Sake Nigiri Sushi(???????)

NIBBLEDISH CONTRIBUTOR

Ingredients

1.Japanese rice 450g(16 oz)
2.Vinegar 60g=2oz(tablespoons 4)
3.Sugar 45g=1.5oz(tablespoons 5)
4.Salt 10g=0.3oz(teaspoons 2)
5.Wasabi
6.Fresh salmon
7.Soy sauce

Instructions

1.Japanese rice 450g cook with the rice cooker.
(Place rice and water in the rice cooker: use same volume, for example, 1cup water for 1cup of washed rice)
After cooked, let it cool down.

2. 2.3.4 are mixed in the pan.
Put the pan on low heat and heat until the sugar dissolves.

3.Sprinkle the vinegar mixture over the rice and fold the rice by rice-spatula quickly

This Sushi-rice's name is "Shari"

4.Slice up Salmon for topping

5.put a bit of wasabi on the top-saide of the Salmon

6.Nigiri-grasp shari and the Salmon.

7. Serve with Soy sauce