

## Video: Have you ever had real wasabi? Probably not

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Credit: The American Chemical Society

Sushi wouldn't be the same without wasabi. But odds are that even if you have dined at a nice sushi restaurant, you probably haven't had real wasabi. That green paste may have a very real, very spicy kick, but it likely is made from a European horseradish.

Speaking of Chemistry compares the real deal with the commonly used

substitute found in most sushi restaurants, and explains the [chemistry](#) behind [wasabi](#)'s burn.

Watch the video here:

Provided by American Chemical Society

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