

TOSHI SUGIURA

Spicy tuna tortilla roll

Maguro no tortilla maki

TOSHI SUGIURA, renowned as the best sushi chef in Los Angeles, takes pleasure in making sushi for schoolchildren in the vicinity. His intention is to introduce the art of sushi making to the next generation.

MAKES 2 ROLLS, 10-12 PIECES

2 tortillas
300g/10oz/2 cups *sumeshi* (cooked vinegared rice) (see page 152)
½ avocado, peeled and thinly sliced
½ box of cress
½ tablespoon finely chopped chives
Mexican salsa, to serve

Mexican food is very popular in LA, and the idea of rolling sushi with tortilla instead of nori naturally came to my mind. Avocado, a frequently used ingredient in Mexican cooking, happens to go very well with spicy tuna. Children are often fussy eaters, but they or anyone who is not keen on eating raw fish will find it easy to eat this roll and will love it. TS

FOR THE SPICY TUNA:

½ cup minced tuna
4 tablespoons mayonnaise
2 tablespoons ponzu (Japanese shoyu) or lemon juice
½ tablespoon chilli oil
pinch of *shichimi* (Japanese seven-spice chilli powder)

- 1 Grill the tortillas lightly on both sides, place a piece on a board, and spread half of the vinegared rice evenly over it.
- 2 Mix all the spicy tuna ingredients together and place half of the mixture, the avocado, cress and chives in a row across the centre, and roll in. Repeat this process once more.
- 3 Cut each roll into 5-6 pieces and arrange on a serving plate. Serve with some Mexican salsa in a small bowl.

Super Californian roll

Super California maki

TOSHI SUGIURA, chef/patron of Hama Sushi in LA, runs a sushi school next to his restaurant where apprentices train intensively for three months (this takes years in Japan).

MAKES 2 ROLLS, 10-12 PIECES

1 sheet of nori, cut in half crossways
400g/14oz/2 cups *sumeshi* (cooked vinegared rice) (see page 152)
2 tablespoons white sesame seeds
2 cooked king crab or snow crab claws, or 100g/3½oz canned crabmeat
½ avocado, sliced into 4 wedges
½ cucumber, shredded
1 large cooked *kabayaki* eel (see page 19) (approximately 200g/7oz)

Californian roll is now so popular that you can eat it anywhere in the world. Sushi restaurants are now looking for something new, and at my restaurant, Hama, in Los Angeles, we tried to put it together with another American favourite, anago kabayaki (sea eel fillet steamed and then grilled or broiled with sweet shoyu sauce). The result is a very dynamic sushi, which has become one of our most popular dishes. You can use ready-cooked unagi (eel) kabayaki available frozen in packets from Japanese food shops. TS

- 1 Place a half-sheet of nori on a chopping-board, and spread about a cup of vinegared rice evenly over it. Then sprinkle evenly with 1 tablespoon of sesame seeds.
- 2 Line a side of a *makisu* (sushi rolling bamboo mat) with cling film (plastic wrap) and turn the rice-covered nori on to its rice-side down. Spread half the crab in a row in the centre across the nori, and add

- 2 avocado slices and half the cucumber along the crab, then roll the ingredients in the nori using the *makisu*. This rice-side-out roll is called *uramaki* (reverse roll). Repeat this process once more using the remaining ingredients.
- 3 Lightly grill (broil) the eel over a high heat, or in a microwave oven, for 30 seconds and place one half on top of each roll. Cut each roll into 5-6 pieces, and serve.