

# AGE WITH GRACE MASTERING THE ART OF AGING FISH

by KOJI KIMURA

*Koji Kimura, a renowned Japanese sushi chef, has earned acclaim for his unconventional take on sushi, particularly his innovative aged sushi creations.*

*Kimura's experimentation with aged sushi was born out of adversity. Facing a dearth of customers early on, he sought to prevent the wastage of high-quality fish by exploring aging techniques. This endeavor resulted in his signature "Aged Sushi," which retained the savory qualities of aged fish while eliminating undesirable odors.*

*Koji Kimura's journey exemplifies his unwavering passion, dedication, and innovative spirit in the realm of sushi cuisine.*



真カジキ  
**MAKAJIKI**

*Aged 56 days*

*MAKAJIKI was a standard sushi item during the Edo period. While it has gradually been replaced by tuna, it is now one of the most valuable ingredients. MAKAJIKI is also the signature of Sushin kimura, and we want you to feel the texture and aroma that only long-term ageing can provide.*





## 押し寿司 KOHADA OSHI ZUSI

*Aged 3 days*

*One of the oldest forms of sushi, oshizushi or pressed sushi, originated more than 400 years ago in the Kansai region of Osaka. It's made by compressing sushi rice with fish and other toppings, and then cutting it into smaller pieces for a delightful experience in every bite.*



## 貝のオイル漬け KAI OIRU ZUKE

*Fresh*

*Boiled hock shellfish, smoked in rice straw. Seasoned with salt and marinated in rice oil.*



## あん肝 ANKIMO

*4 days flushed*

*Known as the foie gras of the sea, Ankimo is a steamed monkfish liver, which is considered a delicacy in Japan. It took us three years to perfect the dish, as we wanted it to be original and different from other restaurants. It contains crushed cashew nuts and chillies fermented for three years.*



## 蟹のブランデー漬け KANI BRANDY ZUKE

*Aged 30 days*

*Japan's neighbours have a delicious typical raw crab dish, but Japan did not yet have it, so we spent a long time thinking about it. Raw crab is cured in salt and marinated in a brandy sauce. The spices are Japanese sansho and shichimi.*

