

## Sushi vs Maki (vsdiff.com)

Aspect	Sushi (broad)	Maki (rolled)
<b>Definition</b>	Sushi: a culinary category where <b>vinegared rice</b> pairs with seafood, vegetables or other toppings.	Maki: a <i>type of</i> sushi consisting of ingredients rolled in <b>nori</b> (seaweed) and rice, then sliced.
<b>Typical form</b>	Varies—nigiri (hand-pressed), sashimi (fish-only is related but not sushi by rice), temaki (hand-rolled).	Roll shapes: hosomaki (thin), futomaki (thick), uramaki (inside-out).
<b>Key ingredient</b>	<b>Vinegared sushi rice</b> (shari).	Sushi rice + <b>nori</b> wrapper; fillings vary.
<b>Serving</b>	Served as pieces, platters, or courses; portion size <i>varies</i> .	Typically sliced rolls; often shared or plated in sets of 6–8 pieces.
<b>Perceived origin</b>	Origins in fermented fish traditions (Southeast Asia → Japan); modern forms consolidated over ~300–400 years.	Maki as a named practice appears in Edo-period menus (approx. late 18th to early 19th century).

Source: <https://vsdiff.com/sushi-vs-maki/>