

Cabbage Slaw

3 tablespoons rice vinegar	½ head finely shredded red cabbage
½ tablespoon sriracha, or to taste	½ head finely shredded green cabbage
1 clove garlic, minced	1 medium sweet onion, thinly sliced
1 teaspoon onion powder	1 large carrot, finely julienned
1 teaspoon garlic powder	
1 teaspoon sesame oil	
3 tablespoons vegetable oil	
Sea salt and freshly ground black pepper	

- Add vinegar, sriracha, garlic and spiced to a small bowl; whisk in oil. Season with salt and pepper.
- Add cabbage, onion and carrot to a large mixing bowl; add dressing, mixing well to coat. Let stand, stirring occasionally, 1 hour.

Carrot Ginger Dressing

2 carrots, peeled and shredded	1 tablespoon soy sauce
2 tablespoons chopped peeled fresh ginger	1 tablespoon furikake
1 small shallot, chopped	1 teaspoon sesame oil
¼ cup rice vinegar	¾ cup vegetable oil
1 tablespoon fish sauce	Sea salt and freshly ground black pepper

- Add carrot, ginger, shallot, vinegar, fish sauce, soy sauce and furikake to a blender. Pulse until almost pureed.
- With machine running, add oil; season with salt and pepper.

Seared Sea Scallops with Fresh Ponzu Sauce and Shaved Scallions

2 tablespoons rice vinegar	½ tablespoon vegetable oil
One 1-inch piece ginger, peeled and grated	12 large dry sea scallops
3 cloves garlic, finely grated	1 teaspoon togarashi
¼ cup light soy sauce	Thinly sliced scallions
¼ cup mirin	
½ tablespoon furikake	
2 tablespoons lemon juice	
2 tablespoons lime juice	
Sea salt and freshly ground black pepper	

- Add vinegar, ginger and garlic to a small bowl; let stand 10 minutes. Strain, pressing ginger and garlic to get out all the juice.
- Whisk in soy, mirin, furikake and juices. Season with salt and pepper.
- Bring a large nonstick skillet to high heat and add the oil. Season scallops with togarashi, salt and pepper. Sear, turning once, until golden brown on both sides. Remove from pan; serve topped with ponzu sauce and scallions.

Soy and Wasabi Glaze

3 tablespoons rice vinegar	3 tablespoons soy sauce
One 1-inch piece ginger, peeled and grated	1 teaspoon wasabi powder, or to taste
3 cloves garlic, finely grated	1 teaspoon sriracha, optional
3 tablespoons medium sweet soy sauce	2 tablespoons minced fresh chives

- Add vinegar, ginger and garlic to a small bowl; let stand 10 minutes. Strain, pressing ginger and garlic to get out all the juice. Stir in soy sauce, wasabi, sriracha and chives.

Sushi Rice

3 cups sushi rice
3- $\frac{1}{4}$ cups water
 $\frac{1}{4}$ cup rice vinegar
1 tablespoons sugar
1 teaspoon salt

- Add the rice to a bowl and cover with cold water. Drain and repeat until the white starch is nearly gone. Drain thoroughly. Add to a saucepan along with the water. Bring to a boil, reduce to a simmer and cook, covered, until tender. Let stand five minutes.
- Add the rice vinegar, sugar and salt in a small saucepan and bring to a simmer. Stir to dissolve sugar and set aside to cool.
- Spread the hot steamed rice into a large bowl. Sprinkle the vinegar mixture over the rice and fold the rice quickly being careful not to smash the rice. Fan the rice until cool and cover with a moist towel. Use immediately.

Spicy Tuna Roll

$\frac{1}{4}$ cup finely diced sushi grade tuna
Spicy mayo, to taste
White sesame seeds
Julienned scallions
Sliced cucumber
 $\frac{1}{2}$ sheet nori
Sushi rice
Tempura crumbs

- Mix together the tuna and spicy mayo; set aside.
- Place nori sheet on a sushi mat and top with a thin, even layer of sushi rice. Turn over so that the nori side is up. Sprinkle generously with sesame seeds. Place tuna, scallions and cucumber down the center to the roll. Using the sushi mat, roll up nori making sure to seal completely.
- Slice into eight pieces. Serve garnished with additional spicy mayo and tempura crumbs.

Tamago

4 large eggs
1- $\frac{1}{2}$ teaspoons sugar
1- $\frac{1}{2}$ teaspoons mirin (sweet rice wine)
3 tablespoons dashi or vegetable stock
Salt and pepper
Vegetable oil

- Scramble eggs (don't over mix). Mix in sugar, mirin and dashi; whisk gently until sugar is dissolved. Season.
- Bring a nonstick to medium-low heat. Add the oil; wipe out excess. Add eggs to pan; cook until set and bottom is beginning to brown. Fold sides in to center. Cut into squares and serve.