



Alaska Surimi Seafood “California Roll” Lettuce Cups

2

ALASKA SURIMI SEAFOOD, CUCUMBER, AVOCADO AND JAPANESE SHORT-GRAINED RICE TOSSED WITH PICKLED GINGER-WASABI VINAIGRETTE SERVED IN LEAFY LETTUCE CUPS AND GARNISHED WITH TOASTED NORI AND SESAME SEEDS.

SPECIES

Alaska Surimi Seafood

CONCEPT

Unique Take

FLAVOR PROFILE

Japanese

KEY FLAVOR COMPONENTS

Pickled Ginger

Wasabi

Nori

RELEVANT TO

QSR, Casual, Family, White Table Cloth,
Colleges & Universities

YIELD

12 servings (2 lettuce cups each)

variations

SIMPLE INNOVATION

An innovative way to bring sushi-style flavors to your menu while eliminating the intensive training needed to roll sushi.

DINNER VARIATION

Toss all ingredients, except rice, together with the vinaigrette and serve on hot steamed Japanese-style rice.

TECHNIQUE TIP

Make vinaigrettes in a bar blender. Blend for 60 seconds until the dressing is frothy and emulsified, then pour into squeeze bottles for quick and easy application during service. The blending helps to create a balanced flavor by “cutting” the ingredients together, and ensures an even distribution of flavor during portioning.

Alaska Surimi Seafood “California Roll” Lettuce Cups

PICKLED GINGER-WASABI VINAIGRETTE

Wasabi powder	1 oz.	1. Combine wasabi powder and water in a small stainless steel bowl.
Water	1 ½ oz.	Mix until well combined. Allow wasabi to sit for 5 minutes to 24 hours.
Safflower oil	8 oz.	2. Combine remaining ingredients in a blender. Blend for 30 seconds or until well combined and frothy.
Pickled ginger juice	4 oz.	3. Add prepared wasabi. Blend until incorporated.
Rice vinegar	2 oz.	4. Pour dressing into squeeze bottles and refrigerate.
Sugar	1 oz.	Yield: approx. 16 oz.
Dry mustard	5 tsp.	
Kosher salt	2 ½ tsp.	
Dry onion	1 tsp.	

LETTUCE CUPS

Iceberg lettuce	3 heads	1. Trim off the bottom third of each lettuce head (core side); soak top portions in ice water for 10 minutes to crisp and help separate the leaves. Carefully separate outer lettuce leaves, one at a time. Using kitchen shears, trim leaves to form 3- to 4-inch circles. Each head of lettuce should yield 8 to 10 lettuce cups, depending on the size and condition. Yield: approx. 24 cups
-----------------	---------	---

ALASKA SURIMI SEAFOOD SALAD

Alaska Surimi Seafood	4 cups	1. Combine all ingredients in a stainless steel bowl. Mix well to combine.
Japanese short-grained rice, cooked	4 cups	2. Store salad in a container with a tight fitting lid. Refrigerate.
Cucumber, peeled, seeded, diced	1 ½ cups	Yield: approx. 12 cups
Avocado, peeled, diced	1 ½ cups	
Pickled Ginger-Wasabi Vinaigrette	2 cups	

ASSEMBLY

Lettuce cups	2	1. Assemble each lettuce cup in this order: Place lettuce cups (2 per serving) on a large plate. Fill each cup with about ½ cup filling. Garnish with pickled ginger, nori and sesame seeds.
Alaska Surimi Seafood Salad	1 cup	
Pickled ginger, julienne	as needed	
Toasted nori, cut in strips	as needed	
Toasted sesame seeds	as needed	