

# Master Sushi Recipes by Tsumori Hayenami

## Introduction

Welcome to the collection of gourmet sushi recipes crafted by Master Tsumori Hayenami, a sushi chef with over 50 years of experience. Inspired by tradition and elevated by his personal touch, each recipe in this book reflects the harmony of flavors and balance that Master Hayenami has perfected over the decades.

## Gourmet Sushi Recipes

### Nigiri Sushi

Ingredients:

- Fresh sushi-grade fish (tuna, salmon, shrimp)
- Sushi rice
- Wasabi

Instructions:

1. Prepare the sushi rice with vinegar, sugar, and salt.
2. Slice the fish into thin pieces.
3. Shape small rice balls with your hands and top each with a slice of fish.
4. Add a tiny bit of wasabi between the fish and rice.

### Maki Sushi

Ingredients:

- Nori (seaweed sheets)

- Sushi rice
- Cucumber, avocado, or other vegetables
- Fresh fish (optional)

Instructions:

1. Lay a sheet of nori on a bamboo mat.
2. Spread an even layer of sushi rice on the nori.
3. Add thin strips of vegetables or fish.
4. Roll the sushi tightly using the bamboo mat, slice into bite-sized pieces.

## **Japanese Desserts**

### **Mochi**

Ingredients:

- 1 cup sweet glutinous rice flour
- 1/4 cup sugar
- 1 cup water
- Cornstarch for dusting

Instructions:

1. Mix the rice flour, sugar, and water until smooth.
2. Microwave the mixture for 2-3 minutes, stirring halfway.
3. Dust a surface with cornstarch and shape the mochi into balls.
4. Fill with sweet red bean paste if desired.

*Thank you for exploring these gourmet sushi recipes. Master Hayenami believes that each dish is not just about the ingredients, but the experience and story behind it. Enjoy your culinary journey!*