



Sushi traces its origins back to 1820s, the creator of nigiri sushi . The process of using fermented rice as a fish preservation in order to slow down the bacterial growth of fish. People added salt and acid. However, by the time changes , sushi rolls , pokebowls etc. bring along til 20 century . The mix and match that we can create by our own.



It was inspired from raw salmon.



cucumber and carrot slices in the sushi roll



crab roe



Tuna



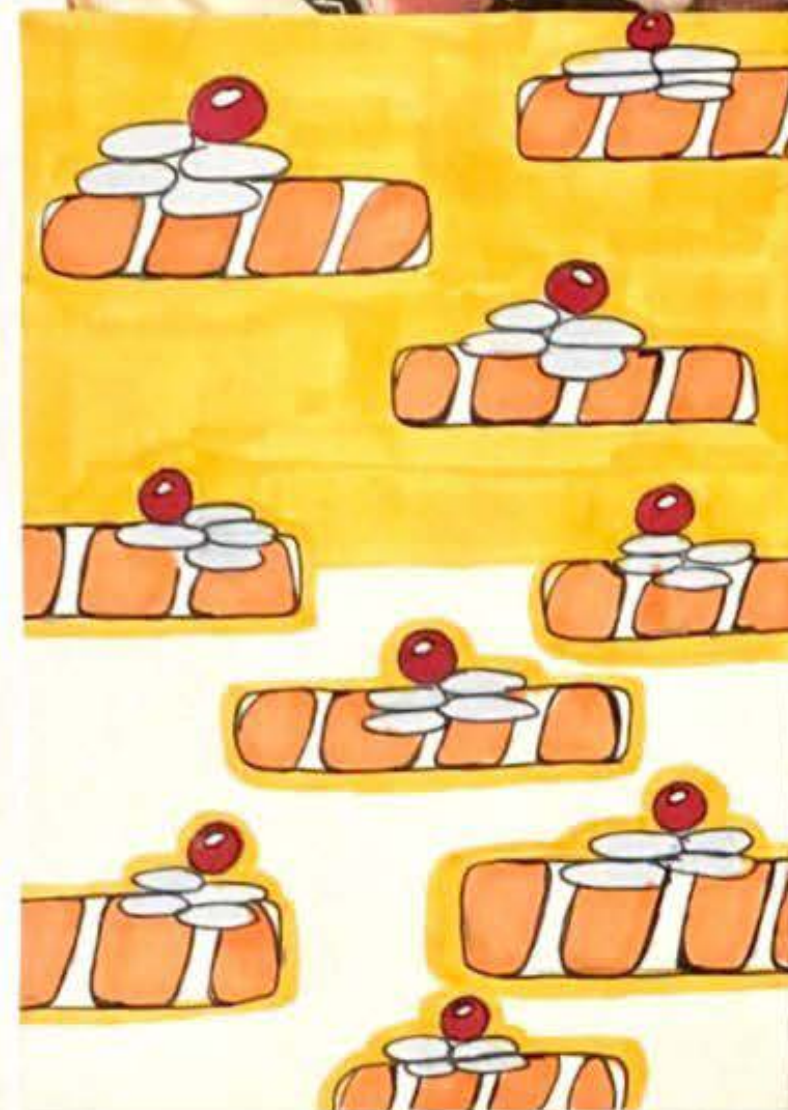
I zoom in the salmon to look at the detail of the salmon. The texture & structure of the detail.



I have eat some sushi roll with cucumber and carrot inside.



Different food in different colours the combination of sushi roll is really eye-catching. Therefore, I observe several rolls that I ordered. The texture and details in every sushi roll.



print was inspired by raw salmon.



This is inspired by salmon and eel the sushi roll. And the avocado.



print was inspired by crab roe the sauce on top of the sushi



colour palette



colour palette of salmon



The process of making sushi roll.
It depends what filling you want
to put inside because the process
is the same.



The print was inspired by
sushi roll that I ate. the
colour tone and shape to
create this print.

