

FOXWOODS FOOD & WINE FESTIVAL  
**HIRO ICHIKAWA**

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**TOSHI ROLL**

Serves 2

**INGREDIENTS:**

1 Tbs. rice vinegar  
1 tsp. sugar  
1/4 tsp. salt  
1 small piece dry seaweed  
1 cup cooked rice (Japanese brand rice preferred)  
2 Tbs. cup Sriracha hot chili sauce  
1/2 cup mayonnaise  
1 Tbs. fresh-squeezed lemon juice  
3 oz. chopped fresh tuna  
1 piece dried nori  
1 oz. crab meat  
2 thin slices fresh salmon  
4 thin slices avocado  
2 thin slices fresh tuna

**INGREDIENTS:**

Sesame seeds  
1 tsp. chopped scallion  
1 Tbs. fish roe

**DIRECTIONS:**

Combine vinegar, sugar, salt and seaweed to make sushi vinegar. Add sushi vinegar to cooked rice, mix together and let cool. To make spicy sauce, combine Sriracha, mayonnaise and lemon juice and reserve. Mix 1 tsp. spicy sauce with chopped tuna. Lay nori on cutting board and put sushi rice on top. Turn seaweed over and spread spicy tuna on top of seaweed. Add crab meat and roll with sushi roller. Squeeze to form tight roll. Add salmon on top of one end of roll, add avocado in middle and add sliced

**DIRECTIONS:**

tuna on other end. Using sushi roller, roll fish very tight. Cut roll into 8 pieces and sprinkle with sesame seeds, chopped scallion and fish roe. Spread 2 tsp. spicy sauce on top and serve.