

Sashimi vs Nigiri (vsdiff.com)

Aspect	Sashimi	Nigiri
Primary components	Thinly sliced <i>raw fish/seafood</i> served without rice	Hand-pressed <i>vinegared rice</i> (nigiri) topped with fish/seafood
Typical preparation	Precise slicing, dry presentation , minimal seasoning	Rice shaping, topping placement, occasional <i>neta</i> securing (wasabi/seaweed)
Textural focus	Fish texture and mouthfeel	Contrast between rice and topping
Historical note	Older practice of raw-sliced fish; varies by region	Often attributed to early 19th-century <i>Edo</i> (Tokyo) sushi innovations
Common settings	Omakase, sashimi platters, kaiseki	Sushi counters, conveyor sushi, omakase

Source: <https://vsdiff.com/sashimi-vs-nigiri/>