

		Sample	Ingredients	Link
Appetizers		Grilled Onigiri	<ul style="list-style-type: none">Sushi rice	https://www.justonecookbook.com/yaki-onigiri-grilled-rice-ball/
		Hiyayakko (Japanese Cold Tofu)	<ul style="list-style-type: none">85g Japanese Cold Tofu (1 pc of tofu)10g katsuobushi (dried bonito flakes)15g green onions3g grated ginger	https://www.justonecookbook.com/japanese-tofu-cold-tofu-hiyayakko/
		Edamame	<ul style="list-style-type: none">450g frozen edamame in pods7.5g sesame oil5g garlic clove4g salt	https://www.acouplecooks.com/easy-edamame/
Main Course		maguro (tuna) sushi	<ul style="list-style-type: none">125g Tuna fillet150g of sushi rice180ml of water12ml of sushi vinegar3g of salt7g of sugarWasabi paste	https://izzycooking.com/tuna-nigiri/
		shake (salmon) sushi	<ul style="list-style-type: none">125g Salmon fillet150g of sushi rice180ml of water12ml of sushi vinegar3g of salt7g of sugarWasabi paste	https://simplyhomecooked.com/salmon-nigiri/
		hamachi (yellowtail) sushi	<ul style="list-style-type: none">125g of hamachi fillet150g of sushi rice180ml of water12ml of sushi vinegar3g of salt7g of sugar	https://www.greatbritishchefs.com/recipes/hamachi-nigiri-recipe
		saba (mackerel) sushi	<ul style="list-style-type: none">125g of saba fillet150g of sushi rice180ml of water12ml of sushi vinegar3g of salt7g of sugar	https://eat smarter.com/recipes/nigiri-with-mackerel
Side Dishes / Snacks		Spicy Bean Sprout Salad	<ul style="list-style-type: none">340g bean sprouts15g white and black sesame seeds30g roasted sesame oil7g soy sauce7g shichimi togarashi (Japanese seven spice)2g salt	https://www.justonecookbook.com/spicy-bean-sprout-salad/
		Tamagoyaki	<ul style="list-style-type: none">Eggs30g vegetable oil	https://www.justonecookbook.com/tamagoyaki-japanese-rolled-omelette/
Desserts		Strawberry Shiratama Dango	<ul style="list-style-type: none">50g silken tofu50g strawberries100g shiratamako / glutinous sweet rice flour7g water	https://www.okonomikitchen.com/strawberry-shiratama-dango/
		Daigaku Imo	<ul style="list-style-type: none">300g Japanese Sweet Potato30g cooking oil30g sugar2g soy sauce, optional10g Black sesame seeds	https://www.okonomikitchen.com/daigaku-imo-japanese-candied-sweet-potatoes/
Drinks / Beverages / Alcohol		Soju	<ul style="list-style-type: none">1 bottle of soju	
		Matcha (Green Tea)	<ul style="list-style-type: none">5g matcha60g boiling water	
		Canned Soda	<ul style="list-style-type: none">1 bottle of canned soda	
Merchandise	Store T-Shirts	ImOnARoll!	<ul style="list-style-type: none">shirt	
	Store Bags	Fin-tasticTaste	<ul style="list-style-type: none">Tote bag	
		SushiRaw-mance	<ul style="list-style-type: none">Tote bag	