

# Sushi Burrito

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pickled-daikon-and-carrots-recipe>

## Ingredients:

- 1 packet Japanese rice vinegar powder
- medium grain rice 4-5 cups premium grade Japanese, cooked
- 1/3 cup Japanese Mayonnaise
- 3 teaspoons Sriracha sauce
- 1 teaspoon roasted sesame oil
- 1 teaspoon fresh lemon juice
- 1 package nori you will use 8-10 sheets
- 1 bowl water used to connect the nori sheets together
- 3 cups mâche rosettes or shredded green leaf lettuce
- 2 carrots julienned or shredded
- 5 scallions
- 1/2 red bell pepper cut into strips
- 1 cucumber large, julienned or shredded
- 1 daikon radish sliced
- 1 cup red cabbage shredded
- 5 pineapple strips
- 6 ounces fish sushi-grade, tuna, salmon or yellowtail, or whatever you want to use
- soy sauce
- pickled ginger Japanese
- wasabi powdered horseradish