

“Discover Delicious Sushi Recipes Without Any Raw Fish Using The Japanese Orthodox Methods That Will Enable You To Make Your Own Delicious Sushi At Home”

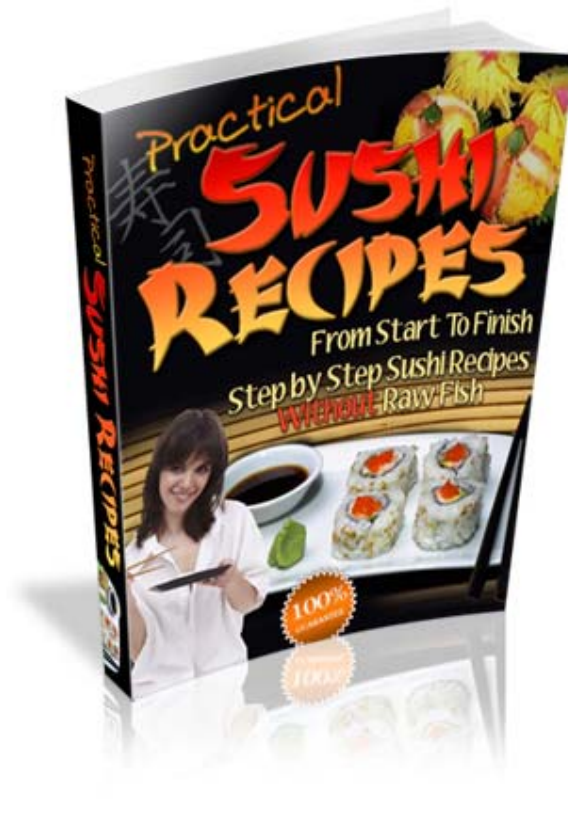
**If You're Looking For Sushi Recipes You Can Make at Home -
Then You Need to Read this eBook?**

From: Non-Raw-Fish Cook Team

Re: Cooked Fish Consumer

Have you ever wondered how to cook sushi without raw fish?

Introducing...



Your guide to mouth-watering sushi dishes you can make at home...

- This 125 page PDF ebook with color photos features step by step instructions in both metric and USA measurement systems.
- No raw fish is used, but the recipes I introduce are tasty & enjoyable for both non-raw or raw fish users.
- You will realize your homemade sushi is more delicious than that of a good sushi restaurant. Does that sound good to you?

Back in 2006, a friend of mine friend from the USA, came to my home in Japan and told me "I would love some delicious Japanese food!" So I had a sushi pack delivered from the restaurant.

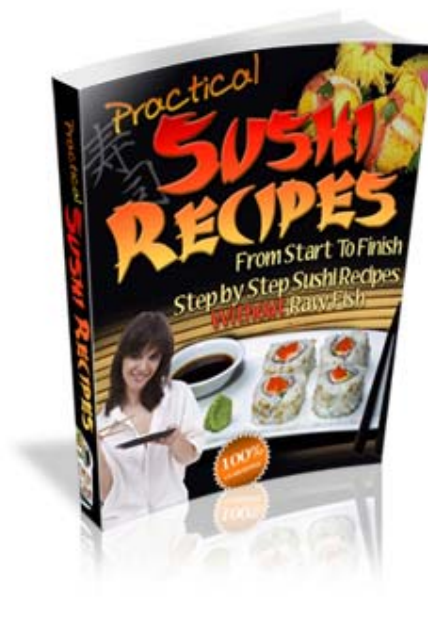
When the sushi was served, my friend was unsure about the raw fish topping on the hand-formed rice and selected the sushi with a cooked fish or egg omelet topping. He left the raw fish sushi pieces untouched...

Since this happened I decided to look for a book about sushi with no raw fish but there were none to be found! I decided this was a book that needed to be written for all the people who preferred the non-raw fish sushi. That's why this product was born!

Imagine the delicious sushi dishes you can make with this ebook!

"Sushi Recipes eBook"

125 pages in PDF Format



What is this eBook about?

This ebook will show you how to make sushi from start to finish. "**Start**" means MAKING the rice suitable for the sushi that you're about to cook. "**Finish**" means PUTTING the rice together with various ingredients, and making the dish not only delicious but decorative! You can do that easily reading this ebook!

Both Units - US & Metric recipe measurement

The Metric measurement (ml, g, cc, ° C, etc...) system can be downloaded as well as the US system of measurement (c, tsp, tbsp...). **It works wherever you live!**

Inside the Book:

Contents:

What is homemade sushi ?

Basic Sushi Rice

- Wash the rice
- How to cook rice using Gas Stove
- How to cook rice using Rice Cooker
- Next Step: Make vinegared Rice

Pressed Sushi

- Must-have tools
- Pressed sushi using canned salmon
- Pressed sushi using eel and egg

Sushi Stick

- Sushi stick using Grilled Mackerel
- **Do you want to make Sweet Vinegared Ginger (Gari) at home?
- Sushi stick using Pickled Mackerel

Sushi Roll

- Thick Roll (Futomaki)
Basic Thick Roll
- Thin Roll (Hosomaki)
Ume shiso Roll
Cucumber Roll
Gourd-Strips Roll
Unraw Salmon Roll
Fuji Roll

Inside-Out Roll (Uramaki)

- Basic Inside-Out Roll

Hand Roll (Temaki)

- How To Hand Roll and ingredients inside

Scattered Sushi

- Typical Scattered Sushi
- Chestnut Scattered Sushi
- Cod Fish Scattered Sushi
- Steamed Scattered Sushi

Stuffed Sushi

- Stuffed Sushi in a bean pocket
How to make Fried-Bean-Pocket (Abura-Age)
- Shinoda Roll using a bean pocket
- Fukusa Sushi Pouch

Sushi Ball

- Mehari-zushi
- Handball Sushi
- Chrysanthemum Sushi

Hand-Formed Sushi

- How to Make Hand-Formed Sushi using the plastic wrap
- How to Make Hand-Formed Sushi using the hands

- Toppings for Unraw Fish Users
 - Avocado
 - Pork Ham
 - Egg
 - * Forming the egg for stuffing the sushi rice
 - * Forming the egg by hands
 - Shrimp
 - Conger
 - * Make a sweet sauce
 - * Grill the conger
 - Conger Plain Taste Version
 - Shiitake Mushroom
 - Pickled Mustard Leaf
 - Pork
 - Beef

Warship Roll

- How to eat warship roll
- Salmon Roe
- Mayonnaise Shrimp
- Yam
- Salmon Flake
- Strained Egg
- Ground Chicken
 - * Soborfo
- Unraw Cuttlefish Pickles

Side Dishes

- Fish
 - Steamed White-Flesh Fish
 - Steamed Liver of Ear Shell
 - Foiled Liver of Ear Shell
 - Grilled Legs of Cuttle Fish

Soup

- Quick Clear Soup-Ume Plum Taste
- Chicken Meatball Clear Soup

Small Hors-d'oeuvres

- Boiled Spinach

Sweet

- Pumpkin's Japanese Compote

Japanese Tea

Sushi rice tends to reduce fat

Vinegar in the sushi rice lets the rice keep very well. Also, it tends to stop growing fat. The citric acid in vinegar assists in reducing fat.

Example Recipe List



How To Cook The Rice With A Gas Stove...

The art of making good sushi starts with the rice. You can learn to create the perfect rice for your sushi. There's a lot more to it than boiling water.



Make The Sushi Rice

In order to have the perfect sushi rice you will have to make the all-important Vinegared Rice. It takes a lot more than something as simple as just splashing vinegar over the rice.



Fuji Flower Roll (Wisteria Flower)

The beautiful Fuji Flower Roll tastes as good as it looks. Learn how to combine four ingredients and 10 steps that will delight both your eyes and palate. You might never look at the flowers in your garden the same way again.



Thick Roll

Put dried seaweed and sweet egg omelet together with dried gourd strips, Shiitake mushrooms, sliced cucumber, sweet pink codfish powder and vinegared ginger and your palate will love you forever.



Chrysanthemum Sushi

These flower sushi delights look so real you might think they came from your garden. Taste them and you'll believe they came straight from the kitchens of Angels.



Handball Sushi

These look so real they could be a special treat for watching sports on TV. Mingling the taste of crab, chestnuts and simmered Shiitake mushrooms will make you more interested in snacking on this sushi than watching TV.



Inside-Out Roll

This beautiful jewel-like sushi will be just as beautiful on your eyes as your palate. Blending crab, avocado and salmon roe creates a sushi that will sparkle on your table while it is pleasing your taste buds.



Inari Stuffed Sushi

The flavors in this stuffed sushi will make you wish you were on your way to Japan. Combining soy sauce, sugar, sake, sesame seeds and ginger creates a taste treat that will make you smile from your heart.



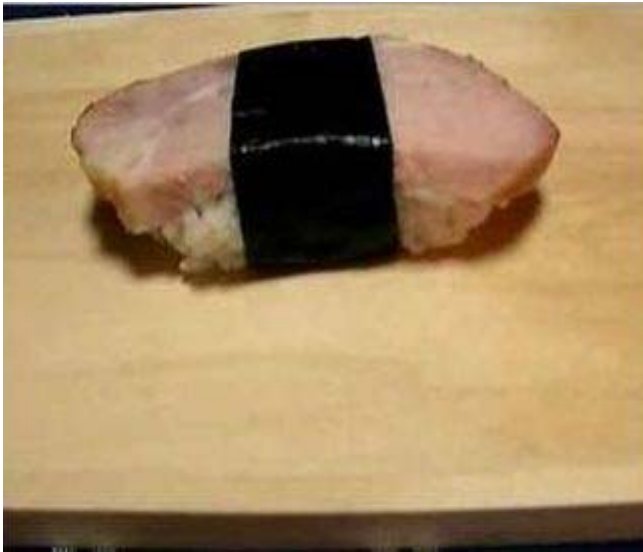
Shinoda Cheese Roll

These pockets of tasty blended flavors will turn on your senses and surprise you with the strength of delicate flavors that won't leave you easily.



Cucumber Roll

When you mix cool cucumber with Japanese horseradish and wrap it in sushi rice and dried seaweed, you will know what you have been missing all your life. The horseradish wakes you up and the cucumber cools you down.



Ham Hand-Formed Sushi

Using a slice of ham to complete this hearty Japanese version of an American ham sandwich might become a staple in your lunch box. Different tastes will put a smile in your lunch hour.



Egg Hand-Formed Sushi

Egg, rice and fish blend into a heavenly combination that will grab your palate and make you wish you had made more – a lot more.



Pressed Sushi With Salmon Flake

The lush flavor combination of salmon and strained, hard-boiled egg yolks will make you wonder why you ever ate salmon or hard-boiled eggs any other way.



Warship Roll Using Mayonnaise Shrimp

Just looking at the picture of that delicacy should make your mouth salivate in anticipation of the way succulent shrimp mixed in mayonnaise, soy sauce and a touch of horseradish paste will melt in your mouth.

And More!

Sounds Great, But How Much For All This CONTENT?

I believe it's important to be honest. These videos are a great way to learn the process and make the dishes as delicious as you can. It is like having your own personal cooking coach!

If you take cooking lessons, you could be charged \$30-\$75 per recipe. Imagine if the cost is \$30 per recipe, your total will be about \$600 for 20 recipes.

I like to give back as much as I can and I'm certainly not going to stop now. Yes, people might think I've gone a bit mad, but **I want to make my practical sushi recipes affordable to all!**

Which is why if you login now, you definitely won't be paying \$30 per recipe or \$600 for all of this valuable content. Heck, you won't even be paying \$197.

In fact, if you ACT NOW then you can download this eBook for a one time investment of just ~~\$97~~ \$10.00.

This cooking manual is full of **useful and easy-to-follow information** which has actually been tested for myself and for others. **Purchase now** and finally discover delicious sushi dishes without using raw fish.

Yes! I'm ready to start learning how to make sushi without raw fish so that I can finally enjoy sushi at home!

I understand that by placing my secure order today, I will be getting instant access to this practical material that is capable of teaching me how sushi can be made at home.

I'll have **immediate access** to the same cook methods that have been used in Japan.

I know that this sushi cooking manual is 100% legitimate, 100% legal, and **100% what I need** to learn right now.

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Get Instant Access - even if it's 3:00 am.
Absolutely No Waiting!

I have perfected these recipes and let others eat those sushi dishes before this product is launched. For one low price, you'll get to benefit from ALL my experience.

Just think about it this way. For just one low price, you can finally start making sushi without paying for expensive cooking lessons! You can save a lot of time and money!

Access my practical sushi recipes now and let me open the door to the tasty sushi world for you. Also, you can ask me how to import the tools from Japan so that you can start making sushi easier!

Warm Regards

Non-Raw-Fish Cook Team

PS. If you've tried to make sushi before and failed it isn't your fault. Let me give you my unusual recipes for making sushi without raw fish so that you can start cooking today!

Don't hesitate! ACCESS NOW!
Take the first step towards making your own delicious Japanese recipes!