

## **David Guthrie launches website [AllAboutSushiGuide.com](http://AllAboutSushiGuide.com) with the goal of providing answers to all of your sushi questions in one place.**

*Seeing a lack of good quality, thorough and accurate information on sushi on the internet in one easy to navigate location, David Guthrie created [AllAboutSushiGuide.com](http://AllAboutSushiGuide.com). The website covers topics like sushi recipes, types of sushi, sushi etiquette, sushi ingredients, sushi supplies, sushi nutrition, sushi for beginners and the history of sushi.*

AllAboutSushiGuide.com was created to be a one-stop shop for getting all of your sushi questions answered.

David Guthrie was raised in a Japanese home and learned how to make sushi and authentic Japanese food from a very early age. This legacy was passed on to him by his now 80 year old Japanese mother and he in turn has passed that on to his children.

David soon realized however, that there was a “lack” of concise and accurate information on sushi that covered a wide range of topics on any single website, so he decided to pass his and also his mother’s legacy on to others by creating his own website.

### Sushi Recipes

One popular area that is covered is Sushi Recipes. According to David, “To make good sushi, the foundation must be solid.” In this case, that foundation starts with the very best [sushi rice recipe](#). “Without excellent sushi rice, the sushi cannot be any good.” This recipe happens to be one of the best and includes two “secret family” ingredients that puts it head and shoulders above the rest.

### Sushi Etiquette

Another topic that is covered can be a controversial one: Sushi Etiquette. The Japanese are known for maintaining tradition and in the area of sushi it is especially true. But over the years these traditions have changed. With the influence of the western world, some centuries old traditions have been relaxed and some abandoned. Debatable topics like “Is it O.K. to add wasabi to my soy sauce?” and “Should I eat ginger with my sushi or after I have swallowed it?” are both hotly argued topics that are covered.

There are many other topics that are covered on [AllAboutSushiGuide.com](http://AllAboutSushiGuide.com). You can get all of your questions answered there.

AllAboutSushiGuide.com is driven by a personal desire and passion to pass on the same old traditional, at home Japanese sushi making techniques that have been passed from generation to generation within this family on to others who want to share in them also.



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