

# SURIMI “CALIFORNIA” ROLL

Servings 2

## Ingredients

1 cups Japanese short or medium grain rice  
1 to 1.25 cups cold water\*  
2-3 Tbsp Sushi Vinegar

## Ingredients for the Roll

8oz pack [Aquamar Surimi Sticks](#)  
1/2 Ripe Avocado  
1/2 cucumber  
Nori Seaweed  
Black & white sesame seeds

A sushi rolling mat + Plastic wrap to cover the mat. If you don't have a sushi mat, use parchment paper.



## Instructions

1. Wash the rice with cold water until the water runs clear. Drain well. If you have a rice maker follow rice maker instructions add 1 cup rice and 1.25 cups water and cook on the white rice setting
2. Then put the hot rice to a large bowl and break it up to get rid of all the clumps.
3. Let the rice cool down a little. It should still be very warm when you stir in your sushi vinegar.
4. Fold the pieces of nori in half to split them.
5. Julienne avocado and cucumber in long pieces.
6. Place the Nori on the bamboo roller (use parchment paper if you don't have any)
7. Spread a generous handful of sushi rice onto the 1/2 sheet of nori. Use the TIPS of your WET FINGER (keep your hands wet to prevent sticking) to spread the rice evenly over the entire surface of the nori.
8. Flip the rice covered piece of nori over so the rice is facing down. Place your fillings, including [Aquamar Surimi Sticks](#) across the center of your nori lengthwise (don't overfill).
9. Roll the bamboo mat around the ingredients and until it's firm, about an inch in diameter.
10. Sprinkle with sesame seeds or fish roe.
11. EXTRAS: Garnish with seaweed salad, pickled ginger, and wasabi.

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