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r/sushi



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r/sushi • 1 yr. ago
Massive-Truck-6430



California Rolls (Breaking up the imitation crab) vs (not breaking up the imitation crab)

So some sushi restaurants will break up the Krab meat and mix it with a little mayo for flavor. Some places just leave it whole. How do you like the California Roll made? Picture 1 or Picture 2?



117

54

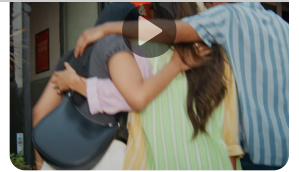


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Really surprised to see all the love for 2! I'm not a huge surimi fan, but I slightly prefer the whole pieces for some reason I can't explain. The masago / tobiko is by far my favorite part, though, so I'll be happy no matter what if that's there. Most California rolls I've had (admittedly not many) don't have any fish eggs, though.

43 Reply ...

**elcanadiano** • 1y ago •

For what it is, and I don't know why, that's the way it is more popular along the west coast but in most of the rest of Canada and the United States that I have been to, they don't break it up.

Having had both I also find 2 is a lot easier to eat.

7 Reply ...

1 more reply

**LKayRB** • 1y ago •

Pic 2 is so much better!

42 Reply ...

**Massive-Truck-6430** **OP** • 1y ago •

I agree too.

7 Reply ...

**TwainVonnegut** • 1y ago •

Strong preference for leaving it whole.

I want to know I'm eating 100% genuine KRAB!

27 Reply ...

Massive-Truck-6430 **OP** • 1y ago •

[Skip to main content](#)[Log In](#) 12   Reply ... **cjod86** • 1y ago •

I'll have one of each please and thanks...

 6   Reply ... 1 more reply **glamrunner** • 1y ago •

I love the taste of KRAB, so #1 it is!

 7   Reply ... **muroks1200** • 1y ago •

2 is the way

Better texture

 18   Reply ... 1 more reply **MamaSan304** • 1y ago •

I prefer #1. Not a fan of all the mayo that has found its way into sushi over the years.

 10   Reply ... 2 more replies **r/FoodPorn** • 13 yr. ago

Snow White Roll

36 upvotes · 3 comments

 **r/JoePera** • 1 yr. ago

I NEED A RYE TOAST (GOTTA BE NICE AND DENSE), THEN YOU PUT BUTTER ON IT (NOT TOO MUCH BECAUSE IT'S GOTTA MELT), HALF A CONTAINER OF PURPLE JELLY (YEAH I GUESS...

384 upvotes · 14 comments



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12 comments

 r/sushi • 13 days ago

Help naming these sashimi?



219 upvotes · 33 comments

 r/sushi • 6 mo. ago

California Roll



33 upvotes · 6 comments

 r/sushi • 13 days ago

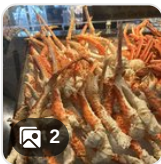
Ahi Tuna-what's this ingredient?



102 upvotes · 30 comments

 r/Seafood • 3 mo. ago

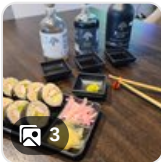
Are these real king crabs at the buffet?



2.5K upvotes · 282 comments

 r/sushi • 5 mo. ago

Basic Cali roll 3 ways. And the winner is....



19 upvotes

 r/JapaneseFood • 1 yr. ago

Salmon Eggs (Ikura) & Crab (Kani)



83 upvotes · 5 comments

 r/seriouseats • 1 yr. ago

Ultra gooey mac + cheese substitutes

10 upvotes · 21 comments

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15 upvotes · 9 comments



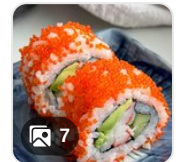
r/vegetarian • 9 yr. ago

imitation crab?

14 upvotes · 24 comments



r/sushi • 9 mo. ago

Some glamour shots of my homemade Tobiko California Roll

269 upvotes · 26 comments



r/sushi • 14 days ago

Tuna with Foie Gras, thoughts?

354 upvotes · 34 comments



r/Seafood • 1 yr. ago

imitation crab is the hotdog of the sea

128 upvotes · 19 comments



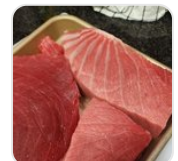
r/KoreanFood • 8 mo. ago

King Crab?

30 upvotes · 6 comments



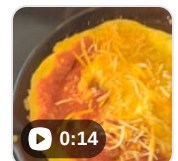
r/sushi • 11 days ago

Other than the obvious, give me ideas on what to do with all this!

129 upvotes · 60 comments



r/castiron • 2 yr. ago

It's omelette hour 2!

123 upvotes · 70 comments

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69 upvotes · 9 comments

 r/sushi • 6 yr. ago

Mangoes instead of avocados is how California rolls are done in the Philippines.



376 upvotes · 42 comments

 r/sushi • 2 yr. ago

CA Roll topped with spicy shrimp, tobiko, and sesame seeds 😊.



24 upvotes · 7 comments

 r/sushi • 5 days ago

Is this sushi, poke, or neither?



221 upvotes · 59 comments

 r/Stormlight_Archive • 3 mo. ago

 **SPOILER**

Imitation crab is what soulcast meat tastes like. Change my mind.

783 upvotes · 84 comments

 r/sushi • 8 yr. ago

What is the best sushi roll to eat for beginners in California?

6 upvotes · 9 comments

 r/FortCollins • 1 yr. ago

Crabstick cream cheese sushi roll

7 comments

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Best Sushi Rolls for Beginners



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