Hot Honey Castle

16pc Volcano Roll stacked into a castle (7-5-3-1), drizzled with hot honey and topped with tempura crunch.



Large coloured plate, paper wrapper. Take away: large sushi container.

Contains Shellfish - Fish - Gluten - Soy

INGREDIENTS

- 8pc Volcano Roll x 2 = 16pc
- 25ml Hot Honey (bought-in product)
- 1g Spring Onion
- 1g Chilli Lemon Salt
- 15g Tempura Crunch

METHOD

1. Make 2 x 8pc Volcano Rolls (16pc).
2. Place a piece of baking paper on a large plate.
3. Place one piece in the centre of the large plate on the baking paper.
4. Place 6 pieces around the centre piece like a flower (level 1 = 7pc).
5. Add 5pc to the 2nd level.
6. Add 3pc to the 3rd level.
7. Place 1pc on top to make the castle.
8. Drizzle with 25ml hot honey.
9. Sprinkle chilli lemon salt and spring onion.
10. Sprinkle a generous portion of tempura crunch from the top.

GARNISH

- 5g Wasabi
- 10g Ginger

EQUIPMENT

- Chopping board
- Sushi knife
- Rolling mat
- 2 x Squeezy bottles

TIPS

- Build at a glance: 1 + 3 + 5 + 7 = 16pc. Centre + 6 makes the base.
- Dipping your knife in tezu helps you make cleaner cuts through the sushi rolls.
- Prepared by: Sushi.

NOTES

- Limited-time offer. Source: 2026 Limited Time Offers / Volume Drivers station cards.
- Hot Honey is a bought-in product - use it as it comes. Don't make it in store.



OCEAN BASKET

RECIPE CARD

South Africa

Sushi Platters

TAKEAWAY

2x Large Sushi containers

WATCH THE METHOD

Hot Honey Castle https://www.youtube.com/watch?v=b7qoYSzZh9A