

**ROYAL**  
*sushi*





# SUSHI GUIDE

We serve creative and exciting sushi dishes made to order with the freshest ingredients. Discover the variety of our menu, from classic nigiri to well-presented rolls, and enjoy a unique Royal experience feeling like a pro.



## NIGIRI

Nigirizushi is a hand-formed sushi which consists of sushi rice that has been moulded into shape and is usually accompanied by wasabi with a thin slice of fresh raw fish placed on top.



## SASHIMI

Bite-sized pieces of fresh raw fish. Considered often the first course in a formal Japanese meal, it is believed that it is the finest dish in Japanese cuisine and should be eaten before other strong flavours affect the palate.



## TEMAKI

Temaki is a large cone-shaped piece of nori on the outside containing ingredients inside which emerge from the wider end. For optimal taste and texture, it must be eaten quickly after being made before it loses its crispness.



## HOSOMAKI

This is a thin cylindrical piece with the nori on the outside. They generally contain only one filling, often salmon, tuna, cucumber or avocado. Before serving, the thin roll is cut into small slices.



## URAMAKI

This "Inside-out Roll" is a medium-sized cylindrical piece with two or more fillings. Uramaki differs from other makimono as the rice is on the outside and the filling is in the centre surrounded by the nori.



## TATAKI

The fish is seared over a hot flame or in a pan and can be briefly marinated in vinegar, sliced thin and seasoned with ginger (which is ground or pounded into a paste, hence the name). It can be served with soy sauce.

### HOME DELIVERY

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