



Soft Shell Crab roll or spider roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- sushi rice
- masago / fish eggs
- daikon leaves sprouts
- soft shell crab tempura
- sea weed
- avocado

Instructions

- Fried soft shell crab tempura
- take one sea weed sheet and put on sushi rice, make it flat.
- On top sushi rice, put some masago
- Turn over till you see the sea weed
- put on soft shell crab tempura, avocado ,daikon leaves sprouts and roll it till cover.
- cut it 8 pcs, serve with ginger , wasabi and eel sauce.