

Make Sushi In Home



Sushi is the most famous Japanese dish outside of Japan. Sushi is delicious and healthy, but it is seen like the expensive and luxurious food eaten at Japanese food restaurants. Actually, sushi is not only procured outside home. You can easily make sushi by yourself.

Top popular sushi



Nigiri

Small rice balls with fish, shellfish, etc. on top.



Gunkan

Small cups made of sushi rice and dried seaweed filled with seafood.



Norimaki

Sushi rice and seafood, etc. rolled in dried seaweed sheets.



Chirashi

Dish sushi rice with seafood, mushroom and vegetables.



Oshizushi

Fish is pressed onto the sushi rice in a wooden box.



Inari

Sushi rice is filled into aburage bags.



Temaki

Cones made of nori seaweed and filled with sushi rice, seafood and vegetables.

How to make Gunkan

Gunkan is the types of sushi can easily make without the sushi rolling mat.

Ingredients

Sushi rice
Dried seaweed
Rice wine vinegar
Cooked Corn
Salad dressings
Cooked baby octopus
Cooked egg
Cucumber slices

1.



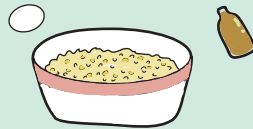
Pour about two tablespoons of rice wine vinegar into a bowl of cooked sushi rice. And then, mix thoroughly by "slicing" the rice.

2.



Cut the dried seaweed smaller.

3.



Cooked corn mix chopped egg and salad dressings.

4.



Formed the sushi rice into small balls, and warp up the balls by the dried seaweed. (leave some space for the toppings)

5.

Put the cooked baby octopus or corn salad in the balls.



Xujun Wang
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