

9 proper courtesy when eating a restaurant that you should learn

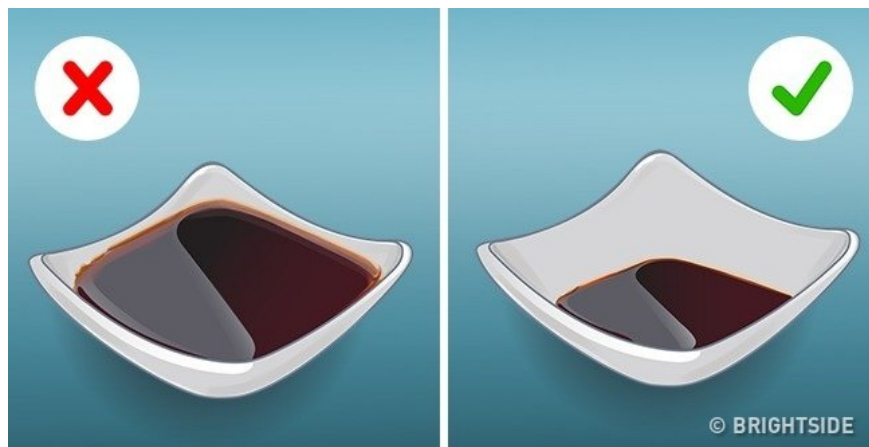
This article will introduce you to 9 standard eating ways that you should learn to express yourself as a polite and knowledgeable person in the world's eating culture. Remember the polite things to eat below to become better!

1. 5 ways to refuse do not offend others
2. 20 golden rules on the dining table that everyone must know
3. 11 strange rules just found in Japan you may not know!

World cuisine is a diverse culture that includes many dishes from different countries and continents. Today, many people can hardly be surprised by some familiar foreign dishes that have appeared in restaurants where they live. However, most of us still only get used to the culture in the place where we live, but we don't know all about the eating culture of other places.

Did you really know all these ways? This article will introduce you to **9 standard eating ways that you should learn** to express yourself as a polite and knowledgeable person in the world's eating culture. Remember the polite things to eat below to become better!

Soy



Do not fill soy sauce with the cup. According to the Japanese culture of eating, you should pour a sufficient amount of sauce to avoid waste.

Ginger



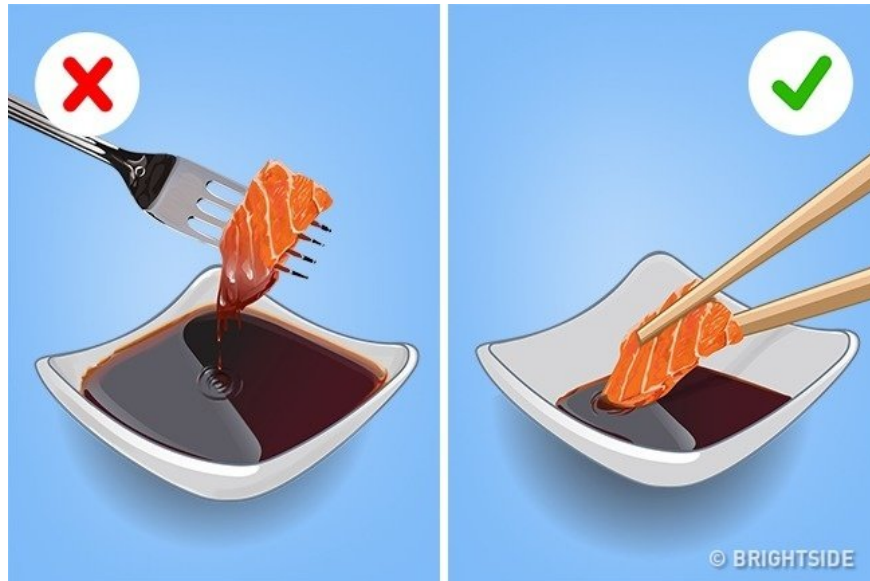
Some people like to put pink ginger on a piece of sushi and eat both at the same time. In fact, people only use ginger in between dishes. It will help remove the taste of the previous dish in your palate, so you can enjoy the full flavor of the next dish.

Wasabi (Mustard)



People who like spicy food tend to add a large amount of wasabi (*mustard*) to their rice rolls. But in this case, the delicate taste of Asian dishes will disappear if too much mustard is given. The best way is to take a small amount of mustard beans into soy sauce or spread a thin layer on the sushi piece.

Sashimi



When eating sashimi, you should use chopsticks to pick up (*Japanese dishes should be eaten with chopsticks or using your hands rather than using a fork*). **When the dots have to be lightly dipped, they should not dip the whole fish in the soy sauce** because this will make you unable to feel the full flavor of the dish. When eating, you should always eat the whole piece, not bite into small pieces.

Sushi



There are two ways to eat sushi, which is using chopsticks to pick up or use your hands.

If using chopsticks, when you pick you up, turn the meat on the sushi piece downwards. After that, gently dip the meat into soy sauce to avoid salty sushi. According to the Japanese, you will feel the true taste of the dish using this method.

Roll dishes



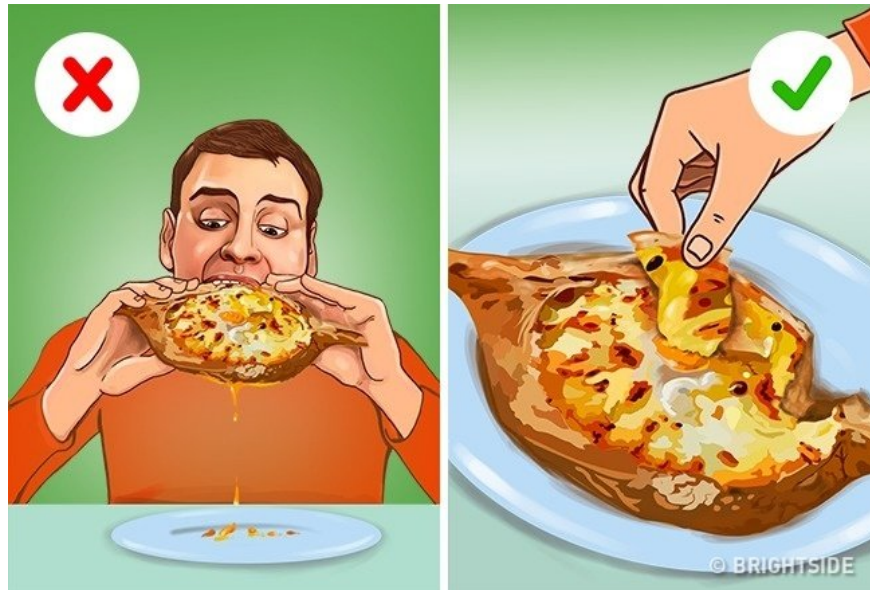
When taking rolls you should use chopsticks or use your hands instead of a fork. At the time of the dot, you should dip a corner into the soy sauce, do not dip the whole or dot on both sides.

Pasta pasta



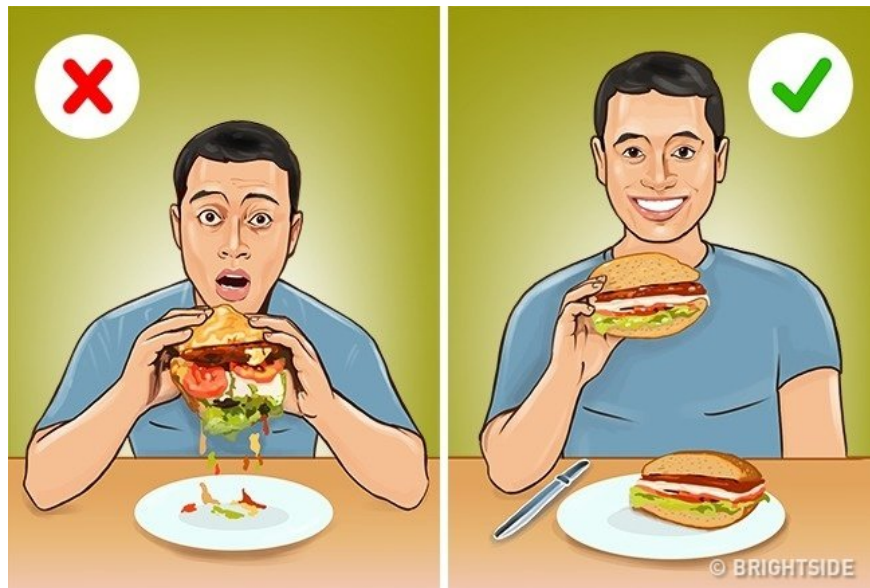
If the spaghetti noodles are too long, use a curled disc (*no more than 3 twists or long excesses when you put it in your mouth*). Do not eat in a way that attracts the slump and let the noodles stick in your mouth.

Adjarian khachapuri (street food)



Not everyone knows how to enjoy this Georgian cuisine to not stain the face and hands with the " *stuffing* " in the middle. Break small pieces from the outside and dip them in the middle. When only the middle part is left, curl it to prevent it from falling out.

Burger



The food section inside the burger usually falls off, dirtying your hands, clothes or dining table. To avoid falling into such a situation, you should cut the burger into small pieces to eat instead of having to eat the big one.

See also: [37 certain simple etiquette you must know](#)

Having fun!

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