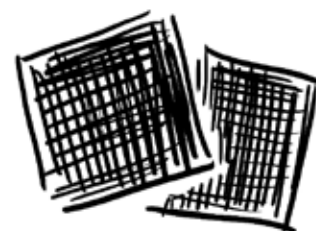
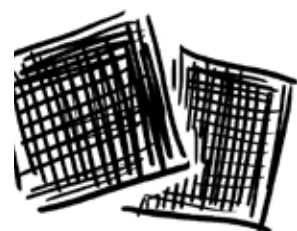


There's no
FISH
in SUSHI!



Michelle Lin







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There's no FISH SUSHI!



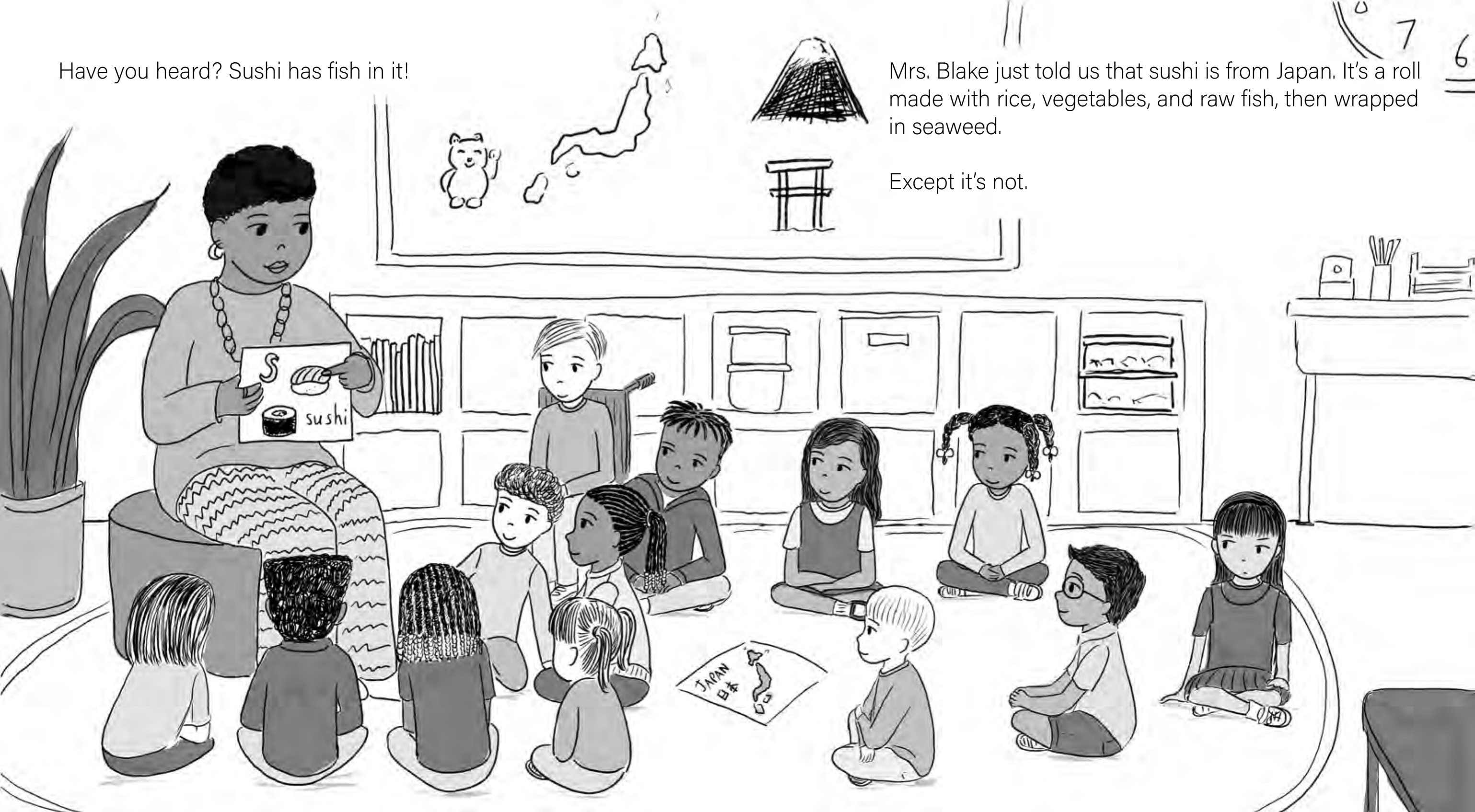
by Michelle Lin



Have you heard? Sushi has fish in it!

Mrs. Blake just told us that sushi is from Japan. It's a roll made with rice, vegetables, and raw fish, then wrapped in seaweed.

Except it's not.



"Mrs. Blake?" I say. "Sushi doesn't have raw fish in it. It doesn't have fish at all."



Newsflash: There's no fish in sushi!





"Irene, do you mean vegetarian sushi? My family doesn't eat sushi with fish, just vegetables."

My classmates disagree.

"Nuh-uh! My dad brought home sushi and there was a TON of fish on it."

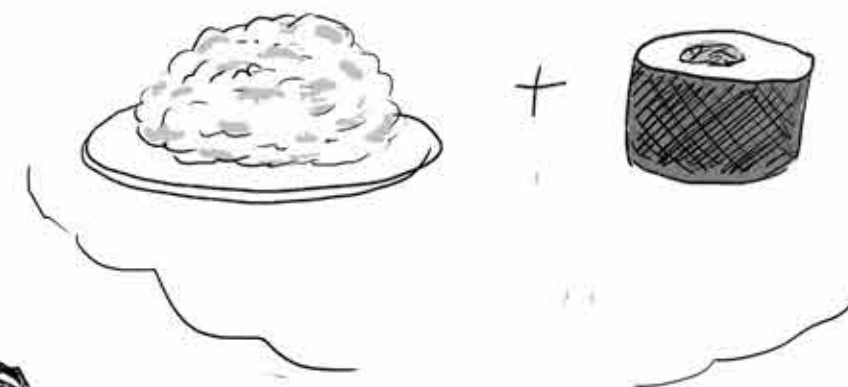
I sigh. "No, no, no! There are eggs and meat. But there's no fish."



"What? What do those even look like? I'm talking about scrambled eggs."

No way! I've never heard of that."

"Well, my mom makes it all the time!"



"Ooh, do you mean eggs like salmon eggs? I tried that!"



Mrs. Blake smiles at me. "Tell us more, Irene. I'm curious about this sushi."

I take a deep breath.
"There's..."



rice

seaweed



cucumber



eggs



carrots

and
rousong!



"Rousong? What's that?!"



"It's the meat. It's dried and reddish brown, and crumbly, and sweet and salty at the same time. And it tastes so good!"



But everyone is still confused.



Dried?



Meat?



Dried meat..

Jerky!



No, it's crumbly..



And sweet?



"It's – it's – " I don't know what else to say.

I try to hold back my tears.

"Anyway," I sniff, "there's no fish in sushi."



"Irene, you look upset. Is something bothering you?" Mom asks when she comes home.



"Mrs. Blake told us that sushi has fish. And everyone else said it does, too. But it doesn't! And I tried to explain, but no one got it!"

Mom smiles gently. "Sushi does have fish."



"What? How can that be?"

"What we make at home is Taiwanese sushi," Mom says. "That's what your A-gong made for me, when I was a little girl in Taiwan. Our sushi doesn't have fish."



"Oh, okay. I get it."

"How are you feeling now?"

"Better. But I wish my friends could have Taiwanese sushi." I pause.
"Can we make it for them?"

"Of course," Mom says.





I run to the kitchen.

"We've got eggs, carrots, cucumber, rice, and seaweed," Mom says. "What are we missing?"



I know!

Rousong!



We get to work.



Now it's time to make sushi!

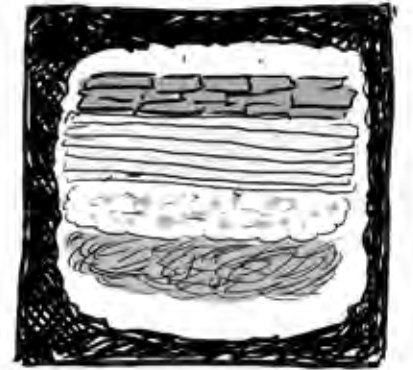
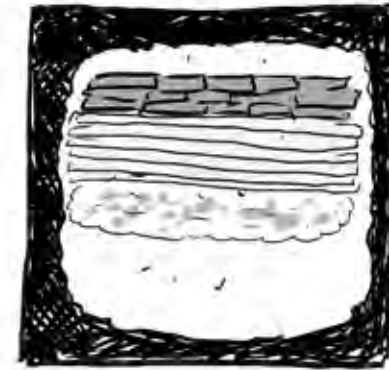
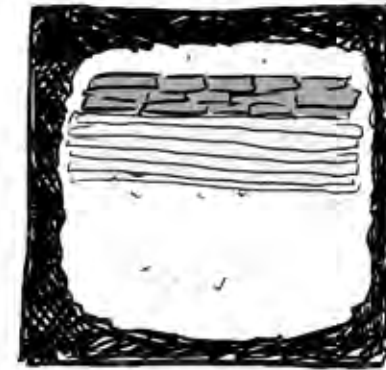
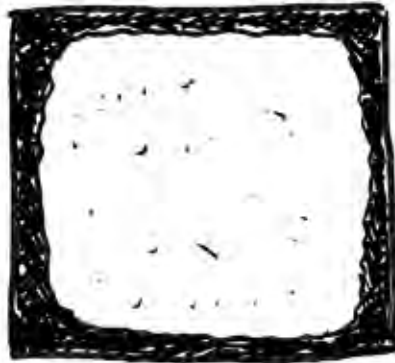
We lay out the seaweed.

The rice goes on top.

Then the carrots.



Then we add the cucumbers, the scrambled egg, and the rousong!



We roll it up...



Then we slice it...



TA-DA!

We have sushi!



I help Mom put the sushi in a container. "For your friends," she says.

"Wait!" I say. "I need to write something."





How to make Taiwanese sushi



Ingredients:

2 sheets of seaweed

1 cup of rice

2 eggs

1 carrot

1 cucumber

Jar of rousong (also known as pork floss; or tofu for a vegetarian substitute)

Makes 20 pieces

1. Cook the rice in a pot or rice cooker.
2. While rice is cooking, scramble the eggs and chop the carrots and cucumber.
3. When rice is ready, lay it on top of the seaweed.
4. Place the thinly sliced carrots in a row on top of the rice.
5. Add the cucumbers in a row next to the carrots.
6. Add the egg in a row beside the cucumbers.
7. Make a row of rousong beside the egg.
8. Roll up the sushi, slice it, and you will have Taiwanese sushi!