

Sushi: why it's so popular and the global and cultural aspects

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Q1. How and when sushi become global?

Ans. Today sushi is a popular Japanese cuisine all over the world. Between the inrush of migrants from Asia during end of 1800's and an attractive work in Japanese culture in 1900's. Sushi has been in America for more than a century. Migrants coming to West coast in search of gold and end up working in restaurants. This inrush of Japanese in cuisine supremacy particularly seas food in rich places like San Francisco. Of the beginning of sushi islands, people were tempted by the apparent of tiny pieces of our. During the 1960's Japanese restaurants begin apparent across the country. It started primarily in Los Angeles and New York, from there it spread across the country as in noticed and gain popularity. (Carey, 15)

Q2. What are the global aspects of sushi?

Since 1990s, sushi has become a global product with an international market. Sushi like California rolls are now even being reverse imported to Japan as 'genuine American Sushi'. Overseas sushi boom initiatives a sense of national pride. Raw fish have not always been considered foodstuff in the US but now sushi has become so fused into Americans' diet that it is available in most of the supermarkets. Sushi restaurants are pervasive worldwide and special rolls with regional flavors have brought Tex-Mex to Tokyo. The world travels of sushi explain how individual taste buds and free markets, not governments, spread such a cultural icon across the world.

Q3. What are some cultural aspects of Sushi and explain briefly?

Sushi, the most well known staple of Japanese culture and can be found anywhere in the world. This cuisine is distinct only to Japan and possess different forms. Japanese people show great pride in their heritage and use their food as a form of expression in order to show their cultural heritage. Sushi and pride both have a large correlation in Japanese culture. Sushi is crucial in showing the specification of Japanese people. The culture of the Japanese helped introduce sushi into Japan. Their religion Buddhism, prevented them from eating meat. They viewed fish as an alternative method as they were not allowed to harm other animals of their regional affiliation. Rice has been around since the beginning of Japanese culture. The combination of these two staple food of Japan led to sushi.

Q4. Does sushi consumption remain as a Japanese practice? Why or why not?

No, sushi consumption does not remain as a Japanese practice. Japanese growing culture influence sushi throughout North America, Europe and Latin America. The process of sushi's migration and globalization started slowly and deliberately in the large Japanese migrant communities along the Pacific Rim: Western and Southern America, Brazil and Australia. In the scheme of global economy of consumption, the brand equity of sushi as Japanese cultural treasure adds to the prestige of both country and the cuisine.

Q5. Identify the instructions that were important in the spread of sushi.

Explain briefly?

Japanese chefs, eccentric American consumers, Canadian fishermen and Norwegian engineers to spread the past four decades to spread the sushi

culture. Today, sushi bars and stands can be seen worldwide. Sushi as a modern cuisine saw its most dramatic and intense development and change in the 20th century. Sushi has become one of the most popular choices for restaurant goers in America. By 1960s, articles and recipes on sushi began to emerge in New York newspaper and American magazines. All these aspects spread Japanese cuisine worldwide. (Bestor, 19)