



# Tuna and Kimchi Onigirazu (Japanese Rice Sandwich)

*Gluten Free, Dairy Free. Recipe makes 6 onigirazu rice sandwiches.*

## INGREDIENTS

*For the seasoned sushi rice (see recipe head note 1):*

4 cups cooked Japanese short grain rice (approximately 2<sup>1/3</sup> cups uncooked grains)

¼ C rice vinegar

2 tbsp sugar

2 tsp salt

2 tbsp mirin – see recipe head note 2

*For tuna mixture:*

6 large sheets of nori / Japanese roasted seaweed

400g or 5 small tins of tuna, well drained

3 tbsp Japanese kewpie mayonnaise

Drizzle of soy sauce

Salt and pepper to taste

*For assembling onigirazu:*

2 C shredded romaine lettuce (or other leafy green of choice)

1 C shredded purple cabbage

1/3 C julienned English cucumber

½ C Korean kimchi, drained



## Roasted sesame seeds

### METHOD

Cook the rice as you normally do. I recommend washing until water runs clearer but not translucent, draining well and cooking with 1:1 ratio of rice to water. In my experience, this ratio works for Instant Pot pressure cooker, electric rice cooker and in a lidded pot on the stove. Once rice is done, fluff with a rice paddle. Mix seasoning ingredients together until the salt and sugar are dissolved. Sprinkle all over the rice, mixing gently to cover rice grains evenly. Keep cooked rice warm (but not piping hot) by covering with a clean kitchen towel until ready to assemble onigirazu.

Mix well-drained tuna in a bowl with mayonnaise, soy sauce, salt and pepper to taste.

To assemble [also see blog post step-by-step images]: lay down a square piece of plastic wrap and place a sheet of nori on top oriented like a diamond. Using a 1/3 cup measure, scoop 1/3 cup of warm rice in the center of the nori, gently spreading into a square. Leave enough room around all sides so the nori corners can fold in to cover the filling later.

Continue layering on fillings: tuna mixture, julienned cucumber, shredded purple cabbage, shredded lettuce, kimchi and sesame seeds. Long items should be arranged in parallel to each other. Add enough fillings so the sandwich is fulsome but with sufficient room to fold the nori corners in with a bit of overlap to seal the fillings. Make a mental note of how the long veggies (cucumber and shredded cabbage) are arranged before closing the onigirazu, as you'll want to cut it *crosswise* for a pretty reveal. Or you can eat it whole without cutting.

Fold up corners of the nori to fully enclose everything. Fold corners of the plastic wrap firmly around the formed onigirazu. Let rest for a minute – the heat from the rice gently softens and molds the nori so the sandwich stays in place. Unwrap, cut in half if desired, and enjoy!