



Wash and soak the rice overnight. Place in a rice cooker and steam. Dissolve the sugar and salt in vinegar over low heat and set a side. When the rice is cooked, pour the liquid over the rice and mix with a soft spatula to prevent breaking up the rice grains. Add sesame seeds and mix.

Prawns

16 "Amaebi" Japanese prawns, cleaned and poached, keeping the tail shell

Wasabi Mousse Sphere

30 g wasabi powder
 100 g flour
 100 g butter
 20 g dashi stock
 300 g milk
 salt, pepper to taste

Melt the butter, add the flour and wasabi powder, cook for 1 minute and set aside. Bring the milk to a boil and add the wasabi mixture. Add dashi, adjust the seasoning, simmer for 8 minutes and cool. Form the mixture into small balls and freeze until needed. Dust in flour and dip in fritter dough, fry until golden brown.

Garnish

Salmon roes, shredded spring onion, seaweed.



Recipes

Seaweed Cone

90 g sugar
 260 g milk
 210 g cake flour
 40 g almond powder
 3 g salt
 28 g cocoa butter
 40 g seaweed paste
 50 g dark soy sauce
 pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Sushi Rice

150 g Japanese sushi rice
 170 g water
 30 g rice vinegar
 2 g salt
 2 g sugar
 10 g black sesame seeds