



Read the food passage. Classify each statement as FACT or OPINION and explain your answer.

Food facts: history, ingredients, production numbers. Food opinions: taste, rankings, what foods are "best" or "most popular."

## The Art of Sushi: A Global Journey

Sushi , a dish now synonymous with Japanese cuisine, actually has ancient roots tracing back to Southeast Asia. Originally, it was a method of preserving fish in fermented rice, allowing it to be stored for longer periods without refrigeration. This technique traveled to Japan over a thousand years ago, slowly evolving from a practical preservation method into a culinary art form.



The modern form of sushi, particularly nigiri (sliced fish over seasoned rice), is said to have developed in Japan during the Edo period, around the 19th century. At this time, street vendors in Edo (modern-day Tokyo) began serving quick, delicious bites of fresh seafood and rice. This made sushi accessible to everyone, not just the wealthy, and its popularity soared. Many food historians agree that this period was crucial in shaping sushi into the delicacy we recognize today.

Today, sushi is enjoyed worldwide, transcending cultural boundaries. There are an estimated 120,000 sushi restaurants globally, with new establishments opening every year. A recent survey conducted by 'Global Cuisine Magazine' in 2023 reported that sushi ranked as the third most popular international dish among diners, highlighting its widespread appeal. This global demand has led to innovative variations, though traditionalists often prefer classic preparations.



Renowned Chef Kenji Sato once remarked, "Sushi is not just food; it is a delicate balance of flavor, texture, and artistry, making it the most perfect culinary expression." Travel writer Maya Singh also shared her view, stating, "Eating authentic sushi is an essential experience for anyone truly wishing to understand Japanese culture." While many critics praise the freshness of the fish, some food experts argue that the quality and preparation of the seasoned rice are even more crucial than the fish itself, believing it forms the soul of the dish.

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### COMPREHENSION QUESTIONS

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- (1) **Sushi originated in Southeast Asia as a method for preserving fish. Is this a FACT or OPINION?** 📄  
 (A) Fact    (B) Opinion
  
- (2) **Chef Kenji Sato once remarked, "Sushi is the most perfect culinary expression." Is this a FACT or OPINION?** 📄  
 (A) Fact    (B) Opinion
  
- (3) **A survey conducted by 'Global Cuisine Magazine' in 2023 reported that sushi ranked as the third most popular international dish. Is this a FACT or OPINION?** 📄  
 (A) Fact    (B) Opinion
  
- (4) **Travel writer Maya Singh stated, "Eating authentic sushi is an essential experience for anyone truly wishing to understand Japanese culture." Is this a FACT or OPINION?** 📄  
 (A) Fact    (B) Opinion
  
- (5) **Explain in one sentence why the statement 'The modern form of sushi developed in Japan during the Edo period' is a fact, and why 'the quality and preparation of the seasoned rice are even more crucial than the fish itself' is an opinion.** 📄



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