

Rice Sushi Bites

Make crispy rice sushi bites at home! Golden, crunchy rice topped with spicy tuna, salmon, or avocado. Perfect appetizer recipe with step-by-step guide.

1h 15min
PREP

10 min
COOK

1h 25min
TOTAL

4
SERVINGS

Easy
DIFFICULTY

Rice Sushi Bites

Ingredients

- 2 cup rice
- 2 cup water
- 1 cup rice vinegar
- 1 tbsp granulated sugar
- 1 tbsp soy sauce
- 1 tsp salt

Instructions

- 1 Prepare the rice**
Rinse 2 cups short-grain sushi rice in cold water until the water runs clear, about 3-4 rinses.
- 2** Combine the rinsed rice with 2 cups water in a medium saucepan and bring to a boil over high heat.
- 3** Reduce heat to low, cover tightly, and cook for 18 minutes without lifting the lid.
- 4** Remove from heat and let stand covered for 10 minutes to steam.
- 5 Season the rice**
Mix 1 cup rice vinegar, 1 tablespoon sugar, and 1 teaspoon salt in a small bowl, stirring until completely dissolved.
- 6** Transfer the hot rice to a large bowl and gradually add the vinegar mixture while gently folding with a wooden spoon until evenly combined.
- 7 Shape and chill**
Line a 9x13-inch baking dish with plastic wrap and press the seasoned rice evenly into the dish, creating a uniform layer about ¾-inch thick.
- 8** Cover tightly with plastic wrap and refrigerate for at least 1 hour until firm and cold to the touch.
- 9 Cut and fry**
Remove the chilled rice from the dish and cut into 2x1-inch rectangles using a sharp knife dipped in water between cuts.
- 10** Heat 2 tablespoons vegetable oil in a large non-stick skillet over medium-high heat until shimmering, about 2 minutes.

- 11 Carefully place rice rectangles in the hot oil, working in batches to avoid overcrowding, and fry for 2-3 minutes until golden brown and crispy on the bottom.
- 12 Flip each piece with a thin spatula and fry for another 2-3 minutes until the second side is golden brown and crispy.
- 13 Transfer the crispy rice bites to a paper towel-lined plate and serve immediately with your choice of toppings such as spicy tuna, salmon, or avocado.

Tips

Use short-grain sushi rice for the best texture - it has the natural stickiness needed to hold the bites together during frying while creating the perfect contrast of textures.

Chill the shaped rice for at least one hour before cutting and frying - this firming step prevents the rice from falling apart and ensures clean, professional-looking pieces.

Wet your hands with water when shaping the rice to prevent sticking, and use a sharp knife dipped in water to cut clean edges without crushing the rice.

Fry in small batches over medium heat to ensure even browning - overcrowding the pan leads to uneven cooking and steaming rather than crisping.

Prepare all toppings before frying the rice so you can assemble immediately while the rice is warm and at peak crispiness for the best textural contrast.

Use neutral oils like vegetable or canola oil for frying to avoid overpowering the delicate sushi flavors, and maintain consistent medium heat throughout cooking.

Flip the rice pieces gently using tongs or a thin spatula to maintain their shape, and drain briefly on paper towels to remove excess oil before topping.

Serve immediately after assembly for the best experience - the contrast between warm, crispy rice and cool, fresh toppings is what makes this dish exceptional.