

culinary arts pavilion demo

Osaka's boxed style sushi, also known as Hako Sushi and Hakozushi, is a traditional form of sushi unique to the Osaka region. Unlike Tokyo's Edo style sushi, all the ingredients are either cooked or cured and formed with a square or rectangular shaped sushi box (oshigata) which acts as a mold.

SMOKED SALMON HAKO SUSHI INGREDIENTS

- smoked salmon
- sushi rice (made from rice, rice vinegar, sugar and salt)
- pickled cherry leaf (traditionally picked in salt and umeboshi vinegar which is also known as plum vinegar)
- optional pickled daikon garnish

DIRECTIONS

Put plastic wrap in the bottom of the mold. This helps to handle the sushi after it's removed from the mold.

Place layer of smoked salmon in the bottom of the mold.

Take a palm size amount of rice in your hands and pack it tightly, then spread evenly into the mold until the mold is full.

Put the lid on top and press down 2-3 times until firm.

Then remove the top and flip the mold.

Empty the mold so that the fish is on the bottom and rice is on the top.

Cut into 6 or 8 pieces and remove plastic.

Next, slice the cherry leaf length-wise down the middle and wrap one piece around the sushi.

Garnish with pickled daikon, ginger optional.