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r/fermentation



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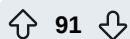
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r/fermentation • 6 yr. ago

icantastethecolors



Today I ate funazushi! Fermented sushi from Lake Biwa in Japan. Had a cheese and yogurt flavor. Delicious!

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91



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[Log In](#)Sort by: **Best** ▾**littleSaS** • 6y ago

I have no idea what I'm actually looking at, but I am salivating, so it must be good. Right?

↑ 5 ↓ [Reply](#) ...

(+) 2 more replies

**Retrooo** • 6y ago

Yum yum! I can't believe I missed this when I was at Lake Biwa. There's always next time!

↑ 2 ↓ [Reply](#) ...

**HatchetHand** • 6y ago

Funa is a type of carp.

↑ 2 ↓ [Reply](#) ...

**whiskyduck** • 6y ago

i recommend [Shiokara](#)

↑ 1 ↓ [Reply](#) ...

(+) 1 more reply

**macaronist** • 6y ago

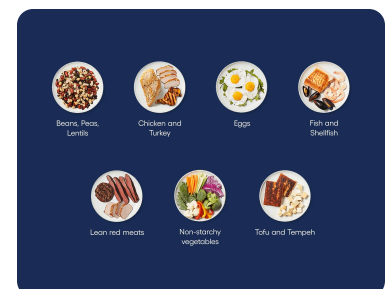
I kept seeing posters for a fermentation festival in Otsu , was wondering what the relation was. didn't expect to find the answer on this subreddit, haha thank you so much!

↑ 1 ↓ [Reply](#) ...

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would be rounded out with some complimenting side dishes or ingredients.

I really enjoyed the heshiko (fermented mackerel) I tried from the same area, comparable to miso saba but with more pronounced flavors.

↑ 1 ↓ [Reply](#) ...

⊕ 1 more reply



[deleted] • 6y ago

What's the yellow stuff?

↑ 1 ↓ [Reply](#) ...

⊕ 1 more reply



Waitingforabluebox • 6y ago

Is that what Karl ate on An Idiot Abroad?

↑ 1 ↓ [Reply](#) ...



qarton • 6y ago

Wow lucky you! This is number one on my crock list.

↑ 1 ↓ [Reply](#) ...

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r/JapaneseFood • 11 yr. ago

Anyone ever had funasushi (funazushi)?

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Something a little different - Funazushi (4-year fermented carp) from Uoji in Makino, Lake Biwa

18 upvotes · 3 comments



r/fermentation • 2 yr. ago

Fermenting fish for sushi?

1 upvote · 7 comments



r/sushi • 11 yr. ago

Funazushi from Sumimoto in Nagahama, Shiga, Japan

3 upvotes · 8 comments



r/todayilearned • 3 yr. ago

TIL Sushi was first made with fermented fish! The Japanese are credited with first preparing sushi as a complete dish, eating the fermented rice together with the preserved fish. This...

356 upvotes · 47 comments



r/sushi • 4 yr. ago

Funazushi - Kyoto Japan

13 upvotes · 1 comment



r/sushi • 4 yr. ago

Funazushi: The fermented predecessor of modern sushi

8 upvotes · 1 comment



r/vancouver • 2 yr. ago

Does anyone know where (and if) I can find funazushi in the GVA?

4 comments



r/fermentation • 4 yr. ago

Funazushi: The fermented predecessor of modern sushi

10 upvotes

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for preservation. It wasn't until the 19th century that the sushi we know today, such as nigiri sushi, wa...

153 upvotes · 15 comments



r/AskHistorians · 9 yr. ago

How and when did sushi, formerly a "street food" in Japan, become regarded as high-class cuisine in the rest of the world, particularly the U.S.?

254 upvotes · 31 comments



r/JapanTravel · 10 yr. ago

Where can I find funa-zushi in Tokyo?

3 comments



r/sushi · 4 yr. ago

anybody like fermented sushi? or anybody like fermented fish paste in general; pungent, salty, melty like cheese consistency?

4 upvotes · 1 comment



r/sushi · 2 yr. ago

I've read that sushi chefs long ago only added vinegar to the rice. Can someone tell me the purpose of the salt and sugar?

39 upvotes · 55 comments



r/sushi · 8 yr. ago

A plate of assorted fermented sashimi from Karak Fish Market

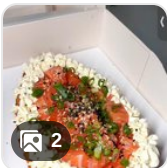
18 upvotes · 9 comments



r/SushiAbomination · 1 yr. ago

They did it... they created the Easter egg of sushi

1.3K upvotes · 169 comments



r/SushiAbomination · 10 mo. ago

Fried sushi is getting out of control

55 upvotes · 13 comments



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298 upvotes · 18 comments



r/SushiAbomination • 6 mo. ago

Sushi German Style - My own creation for you to roast.

137 upvotes · 33 comments



r/Cleveland • 21 days ago

Where do Sushi restaurants get their fish from?

55 upvotes · 84 comments



r/todayilearned • 4 yr. ago

TIL that the earliest form of sushi, a dish today known as narezushi, has its probable origin in ancient Southern China. The prototypical "narezushi" was made by lacto-fermenting fis...



67 upvotes · 9 comments



r/food • 6 mo. ago

[I ate] sushi with fresh fish



534 upvotes · 69 comments



r/TipOfMyFork • 3 mo. ago

Sushi in Japan



361 upvotes · 47 comments



r/todayilearned • 2 yr. ago

[TIL] Sushi, or vinegared rice, was initially used as a preservative for a dish called narezushi (馴れ寿司). The fermented rice was packed around raw salted fish, which in turn fermente...

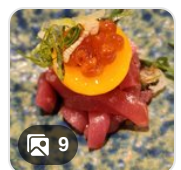


347 upvotes · 19 comments



r/ComiEmSP • 1 mo. ago

Shin-Zushi - Omakase



82 upvotes · 6 comments



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Best Sushi in Ginza

Best Sushi La Jolla

Best Sushi in Shibuya

Best Sushi San Mateo

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