Saucy Rainbow Roll

An inside-out roll topped with overlapping salmon and avo, drizzled with teriyaki and sriracha mayo.

Small coloured plate

Contains Fish - Dairy - Egg - Soy

INGREDIENTS

- ½ Sheet nori
- 120g Sushi rice
- 30g Salmon for inside
- 25g Avocado for inside
- 15g Cucumber for inside
- 30g Salmon for outside
- 15g Avocado for outside
- 15ml Teriyaki Sauce
- 15ml Sriracha Mayo
- For 4pc halve the recipe

METHOD

1. Spread the rice onto the rough side of the Nori.
2. Turn the nori with the rice over.
3. Place the fillings in the middle on top of the nori.
4. Roll up gently without pressing too hard.
5. Place thin slices of Salmon and Avo over the top of the roll (slightly overlapping), at an angle.
6. Cut the roll into 8 even pieces and plate on the left side of the plate.
7. Drizzle the Teriyaki sauce and the Sriracha mayo over the rainbow rolls in a zig-zag pattern.
8. Garnish with ginger, wasabi and pickled red onion, on the right of the plate.

GARNISH

- 5g Wasabi
- 10g Ginger
- 1g Pickled onion

EQUIPMENT

Chopping board
Sushi knife
Rolling mat
- 2 x Squeezy bottles

TIPS

- Dipping your knife in Tezu helps you make cleaner cuts through the sushi rolls.

WATCH THE METHOD

Saucy Rainbow Roll https://www.youtube.com/watch?v=EIeygnr45EM
Pre-rolling sushi https://www.youtube.com/watch?v=DZetRB7_hi0
How to cook sushi rice https://www.youtube.com/watch?v=pvoCLIrg4S0
How to sharpen your sushi knife https://www.youtube.com/watch?v=1qTDIkxTj6E
How to use the blow torch https://www.youtube.com/watch?v=HZLRW8HKCEo
How to sauce our sushi https://www.youtube.com/watch?v=rzVDbar7q0I
How to fillet a salmon https://www.youtube.com/watch?v=swG_SQJ_YgA

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 inthe 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