



**Shirley Wong**, aka Little Miss Bento, became an online sensation and gained a huge following when she started posting her adorable Japanese bento lunchbox creations and unique deco sushi rolls on her blog and social media channels.

As the top bento artist and blogger in Singapore, Shirley has won many awards for her bento creations and is often featured on local and international media. She is currently the only Singaporean to be certified under the Japan Sushi Instructor Association in Tokyo, and she conducts bento classes and workshops to share her skills.

Shirley's first book, *Kawaii Bento* (2015), is a bestseller.

Follow Shirley online and share in her *kawaii* adventures:

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Turn an everyday favourite into an edible centrepiece with more *kawaii* creations from Little Miss Bento, Shirley Wong. Following the success of her first cookbook, *Kawaii Bento*, Shirley shares fresh ideas in this second book for making deco sushi that are not only a feast for the eyes, but for the palate as well.

Prepare these amazing deco sushi to brighten any table, bento box or picnic basket, and rope in children and guests to join in the fun!

With fully illustrated step-by-step instructions to guide beginners, and *kawaii* creations to excite experienced cooks, this book is a must-have for any one keen on making sushi.



SHIRLEY WONG  
 Little Miss Bento

Kawaii Deco Sushi カワイイデコ寿司

Marshall Cavendish Cuisine



# Kawaii Deco Sushi

カワイイデコ寿司

LITTLE MISS BENTO  
 SHIRLEY WONG

Create *kawaii* deco sushi across a wide range of designs, from roses, butterflies, rabbits and pandas, to trucks, trains and sailing boats.

- Fun and creative deco sushi that can be eaten on its own or as part of a bento meal
- Fully illustrated step-by-step recipes to help you create your own *kawaii* deco sushi
- Comprehensive introduction to essential sushi-making tools and ingredients



For Review Only

Kawaii *Deco*  
Sushi

カワイイデコ寿司

LITTLE MISS BENTO  
SHIRLEY WONG



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Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA •  
Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Floor, Sukhumvit 21 Road, Klongtoey Nua, Wattana, Bangkok 10110, Thailand • Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia.

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## Dedication

This book is for my mother  
who laid the foundation  
for my culinary adventures.

# For Review Only



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## Introduction

*Kazarimaki*-sushi, translated as decorative sushi rolls or deco sushi, is a modern way of presenting sushi rolls in a highly creative way. It originated from the Boso Peninsula of Japan, where thick sushi rolls or *futo-maki* are common.

In this book, I'll show you how you can make your own deco sushi with the use and placement of various ingredients. And once you master the basics, you can start creating your own designs!

Deco sushi rolls are perfect for serving as finger food at parties, for bringing along to picnics, as well as for packing into bento boxes. What's more, these sushi rolls are not only tasty, they will delight, surprise and impress!

I have specially included detailed sections on basic tools and techniques, an illustrated glossary of ingredients, and step-by-step photographs with every recipe to guide you as you make these adorable sushi rolls.

Have fun making these *kawaii* (cute) deco sushi!

Shirley Wong  
Little Miss Bento

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## Garden Themed Sushi

Basic Flower 36

Plum Blossom 38

Butterfly 42

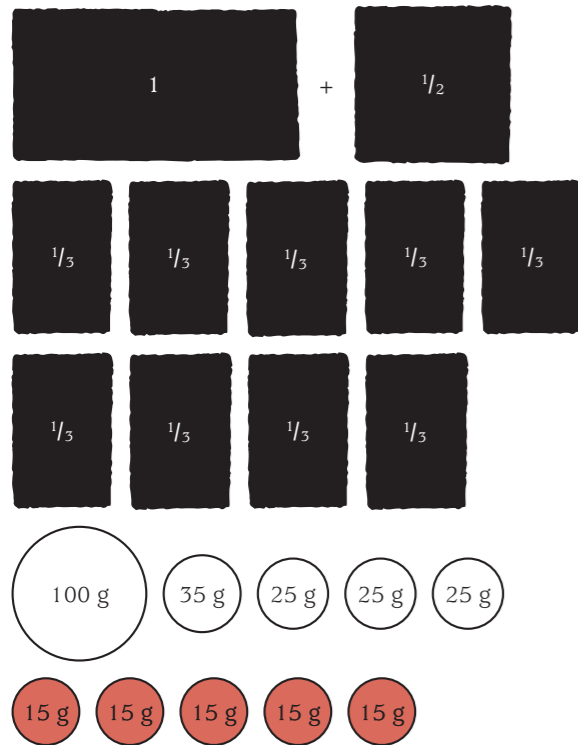
Bee 44

Sakura Flower 46



# Plum Blossom 梅の木

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## Ingredients

- 1 sheet +  $\frac{1}{2}$  sheet of seaweed, joined
- 9 x  $\frac{1}{3}$  sheet of seaweed
- 1 strip of seaweed, 10-cm x 1-cm
- 210 g white sushi rice, divided
- 75 g red sushi rice (65 g white sushi rice + 10 g fish roe powder (*mentaiko* powder)), divided into 5 parts, each 15 g
- 1 Chinese leek, 10-cm long, blanched
- 1 pickled gourd strip (*kanpyo*), 10-cm x 3-cm
- 1 tsp pink fish flakes (*oboro*) (page 29)
- 2 spinach stalks, each 10-cm long, blanched



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1. Wrap the leek with  $\frac{1}{3}$  sheet of seaweed.



2. Shape each 15 g portion of red rice into a 10-cm cylinder and wrap with  $\frac{1}{3}$  sheet of seaweed.



3. Using a sushi mat, arrange the wrapped leek and rice rolls in the shape of a flower.



4. Bind the rolls together using a strip of seaweed. Set aside.



5. Wrap the pickled gourd with  $\frac{1}{3}$  sheet of seaweed for the flower stalk. Set aside.



6. Spread 100 g white rice on the  $1\frac{1}{2}$  sheet of seaweed, leaving a 5-cm gap at one end.



7. Place the flower roll in the centre.



8. Shape three 10-cm long mountains, using 25 g white rice per mountain.



9. Arrange them side by side next to the flower roll.



10. Fold two  $\frac{1}{3}$  sheets of seaweed and place between the rice mountains.



11. Spoon the pink fish floss into the folded seaweed and top with a stalk of spinach. These are the buds.



12. Arrange the wrapped pickled gourd on the slope of the rice mountain at the side. Align it with the rice.



13. Roll up the sushi roll, making sure the valleys join and the wrapped pickled gourd touches the flower.



14. Use the remaining white rice to fill any gaps before closing the roll.



15. Cut the roll into 4 pieces.

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## Autumn Themed Sushi

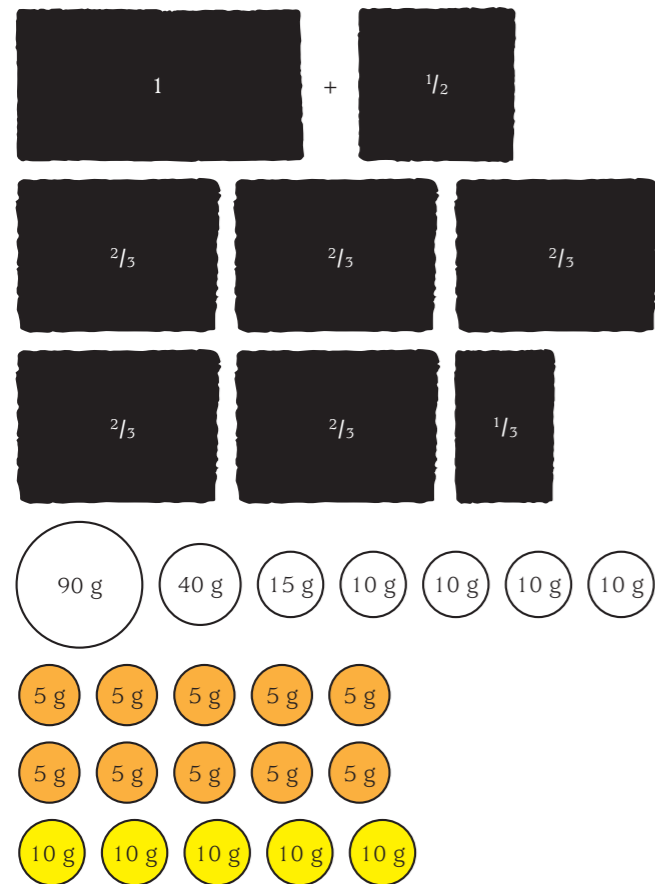
Maple Leaf 50

Chestnut 54

Mushroom 56



# Maple Leaf 紅葉



## Ingredients

1 sheet +  $\frac{1}{2}$  sheet of seaweed,  
joined

5 x  $\frac{2}{3}$  sheet of seaweed

1 x  $\frac{1}{3}$  sheet of seaweed

185 g white sushi rice, divided

50 g orange sushi rice (42 g white  
sushi rice + 8 g flying fish roe  
(*tobiko*)), divided into 10 parts,  
each 5 g

50 g yellow sushi rice  
(approximately 50 g white sushi  
rice + 1 hard-boiled egg yolk),  
divided into 5 parts, each 10 g

2 pickled gourd strips (*kanpyo*),  
each 10-cm x 3-cm



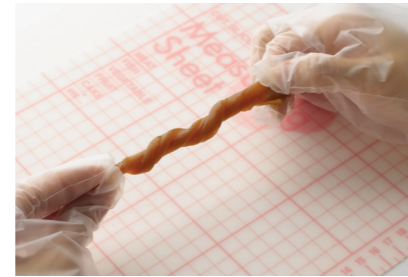
# For Review Only



1. Spread 2 parts orange rice and 1 part yellow rice alternately on  $\frac{2}{3}$  sheet of seaweed, leaving a 2-cm gap at one end.



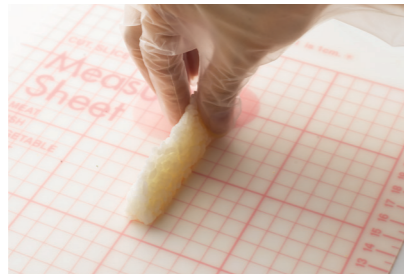
2. Fold the roll up tightly and press on the orange rice to form a teardrop shape roll. Repeat to make another 4 rolls.



3. Twist a pickled gourd strip tightly for the end of the leaf stem. Set aside.



4. Wrap the other pickled gourd strip with  $\frac{1}{3}$  sheet of seaweed for the leaf stem. Set aside.



5. Shape four 10-cm long mountains, using 10 g white rice per mountain.



6. Spread 90 g white rice on the  $1\frac{1}{2}$  sheet of seaweed, leaving a 5-cm gap at one end.



7. Alternate 3 parts of the leaf with 2 rice mountains.



8. Place them in the centre of the rice.



9. Continue to build up the leaf with the remaining rice mountains and parts of the leaf.



10. Adjust the position of the rolls if needed to form the shape of the maple leaf.



11. Place the twisted pickled gourd strip in the centre of the leaf.



12. Place the wrapped pickled gourd strip on top of the twisted pickled gourd strip.



13. Top with 40 g white rice. Use the remaining white rice to fill any gaps before closing the roll.



14. Cut the roll into 4 pieces.