

Yaki Crunchy Spicy Tuna

Ingredients

Sushi Rice
Bonito Stock
Tuna, sashimi grade, chopped
Mayonnaise
Sriracha Chili Sauce
Eel Sauce
Green Onion
Jalapeño Pepper
BBQ Sauce
Wasabi
Gari (Pickled Sweet Ginger)

Amount

to taste
to taste
85g (3oz)
1 Tbsp
½ Tbsp
2 Tbsp
1 or 2 stems
8 slices
optional
optional
optional



Method of Preparation

1. Place sushi rice into a sushi presser to make oshi-sushi.
2. Make marinade by diluting bonito stock with water (1:1 ratio).
3. Brush the bonito sauce onto the oshi-sushi and bake it as you would onigiri (a rice ball).
4. Mix chopped tuna with mayonnaise and sriracha.
5. Place the chopped tuna on the baked oshi-sushi.
6. Put a plastic wrap over the oshi-sushi. Put the makisu (a bamboo mat) over the wrap and then press the oshi-sushi.
7. Cut the oshi-sushi into eight pieces.
8. Arrange the oshi-sushi on the plate and drizzle with eel sauce.
9. Sprinkle minced green onion and sliced jalapeno over the oshi-sushi.
10. Serve with BBQ sauce, wasabi and/or ginger if desired.



Created by:

Ringo Japanese Kitchen

2507 North Lincoln Ave, Chicago, IL 60614

Phone: 773-248-5788