

For Review Only

An everyday meal staple gets transformed into edible bento centrepieces with decorative sushi rolls – dainty morsels of rice shaped into adorable animal, fruit and flower forms. With basic guides to cooking, rolling and shaping sushi, this fun, accessible collection of recipes will appeal to even beginners in the kitchen.

Celebrity bento artist and food blogger, Shirley Wong (Little Miss Bento), shows her fresh, vibrant take on the art of making decorative sushi rolls.

- Basic Flower
- Bee
- Sakura Flower
- Chestnut
- Water-melon
- Candy
- Chick
- Sailing Boat
- Heart
- Lemon

Gorgeous full-colour photography, clear step-by-step instructions and an inspiring selection of recipes make this handy cookbook perfect for gifting the sushi lover in your life.

visit our website at:
www.marshallcavendish.com/genref



Little Miss Bento
Shirley Wong

get started making Fun Sushi

Marshall Cavendish
Cuisine



Perfect Gift Idea
for Both Beginners and Experts

get started
making
**Fun
Sushi**
step-by-step recipes
for creative deco sushi

Little Miss Bento
Shirley Wong

For Review Only



Little Miss Bento
Shirley Wong

For Review Only



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.

The recipes in this book were taken from *Kawaii Deco Sushi*. Shirley's first book, *Kawaii Bento* (2015), is a bestseller.


Follow Shirley online and share in her kawaii adventures:

Blog | littlemissbento.com

Facebook | www.facebook.com/littlemissbento

Instagram | Twitter | Snapchat | Pinterest | [@littlemissbento](https://www.instagram.com/littlemissbento)

Email | littlemissbento@gmail.com



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

For Review Only



INTRODUCTION • 9	BEE • 26
COOKING SUSHI RICE • 10	SAKURA FLOWER • 30
MEASURING COOKED SUSHI RICE • 12	CHESTNUT • 34
SHAPING COOKED SUSHI RICE • 13	WATERMELON • 38
SPREADING SUSHI RICE • 14	LEMON • 42
SHAPING A TEARDROP-SHAPED ROLL • 15	CANDY • 46
SLICING SUSHI ROLLS • 16	CHICK • 50
SUSHI SEAWEED 101 • 17	SAILING BOAT • 54
MAKING A GRILLED OMELETTE (TAMAGOYAKI) • 20	HEART • 58
BASIC FLOWER • 22	WEIGHTS & MEASURES • 62



For Review Only



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 techniques 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!

Little Miss Bento
Shirley Wong



For Review Only

Basic Flower



Ingredients

1 sheet + $\frac{1}{3}$ sheet of seaweed, joined

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

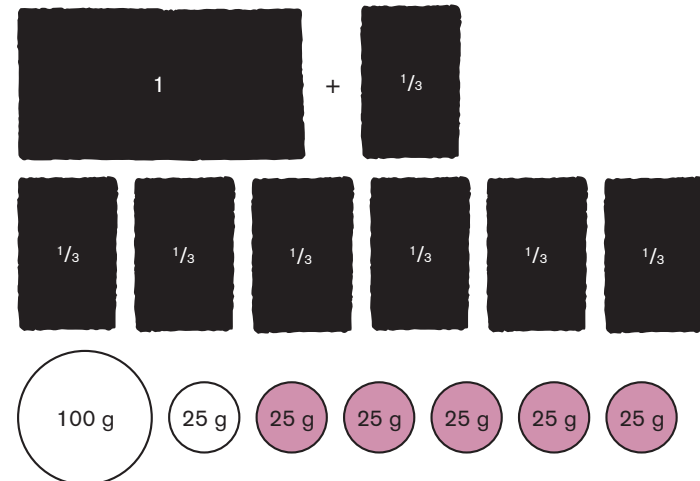
1 strip of seaweed, 10-cm x 1-cm

125 g white sushi rice, divided

125 g pink sushi rice
(Mix evenly: 100 g white sushi rice + 25 g pink fish floss (*sakura denbu*)), divided into 5 parts, each 25 g

1 small cheese sausage, 10-cm long

5 spinach stalks, each 10-cm long, blanched



For Review Only

Method



1. Wrap the sausage with $\frac{1}{3}$ sheet of seaweed for the centre of the flower. Set aside.
2. Shape each 25 g of pink rice into a 10-cm rod and wrap with $\frac{1}{3}$ sheet of seaweed.
3. Arrange the rice rolls around the wrapped sausage and in the shape of a flower. Place a spinach stalk between each flower petal.
4. Wrap the flower roll with a thin strip of seaweed to keep it together. Set aside.
5. Spread 100 g white rice on the $1\frac{1}{3}$ sheet of seaweed, leaving a 5-cm gap at one end.
6. Place the flower roll in the centre and start rolling up the roll.
7. Use the remaining white rice to fill any gaps before closing the roll.
8. Slice the roll into 4 pieces.



For Review Only

© 2018 Marshall Cavendish International (Asia) Private Limited

The recipes in this book were taken from *Kawaii Deco Sushi*, first published in 2015.

Photographer: Calvin Tan

Published by Marshall Cavendish Cuisine
An imprint of Marshall Cavendish International



All rights reserved

No part of this publication may be reproduced, stored in a retrieval system or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright owner. Requests for permission should be addressed to the Publisher, Marshall Cavendish International (Asia) Private Limited, 1 New Industrial Road, Singapore 536196 Tel: (65) 6213 9300
E-mail: genref@sg.marshallcavendish.com Website: www.marshallcavendish.com/genref

Limits of Liability/Disclaimer of Warranty: The Author and Publisher of this book have used their best efforts in preparing this book. The Publisher makes no representation or warranties with respect to the contents of this book and is not responsible for the outcome of any recipe in this book. While the Publisher has reviewed each recipe carefully, the reader may not always achieve the results desired due to variations in ingredients, cooking temperatures and individual cooking abilities. The Publisher shall in no event be liable for any loss of profit or any other commercial damage, including but not limited to special, incidental, consequential, or other damages.

Other Marshall Cavendish Offices:

Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA
• Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Flr, 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

Marshall Cavendish is a registered trademark of Times Publishing Limited

National Library Board, Singapore Cataloguing-in-Publication Data

Names: Wong, Shirley (Writer on bento cooking). | Tan, Calvin, photographer.

Title: Get started making fun sushi / Little Miss Bento, Shirley Wong ;
photographer Calvin Tan.

Other title(s): Get started making

Description: Singapore : Marshall Cavendish Cuisine, [2017]

Identifiers: OCN 1003327046 | 978-981-47-9414-5 (hardcover)

Subjects: LCSH: Cooking, Japanese. | Sushi. | LCGFT: Cookbooks.

Classification: DDC 641.5952--dc23

Printed by Times Offset (M) Sdn Bhd