

Sushi Rice

- 4 tablespoons rice vinegar
- 1 tablespoon sugar
- 1/4 teaspoon sea salt
- 2 cups sushi rice
- 3 cups water

Combine vinegar, sugar, and salt in a small pot and bring to a boil. Take off of the heat and allow to cool.

Wash rice with care, putting rice in a big bowl and washing gently with cold running water for 10 minutes. Drain rice in a big colander and dry for 20-30 minutes. Place washed rice and water into a pot and bring to a boil. Reduce heat and cover. Allow to cook for 15 minutes or until all the water has been absorbed. Turn off heat and allow to sit for 10 minutes. Place in a large bowl and vinegar mixture over the rice. Stir lightly to make sure all rice is seasoned.

General Directions for Sushi:

- 1/2 sheet of seaweed (nori)
- 1 tablespoon prepared wasabi
- 3 ounces sushi rice
- Seafood and vegetables as called for in recipes.

Place 1/2 sheet of seaweed (nori) lengthwise, shiny side down on a bamboo roller. Place approximately 3 ounces of sushi rice formed into a bar in the center of the seaweed, going lengthwise, spread rice evenly, covering entire nori except for about 1/2 inch at the top edge. Spread wasabi thinly in the center, on top of the rice, lengthwise from one end to the other. Then place filling ingredients in the center to fill the length of the roll.

Bring seaweed and rice toward you to the edge of the bamboo roller and holding the edge of the bamboo roller with one hand and, holding the tuna in place with the other hand, lift up the edge of the mat closest to you. Begin rolling mat away from you, rolling over the tuna and connecting rice to rice. Then stop to make sure you still have a 1/2 inch strip of just nori left over at the top (this is what seals the roll). Lift the edge of bamboo roller slightly and roll another 1/2 inch away from you connecting the seaweed to seaweed and sealing the roll. Gently squeeze both sides while pressing gently down on top with both index fingers. Cut roll in half, then turn one piece around so they are parallel to one another, line them up, then cut both pieces twice, to make 6 pieces.

Ingredients for sushi created by Chef Chris:

Cucumber Roll:

- Sesame seeds
- Cucumber strips

California Roll:

- Sesame seeds
- Cucumber strips
- Avocado slices
- Crab meat, or imitation crab

Shrimp Tempura Roll:

- Sesame seeds
- Cucumber strips
- Japanese mayonnaise
- Shrimp tempura

Spider Roll:

- Lettuce, shredded
- Carrots, julienned
- Avocado, sliced
- Soft-shell crab tempura

Tuna Nigiri:

- Tuna, sliced

Rainbow Roll:

- California Roll, topped with tuna, flounder, salmon, and yellowtail

Scorpion Roll:

- Sesame seeds
- Cucumber strips
- Shrimp tempura
- Soft-shell crab tempura
- Japanese mayonnaise
- Steamed shrimp

Tekka Maki

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Sushi

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- 1 tablespoon prepared [wasabi](#)
- Tuna

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