

2009 SushiMasters Regional

Recipe/Ingredient List Morikomi Plate

Chef Name: _____

Restaurant: _____

Reminders:

- Chef must make **two identical Morikomi Plates**, food cost cannot exceed \$12 per plate, 2 plates X \$12 each=\$24
- Please see the Competition Categories for further details about the Morikomi Plate
- Chef will need to bring two identical white china plates. One will remain for public viewing and second plate will be taken to the judges room

A) Sushi-Grade Fish & Seafood:

#	Weights/Measures	Ingredient/Description
example	16 oz	Albacore
1.		
2.		
3.		
4.		

B) Seafood Garnishes:

#	Weights/Measures	Ingredient/Description
example	4 oz	Tobiko, orange
1.		
2.		
3.		
4.		

C) Vegetables/Produce:

#	Weights/Measures	Ingredient/Description
example	4 pieces	Shiso leaves, large
1.		
2.		
3.		
4.		

D) Condiments:

- **Pickled ginger and wasabi will be required**

#	Weights/Measures	Ingredient/Description
example	¼ cup	QP mayonnaise
1.		
2.		
3.		
4.		

California Rice:

Chefs may be required to bring their own prepared sushi rice in an airtight container. However, the California Rice Commission will send you a five pound bag of California rice, please indicate brand choice below:

a) Please send me: _____

Additional Equipment Needs - Please indicate needs below, and we will do our best to accommodate your needs based on availability and facility capabilities:

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Recipe/Ingredient List

Signature Roll

Chef Name: _____

Restaurant: _____

Name of your Signature Roll: _____

Reminders:

- Chef must make **two identical Signature Roll** creations unique to your style or restaurant. This roll can be a maki or an uramaki roll, food cost cannot exceed \$12 per plate, 2 plates X \$12 each=\$24
- Please see the Competition Categories for further details about the Signature Roll
- Chef will need to bring two identical white china plates. One will remain for public viewing and second plate will be taken to the judges room

A) Sushi-Grade Fish & Seafood:

#	Weights/Measures	Ingredient/Description
Example	16 oz	Albacore
1.		
2.		
3.		
4.		

B) Seafood Garnishes:

#	Weights/Measures	Ingredient/Description
Example	4 oz	Tobiko, orange
1.		
2.		

Chef Recipe Forms/2009 Regionals

Please Fax to Laura Murphy (916) 387-2265 by entry deadline

3.		
4.		

C) Vegetables/Produce:

#	Weights/Measures	Ingredient/Description
Example	4 pieces	Shiso leaves, large
1.		
2.		
3.		
4.		

D) Condiments:

- Pickled ginger and wasabi will be optional for this entry

#	Weights/Measures	Ingredient/Description
Example	¼ cup	QP mayonnaise
1.		
2.		
3.		
4.		

California Rice:

Chefs may be required to bring their own prepared sushi rice in an **airtight container**. However, the California Rice Commission will send you a five pound bag of California rice, please indicate brand choice below:

a) Please send me: _____

1/5/09

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California Rice Commission California Rice Survey

Sauce Name: Chef to provide a sauce name, description or recipe below. Chef must also bring this pre-made sauce to the competition.

Additional Equipment Needs - Please indicate needs below, and we will do our best to accommodate your needs based on availability and facility capabilities:

Please complete the survey below and return with your entry form. Individual information is CONFIDENTIAL. A summary of compiled data is available only to sponsors upon request.

What brand of sushi rice do you use?

- Botan
- Diamond G
- Homai
- Shirakiku
- Shin Mai
- Hikari
- Hitomebore
- Kokuho Rose
- Maruyu
- Nishiki
- New Rose
- Akita Otome
- Koshihikari
- Other _____

Who provides you with most of your sushi or Asian ingredients?

- JFC
- Nishimoto
- Nomura
- SYSCO
- US Foodservice
- Mutual Trading Co.
- North American
- Other _____