



Mixed Seafood Chirashi Bowl



2 Servings



30 minutes

Ingredients :

- Sushi rice
- Water
- Rice vinegar
- Sugar
- Salt
- Fresh salmon
- Fresh tuna
- Cooked shrimp
- Fresh scallops
- Soy sauce
- Wasabi
- Pickled ginger
- Cucumber
- Avocado
- Sesame seeds



Instructions :

1. Rinse the sushi rice until the water runs clear, then cook it with water according to package instructions .
2. Mix rice vinegar , sugar , and salt , then gently fold it into the warm rice and allow it to rest for 10 minutes .
3. Slice the salmon , tuna , and scallops into bite -sized pieces and set aside .
4. Peel and devein the cooked shrimp if needed and slice them in half .
5. Slice the cucumber and avocado into thin pieces .
6. Divide the seasoned rice evenly between two bowls .
7. Arrange the seafood neatly over the rice , spacing each type for visual balance .
8. Add cucumber and avocado around the seafood .
9. Sprinkle sesame seeds over the bowl .
10. Serve with soy sauce , wasabi , and pickled ginger on the side .