



# COAST

## HOME SUSHI KIT \$48

### IN THE KIT

4 SHEETS	NORI
4 SHEETS	SOY PAPER
300 G	SUSHI RICE

### ROLLS

60 G	SPICY SOCKEYE SALMON
60 G	ROCK CRAB & JAPANESE MAYO
4 PCS	AHI TUNA SASHIMI
4 PCS	ALBACORE TORO SASHIMI

### CONES

2 PC	PRAWN TEMPURA
2 PC	PACIFIC LING COD TEMPURA

### GARNISHES

½	AVOCADO
10 PCS	CUCUMBER
2 OZ	SHREDDED DYKON
½ OZ	RADISH SPROUTS

SOY SAUCE, GINGER, WASABI,  
JAPANESE CHILI

# SUSHI ROLL

STEP BY STEP WITH CHEF YOSHI

1

Place nori sheet shiny side down on board. Microwave sushi rice for 30 seconds or just until above room temperature



2

First wet your hands then take a small handful of sushi rice and press on to the nori sheet. Continue to fill the sheet.

**CHEF NOTE** – *wetting hands and culinary tools will prevent rice from sticking*



3

Flip over so nori sheet is on top and add your desired ingredients



4

While keeping everything tight, roll over with fingers so that rice makes contact with the other end



5

Use bamboo mat to press and form sushi roll ensuring the bottom is flat

**CHEF NOTE** – *wrap bamboo sushi mat with saran wrap to ensure cleanliness*



6

Wet a sharp knife and slice into 8 portions

**CHEF NOTE** – *For uniform cuts: cut in half, then halves in half, & repeat once more*



7

Press again with bamboo mat to reform shape. Uncover & serve!

# SUSHI CONE

STEP BY STEP WITH CHEF YOSHI

1

Lay soy sheet in your hand, shiny side facing into your palm and center point facing between your index finger and thumb

**CHEF NOTE** – *cupping hands & keeping fingers together will add support and make paper easier to handle*



2

*Wet your other hand and take 20 grams of sushi rice and press into half the triangle that is on the thumb side of your hand holding the soy paper*



3

Place your desired ingredients in the center of the soy paper so they come up to the center point of the triangle that is between your index finger and thumb



4

Taking the point closest to your thumb, fold soy paper over the rice and your ingredients so that point comes to the center point of the soy paper. Then continue to roll so that all 3 corners come together



5

Serve & enjoy!