

FAMILY
SUSHI
KIT
MAKI & TEMAKI
SUSHI ROLL

ファミリ一寿司キッ

JAPAN CENTRE

DIY
KIT

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THIS KIT MAKES...

MAKI SUSHI ROLL 16PCS



TEMAKI SUSHI
UP TO 8 ROLLS



GET READY

TO ROLL!

Learn how to make temaki and maki sushi rolls from our expert chefs in our fun filled DIY kit, perfect for the family and for little ones to get creative.

Temaki are cone-shaped sushi rolls that are easy to make & taste great. Maki sushi is the rolled sushi seen in Japan, made by wrapping up fillings in rice and nori seaweed and slicing into delicious mouthfuls!

Follow the enclosed suggested recipes then get creative with your fillings, mix and match your favourites for new, fun and healthy combinations.





STEP 1

PERFECT SUSHI RICE

Cooking Time: 12 mins

Preparation Time: approx 1hr 35 mins

Ingredients

300g rice

350ml water

70ml sushi vinegar

- 1 Place the rice in a sieve over a saucepan and rinse with cold water to remove the starch, replace with fresh water 3-4 times until the water turns clear.
- 2 After cleaning the rice, put 350ml of cold water and the rice into a pan and leave to soak for 30 mins.

(If you are using a rice cooker, please follow your maker's instructions to make your rice then skip to Step 6).
- 3 Place over a hob, and bring the water to a boil on a high heat with the lid on, cover any pan steam holes with foil.
- 4 As soon as it is gently bubbling, reduce to the lowest setting for 12 mins, keeping the lid on.

- 5 Don't lift the lid at all during the cooking process. After 12 mins, take off the heat, and rest for 20 mins.
- 6 Transfer to a large mixing bowl, sprinkle 70ml of sushi vinegar onto the rice, mixing it well with a folding motion, so that all the rice grains are coated.
- 7 After mixing in the vinegar, leave to cool for a further 30 mins, after which the rice is ready to make the sushi.
- 8 Divide the rice into two equal portions to make the maki sushi roll & temaki hand roll sushi.

NOW GET READY TO COOK!

TOP TIP

Make sure the rice has cooled down before you use, you don't want to heat the fish & fillings!

Fan your rice as you mix in the vinegar for a quicker cool and glossier rice finish.



STEP 2

PREPARATION

Preparation Time: 7 mins

- 1** Open the packs of pre-sliced tuna and salmon and lay on a plate.
- 2** Cut the egg omelette down the middle into half, then quarters, and then cut into approx 6 long strips.
- 3** Cut the cucumber down the middle into half, then quarters and remove the seeds.
- 4** Slice into approx 8 long sticks.

GET READY TO ROLL!





STEP 3

MAKING MAKI SUSHI ROLL

16 PCS

You will need:

Maki sushi roll rice portion

Nori seaweed - 2pcs

Salmon strips - 2-3pcs

Tuna strips - 2-3pcs

Egg omelette - 2pcs

Cucumber - 4pcs

Orange masago - half portion

Fried shallots - half portion

Mayonnaise - half portion

Mixed sesame - half portion

Carrot - half portion

BEFORE YOU ROLL...

Divide the rice into 2 equal portions to make 1 tuna & tamago maki sushi & 1 salmon & cucumber maki sushi

TUNA & TAMAGO MAKI SUSHI 8 pcs

- 1 Place the seaweed shiny side down on the sushi mat with the wooden lines horizontal.
- 2 Put on your gloves or wet your hands, place one portion of rice onto the seaweed at the bottom, gently push the rice all the way to the edges and about $\frac{2}{3}$ of the way up the seaweed.
- 3 Then sprinkle half of the sesame over the rice with a teaspoon.
- 4 Place 2-3 strips of tuna on the seaweed $\frac{1}{3}$ from the bottom of the sheet in a line, and ensure the tuna goes right to the edge of the seaweed.
- 5 Place 2 strips of the egg omelette onto the nori seaweed next to the tuna.
- 6 Then place 2 sticks of cucumber next to the egg omelette.
- 7 Followed by half of the shredded carrot.
- 8 Using the mat, roll the sushi away from you into a square, gently but firmly, pulling the sushi mat up and back as you go so as not to roll it inside the sushi.
- 9 If any of the ingredients pop out from the ends - don't worry you can gently push them back in.
- 10 Using a sharp knife, cut the sushi roll into half, then each half into 4 pieces, making 8 pieces in total.
- 11 To cut perfect sushi each time, clean the knife between cuts, then dip the tip of the knife into water, then holding the handle gently tap down on the work surface to remove any excess water.
- 12 Display the sushi pieces flat on a serving plate and serve with soy sauce and ginger on the side.

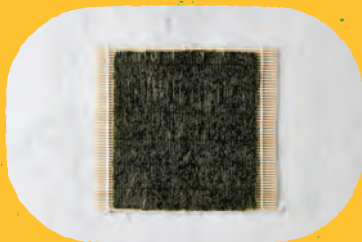
LET'S MAKE ANOTHER ROLL!
TURNOVER FOR PHOTO TIPS →

STEP 3

MAKING MAKI SUSHI ROLL

SALMON & CUCUMBER MAKI SUSHI 8 pcs

- 1 Place the seaweed shiny side down on the sushi mat with the wooden lines horizontal.



- 2 Put on your gloves, and place one portion of rice onto the seaweed at the bottom, and gently push the rice all the way to the edges and about $\frac{2}{3}$ of the way up the seaweed.



- 3 Spread half of the orange masago in a line in the middle of the rice about half way up the nori seaweed.



- 4 Sprinkle half of the fried shallots over the orange masago.



- 5 Place 2-3 salmon strips and 2 sticks of cucumber in a line in the centre of the rice and ensure they go right to the edge of the seaweed.

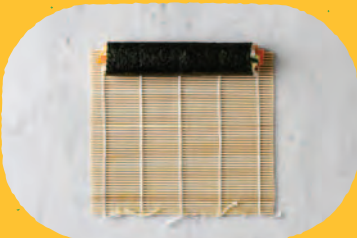


- 6 Spread half of the Kewpie mayonnaise over the salmon.





- 7 Using the mat, roll the sushi away from you into a square, gently but firmly. If any of the ingredients pop out from the ends – don't worry you can gently push them back in.



- 8 Using a sharp knife, cut the sushi roll into half, then each half into 4 pieces, making 8 pieces in total.



- 9 To cut perfect sushi each time, clean the knife between cuts, then dip the tip of the knife into water, then holding the handle gently tap down on the worksurface to remove any excess water.



- 10 Display the sushi pieces flat on a serving plate and serve with soy sauce and ginger on the side.



NOW IT'S READY TO EAT!



STEP 4

MAKING TEMAKI SUSHI

UP TO 8 ROLLS

You will need:

Temaki sushi rice portion
Nori seaweed - 4pcs
Salmon strips - 3-5pcs

Tuna strips - 3-5pcs
Egg omelette - 4pcs
Cucumber - 4pcs

Orange masago - half portion
Fried shallots - half portion
Mayonnaise - half portion
Mixed sesame - half portion
Carrot - half portion

BEFORE YOU ROLL...

Cut the 4pcs of nori seaweed sheets into half to make 8 temaki sheets

HOW TO MAKE TEMAKI SUSHI ROLL

Temaki sushi is easy to make by rolling your favourite fillings and sushi rice together in a delicious nori seaweed cone for a handy bite sized snack!

- 1 Place a piece of nori on your hand, smooth side down.
- 2 On the rough side of one piece of nori spread your sushi rice into a rough square shape on half of the nori (see image overleaf)
- 3 You don't need to spread rice right to the edges.
- 4 Start adding any of your choice of seasoning or sauce over the rice for extra flavour. We recommend 1 sauce or seasoning over the rice like sesame or orange masago.
- 5 Add any main ingredients in the centre on top of the rice.
- 6 You can use any combination of fillings. We recommend 2 fillings per temaki hand roll.
- 7 Now to roll the temaki. First pick up the bottom left hand corner and fold over the filling, then keep rolling the plain side of the nori over the filling into a cone.
- 8 Secure the end of the roll with a few grains of rice.
- 9 Your temaki sushi is now ready to eat, enjoy.



TURN OVER FOR OUR PHOTO TIPS ➡

SERVING SUGGESTION

TUNA & TAMAGO TEMAKI SUSHI ROLL

- 1 Place a piece of nori on your hand, smooth side down.



- 2 On the rough side of one piece of nori spread your sushi rice into a rough square shape on half of the nori.



- 3 You don't need to spread rice right to the edges.

- 4 Sprinkle a few teaspoons of sesame seeds over the rice.



- 5 Sprinkle a few teaspoons of fried shallots over the rice.



- 6 Over the sesame and shallots, place a tablespoon of the shredded carrot and spread evenly.



STEP 4

MAKING TEMAKI SUSHI

- 7 Now for the fillings add a strip of tuna and egg omelette onto the rice in a rough diagonal from the top right hand corner of the nori seaweed.



- 8 Now to roll the temaki. First pick up the bottom left hand corner and fold over the filling.



- 9 Then keep rolling the plain side of the nori over the filling into a cone. Secure the end of the roll with a few grains of rice.



- 10 Your temaki sushi is now ready to eat, enjoy.



**NOW MAKE
YOUR OWN ROLL!**

Choose your favourite fillings,
sauces and roll!

FAMILY SUSHI KIT

MAKI & TEMAKI

SUSHI ROLL



Ingredients

Each Japan Centre Family Sushi Kit contains enough for 16 maki and up to 8 temaki sushi servings. Please keep refrigerated and enjoy within 1 day of receiving your kit.

Sushi mat

Rice

Sushi vinegar 70ml

6 x Nori seaweed sheets

Salmon strips (**fish**)

Tuna strips (**fish**)

Tamago egg omelette (**egg**)

Cucumber

Orange masago (**fish, soy, wheat**)

Fried shallots

Mayonnaise (**soy, pasteurised egg, barley, gluten, mustard**)

Mixed sesame (**sesame**)

Carrot (**sesame**)

4 x Soy sauce sachets (**soy, wheat**)

4 x Ginger sachets

2 x Wasabi sachets (**mustard, soy**)

4 x Chopsticks

Preparation Time: 1 hr 35 mins

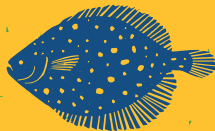
(includes rice cooking time)

Cooking Time: 30 mins

(making the sushi)

Allergen Information

For allergens see ingredients in **bold**. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens.



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