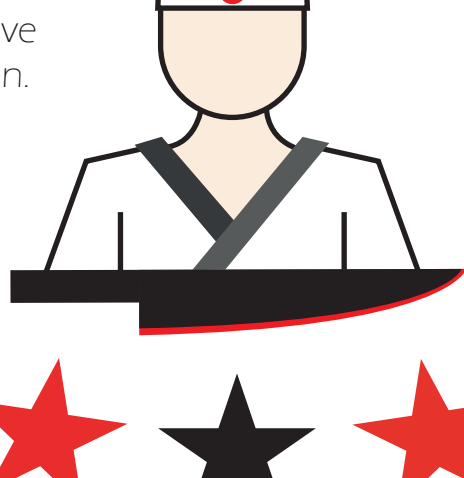


# Jiro dreams of sushi

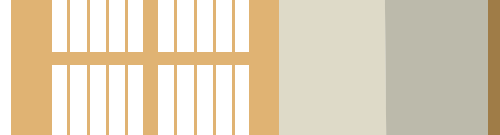
二郎は鮨の夢を見る

Jiro Ono, a Japanese sushi chef, is regarded as one of the greatest living sushi craftsmen for his innovative methods in modern sushi preparation.

His restaurant, Sukiyabashi Jiro located, in a subway station, previously held 3 Michelin stars but lost them in 2019 for being 'too exclusive' as he closed his doors to public reservations.



Ginza, Japan

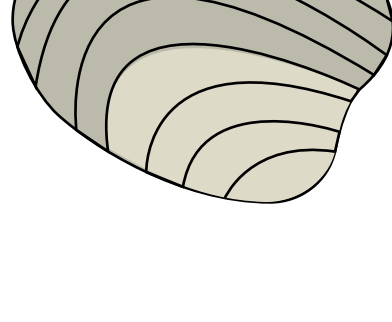
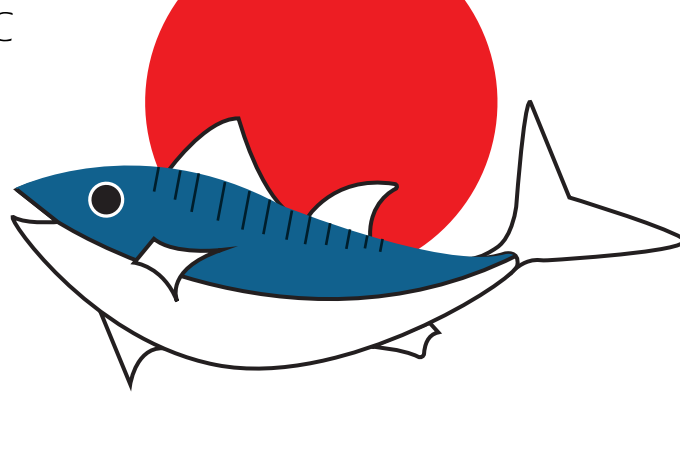


In 2011, David Gelb released the documentary film JIRO DREAMS OF SUSHI which featured the then 85 year old sushi master and his 10 seat restaurant. The film highlights Jiro's 20 course dinner, which is split into 3 movements.

Each dish is served with either soy sauce, wasabi or ginger.



The first movement consists of classic items such as mackerel.



The second movement consists of fresh catches of the day and items that can only be found seasonally.

## Final Movement



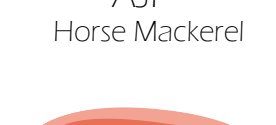
HIRAME  
Halibut



KURUMA  
Wheel Shrimp



SUMI-KA  
Squid



AJI  
Horse Mackerel



O-TORO  
Fatty Tuna



CHU-TORO  
Medium Tuna



AKAMI  
Lean Tuna



TAMAGOYAKI  
Grilled Egg

Tamagoyaki, a traditional finale, takes 10 years to perfect and is the final test required to become a Shokunin at Sukiyabashi Jiro.



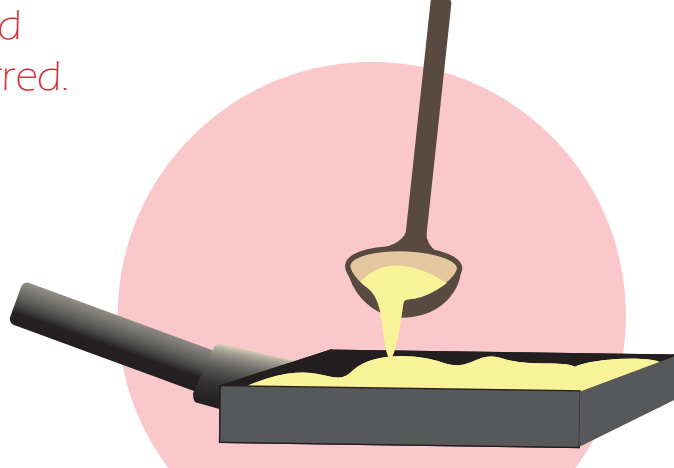
Shrimp is made into a paste



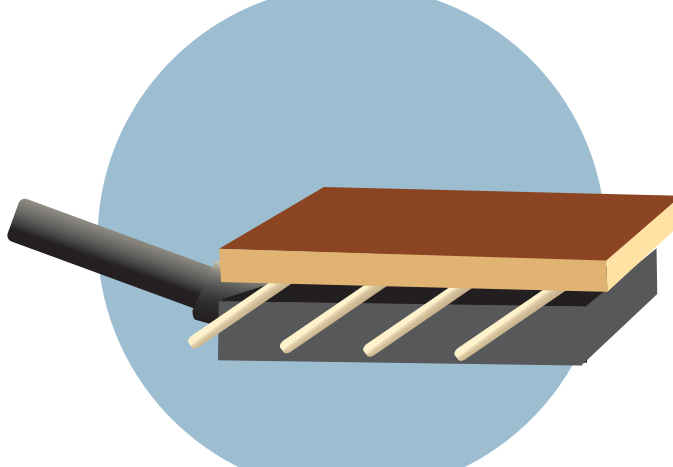
Two eggs are cracked and stirred



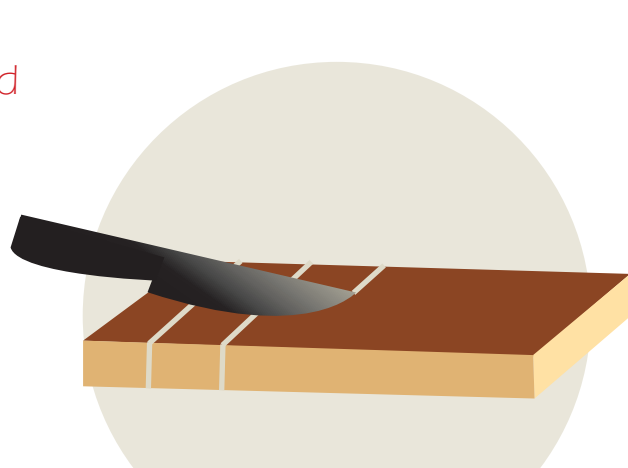
The egg mixture is added along with mirin and stirred.



The mixture is ladeled into a cast iron griddle.



The tamagoyaki is flipped using 4 woden rods.



The tamagoyaki then sliced for serving.



## Tamagoyaki

