



## Handheld Sushi Roll-Up

Prep time: 10 Cook Time: 0 Servings: 12

Asian,Breakfast/Brunch,Entrees,Wraps,FSR/QSR,Casual Dining,Catering,Seafood,Spice It Up,Snacks & Shareables,Grab & Go

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		12 Each
Short Grain Rice		cooked	8 cup
Rice Vinegar			3 Tbsp.
Aji-Mirin			1/3 cup
Wasabi		Paste , prepared	3 Tbsp.
Mayonnaise			1/2 cup
Yellow Tail Tuna		raw chopped	2 1/4 Lbs.
Scallions		chopped	1/2 cup



## Instructions

1. Combine rice, rice vinegar and aji-mirin. Mix well. Reserve chilled.
2. Combine wasabi and mayonnaise. Toss with tuna and scallions. Reserve chilled.
3. To plate: Cut one tortilla in half. Place 1/3 cup cooked sushi rice in triangle shape with base of triangle following the round edge of each tortilla half. Roll into cone shape, fill with 1.5 oz. of tuna mix on top of rice in middle of each sushi tortilla cone and serve.

