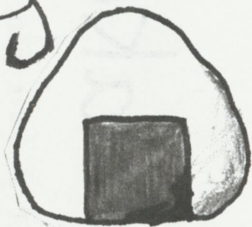


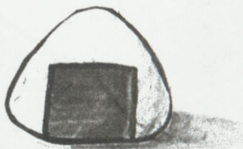
# Onigirio

By: Asha  
Tummeti



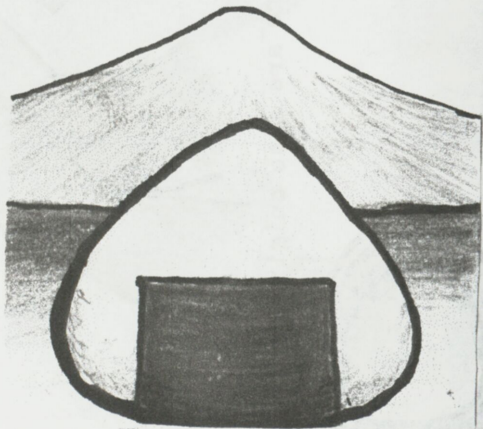
Hello, I'm Miuko (she/her)  
and I'm a racoon dog. I am  
here today to tell you all  
about onigiri and how  
wonderful it is.





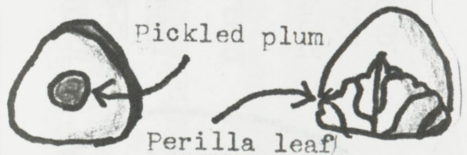
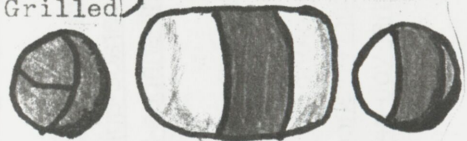
Onigiri is a type of Japanese sushi also known as rice balls. They are a clump of rice that usually has a piece of nori (seaweed) around the bottom so you can hold it, and they sometimes have fillings too. Onigiri uses sushi rice that is seasoned with furikake, (nori, sesame seeds, and salt) but there are a lot of other onigiri seasonings. The nori is usually just wrapped around the bottom, but there are other ways of wrapping it too.

There are lots of different shapes of onigiri, but the triangle is the most common one. This is because travelers would make them in the shape of a mountain to ask for help from spirits and gods.





Grilled



Sources:

Ever wondered why onigiri are triangular? 3...

Onigiri on parade 4.

These are a few fillings,  
but there are lots more.



Tuna Mayo

Pickled Plum



Simmered Kombu (Kelp)



Bonito (Fish) Flakes



Source:

14 popular Japanese onigiri  
and onigiri fillings 5.

In Japan onigiri is a regular everyday thing. They sell them in stores, and eat them all the time. There is even a brand called Devil's Onigiri. Looks a lot like a racoon dog if you ask me.



Source:

Decoding Japanese convenience store take away food 6.

Psst, there's a secret recipe  
inside!



Sources:

(KKPCW Wikimedia Commons 1.

WordRidden/Flickr 2.



Asha Tummeti • 2023



# How to make Onigiri

Cook about  $1\frac{1}{2}$  cups of short grain rice in a rice cooker on the sushi setting if it has one.

Microwave 1 tbs. of salt, 2 tbs. of sugar, and 2 tbs. of rice vinegar until mostly dissolved. When rice is done cooking, stir in and let it sit for about half an hour or until rice is cool.

Add furikake.

Put water on your hands so the rice doesn't stick to them. Then clump of rice, about half the size you want your onigiri to be, in your hand.

Put any fillings if you like.

Put more rice on top and mold it into the shape you want.

Rip off a piece of Nori and wrap it around your onigiri how you like it.

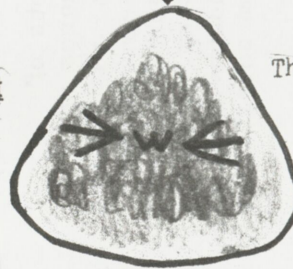
Ta da!

This is just a basic onigiri recipe. There are a lot more online.



For devil's onigiri  
<https://sudachirecipes.com/lawson-style-devils-onigiri-recipe/#ingredients>

For grilled onigiri  
<https://www.justonecookbook.com/yaki-onigiri-grilled-rice-ball/>



There are also onigiri molds.



## Sources:

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