

## Chapter 1 : Top shelves for The Great Sushi and Sashimi Cookbook

*The Great Sushi and Sashimi Cookbook (Great Seafood Series) [Whitecap Books] on [www.nxgvision.com](http://www.nxgvision.com) \*FREE\* shipping on qualifying offers. If there is one word to describe Japanese cuisine then it has to be artistic in its purest sense.*

Other Cuisine Salmon Sashimi Bowl with Avocado This recipe uses a simple sushi rice that is slightly sweet and sour, which brings out the umami of salmon sashimi. This is also a perfect last-minute party food – fancy and delicious, takes practically no time to prepare, and is a delight to the eyes. Do you like sushi? If so, this recipe is perfect for you! It lets you enjoy the great flavor of sushi with the least amount of effort. It took me some time to be able to appreciate the flavor of raw fish. But then I found that real sushi in Japan is a totally different story. There are various types of sushi in Japan. When people talk about eating sushi outside, especially for a small treat for themselves or for a celebration, they usually refer to nigiri sushi – the one that comes with a small clump of rice and a piece of raw fish on top. The sushi usually has a very thick and massive cut of fish that covers the rice entirely – a real luxury in Beijing. There is no mayonnaise, no fancy rolls. Yes, you can find very authentic Japanese restaurants here, but the food is generally pricey and they are a bit stingy with the fish. When I discovered that my neighborhood supermarket had started selling sushi grade salmon, I was so excited and immediately bought a small filet to enjoy. I cooked some rice, whipped it into a quick version of sushi rice, and made this super satisfying salmon sashimi bowl with some avocado. That is why normal Japanese households and business lunch places serve sashimi bowls instead. Instead of packing rice into clumps, you just arrange a few toppings on top of some sushi rice. And the flavor is just as good. Make the Quick Version of Sushi Rice I always prefer to use sushi rice with sashimi instead of plain steamed white rice. Sushi rice has a subtle sweet and sour flavor that goes perfect with the fish and brings out its flavor. If you like raw fish, definitely try to use sushi rice in your favorite sashimi bowl. It makes a huge difference. By the way, if you need to know how to cook authentic sushi rice, check out this recipe from Just One Cookbook. Nami has a very detailed recipe with an instructional video to show you how to make real-deal sushi rice. In this recipe, you only need three ingredients to cook the quick version of sushi rice – sugar, salt, and rice vinegar or Chinese white vinegar, in addition to some freshly cooked rice. All you need to do is to mix the ingredients into the rice and wait until the rice cools down it usually takes 20 minutes. Then you can add your preferred toppings. Here I used my favorite combination – salmon and avocado – with some nori to enhance the flavor very important and a drizzle of soy sauce. To sum up, you only need 10 minutes in the kitchen throughout the whole process to get everything ready. I hope you enjoy this super delicious and fancy salmon bowl!

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