



## Learn Japanese Pod with Yoshiko and Alex Series 02 Podcast 09: How to order sushi

Podcast Link: [Podcast 09 - How to order sushi](#)

In this lesson you will learn the following:

- ✓ How to order sushi in Japanese
- ✓ Useful phrases and grammar for eating at a sushi restaurant
- ✓ Cultural tips for eating sushi



## Vocabulary featured in the podcast

Japanese	Pronunciation	English
大将	Taishō	(Sushi) chef
サーモン	Saamon	Salmon
マグロ	Maguro	Tuna
たまご	Tamago	Egg
雲丹	Uni	Sea urchin
いくら	Ikura	Salmon roe
貫	Kan	Counter for sushi
一貫	Ikkan	1 piece (of sushi)
二貫	Nikan	2 pieces
三貫	Sankan	3 pieces
一貫ずつ	Ikkan zutsu	One piece of each
お願いします	Onegaishimasu	Please
さび抜き	Sabinuki	Without wasabi
あがりー丁	Agari ichō	Tea
できますか	Dekimasu ka	Can you make it?
お冷や	Ohiya	Cold water
お椀	Owan	Soup
茶碗蒸し	Chawan Mushi	Egg and custard dish
えんがわ	Engawa	Fin of flounder (flatfish)
ごちそうさまでした	Gochisōsama deshita	That was delicious



回転寿司	Kaitenzushi	Conveyor belt sushi
お腹いっぱい	Onaka ippai	I'm full
刺身	Sashimi	Slices of fish with rice
寿司	Sushi	Just slices of fish
つまみ	Tsumami	Used when ordering just the meat of the fish rather than sushi
ガリ	Gari	Slices of ginger in sweet vinegar

## Dialog 1

A: 大将！サーモン2貫ください	Taishō! Saamon Ni Kan Kudasai	Chef, 2 pieces of salmon please.
B: はいよ	Hai yo	Yes
A: 雲丹といくら1貫ずつできますか	Uni to ikura Ikkan zutsu dekimasu ka	Can you do 1 sea urchin and 1 salmon roe?
B: はいよ	Hai yo	Yes
A: さび抜きでお願いします	Sabi nuki de onegaishimasu	Without wasabi please.
B: はいよ	Hai yo	Yes
A: お腹いっぱい。大将あがり一丁	Onaka ippai. Taishō agari ichō	I'm full. Chef, 1 tea please.
B: はいよ	Hai yo	Yes



## 10 Cultural Tips for Ordering Sushi

Here are 10 useful cultural points that will really help you when ordering sushi in Japan.

### 1. Call the Sushi chef "Taishō"

When you order from a sushi chef it is custom to refer to them as 大将 - Taishō. This means various things including general, boss, chief etc. but in this context is used specifically to address a sushi chef.

### 2. Use "Kan" counter to order sushi.

When counting pieces of Sushi you usually use the counter "kan". For example:

一貫 - Ikkan - One piece of sushi

二貫 - Nikan - Two pieces of sushi

三貫 - Sankan - Three pieces of sushi

四貫 - Yonkan - Four pieces of sushi

Japanese	Pronunciation	English
大将サーモンを一貫下さい	Taishō saamon o ikkan kudasai	One piece of salmon please chef
大将マグロを二貫ください	Taishō maguro o nikan kudasai	Two pieces of tuna please chef
大将たまごを三貫ください	Taishō tamago o sankan kudasai	Three piece of egg please chef
大将雲丹を四貫ください	Taishō uni o yonkan kudasai	Four pieces of sea urchin please chef



An important thing to remember is it is not so common to order more than 2 or 3 pieces of the same type of sushi at the same time. The most common is 2貫 Nikan - two pieces of sushi. It is possible to say something like this:

たまごを二貫、サーモンを二貫、マグロを二貫ください

Tamago o nikan, saamon o nikan, maguro o nikan kudasai

2 pieces of egg, 2 salmon and 2 tuna please.

## 5) Use the word "agari" to order green tea

When you want to order tea say あがり一丁 agari ichō. This is a special way to order green tea that is particular to sushi restaurants. When you order, they usually bring it to you in a cup. However, in many conveyor belt sushi restaurants it's common to make your own tea by putting green tea powder in a cup and adding hot water from a tap at the counter.

## 6) It is OK to use your hands when eating sushi

Believe it or not it is acceptable to use your hands when eating sushi. There is no decidedly proper way to eat sushi. However, when in doubt just copy what everyone else is doing in the restaurant.

## 7) How to dip sushi in soy sauce

The proper way to eat sushi is to very lightly dip the meat of the fish in the soy sauce and not the rice. If soy gets on the rice it can start to fall apart and is not considered the most tasty way to eat it. Some people even turn the sushi upside down in their mouth when eating so that the tongue touches the meat first. Also, go easy on the soy sauce and the ginger. Japanese people tend not to drown each piece of sushi in soy sauce. Ginger is supposed to be eaten just to cleanse the palate between dishes.



## 8) Not all sushi is raw

It is in fact possible to order broiled versions of your favorite sushi which is called 炙り aburi. One particular favorite is 炙りサーモン Aburi saamon or broiled salmon. The chef will take a torch to the Sushi which gives it a delicious seared and smokey taste.

## 9) Say Gochisōsama when you finish eating

ごちそうさま Gochisōsama means "that was delicious" and you usually say it at the end of a meal. It's common to say it either eating at a restaurant or at someone's house after eating a meal with them.

## 10) To get the bill say Okaikei kudasai

To get the bill say お会計ください okaikei kudasai. The staff will come to the counter or table where you are seated and count the empty dishes to calculate the bill.





Hi, this is Alex, the creator of Learn Japanese Pod. Thanks for downloading these show notes, I hope you find them useful. If you need any help with your Japanese or have any questions or comments please drop me a line at [info@learnjapanesepod.com](mailto:info@learnjapanesepod.com)

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Alex