KIKKOMAN

Spicy tuna onigiri with kimchi sauce

Total time **60 mins** **35 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
2,681 kJ / 641 kcal

Fat: **39 g** Protein: **24 g**
Carbohydrates: **47 g**

INGREDIENTS

2 portion(s)

200 g	sushi rice
75 ml	rice vinegar
1 tbsp	sugar
1 tsp	salt
1 tbsp	water
200 g	fresh tuna
3 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
1 tbsp	Kikkoman Toasted Sesame Oil
1 tbsp	mirin wine
15 g	chives
1 tbsp	mayonnaise
0.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	nori sheets
1 tbsp	roasted sesame seeds
50 ml	oil for frying

PREPARATION

Step 1

200 g sushi rice - **75 ml** rice vinegar - **1 tbsp** sugar - **1 tsp** salt - **1 tbsp** water
Rinse the sushi rice in cold water at least five times. Boil the rice with water in a ratio of 1:1.5. Mix the rice vinegar, sugar, salt and water thoroughly in a bowl. Add the marinade to the warm rice and mix.

Step 2

200 g fresh tuna - **3 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** mirin wine
Cut the tuna into cubes. Add the Kikkoman Kimchi Chili Sauce, mirin and Kikkoman Sesame Oil and mix well. Fry briefly in a well-heated pan. Leave to cool after frying.

Step 3

15 g chives - **1 tbsp** mayonnaise - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce
Add the mayonnaise, chopped chives and Kikkoman Soy Sauce to the tuna and mix.

Step 4

Form a handful of rice into a triangle and place it on cling film. Place the tuna filling in the centre. Add more rice and form a triangle. Wrap the onigiri in the cling film and press down lightly so that it retains its shape. Remove the cling film.

Step 5

2 nori sheets - **1 tbsp** roasted sesame seeds - **50 ml** oil for frying

Wrap the triangle in a piece of nori and sprinkle with the sesame seeds.