

# TEMAKI 手巻き寿司

*Hand Rolls*



"Temaki" translates to "hand-rolled," the perfect name for this cone-shaped sushi. There's no special equipment required. Just layer sushi rice onto a sheet of nori, add your favorite flavors, then roll it up like a bouquet.



**SERVING**  
4 ROLLS



**PREP**  
25 MINUTES



**DIFFICULTY**  
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## Ingredients

- 1 cup Sushi rice, cooked and seasoned
- 4 half sheets Nori

### Suggested Fillings

- Sashimi grade fish (salmon, tuna, spicy tuna, salmon roe)
- 1 Persian Cucumber, thinly sliced
- Perilla Leaves
- Radish Sprouts
- ½ Avocado, thinly sliced
- ½ Carrot, thinly sliced
- Toasted White Sesame Seeds



## Preparation

- 1 Prepare and plate ingredients. If your fish comes in a block, slice into sticks.
- 2 Dry your hands to ensure Nori sheets remain dry and crispy. Place a Nori sheet onto your palm shiny side down, then add a thin layer of rice onto the left third. Add other ingredients to taste.
- 3 Next, tightly fold the bottom left corner of the Nori over the ingredients at a 45 degree angle to form a cone shape. Continue rolling until the cone is fully formed, then use rice to seal the bottom right corner closed.
- 4 Sprinkle sesame seeds, then serve with pickled ginger, wasabi, and soy sauce.



# TEMARI 手まり寿司

*Hand Ball Sushi*



Temari sushi are colorful ball-shaped bites typically made to celebrate special occasions. They're the perfect finger food to serve at your next party.



**SERVING**  
12 BALLS



**PREP**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

- 2 cups Sushi rice, cooked and seasoned

### Suggested Toppings

- Sashimi grade fish (spicy tuna, smoked salmon, cooked shrimp, salmon roe)

- 1 Avocado, thinly sliced widthwise  
- Toasted White Sesame Seeds

## Preparation

- 1 Place a sheet of plastic wrap on your surface. Lay your toppings of choice in the center, then top with a small handful of rice.

Dip your fingers in a bowl of Tezu to prevent rice from sticking.



- 2 Pull corners and sides of plastic wrap around the rice, then twist tightly so your ingredients form a ball shape.

- 3 Remove from plastic wrap, then garnish with salmon roe and sesame seeds. Serve with pickled ginger, wasabi, and soy sauce.



# PHILADELPHIA ROLL

*Cream Cheese and Smoked Salmon Roll*



Smoked salmon and cream cheese aren't just for bagels. This quintessential food comp makes for a simple and satisfying sushi roll.



**SERVING**  
2 ROLLS



**PREP**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

- 1 cup Sushi rice, cooked and seasoned
- 2 sheets Nori
- 4 oz Smoked Salmon, ½ inch strips
- 4 oz Cream Cheese, ½ inch strips
- ½ Carrot, ½ inch strips
- ½ Persian Cucumber, ½ inch strips
- 1 tbsp Toasted Sesame Seeds

## Preparation

- 1 Place Nori sheet onto plastic-wrapped bamboo mat, shiny side down.
- 2 Gently spread ½ cup Sushi rice onto the bottom ¾ of Nori.
- 3 Arrange strips of salmon, cream cheese, carrot, and cucumber horizontally atop the center of the rice.
- 4 Fold mat over and shape roll. Refer to "Making Sushi Rolls" technique card.
- 5 Slice roll in half, then halves into thirds for a total of six pieces. When cutting sushi rolls, push, then pull your knife.



Wipe your knife with a damp towel between each cut to prevent rice from sticking to the blade.

# DRAGON ROLL

*Shrimp Tempura Inside-Out Roll*



Breathe fire into your sushi creation with the Dragon Roll. It's a modern take on the inside out roll, filled with crunchy shrimp tempura and topped with creamy avocado. Drizzled on top is a blast of fiery spicy mayo. This roll is sure to blow you away. This recipe makes 2 rolls.



**SERVING**  
2 ROLLS



**PREP**  
30 MINUTES



**COOK**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

- 1 cup Sushi rice, cooked and seasoned
- 2 half sheets Nori
- 4 pieces Shrimp
- ½ cup Tempura Batter
- 2 tbsp Tobiko (Salmon Roe)
- 1 Persian Cucumber, thinly sliced
- ½ Avocado, thinly sliced widthwise
- ½ Lemon, thinly sliced
- Radish Sprouts, handful
- 2 tbsp Spicy Mayo

## Preparation

- 1 Peel and devein shrimp, keeping the tail segment of the shell intact. Make 4-5 shallow cuts along the belly, then flip and straighten. Batter and deep fry until light golden brown.
- 2 Place a Nori half sheet shiny side down onto a plastic-wrapped bamboo mat. Evenly spread ½ cup Sushi rice over Nori with your hands.
- 3 Flip Nori over and add 2 pieces of shrimp tempura, cucumber strips, tobiko, sprouts, and a drizzle of spicy mayo.
- 4 Fold mat over and shape roll. Refer to "Making Sushi Rolls" technique card.
- 5 Remove roll and top with slices of avocado and lemon. Brush on spicy mayo, then top with more tobiko. Cut into eight pieces and serve.



Shrimps curl up when cooked. To keep them flat for use in tempura make several shallow "release" cuts in the shrimp before frying.





# SUSHI RICE

## *Cooking and Seasoning Sushi Rice*

There are several ways to steam rice, but we strongly suggest using an electric rice cooker for consistency and quality.

### Ingredients

- 3 cups Japanese Short Grain Rice
- 4 cups Water
- ¾ cup Rice Vinegar
- 3 tbsp Sugar
- 2 tsp Sea Salt

*Sushi rice is made from steamed, short grain Japanese rice seasoned with a vinegar base. Fluffy, perfectly seasoned Sushi rice will elevate any roll.*



**COOK**  
60 MINUTES



**DIFFICULTY**



- 1 Wash rice for 15 seconds, then discard water. Repeat 3-4 times and drain completely.
- 2 Transfer washed rice to rice cooker, then add 4 cups of water. Begin cooking.
- 3 Combine rice vinegar, sugar, and salt in a saucepan and bring to a boil. Whisk until sugar dissolves, then set aside to cool.
- 4 Transfer cooked rice to a flat dish. Drizzle vinegar mixture onto rice.
- 5 Using a rice paddle or spatula, gently fold rice until vinegar mixture is evenly distributed and some of the initial steam has escaped. Season to taste.
- 6 Once you're satisfied with the flavor, cover rice with a damp towel until you're ready to use.



*slicing into the rice at a 45-degree angle, lifting and folding the rice on top of itself, rather than stirring and smushing the rice*



# ROLLING SUSHI

*Making Maki Rolls with a Bamboo Mat*

Maki sushi is rolled, then sliced into round, bite-sized pieces. The fish, vegetables, and other ingredients are rolled inside the Nori (seaweed) and Sushi rice. This recipe is for California Rolls.

## Ingredients

- 1 cup Sushi Rice, cooked and seasoned
- 4 sheets Nori (dried seaweed)
- 4 strips Imitation Crab
- ¼ Persian Cucumber, thinly sliced
- ½ Avocado, thinly sliced
- ½ cup Water
- 2 tsp Rice Vinegar

1 Make "Tezu" by mixing water with vinegar. Wrap bamboo mat in plastic wrap.

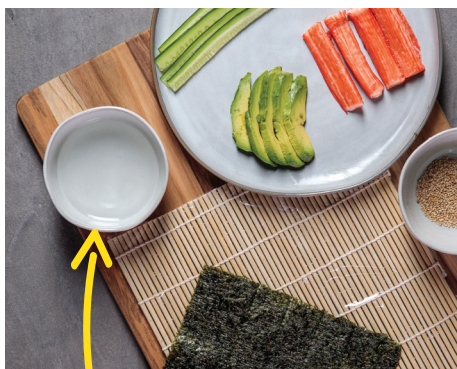
2 Place Nori shiny side down on wrapped bamboo mat.

3 Gently spread rice over bottom ⅔ of Nori, then flip it over. Add remaining ingredients in a horizontal line.

4 Place your thumbs under the mat, then with one swift move, roll sushi over fillings.

5 Gently shape into a roll. Lift the mat, then squeeze gently to seal the edges of the roll.

6 Remove and slice off edges. Cut the half, then cut halves into thirds.



Dip your hands in Tezu when handling sushi rice to prevent it from sticking.



# SAKE BOMB

*Sake and Beer Cocktail*



Though no one knows the genius who first thought to plunge a shot of sake into a tall glass of beer, we're certain that pounding on a table until shots of sake kerplunk into a circle of beer is the foundation for a great night.

### Tools

- 2 pairs Chopsticks
- 2 Pint Glasses
- 2 Shot Glasses

### Ingredients

- Japanese Beers
- Cold Sake



1 Fill shot glasses with sake and pint glasses with beer.

2 Place a pair of chopsticks on each glass, then balance the sake on top.

3 When you're ready to drink, pound the table repeatedly until the sake shot falls into the beer. Chug quickly.

While pounding the table, shout "Ichi... Ni... San... Sake Bomb!" which translates to "One... Two... Three... Sake Bomb!"

