditional small wooden block or tray? Is it eaten with chopsticks?

To be continued in the next issue of **Food Culture.**