

Sushi Rice

Ingredients

400 grams Koshihikari Rice
600 ml water (Increase to 700 to 800 ml if you want softer rice)
4 tablespoons Mirin or Mirin Substitute
4 tablespoons Rice Vinegar
1 teaspoon Salt
2 teaspoons Sugar

Procedure

Take the Koshihikari Rice in a bowl, add water and drain it three times. This is to remove excess starch on the rice grains.

Put this in a rice cooker with water. Most Japanese like their rice a little undercooked in which case 600 ml of water is appropriate. Many other people prefer their rice well cooked in which case increase the amount of water to between 700 to 800 ml to get softer rice

When ready the rice will be sticky. Put this into a flat dish and let it cool

Mix the Mirin (or Mirin Substitute, a recipe for which is given on this website) and Rice Vinegar. Add 1 salt and Sugar (or equivalent quantity sugar substitute such as Splenda) and mix well. This will taste both sweet and sour.

When the rice is cool, pour the sauce into the rice and mix well. Keep this in a covered bowl so it does not get dry as moist rice is needed to make Sushi