

Stop overspending every time the California roll craving hits

Making California rolls is easier than ever with these step-by-step instructions

Meta Description: Check out these step-by-step instructions for how to make homemade California Rolls and sushi rice, opening up a world of sushi opportunities.

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There's no need to break the bank every time you're craving a California roll, thanks to this thorough step-by-step guide. (Source: iStock)

Picture this: You're sitting at home, minding your business, when suddenly you can feel it—the craving for a California roll. It starts out as a nagging voice in your head that snowballs until you're scrolling through your food delivery apps, trying to find the most convenient way to enjoy a classic American sushi roll as soon as possible.

It happens to us all the time, and every time, we complain about how expensive it ends up being. It's time for us to collectively put our foot down, stop overpaying for sushi delivery, and start making it ourselves at home.

There are tons of benefits to making your own sushi, such as knowing exactly where the ingredients come from, which can give you peace of mind. Plus, if you're not in the mood to cook entirely for yourself, why not invite friends, family or a cute date over, and impress them with your homemade sushi skills? Everybody knows that food tastes better when you're the one that's put in the work on it.

If you're thinking of learning how to make a killer California roll at home, then read on for step-by-step instructions, as well as a list of everything you'll need.

Getting Started With Homemade Sushi



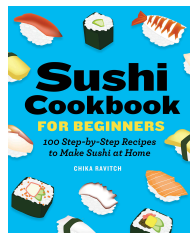
All In One Sushi Making Kit - Sushi Bazooka Maker: [\\$19.98](#) (Orig. \$25.99)

This huge sushi kit is usually priced at \$25.95, but it currently has a coupon for \$2 off, bringing the price down to \$23.95.

[Buy it on Amazon](#)

In order to get started, there are some supplies you're going to need, such as a rolling mat, an avocado slicer, a rice paddle and more. If you find that you're missing these basic sushi essentials, then we suggest investing in a sushi-making kit like this one.

This kit has literally everything you'll ever need for making sushi at home—four pairs of chopsticks, two chopstick rests, a carrying bag for the chopsticks themselves, an avocado slicer, two bamboo rolling mats, one bamboo rice spreader, one bamboo rice paddle, a sushi knife, and a sushi bazooka to tightly wrap your rolls.



Sushi Cookbook for Beginners: 100 Step-By-Step Recipes to Make Sushi at Home: [\\$10.99](#) (Orig. \$13.99)

Usually, this sushi cookbook is priced at \$13.99, but it's currently on sale for over 20% off, bringing the price down to \$10.99.

[Buy it on Amazon](#)

Once you've got your sushi-making kit, you should take full advantage by also investing in a sushi cookbook for beginners. This one includes 100 step-by-step recipes, ranging from traditional sushi recipes to more modern sushi recipes. There's a wide dietary variety of recipes, including both seafood and vegetarian options, so everyone can enjoy your homemade sushi.

This book is perfect for anyone who wants to slowly get out of their sushi-making comfort zone, one recipe at a time, making it essential for your sushi journey.

Onto the Recipe

Now that you have your homemade sushi essentials, it's time to gather your ingredients.

For making the perfect sushi rice, you'll need:

- 2 cups of sushi rice
- 3 cups of water
- ½ cup of rice vinegar
- ¼ cup of white sugar
- 1 teaspoon of salt
- 1 tablespoon of vegetable oil

For rolling an amazing homemade California roll, you'll need:

- 2 cups of homemade sushi rice
- 4 half sheets of sushi grade nori
- 1 teaspoon of sesame seeds
- 8 pieces of imitation crab
- 1 small cucumber, cut into matchstick-sized sticks
- 1 avocado, cut into thin slices

Making the Sushi Rice

Sushi rice is an essential part of any sushi roll, and as such, it gets its own mini recipe. No need to get intimidated, sushi rice is super easy to make.

1. Start by rinsing your rice in a strainer or colander; you'll know it's clean once the water runs totally clear.
2. Cook your rice by placing it in a rice cooker. If you don't have a rice cooker, start by combining the rice and the water in a small pot or saucepan and placing it over medium-high heat. Once it reaches a boil, reduce the heat to low, cover the pan, and cook for about 20 minutes (or until all of the water has been absorbed). Let cool while you prepare the rice vinegar mixture.
3. Combine your rice vinegar, sugar, salt, and oil in a saucepan over medium heat. Cook until the sugar and salt has completely dissolved. Once the mixture has cooled, stir it into

the cooked rice. It may appear soaking wet, but simply keep stirring and the rice will dry as it cools in time with your stirring.

Now that we have our sushi rice, it's time to start assembling our California roll.

Assembling Your Homemade California Roll

This recipe will make four servings, making it great for inviting friends over.

1. Place a sheet of nori onto the rolling mat. Make sure the rough side is facing upwards.
2. Wet your hands before grabbing some rice and placing it onto the nori. Using your wet hands, evenly spread the rice onto the nori without crushing the rice. Once the rice has been evenly spread across the nori, sprinkle some sesame seeds across the rice. Now, flip the nori over so the rice side is facing downwards.
3. Approximately 1 inch from the bottom of the nori, place your imitation crab in a straight line. Follow this up with a row of sliced avocado and a row of sliced cucumber. Now it's time to start rolling.
4. Grab both the nori and the mat, and roll over the filling so that everything fits snugly. Make sure the extra space at the bottom touches the other side of the nori, and squeeze down while rolling to ensure the roll holds its shape. Take your time, as this step can be tricky for beginners.
5. Once you're finished rolling, transfer your homemade California roll onto a cutting board. Wet your knife by rubbing it along a damp paper towel or cloth before slicing your roll and serving.

And there you have it: how to make a super tasty homemade California roll in just 5 easy steps. You'll never have to overspend on a sushi delivery again now that you know how to make this classic sushi roll yourself.

We hope you have fun making your homemade sushi. Be sure to share your thoughts below on this recipe and your experience giving it a try!