

Spicy California Roll Sushi

Learn to make spicy California roll sushi at home with this easy step-by-step recipe. Perfect for beginners with tips for restaurant-quality results.

25	25	4	Hard
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Spicy California Roll Sushi

Ingredients

- 1 cucumber
- 1 avocado
- 2 tbsp sesame
- 1 lb crab meat
- 4 nori seaweed sheet

Instructions

- 1 Prepare your workspace**

Wrap a bamboo rolling mat with plastic wrap and place it on a flat surface. Fill a small bowl with water mixed with 1 tablespoon rice vinegar for keeping your hands damp while working with the rice.
- 2 Make the spicy mayo**

Mix 2 tablespoons mayonnaise with 1-2 teaspoons sriracha sauce in a small bowl until smooth and evenly combined. Adjust the sriracha to your desired spice level.
- 3 Prepare the nori sheet**

Place one sheet of nori on the plastic-wrapped mat with the rough side facing up. Position it so the bottom edge aligns with the edge of the mat closest to you.
- 4 Spread the rice**

Dip your hands in the vinegar water and spread 1/2 cup of prepared sushi rice evenly across the entire nori sheet, leaving no gaps. Press gently to make the rice stick without mashing it.
- 5 Add sesame seeds and flip**

Sprinkle sesame seeds evenly over the rice and press them lightly to adhere. Carefully flip the entire sheet over so the rice side faces down on the mat.
- 6 Add the filling**

Spread a thin line of spicy mayo across the bottom third of the nori sheet. Arrange cucumber strips, crab meat, and avocado slices in a neat horizontal line on top of the mayo.
- 7 Roll the sushi**

Using your thumbs to lift the bottom edge of the mat, roll the sushi away from you while using your fingers to keep the filling in place.

Apply gentle, even pressure as you roll to create a tight cylinder.

8 **Shape and rest**

Wrap the completed roll in the mat and gently squeeze to shape it into a uniform cylinder. Let the roll rest seam-side down for 2-3 minutes to set.

9 **Slice and serve**

Using a sharp knife dampened with the vinegar water, cut the roll in half, then cut each half into 3 equal pieces for 6 total pieces. Clean the knife between cuts for clean slices. Serve immediately with remaining spicy mayo, soy sauce, wasabi, and pickled ginger.

Tips

Keep your fingers slightly damp with vinegar water when handling sushi rice to prevent sticking and make spreading much easier.

Don't overfill your roll - less is more when it comes to sushi filling. Too much filling will make rolling difficult and cause ingredients to spill out.

Use plastic wrap on your bamboo mat to prevent rice from sticking and make cleanup much easier.

Make your spicy mayo by mixing 2 tablespoons mayonnaise with 1-2 tablespoons sriracha sauce, adjusting heat to your preference.

Cut your roll with a sharp, wet knife using a gentle sawing motion. Clean and wet the blade between cuts for clean slices.

Toast your sesame seeds lightly in a dry pan for 2-3 minutes to enhance their nutty flavor before sprinkling on the rice.

Slice your avocado just before assembly to prevent browning, and choose fruit that's ripe but still firm.

Practice the rolling motion a few times without ingredients to get comfortable with the technique before making your first roll.