



Thai Summer Rolls with Peanut Sauce

8 cooked shrimp, chopped	2 tablespoons roughly chopped fresh thai basil
½ cup vermicelli rice noodles, cooked and chopped	2 tablespoons roughly chopped fresh mint
½ cup chopped lettuce	½ teaspoon toasted sesame oil
½ cup very thinly sliced cabbage	Sea salt and freshly ground black pepper
½ cup shredded carrots	
1 Persian (mini) cucumber, diced	4 sheets rice paper (spring roll wrappers)
1 small piece red pepper, diced	Peanut Sauce
2 tablespoons thinly sliced green onions	

- Add the first ten ingredients to a mixing bowl. Toss with oil; season with herbs, salt and pepper.
- Soak a rice wrapper in warm water until pliable; drain and pat dry.
- Place one quarter of the filling in the center of the wrapper. Fold nearest edge of wrapper over filling; fold left and right corners toward the center.
- Repeat with remaining wrappers and filling. Serve with peanut sauce.

Peanut Sauce

⅓ cup creamy peanut butter
2 tablespoons rice vinegar
2 tablespoons tamari or soy sauce
2 tablespoons honey
1 tablespoon sambal (optional)
½ tablespoon toasted sesame oil
2 cloves garlic, pressed or minced
Juice of ½ lime
¼ cup water

- In a small bowl, whisk together the peanut butter, rice vinegar, tamari, honey, sambal, sesame oil, and garlic.
- Whisk in lime juice and water, as needed to make sauce dipable.

Sushi Rice

3 cups sushi rice
3-¼ cups water
¼ 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.
- 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.

Gratuity is not included but is appreciated.



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Sea Scallops with Ponzu Sauce

1 tablespoon rice vinegar
1 tablespoon minced scallion (white part only)
½ tablespoons grated ginger
1 clove garlic, finely minced
2 tablespoons light soy sauce
2 tablespoons mirin
1 tablespoon orange juice
1 tablespoon lime juice
Sea salt and freshly ground black pepper

8 large dry sea scallops
1 scallion, green part only, thinly sliced

- Add vinegar, ginger and to a small bowl; let stand 10 minutes.
- Stir in soy, mirin and juice; season with salt and pepper.
- Thinly slice each scallop crosswise; arrange in a single layer on a serving plate.
- Drizzle with ponzu; garnish with scallions.

Spicy Salmon Roll

½ cup finely diced sushi grade salmon
¼ ripe avocado, diced
2 tablespoons minced cucumber
1 tablespoon minced scallion, plus more for garnish
1 tablespoon Sambal or Sriracha
½ teaspoon sesame oil
2/3 sheet nori
½ to 2/3 cup cooked sushi rice
Sesame seeds

- Mix together the tuna, avocado, cucumber, scallion, hot sauce and sesame oil; season with salt and pepper.
- 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 salmon, 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 scallions and sesame seeds.

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Tamago

8 eggs

½ cup water

2 tablespoons mirin

2 teaspoons minced ginger

2 teaspoons minced garlic

1 teaspoon sesame oil

½ teaspoon salt

- Blend together eggs; water, mirin, ginger, garlic and salt. Let rest 20 minutes. Lightly grease a nonstick skillet and heat over medium heat.
- Pour a thin layer of egg mixture into the hot pan and swirl to coat the pan. Cook until egg layer is firm on the bottom but still slightly liquid on top, about 1 minute.
- Lift up one edge using a spatula and roll up the egg layer.
- Push omelet roll to one side of the skillet. Oil the skillet again and pour in another thin layer of egg, lifting the first omelet roll up slightly to allow the egg to flow underneath.
- Roll up the first omelet in the new layer of egg and push omelet to the edge of the skillet as before.
- Repeat the process with the remaining egg mixture, oiling the pan each time if needed.
- Remove rolled omelet to a serving platter and cut into 6 equal pieces to serve.