

Ingredients:

- ½ lb sushi-grade Bluefin Toro, diced
- 2 tbsp Oliverde Jalapeño Olive Oil
- 1 tbsp sriracha sauce
- 1 tsp lime juice
- 1 tsp soy sauce
- 1 tbsp Japanese mayo
- 3 sheets nori (seaweed), cut in half
- 1 cup sushi rice, cooked and seasoned with rice vinegar
- ½ avocado, sliced thin
- ½ cucumber, julienned
- 1 tbsp crispy fried onions
- 1 tbsp sesame seeds (optional)

Instructions:

- **Prepare Spicy Toro:** In a bowl, mix diced Bluefin Toro with Jalapeño Olive Oil, sriracha, soy sauce, and lime juice. Let marinate for a few minutes.
- **Assemble the Handrolls:** Place a half sheet of nori in your palm, shiny side down. Spread a small amount of sushi rice on one side.
- **Add the Fillings:** Layer avocado, cucumber, and a spoonful of spicy Toro diagonally across the rice.
- **Roll into a Cone:** Starting from one corner, roll the nori into a cone shape, sealing the edge with a little rice.
- **Garnish & Serve:** Drizzle with Japanese mayo, sprinkle with crispy fried onions and sesame seeds for extra crunch. Serve immediately with soy sauce and pickled ginger!

SPICY BLUEFIN TORO HAND ROLL WITH JALAPEÑO OLIVE OIL

