

# Presentation

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**SUSHI IS OFTEN** considered an art form, with the sushi chef being the artist. Each plate is different, whether it be a large sashimi arrangement, a plate of sushi or a mixed plate of sashimi, sushi and *maki*. Plates are arranged to entice diners visually before they eat, a practice called *moritsuke*. Each serving is expected to have a balance of colors, styles and space. Your first sense to experience food is sight: the colors and arrangement should make you want to eat the sushi.

**When arranging sashimi**, a chef once told me, think of mountains sloping down to the sea. Start with the larger, bold items in the back and work your way down to more subtle balancing items. If possible, arranging sashimi on a bed of ice is a

great way to present the colors of the fish, and it will help keep the fish cold. When garnishing, slices of citrus (lime, lemon, *sudachi* or yuzu) will help accentuate the fish and make the colors on the plate really pop. Flowers or leaves from the garden will provide added contrast and really give the plate a personal feel.

**When arranging sashimi and sushi**, it is a good rule of thumb to stagger the different colors. You don't want to put all the bold colors on one side of the plate, as it will look heavier on that side and not balanced. It is best to arrange colors from bold to light to bold to light. For example, if you start with tuna sushi, you will want to follow with some type of white fish, and then continue to alternate the colors.