

Lemon Salmon

MAKES
8
PIECES

This is one of the most requested rolls at my restaurant. It's attractive, delicious and sure to please.

Ingredients

2¾ ounces (80 grams) salmon
1 teaspoon spicy mayonnaise,
plus more for serving

½ ounce (10 grams) takuan
(pickled daikon)

1 thick egg omelet (page 22),
sliced

1 asparagus spear, blanched

¼ cucumber, cut into very thin
sticks

½ nori sheet

⅔ cup sushi rice

¼ avocado, finely sliced

¼ lemon

1 teaspoon orange ikura
(salmon roe)

1 tablespoon finely chopped
scallions

Wasabi paste, for serving

Gari (pickled ginger), for serving

Soy sauce, for serving



a



b



c



d



e

Rest your knife on the toothpicks as you roll the takuan to cut it.

3. Arrange the egg omelet, asparagus, cucumber, takuan and salmon mixture on your work surface (Fig. c).

4. Cover a bamboo sushi mat with plastic wrap. Place the nori sheet on the mat and cover it evenly with rice. Flip over the nori sheet so that the rice is facing the mat. Arrange the egg omelet, asparagus, cucumber, and chopped salmon along the middle of the nori sheet (Fig. d).

5. Roll the sheet so that it is inside-out, and then arrange the avocado slices on top (Fig. e).

6. Slice the remaining 1¾ ounces of salmon and arrange it on top of the avocado.

7. Cut the roll in half and then cut each half into 4 even pieces. Using a cooking torch, lightly sear the salmon and then squeeze lemon on top.

8. Garnish each piece with orange ikura and chopped scallions. Serve with wasabi, gari and soy sauce.

Instructions

1. Chop 1 ounce of the salmon into small cubes. In a small bowl, mix it with the spicy mayonnaise.

2. Slice the takuan into very thin sticks (Figs. a-b). To control the thickness of the slices, place toothpicks on either side of the takuan.