

Traditional Japanese Sushi

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Using several types of seafood from the ocean, this sushi roll speaks to Japanese tradition. Coupled with crispy asparagus and earthy shiitake mushrooms, the flavors of this recipe are reminiscent of springtime.

Ingredients:

4 nori seaweed sheets
2 cups cooked sushi rice
1 to 2 tablespoons wasabi paste, to taste
4 ounces cooked octopus
4 ounces cooked prawns
4 ounces raw fresh tuna, thinly sliced
4 ounces raw fresh salmon, thinly sliced
1 tablespoon salmon caviar
4 asparagus spears, blanched and sliced
Shiitake mushrooms, blanched and sliced

Directions:

1. Place each nori sheet on a serving plate. Spread $\frac{1}{2}$ cup of the rice onto each nori sheet and distribute evenly over the surface, pressing with fingers to adhere.
2. Spread 1 to 2 teaspoons wasabi paste along the middle of each nori roll, to taste. Arrange the octopus, prawns, tuna, salmon evenly over the rice among each nori sheet. Top with asparagus spears and mushrooms.
3. Roll the sushi into a log jelly-roll style. Slice into $\frac{3}{4}$ -inch pieces and serve immediately.