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barrel
Kitchen knives
Makisu Bamboo rolling mat
Ryori-bashi or saibashi
Cooking chopsticks
Shamoyi
Wooden rice paddle
Makiyakinabe
Rectangular omelette pan
Oshizushihako
A mold used to make oshizushi
Chu-Toro nigiri (中トロ寿司, Medium fatty tuna)
Salmon roll (巻き鮓)
Kakinoha (葉の椿寿司, persimmon leaf)
sushi
Chakin-zushi (茶巾寿司), wrapped in thin omelette
Sushi plate (盛り合わせ)
Ikura gunkan-maki (イクラ軍艦巻)
Sasa (笹寿司, Archoo leaf)
sushi
Unagi (鰻寿司, teriyaki-roasted freshwater eel)
sushi
Nigirizushi for sale at a supermarket in Tokyo
Assorted sushi (盛り合わせ)
Assorted Western sushi (盛り合わせ)
Western California roll and tuna roll
uramaki (カリフォルニア巻き)
Western spicy tuna hand roll (スパイシーハンドロール)
Western spicy shrimp roll (スパイシー海老ロール)
Gari (ginger)
Wasabi
Tamago sushi
Otoro sushi (鰻大トロ寿司)
Food portal|Japan
portal
Gimbap, Korean variant of makizushi
Customs and etiquette in Japanese dining
List of sushi and sashimi ingredients
List of sushi restaurants
Nyotaimori, sushi presented on nude female body
Sashimi bōchō, Japanese knife to slice raw fish and seafood
Spam musubi, Hawaiian variant of nigirizushi
Sushi machine
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