



Happy New Year, everyone! I hope we will all have a great year in 2012!  
新年明けましておめでとうございます。今年も宜しくお願い致します。

If you would like to know how to make the sushi rice or other rolls, please check below links:

◎Sushi Rice: <http://www.youtube.com/watch?v=McNU0YparI0>

◎How to Make California Rolls, Philly Rolls, Dynamite Rolls:

<http://www.youtube.com/watch?v=b6vqrZB1shg>

◎How to make Tempura Soba (Tempura Shrimp)

<http://www.youtube.com/watch?v=RD6Ut0JTzhs&feature=relmfu>

[Ingredients] For 2 rolls:

Approx. 2 Cups of Sushi Rice

2 Prawns & 2 Tiger Shrimp 車エビとタイガーシュリンプ

1 Fillet of BBQ Eel うなぎの蒲焼き一枚

4 Lettuce Leaves レタス

1 Cucumber キュウリ

1 Avocado アボカド

1 Slice Lemon レモン

Tobiko トビコ

Flour 小麦粉

Tempura Flour 天ぷらの素

Cold Water 冷水

2 TBS Mayo マヨネーズ

Hichimi or Spicy Sauce 七味唐辛子

[Direction]

Cucumber:

1. First cut the ends; Cut into half; And cut quarter a inch from the side and repeat. We won't be using the seeds section.
2. Make some incisions from the top and the side so that your cucumber will look like this and stay together.

Avocado:

1. Cut into half.
2. Gently peel off the skin.
3. Slice the avocado very thinly.
4. Squeeze over some lemon juice so that the color of the avocado stays fresh!

Prawns (Shrimp):

1. After you wash the prawn, cut off the antenna leaving about 1 inch.
2. Cut the ends of the uropods, because that is where the moisture retain.
3. Remove the shell at the center part of the body. Make an incision on the back part of the prawn.
4. In order to remove the intestinal vein. Flip it over and make some incisions, and flip it over again, and press it down gently so that the prawn will stay straight when deep fried.
5. Using a paper towel, remove moisture off the prawn.
6. Between the head and the back side, there is a hole, where moisture could stay, and it can get really dangerous when deep frying. When coating the prawn with flour, we will need to make sure we put some in the neck part of the prawn.
7. I will be using the special tempura flour. Add cold water in tempura flour (differs depending on the brand). You do not have to mix it too much.
8. Drop a little bit of tempura butter in the heated deep frying oil. If the tempura butter goes down and comes up again really quickly, it means it is ready (to deep fry)!
9. I like coating all of the prawns in tempura butter. So that I can put prawns in the deep frying oil in a smooth fashion. More and more we put the prawns in the deep frying oil, it lower the temperature, So it's important to do this really quickly! Pick up the prawns, get rid of the excess oil, and your prawns are ready to go!

Rock'n Roll Dragon Sushi!

1. I like using the ziploc bag and put the bamboo matt inside.
2. Transfer about 1 cupful of sushi rice on top of the bamboo matt
3. Wet your hands
4. Shape into a rectangle shape
5. FYI: The nori got the vertical lines (not horizontal); the shiny side is the front and the other side is the back
6. Place the nori like in the video; the shiny side down
7. Making sure there is no rice underneath 2 inches from the bottom of the nori
8. Place 2 leaves of the lettuce at the borderline of sushi rice and without underneath
9. Place some cucumbers
10. Place top part of the prawn on the side and the bottom side, and I added a deep fried tiger shrimp in the middle.
11. We can't forget about spicy mayo! I'm just adding hichimitogarashi in (2 tbs of) mayo. You can maybe use spicy sauce as well. Coat the tempura prawn with the spicy mayo

12. Wrap the filling using the excess section of the nor really tightly, and using the bamboo matt
13. We need to roll the sushi really tightly, but not too much and evenly.
14. Now, we need to prepare the BBQ Eel. Slice them in a thickness like this.
15. We will now the avocado; Place a slice of avocado and BBQ Eel in order on top of the sushi roll.
16. Place a piece of saran-wrap, and place the top part really gently.
17. Shape the sushi using the bamboo matt as well.
18. When cutting the sushi into pieces, you may want to use a clean wet cloth (to wipe off the knife).
19. Use the saran-wrap to shape the sushi again
20. If you have some sansho, you may want to sprinkle on top.
21. For the sauce: Heat up 2 Tablespoonful of Nagasawa-san's Bannno tsuyu (regular tempura dipping sauce is fine) in a sauce pan at low heat
22. Add 1 Tablespoonful of Sugar and blended really well.
23. Heat until it becomes a little bit thickened
24. I added the sauce on top part of the sushi roll as if it looks like a spine.
25. I added the tobiko so that it would look like a thorn.

[Tempura Butter]

- 1 cup of cold water and ice cubes
- 1 cup of flour
- 1 TBS of cornstarch
- 1 egg

Direction:

Mix them all, but do not put all water..but check the texture!  
do this just before you deep fry your vegetables etc..

[Music]

Title: Powder

Artist: Jerome Sydenham & Kerri Chandler

Label: Madhouse Records

Buy here: <http://www.traxsource.com/index.php?act=show&fc=tpage&cr=titles&cv=56740>