Fusion Crunch

Plating: Large Sushi Plate



Large Sushi Plate | Contains Fish - Gluten

INGREDIENTS

- 4pc Lemon Salmon Uramaki roll
- 4pc Coriander Bomb Uramaki roll
- 6pc Panko Salmon Futomaki
- 4pc Crunchy Athena Uramaki roll

METHOD

1. Prepare the Panko Salmon Futomaki and give to the Grill line for frying.
2. Prepare the lemon salmon, coriander bomb and crunchy athena uramaki rolls.
3. Plate according to the picture.
4. Garnish with lemon, ginger and wasabi.

GARNISH

- Ginger
- Wasabi