

# Spicy Kampachi Bowl

with Sushi rice

Recipe By: Executive Chef Tom Muromoto

Yields: 4 servings

(\*) Recipe to Follow

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## Kampachi Mixture:

### Ingredients

	<u>Qty</u>	<u>Unit</u>
Kampachi diced small	12	oz
Green onions chopped small	1/2	cups
Maui onions diced small	1/4	cups
Tobiko, Manago	2	tbsp
Furikake	3	tbsp
Sarachi chili sauce	3	tbsp
Mayonnaise	1	cups

### Method:

Use fresh kona kampachi, sashimi grade. Combine all ingredients and toss together well.

Place sushi rice in serving dish or bowl with Kampachi mixture on rice.

Sprinkle Some furikake sprinkle or shredded nori over top of dish. with chopped scallions or micro sprouts.

## Sushi Rice

White rice, Steamed cooked	2	cup
Rice wine Vinegar	1	tbsp
Aji Mirin	2	tbsp
Sugar, white	2	Tbsp
Salt, kosher	1/2	tsp

### Direction:

Combine liquids, sugar and salt in a bowl, mix well. Transfer to cup.

Place cook rice in bowl than drizzle sushi vinegar over rice tossing at the same time to get flavor into rice.

Cover bowl with cloth towel or with clear wrap and let sit for 5 minutes. So rice absorbs sushi mixture.