



Mini Sushi Ball

< Ingredients > Serves 2 to 3
(about 14 balls)
1cup (180ml) Sushi Rice
30cc Sushizu
8 Sliced salmon (3cm square)
9 Sliced avocado (3cm square)
9 Sliced radish (lightly salted)
(or cucumber or any other vegetables)

<Sauce>
Soy sauce / Wasabi



< Method >
1. Spread cooked rice in a shallow pan and sprinkle with Sushizu. Mix with a wooden spatula and let it cool.
2. On a small sheet of cling film, place a slice of salmon in the center and lay a small ball of rice on top. Close the film tight, form into a ball shape.
3. Repeat the same work with 3 slices of vegetable for each ball.
4. Open the film, place the sushi ball on a plate. Serve with soy sauce and wasabi on the side. Decorate with salmon roe and herb as you like.

Sea Bream Ceviche

< Ingredients > Serves 2 to 3
1 fillet (120g) Sea bream
(cut into bite size)
Two pinches of sea salt
Black pepper
1 tbsp Lime juice
1/2 Red onion medium (chopped)
1/2 Celery (sliced)
1 tbsp Chopped fresh coriander leaves

< Marinade Sauce >
Sushizu 1:1/2 water (adjust as you like)
Coriander powder



< Method >
1. In a bowl, place sea bream, sea salt, pepper and lime juice. Gently mix well.
2. Add red onion, celery, coriander leaves and the marinade sauce ingredients, lightly mix with hands. Place it in the fridge for 30mins.
3. Serve in a small glass bowl with its marinade sauce.

Since 1879



MARUSHO

SUSHIZU

Seasoned Rice Vinegar with Kombu and Mirin

Sushizu is high quality seasoned vinegar which ultimately defines the taste of sushi. It is made from a fine mixture of natural ingredients: Pure rice vinegar, Kombu seaweed, Amazake, and Hon-Mirin.

Ingredients: Rice, KomeKoji (malted rice), Kombu seaweed, sweeteners (sugar and Glucose liquid sugar), Amazake, Hon Mirin, Fermented seasoning (soy bean), Salt

Storage: Store in cool dark place and away from direct sunlight. Store in fridge once opened.

Best to use: Within two years from the date of manufacture.

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RECIPE

Cauliflower Spicy Pickles

< Ingredients > Serves 2
8 Cauliflower florets

< Marinade Sauce >

50cc Sushizu
25cc Water (adjust as you like)
1 Bay leaf
1 Fresh green chili
1 Dried red chili



< Method >

1. Lightly boil cauliflower.
2. Mix marinade sauce ingredients and place in a seal-tight plastic bag, add boiled cauliflower while hot. Close the bag and mix well. Pickle for at least 1 hour.

*Option: Cucumber or celery can be pickled raw.

Carrot Dressed with Black Sesame Sauce

< Ingredients > Serves 3
1 Carrot medium size
Two pinches of sea salt

< Dressing >

1 1/2 tbsp Sushizu
2 tbsp Ground black sesame
1 tsp Soy sauce
2 tbsp Olive oil



< Method >

1. Roughly grate the carrot about 3cm length, 5mm width each.
2. Gently rub the carrot with salt and throw away any excess water.
3. In another bowl, place all dressing ingredients, mix well with a whisk.
4. Add the carrot into the sauce, serve on a plate.

Fresh Spring Roll with Spicy Miso Sauce

< Ingredients > Makes 4
4 Spring roll paper
6 Prawns (peeled and boiled)
4 Leaves of lettuce (chopped)
16 Green beans (boiled)
2 cup Rice vermicelli (boiled)
1/2 cup Fresh mint leaves
8 Leaves of fresh basil (or Shiso)

< Sauce >

2 tbsp Sushizu
1 tsp Barley miso (or rice miso)
1 tsp Water, Chili flakes



< Method >

1. Cut the boiled prawns in half, and de-vein.
2. Boil rice vermicelli, rinse with water, and cool down.
3. Moist the rice paper with water. Place 3 prawns in the middle.
4. Put two leaves of basil on the prawns, and continue with vermicelli, lettuce, green beans and mint.
5. Fold over the bottom and sides. Roll wrapper upwards to form a neat shape.
6. Place on a plate, serve with the sauce on the side.

Zucchini Som Tam

< Ingredients > Serves 4 to 5
1 Zucchini medium size (sliced)

< Sauce >

2 tbsp Sushizu
1 tbsp Peanuts (finely chopped)
1 Fresh green chili (remove seeds and finely chopped) (adjust as you like)



< Method >

1. In a bowl, mix Sushizu, peanuts, and chili flakes.
2. Just before serving, add sliced zucchini and mix well.