

## INGREDIENTS FOR 8 ROLLS

2 Cups Sushi Rice, Cooked  
¼ Cup Rice Vinegar  
2 Tablespoons Sugar  
½ Teaspoon Salt  
4 Nori Sheets  
1 Pound Chicken,  
Cooked & Finely Chopped  
4 Tablespoons Teriyaki Sauce  
Sesame Seeds (Optional)

## PREPARATION

In a bowl, combine the cooked rice, vinegar, sugar and salt. Let cool to room temperature. Chop chicken and combine with the teriyaki sauce. Allow to marinate for at least an hour before using.

Cover rolling mat with saran wrap so that the rice won't stick. Press a quarter of the rice across the rough side of the Nori sheet, all the way to the edges. Sprinkle with sesame seeds (if desired). Flip the nori and rice over and place the chicken about an inch from the edge. (Add veggies and teriyaki sauce for more flavor.) Dampen the far edge of the Nori wrap so that it seals. Then roll it up.

Chill for about an hour before slicing. Dip in teriyaki sauce and/or wasabi.



Crisp Oregon  
Pinot Gris



Fremont 77

