KIKKOMAN

Easy Japanese Salmon Onigirazu Recipe

Total time **40 mins** **20 mins** preparation time **10 mins** marinating time **10 mins** cooking time

INGREDIENTS

6 portion(s)

250 g	sushi rice
400 ml	water
200 g	raw salmon - sashimi quality
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	sesame seeds
6	sheets nori seaweed
6	lettuce leaves
1	carrot, in thin slices
1	avocado, in thin slices
3	green asparagus, in thin slices

PREPARATION

Step 1

Rinse the rice in cold water several times. Cook the rice with a little salt for 10 minutes and turn off the heat and leave the rice to steam until done. Leave to cool.

Step 2

Cut the salmon in thin slices and mix with soy sauce and sesame seeds. Leave to marinate for 10 minutes.

Step 3

Put rice (a ball approx. size of golf ball) onto to each sheet of nori seaweed and distribute the rice. Add lettuce, salmon and vegetables and another layer of rice on top. Fold the nori around the sides. Wrap the onigirazu in clingfilm and shape them to be nicely round and flat. Leave to rest for half an hour and cut in halves before serving.