



Sushi Rice

It is important to make fresh sushi rice every day

Contains Fish



INGREDIENTS

- 2,5kg uncooked rice
- 2,7L water
- Awasezu - 500ml
- INGREDIENTS - 12L RICE COOKER
- 3,75kg uncooked rice
- 4,05L water
- Awasezu - 750ml

METHOD

- 1 Wash the sushi rice 7 times before cooking
- 2 The water should be almost clear before you start to cook
- 3 In a large rice cooker, cover the rice with water and soak for 20 minutes
- 4 Cook the rice in the rice cooker for 45 minutes. It will come to the boil and then start steaming.
- 5 Wet the Hangiri before mixing in the rice.
- 6 Once the rice is cooked, empty it into the Hangiri. Do not scrape the bottom of the pot.
- 7 Pour the vinegar evenly over the surface, while cutting the liquid into the rice with quick cutting strokes.
- 8 Keep moving the rice to cool it down.
- 9 Once cool, cover it with a clean, damp cloth and store at room temperature in a container.
- 10 Portion off a bit of rice to use, so that the bulk of it can remain untouched, and uncontaminated.

NOTES

- It is important to make fresh sushi rice every day



Food safety

From the SOP - what the kitchen must not skip on this dish.

SCOPE SUSHI CREW

SOP 7 - Sushi

Sushi crew report to BOH Manager Must complete OB training and assessments Uniforms clean, correct, and complete Personal hygiene and grooming standards strictly enforced Clean-as-you-go accountability is mandatory SUSHI Updated standards to "Walk through of each section." Sushi is a big part of the Ocean Basket meal offering and contributes significantly to the brand. Sushi is an art that takes extreme precision and incorporates extensive skill and experience. When working in the sushi section... - Hygiene is the number one thing to focus on. - You have all the correct tools. - You prepare only what is needed for the day. - You set up your section correctly for service - this will increase productivity.

SECTIONS OF THE SUSHI BAR

SOP 7 - Sushi

The sushi bar is broken up into two workspaces. 1 The co-ordinator's station The co-ordinator is responsible for the following: Reading of orders. Making of Nigiri, Gunkuns and Sashimi. Plating of all sushi. Keeping his/her area clean. Communicating with the maki rollers and checking up on the progress of the other sushi chefs. Ringing the bell for collection. Coordinators section Without display With display With two or three chefs SUSHI

THE MINIMUM STANDARDS FOR THE SUSHI SECTION

SOP 7 - Sushi

Electric rice cooker - 24 cup Sushi knives (minimum 2 per section) 500ml Squeezing bottles Stainless Steel containers with lids Sharpening stone White cutting boards Needle nose pliers or Stainless steel fishbone tweezers Bamboo rolling mats Food safe sealable plastic containers SUSHI TOOLS & EQUIPMENT (Continued) All tools must be clean and in a working condition. Tools and equipment used in this section: Julienne peeler Nori container Big wooden or plastic spoon Microplane zester Bell Cleaning cloths Hundai (optional) Silicone kitchen brush SUSHI Condiments & Consumables

DETAILS OF SUSHI SECTION

SOP 7 - Sushi

Sushi Cold kitchen area, could be allocated in the Front of House with or without the Bar & Deli or in some designs incorporated in the Back of House. - Under bar or display fridge - Scale - Spray bottles - Colour coded cloths and buckets - White cutting boards - Take-away boxes and sauce bowls - Electric rice cooker 24 cup - Steel containers - Foodsafe sealable plastic containers - Sushi knife - Sharpening stone - Needle nose pliers - Squeezing bottles - Bamboo rolling mats - Julienne peeler - Microplane zester - Nori container - Hundai (optional) - Big spoon - Cleaning cloths - Sushi rice - Ingredients - Spices - Vegetables - Sauces - Seafood - Nori - Soy sauce - Vinegar