



Unagi Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 slices of unagi / ell
- cucumber, cut like a stick
- 1 stick imitation crab meat, cut half long
- 1 pc nori / sea weed paper
- slices avocado
- sushi rice
- rice vinegar
- sesame seed
- masago/ fish eggs
- unagi sauce

Instructions

- mix sushi rice with rice vinegar
 - put nori on top of sushi mat
 - press sushi rice on top nori
 - sprinkle sesame seed and masago, make sure all even on top of sushi rice
 - turn over nori to the other side, put cucumber, avocado, crab meat and unagi
 - roll it till close to the end of nori
 - cut it into 8 pcs
 - eat with unagi sauce
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