

# Salmon Rice

## Ingredients

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3 c Rice (short grain)  
3 1/2 c Water  
2 Salmon Fillets  
2 1/2 T Sake  
2 T Soy Sauce  
1 t Dashi Granules  
1 1/2 c Shimeji Mushrooms (stems cut, separated and lightly split)  
2 Green Onions (diced finely)  
0 ds Salt

## Instructions

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1. Wash and drain the rice until the water runs clear. Add water and let soak for at least 20 minutes then drain well.
2. Add 3 1/2 cups of water, sake, soy sauce, and dashi. Stir gently until combined.
3. Salt the salmon lightly. Place salmon on top of the rice. Cover with mushrooms, spreading evenly on top.
4. Cook rice in rice cooker.
5. When rice is done, mix gently, fold and break up the salmon fillet. Top with green onions and serve hot.