

MATSURI SUSHI RECIPE

INGREDIENTS

- White Rice
- Sushi Vinegar
- Carrot
- Celery
- Lotus Root
- Bamboo Shoots
- Gobo (Burdock Root)
- String Beans
- Shiitake Mushrooms
- Shrimp
- Squid (Ika)
- Baby Clam Meat
- Unagi
- Eggs
- Sugar
- Shoyu
- Salt
- Pickled Ginger

RECIPE

- First make 4 cups of White Rice. When the rice is cooked, mix in 1½ cups of Sushi Vinegar to make it into Sushi Rice and set aside.
- Chop ½ a Carrot, and 2 Celery into small pieces, boil, strain and set aside.
- Peel and thinly slice 1 Lotus Root, 2 Small Bamboo Shoots, and shred 1 Gobo. Place in a large pot, boil them together with a little salt until they soften, then strain. Place in a large bowl adding 1 cup of Sushi Vinegar and let them soak.
- Boil 10 shrimp and 1 Whole Cleaned Ika. Once they've cooked through, slice them thinly and add them to the soaking bowl as well with a little more Sushi Vinegar.
- In a separate pot, marinade 2 cups of thinly sliced Shiitake Mushrooms with a half pound of Baby Clam Meat. Use 1 cup of water, 4 tablespoons of Sugar, and 4 tablespoons of Shoyu and boil for about 5-10 minutes then strain and set aside.
- Using 3 Eggs, make a very thin Omelette, then slice into strips and set aside. Boil a pack of String Beans, slice thinly and set aside. Grill Unagi till tender then cut into bite size pieces.
- Mix the Carrots and Celery into the rice. Lightly Strain and Squeeze the Lotus Root, Bamboo Shoots, Gobo, Shrimp and Ika then mix them into the rice. After that, mix in the marinated Shiitake & Clams. Lastly layer the grilled Unagi, String Beans and Omelette on top then garnish with pickled ginger. Serve in a bowl.