



Odori Ebi : Delicatessen, Sashimi, Pandalus Borealis, Sake, Ikizukuri, Sannakji, Korean Cuisine, Drunken Shrimp, Chinese Cuisine, History of Sushi

Edited by Lambert M. Surhone, Edited by Miriam T. Timpledon, Edited by Susan F. Marseken



High Quality Content by WIKIPEDIA articles! Odori Ebi (/ , odori ebi /lit. dancing shrimp?) is a delicacy of Sashimi. It is translated as living or dancing prawns. The sushi contains baby shrimps (*Pandalus borealis*) still alive and able to still move its legs and antenna while being eaten. The meal is prepared quickly to keep the prawn still alive, usually dunked into sake in order to intoxicate the shrimp. The person eating the prawn would usually dip the live shrimp into a special dipping sauce and quickly chew on the animal to kill it. The head and shell are sometimes quickly deep-fried and served on the side. Kuruma shrimp are often used.

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