

Japanese Recipe - 12 Inari Sushi

Inari sushi is a sushi in a fried tofu pouch, and named after the Shinto God Inari who is believed to have fondness for fried tofu.

Ingredients (Serves 12 pieces)

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| 3 cup cooked Japanese rice | 1 teaspoon salt |
| 3 tablespoon rice vinegar | 1 tablespoon roasted white sesame seeds |
| 2 tablespoon sugar | 12 Inari Age (Seasoned Aburaage) |



Inari is easy and quicker to make sushi style which is very healthy to eat. The sweet base of the soy sauce of the Inari creates a delicious mouthful with the rice inside.



Method

1. Once the Japanese rice is cooked and cooled down, transfer the cooked rice to a wooden tub and pour the rice vinegar, and add sugar and salt on top of the rice. And then mix it with a cutting motion.
2. Fan the rice occasionally while mixing. And then mix in the sesame seeds.
3. Take a small handful of rice and make a small rice ball. And then open the Inari-Age pocket and put the rice in.
4. Close the Inari-Age and place open end down on a plate.

Inari Age (Aburaage)

Aburaage is a Japanese food product made from soybeans. It is produced by cutting tofu into thin slices and deep-frying. Aburaage is often used for wrapping inari sushi or adding to miso soup. When aburaage is cooked in Dashi seasoned with sugar and soy sauce, it is called Inari Age.



This Sake is suited to 'Inari Sushi'

Rihaku Tokubetsu Junmai

The sweet soy sauce flavour from the inari goes well with the smooth light taste of the Junmai which makes it a nice well-balanced sake to enjoy. Having this "Tokubetsu Junmai" at room temperature or semi cold, the aroma readies the palate for the entree.



Japanese Rice

Japanese rice is short grain and becomes sticky when it is cooked. The majority of Japanese rice is polished to remove the hard outer skin and consumed as white rice. White rice is the foundation of Japanese cooking and is served with most meals. Outside Japan it is sometimes labeled as sushi rice, as this is one of the common uses.

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