

Truffle Shuffle

Master Sushi Class

with Chef Jackson Yu of Omakase in San Francisco

Mise en Place

Cutting board	Knife	2qt Sauce pot with lid	Sushi mat
Medium mixing bowl	Strainer	1 cup Measuring cup	

Ingredients

* Please keep refrigerated before class *

4 c Japanese sushi rice	8 oz Sushi rice vinegar	¼ lb Yellowtail *	¼ lb King salmon *
1 bunch Scallion *	1 oz Salmon roe *	1 ea Hass avocado *	1 ea Lemon
8 oz Kanikama crab meat *	1 container Pickled ginger *	1 container Fresh wasabi *	1 pack Nori sheets
1 container Chef Jackson's soy sauce			

2 Hours Before the Class

1. Place the sushi rice in a mixing bowl and cover with cold water; allow to sit for 1 hour.
2. Gently move the rice in the bowl with the back of your hand to assist with removing excess starch.
3. Drain the water and rinse the rice until the water runs clear.
4. Allow the rice to sit for 40 minutes.
5. Place the rinsed rice in the 2qt sauce pot and cover with 2 ¼ cups of water.
6. Bring the rice to a simmer, cover, and reduce the heat to very low.
7. Allow the rice to cook for 20 minutes and then remove the rice from the heat.
8. Keep the rice covered and warm until the class starts.

How to Make

1. Season the rice with the sushi rice vinegar. Keep the rice at room temperature.
2. Slice the scallions.
3. Slice the fish.
4. Follow Chef Jackson's moves for mastering the art of sushi making!!
5. Cut the maki rolls into 6 pieces and serve with Chef Jackson's soy sauce, fresh wasabi, and pickled ginger on the side. Enjoy!!

Sushi Rice Vinegar Recipe

1 cup Japanese rice vinegar	½ cup Sugar	2 tablespoons Kosher salt	1 small piece Kombu
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1. Place the vinegar, sugar, and salt in a pot and bring to a simmer.
2. Remove the pot from the heat, add the kombu, and allow it to come to room temperature.
3. This is the sushi rice vinegar.