

Easy Tuna Sushi Roll

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Although this may not be the traditional Japanese type of roll. Traditionally, the specific type of sushi rice for this would be tossed with vinegar and create that special sushi flavor. But I love this recipe anyways. It has great flavor and is much easier to make. Makes 2 rolls.

Ingredients:

4 ounce raw ahi tuna steak
1 cup cooked white rice
1 tablespoon rice wine vinegar
1/2 teaspoon soy sauce, plus more as desired
2 sheets nori (seaweed paper)
1 tablespoon sesame seeds
wasabi paste, to taste
pickled ginger, to taste

Directions:

1. Cut the ahi tuna steak into strips about the size of a pinkey finger.
2. In a large bowl toss the rice with rice wine vinegar and 1 teaspoon of soy sauce.
3. Put out a layer of plastic wrap onto the counter and lay one piece of nori on top.
4. Layer half of the rice in one full layer covering the nori.
5. Add the tuna down the center of the rice and sprinkle with some sesame seeds.
6. Tightly roll by starting with one side and rolling toward the other side. Keep the plastic wrap on the outside and then make the plastic very tight around the roll.
7. Cut the roll into 8 pieces and then remove the plastic.
8. Repeat these steps with the remaining ingredients.
9. Serve with additional soy sauce, wasabi paste, and pickled ginger.

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