

# RICE



## Tradition Rooted in Japanese Craftsmanship

Shari is more than an ingredient—it's a cultural symbol in Japan, representing precision, respect for ingredients, and culinary discipline. From nigiri to chirashi, the quality of rice defines the quality of the dish. Tanifuji honors this heritage by delivering rice that meets professional sushi standards.



## The Soul of Sushi: What Makes Shari Special

Sushi rice, or shari (しゃり), is the foundation of authentic Japanese cuisine. Carefully seasoned with vinegar, sugar, and salt, it delivers the perfect balance of tang, sweetness, and texture—allowing toppings like fish and vegetables to truly shine. Tanifuji Sushi Rice is crafted to achieve this ideal harmony every time.



## Wholesome, Versatile & Naturally Energizing

Sushi rice is a great source of carbohydrates, providing clean energy while being easy to digest. Its versatility extends beyond sushi to rice bowls, rolls, and modern fusion dishes. With consistent grain quality and taste, Tanifuji supports both traditional recipes and creative culinary expressions.

## Our Pack Sizes :



### TANIFUJI Sushi Rice (Sticky Rice)

BAG/25/1KG  
Weight - 1KG  
Shelf Life - 24 Months



### TANIFUJI Sushi Rice (Sticky Rice)

BAG/05/5KG  
Weight - 5KG  
Shelf Life - 24 Months





Rice mill factory:

Janta Estate, Near Essar petrol pump,  
Jind road Bypass, Kaithal,  
Haryana 136027 India

# 調理方法

## Cooking Instructions

A HELPFUL GUIDE FROM ASUKU INDIA  
**Tanifuji Rice**  
COOKING INSTRUCTIONS

Cooking Instructions For  
**ELECTRICAL COOKER**

**STEP 1**  
Measure the rice.



Don't cook like  
**KOKUHO** recipe

**STEP 2**  
Rinse the rice to remove starch



**STEP 3**  
Wash the rice gently with soft hands



**STEP 4**  
Wash rice 3 to 4 times



**STEP 5**  
Add water to the quantity of rice.  
For 150gm, match water level upto one line



For **SUSHI RICE** use 10% less water

For 300gm, match water level upto two line



For **SUSHI RICE** use 10% less water

For 450gm, match water level upto three line



For **SUSHI RICE** use 10% less water

Note: 1 line = Ichigo, 2 line = Nigo, 3 line = Sango

**STEP 6**  
Soak the rice after cleaning



**STEP 7**  
After soaking start cooking the rice



**STEP 8**  
Switch off and allow the rice to rest.



A HELPFUL GUIDE FROM ASUKU INDIA  
**Tanifuji Rice**  
COOKING INSTRUCTIONS

Cooking Instructions For  
**PAN COOKING**

**STEP 1**  
Measure the rice.



Don't cook like  
**KOKUHO** recipe

**STEP 2**  
Wash rice gently with soft hands 3 to 5 times



**STEP 3**  
Soak the rice after cleaning



**STEP 4**  
Add water to rice  
For 150gm, add 200ml of water



For **SUSHI RICE** use 10% less water

For 300gm, add 400ml of water



For **SUSHI RICE** use 10% less water

For 450gm, add 600ml of water

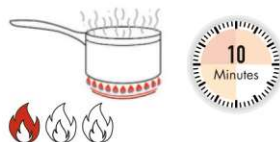


For **SUSHI RICE** use 10% less water

**STEP 5**  
Put the lid on the pan and cook at  
Medium Flame until it starts boiling



**STEP 6**  
Take off the lid and cook at Low Flame to  
let the water evaporate from surface



**STEP 7**  
Switch off flame and allow the rice to rest.



# RECIPE MADE FROM SUSHI RICE



## Sushi (Nigiri and Maki)

1. **Nigiri:** This is perhaps the most straightforward use of sushi rice. A small mound of rice is hand-formed and topped with a slice of raw fish, often garnished with wasabi or a slice of pickled ginger. The sticky nature of the rice helps it hold the fish in place, creating a perfect bite-sized portion.
2. **Maki:** Sushi rice is often used in maki rolls, where it is spread over a sheet of nori (seaweed) and topped with various fillings, such as fish, vegetables, or even egg. The rice and fillings are then rolled up and sliced into pieces.
3. **Temaki:** Temaki is a type of hand roll where sushi rice and various fillings are wrapped in a cone of nori. This is a more casual and easy-to-eat form of sushi, often served in sushi restaurants or made at home.

## Chirashi (Sushi Bowl)

Sushi rice is often served in a chirashi bowl, where it is topped with various raw fish, pickled vegetables, egg slices, and other garnishes. Chirashi is a more informal and comforting dish compared to traditional sushi and allows for a variety of toppings.



## Onigiri (Rice Balls)

Sushi rice can also be used to make onigiri—rice balls filled with ingredients such as pickled plums (umeboshi), tuna, or other fillings. The rice is shaped into triangular or oval forms and can be wrapped with nori for easy handling. Onigiri is a popular snack or lunch item in Japan.

## Donburi

Sushi rice is occasionally used as the base for a donburi dish, where the rice is topped with a variety of proteins, such as beef (gyudon), chicken (oyakodon), or seafood. The sticky, slightly sweet flavor of sushi rice adds a unique texture to these hearty bowls.





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