



Tuna Mayo Onigiri

Ingredients (2 Rice balls)

300g ··· Cooked rice	5g ··· Soy sauce
40g ··· Canned tuna (drained)	0.5g ··· Salt
14g ··· Kewpie Mayonnaise	3 sheets ··· Nori (Dried seaweed)

Directions

1 Draining the Oil

Step1 Place a paper towel in a bowl and add the tuna (Chunk style in oil).



Step2 Stir occasionally with a spoon, then wrap it in the paper towel to squeeze out the oil thoroughly.

Point Draining the oil is crucial! If any oil remains, the seasoning won't stick, and the filling will become watery, making it difficult to shape the onigiri.

Pro Tip Don't throw away the oil! You can save it to add extra flavor to pasta or other dishes.

2 Seasoning

Step1 Add mayonnaise and soy sauce to the well-drained tuna and mix thoroughly.



Point Using creamy Kewpie Mayonnaise (made with plenty of egg yolks) is the best match for rice.

Point Adding a touch of soy sauce creates that authentic flavor loved in Japanese convenience stores!



 For shaping: See "How to Shape the Perfect Onigiri"