

Japanese Seaweed Salad with Ginger Garlic Vinaigrette

¾ ounce dried wakame seaweed (whole or cut)
3 tablespoons rice vinegar (not seasoned)
3 tablespoons soy sauce
1 tablespoon sesame oil
1 teaspoon sugar
Pinch of red pepper flakes
1 teaspoon finely grated ginger
½ teaspoon minced garlic
2 scallions, thinly sliced
¼ cup shredded carrot
2 tablespoons chopped fresh cilantro
1 tablespoon sesame seeds, toasted

- Soak seaweed in warm water to cover, 5 minutes. Drain, rinse then squeeze out excess water. If wakame is uncut, cut into 1/2-inch-wide strips.
- Stir together vinegar, soy sauce, sesame oil, sugar, pepper flakes, ginger, and garlic in a bowl until sugar is dissolved. Add the seaweed, scallions, carrots, and cilantro, tossing to combine well. Sprinkle salad with sesame seeds.

Spring Rolls with Soy and Sambal Dipping Sauce

2 tablespoons vegetable oil, plus more for frying
½ head napa cabbage
6 ounces sliced shiitake mushrooms
2 to 3 scallions, thinly sliced
2 cloves garlic, minced
1 tablespoon fresh ginger, minced
1 tablespoon mirin
1 teaspoon sesame oil
8 spring roll wrappers

1 tablespoon soy sauce
½ tablespoon sambal
1 teaspoon sesame oil
½ teaspoon white sesame seeds
1 scallion, thinly sliced

- Bring a wok up to medium-high heat and add the oil. Cook the cabbage and mushrooms until completely tender and liquid has all evaporated. Add the scallions, garlic and ginger; cook 1 minute more. Season with salt and pepper.
- Place wrappers on a clean work surface with one of the corners facing you. Place a dollop of filling in the middle just below the center. Fold near corner over filling; tuck sides over. Brush top corner with water; continue to roll until sealed.
- Add vegetable oil to a nonstick frying pan and bring to medium heat. Fry rolls until golden; remove and drain on paper towels.
- Stir together the sauce ingredients; serve with rolls.

Ponzu Sauce

1 tablespoon rice vinegar
One 1/2-inch piece ginger, peeled and grated
1 clove garlic, finely minced
2 tablespoons light soy sauce
2 tablespoons mirin
1 teaspoon furikake
1 tablespoon lemon juice
1 tablespoon lime juice
Sea salt and freshly ground black pepper

- Stir together ponzu ingredients; serve with sashimi.

Sushi Rice

3 cups sushi rice
3-1/4 cups water
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 Salmon Roll

1/4 cup finely diced sushi grade salmon
1/4 ripe avocado, diced
Spicy mayo, to taste
White sesame seeds
Julienned scallions
Julienned cucumber
1/2 sheet nori
Sushi rice
Tempura crumbs

- Mix together the tuna, avocado 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.