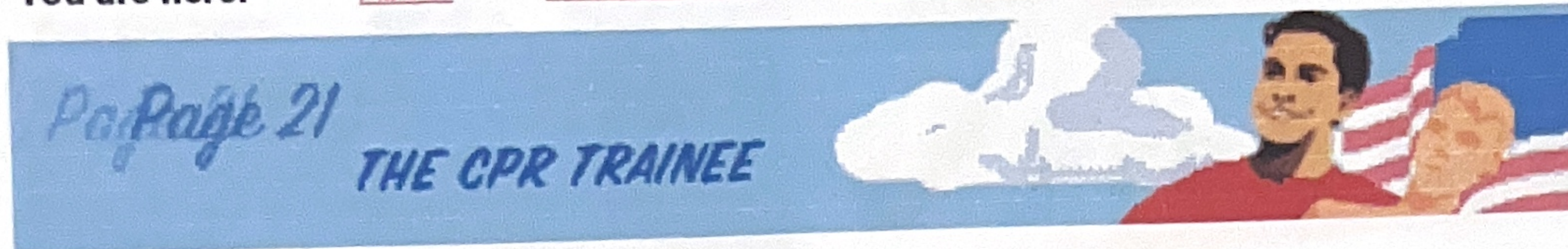


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Japanese Cuisine

Japanese Recipe  
Spicy Tuna Roll

Ingredients:

- 4 cups [sushi rice](#) \*rice and sweet vinegar mixture
- 4 sheets of nori (dried seaweed)
- 1 tbsp sesame seed
- 1/2 pound fresh raw tuna
- 1 tbsp mayonnaise
- 1/2 tsp togarashi (Japanese hot pepper)

How to Cook:

1. Chop tuna and mix with mayonnaise and togarashi.
2. Put a nori sheet on top of a bamboo mat (makisu).
3. Spread the sushi rice on top of the nori sheet.
4. Sprinkle sesame seed on top of the sushi rice.
5. Place the tuna mixture lengthwise on the rice.
6. Roll up the bamboo mat, pressing forward to shape the sushi into a cylinder.
7. Press the bamboo mat firmly and remove it from the sushi.
8. Cut the rolled sushi into bite-sized pieces.

\*Makes 4 rolls

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