Nihonbashi celebrates 15th anniversary in style

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Nihonbashi Japanese Restaurant in Colombo, presented a special sashimi dish of the most exquisite tuna fish named as ‘Ruby Ruby Sashimi’ at a special press conference held at their flagship restaurant.

The star rubies were frozen in an ice plate that carried the tuna sashimi. The seven star rubies that were used to prepare this dish weighed a total of 99.65 carats. The exquisite sashimi dish, which was valued at US $ 56,000 or five Million Yen, was not placed for sale.

Sashimi, which is the Japanese term for sliced raw fish, with tuna being the most popular among the various types of fish, is a delicacy eaten immediately after preparation. Dipped in soya sauce and wasabi, tuna sashimi is one of the most sought after Japanese dishes world over.

According to Dharshan Munidasa, founder owner of Nihonbashi Japanese Resaturants, who has been an active volunteer of Sri Lanka Tourism, the sole purpose of making this sashimi is to show Nihonbashi’s commitment to help promote Sri Lanka by placing a Japanese delicacy, which can only be prepared in Sri Lanka where both rubies of the ocean and rubies of the mountains are easily found. He further added that the making of this most exquisite and expensive sashimi is in line with the Japanese cooking philosophy of procuring the natural ingredients.