

# California Roll Bowl

## INGREDIENTS

- Sushi rice
- 1 cucumber, sliced
- 1 avocado, sliced
- 2 medium carrots, shredded
- 2 cups of imitation crab, chopped
- 2 roasted nori sheets, finely chopped
- 1/4 cup sesame seeds

## ASSEMBLY INSTRUCTIONS

1. In an individual bowl, top rice with cucumber, avocado, carrots, crab, and nori sheets.
2. Drizzle with eel sauce and yum sauce and sprinkle with sesame seeds.

# Sushi Rice

## INGREDIENTS

- 2 cups sushi rice
- 2 1/4 cups water
- 2-inch piece kombu, optional
- 1 teaspoon salt, divided
- 1/4 cup rice vinegar
- 2 tablespoons sugar

## DIRECTIONS

1. Thoroughly rinse rice with water until water runs clear.
2. Over medium-high heat, in a medium pot, add rice, water, kombu, and half of the salt. Once the water begins to boil, immediately to the heat down to low and cover pot with a lid. Cook until all of the water has been absorbed, about 8-12 minutes.
3. While rice is cooking, in a small bowl, mix together rice vinegar, sugar, and remaining salt until dissolved.
4. When the rice is done, discard the kombu and spread the rice out in a large bowl or baking sheet, and drizzle with the vinegar mixture. until ready to use.



# Eel Sauce

## INGREDIENTS

- 1/4 cup mirin
- 1/2 cup soy sauce
- 1/2 cup sugar

## DIRECTIONS

1. In a small sauce pan, mirin over medium-high heat. Add sugar and stir until the sugar dissolves.
2. Add soy sauce and bring to a simmer. Simmer for 10 minutes until thickened.
3. Cool before using. It can be stored for a week.

# Yum Sauce

## INGREDIENTS

- 1 cup Japanese mayo
- 2-4 tablespoons of sriracha
- 2-3 tablespoons water, if needed.

## DIRECTIONS

1. Whisk all ingredients together thoroughly. Add 1 tablespoon of water at a time, if the sauce is too thick.

