

Nigiri Sushi

Learn to make authentic salmon nigiri sushi at home with perfectly seasoned sushi rice and fresh fish. Includes step-by-step instructions and tips.

60	30	90	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Nigiri Sushi

Ingredients

- 2 cup rice
- 1 cup vinegar
- 2 tbsp granulated sugar
- 1 tsp rock salt
- 30 slice salmon
- 2 tbsp kombu

Instructions

- 1 Prepare the Sushi Rice**

Rinse 2 cups sushi rice in a fine-mesh strainer under cold running water, stirring gently with your fingers, until the water runs completely clear.
- 2** Combine the rinsed rice with 1 cup water in a heavy-bottomed saucepan. Bring to a boil over high heat, then immediately reduce heat to low, cover tightly, and simmer for 18 minutes without lifting the lid.
- 3** Remove rice from heat and let stand covered for 10 minutes to finish steaming.
- 4 Make the Sushi Vinegar**

Heat 2 tablespoons rice vinegar with 1 teaspoon salt in a small saucepan over medium-low heat, stirring until the salt completely dissolves, about 1-2 minutes. Remove from heat and let cool to room temperature.
- 5 Season the Rice**

Transfer the hot rice to a large wooden or glass bowl. Pour the cooled vinegar mixture over the rice and gently fold together using a cutting motion with a wooden spoon, being careful not to mash the grains.
- 6** Fan the rice while folding to cool it to room temperature, about 5-10 minutes. The rice should be glossy and sticky but not wet.
- 7 Prepare the Fish**

Using a sharp knife, cut 30 slices of fresh sashimi-grade fish, each about ¼ inch (6mm) thick, 2-3 inches long, and 1 inch wide. Keep refrigerated until ready to assemble.
- 8 Shape the Rice**

Mix 2 tablespoons rice vinegar with ½ cup cold water in a small bowl for hand-dampening. Wet your hands with this mixture and scoop

about 1 tablespoon of seasoned rice, gently pressing it into an oval shape about 2 inches long and ¾ inch wide.

9 Assemble the Nigiri

Place one slice of fish over each rice oval, gently pressing the fish to adhere while supporting the rice with your other hand. The fish should drape slightly over the edges of the rice.

10 Repeat the shaping and assembly process until all 30 pieces are formed, re-dampening your hands as needed to prevent sticking.

11 Arrange the finished nigiri on a serving platter and serve immediately at room temperature with soy sauce, wasabi, and pickled ginger on the side.

Tips

Use sushi-grade salmon from a trusted fishmonger, or substitute with smoked salmon if you're uncomfortable with raw fish.

Rinse Japanese short-grain rice until the water runs clear, then soak for 30 minutes before cooking to achieve the perfect texture.

Keep your hands slightly damp with a vinegar-water mixture when shaping rice to prevent sticking and maintain proper hygiene.

Cut salmon into uniform slices about ¼ inch thick and 2-3 inches long for the most professional appearance.

Form rice balls with gentle pressure - they should hold together but not be compressed tightly, allowing them to fall apart naturally when eaten.

Make sushi vinegar by warming rice vinegar with sugar and salt until dissolved, then cool before mixing into the rice.

Serve nigiri immediately after assembly for the best texture and flavor, as the rice can dry out quickly.

Store any leftover fish properly refrigerated and use within 24 hours, never leaving sushi at room temperature for more than 2 hours.