

Forum:[Hack Forums](#)

Thread: [\[VIDEO\] Sushi With Fuckless| Easy, cheap, and delicious.](#)

F?cqlе?? - December 7, 2016, 3:32 pm

I've been learning to make sushi lately and I absolutely love it. It's so cheap if you use common vegetables and it's a lot of fun to do. Don't believe that it's cheap? The roll I made in this video cost me ~\$2 to make. As long as you don't use premium fish every time then it can help you save a lot of money and eat really tasty meals that keep you full for a long time.

Check it out and leave a comment letting me know what you think. ?

[Video: <https://vimeo.com/194747558>]

Pictures of the roll in the video ([Click to View](#))

Other Creations: ([Click to View](#))

Try it yourself! Post some pictures in this thread and I'll add them to the OP. ?

Mr.Peanut - December 7, 2016, 3:38 pm

This video was honestly grateenness, the music was perfect lmaooo. If only the camera were a bit higher. Hope you get the award ;)

Parks - December 7, 2016, 3:40 pm

You have my approval of sushi.

F?cqlе?? - December 7, 2016, 3:49 pm

(Dec 7, 2016 04:38 PM)Mr.Peanut Wrote: [\[CITE\]](#) This video was honestly grateenness, the music was perfect lmaooo. If only the camera were a bit higher. Hope you get the award ;)

You would not believe what I had to rig up in order to get my phone positioned where it was lmao.

And yes the music turned out to be perfect. ?

SIM-2998667 - December 7, 2016, 3:52 pm

Damnrrrr that looks fucking delicious, kinda feel like sushi now

F?cqlе?? - December 7, 2016, 4:06 pm

(Dec 7, 2016 04:52 PM)Oedipus Wrote: [\[CITE\]](#) Damnrrrr that looks fucking delicious, kinda feel like sushi now

Glad you enjoyed it.

If you're in the mood you should try it yourself. A rice cooker will run you \$15 at Walmart and everything else you probably already have or can get for just a few dollars in the produce section. ?

SIM-2403711 - December 7, 2016, 4:06 pm

i never watch a video i always skip through it , but i watched every second of this , thanks ill try it sometime

F?cqlé?? - December 7, 2016, 4:14 pm

(Dec 7, 2016 05:06 PM)TwitterGOD Wrote: [\[CITE\]](#) i never watch a video i always skip through it , but i watched every second of this , thanks ill try it sometime
Cool, I'm glad you enjoyed it enough to watch all the way through.

Come back and post a picture if/when you do it yourself. ?

lolbott - December 7, 2016, 4:16 pm

@Fuckless

How about some saké with that sushi?

F?cqlé?? - December 7, 2016, 5:24 pm

(Dec 7, 2016 05:16 PM)lolbott Wrote: [\[CITE\]](#) @Fuckless
How about some saké with that sushi?
That would be great. Wanna send me some? ?

(Dec 7, 2016 04:40 PM)Parks Wrote: [\[CITE\]](#) You have my approval of sushi.
Thank you for the approval. ?

sweeterman - December 7, 2016, 5:25 pm

Looks like someone wants the sushi award ;)

F?cqlé?? - December 7, 2016, 5:43 pm

(Dec 7, 2016 06:25 PM)sweeterman Wrote: [\[CITE\]](#) Looks like someone wants the sushi award ;)
Looks like someone knows a lot for being here 2 days ;)

Sadistic - December 7, 2016, 5:50 pm

Or, you could just put it all in a tortilla and call it good

PTSD - December 7, 2016, 5:53 pm

This actually really made me want sushi.

g?th - December 7, 2016, 6:03 pm

Great video. Love me some homemade sushi. :D

F?cqlé?? - December 7, 2016, 7:19 pm

(Dec 7, 2016 06:50 PM)Sadistic Wrote: [\[CITE\]](#) Or, you could just put it all in a tortilla and call it good
Whaaaaa.

Nothing against tortillas but it's just a completely different kind of meal. ?

(Dec 7, 2016 06:53 PM)PTSD Wrote: [\[CITE\]](#) This actually really made me want sushi.

Try it! It's really easy and doesn't cost much to get started. If you do decide to try it be sure to upload a picture for us to see. ?

(Dec 7, 2016 07:03 PM)g?th Wrote: [\[CITE\]](#) Great video. Love me some homemade sushi. :D Thanks. :D

Post some pics next time you make some. ?

SawCyanic - December 7, 2016, 7:28 pm

Video was a bit quiet. You could become the next YouSuckAtCooking. Also, I thought the meat was supposed to go inside of the roll?

superduper123 - December 7, 2016, 7:35 pm

how interesting, thank u.

F?cqle?? - December 8, 2016, 7:37 pm

(Dec 7, 2016 08:28 PM)Republique Wrote: [\[CITE\]](#) Video was a bit quiet. You could become the next YouSuckAtCooking. Also, I thought the meat was supposed to go inside of the roll?

There are lots of ways to assemble a roll. I didn't have much room left in side so I put mine on the top. Sometimes people put it on top for aesthetic purposes. Very experienced sushi chefs assemble their rolls in a certain order for optimum texture and flavor combinations. I've taste tested two rolls that had the same ingredients but were assembled differently. You'd be surprised how the flavors can be enhanced or come out better when they're put together a certain way.

Also I'm not sure about everyone else but I could hear it pretty well with my speakers at 40%. Not much I could do about the quality unfortunately. ?

Also thanks for mentioning that channel, it's pretty funny. Definitely going to give his videos a watch.

(Dec 7, 2016 08:35 PM)superduper123 Wrote: [\[CITE\]](#) how interesting, thank u. Thanks, glad you enjoyed it. ?

Do You Want To Bet - December 8, 2016, 7:50 pm

why is your sushi so fat looooks massive

FamousHater - December 8, 2016, 7:55 pm

(Dec 8, 2016 08:50 PM)snailgolfer Wrote: [\[CITE\]](#) why is your sushi so fat looooks massive cause he used a lot more rice then u normally would

still good job op

F?cqle?? - December 8, 2016, 8:08 pm

(Dec 8, 2016 08:55 PM)FamousHater Wrote: [\[CITE\]](#) cause he used a lot more rice then u normally would

still good job op

Yeah I had a bit too much rice. A tad less than half a cup (before cooking) seems like the perfect amount.

llllllllll - December 8, 2016, 8:09 pm

This looks great man. Good job. I'm gonna go out and grab some shit for some sushi myself. ?

F?cqle?? - December 8, 2016, 8:17 pm

(Dec 8, 2016 09:09 PM)Toak Wrote: [\[CITE\]](#) This looks great man. Good job. I'm gonna go out and grab some shit for some sushi myself. ?

Thanks man! ?

Definitely do it and upload a video/picture of it. So much fun and cheap.

Sajuuk - December 9, 2016, 12:05 pm

Cheap fish tastes like shit compared to more pricey fish. That's why real sushi lovers always attempt to shoot for purchasing the best quality cuts of fish.

F?cqle?? - December 9, 2016, 2:20 pm

(Dec 9, 2016 01:05 PM)Sajuuk Wrote: [\[CITE\]](#) Cheap fish tastes like shit compared to more pricey fish. That's why real sushi lovers always attempt to shoot for purchasing the best quality cuts of fish. Imitation crab is very common in sushi rolls. Of course it won't be as good as high grade sushi fish, but it's not bad at all.

That being said, you don't need to use fish at all if it doesn't fit your budget. I eat a lot of rolls with just vegetables, or with other types of meat. The only limit is your imagination.

Sajuuk - December 10, 2016, 12:29 pm

(Dec 9, 2016 03:20 PM)F?cqle?? Wrote: [\[CITE\]](#) Imitation crab is very common in sushi rolls. Of course it won't be as good as high grade sushi fish, but it's not bad at all.

That being said, you don't need to use fish at all if it doesn't fit your budget. I eat a lot of rolls with just vegetables, or with other types of meat. The only limit is your imagination.

And apparently my imagination's sushi section does not allow me to roll my own with shitty quality fish. I love imitation crab, especially when paired with cream cheese and sriracha mayo, but when I actually have money I go out and spend 15 20 dollars on a buffet where I can eat decent quality salmon and tuna without paying 40+ fucking dollars for one roll somewhere else.

I often times hear people say "ouh, yeah, I roll my own sushi, fuck restaurants" when really you'd pay more for sushi grade salmon at a market than you would for prepared rolls you'd get from a restaurant that taste almost as good as they could make them. Your choice, I guess.

Elitas - December 10, 2016, 12:48 pm

I'm incredibly hungry right now, and I've never been a fan of sushi.

F?cqle?? - December 10, 2016, 1:29 pm

(Dec 10, 2016 01:48 PM)Elitas Wrote: [\[CITE\]](#) I'm incredibly hungry right now, and I've never been a fan of sushi.

Honestly if you like rice, then you can enjoy sushi. Just fill it with other things you know you like. Literally anything you want that might go well with rice.

Sajuuk - December 10, 2016, 2:20 pm

(Dec 10, 2016 02:29 PM)F?cqle?? Wrote: [\[CITE\]](#) Honestly if you like rice, then you can enjoy sushi. Just fill it with other things you know you like. Literally anything you want that might go well with rice. Butter and Old Bay seasoning roll.

F?cqle?? - December 10, 2016, 6:27 pm

(Dec 10, 2016 03:20 PM)Sajuuk Wrote: [\[CITE\]](#) Butter and Old Bay seasoning roll. Just had a roll with pre-cooked BBQ Eel that I found at the grocery store. Warmed it in the oven for

a few minutes and it was absolutely delicious.

A + - December 10, 2016, 6:42 pm

Thanks for showing me the saran wrap trick. I have looked everywhere for a sushi roller.

F?cqle?? - December 10, 2016, 6:59 pm

(Dec 10, 2016 07:42 PM)SuitedPear Wrote: [\[CITE\]](#) Thanks for showing me the saran wrap trick. I have looked everywhere for a sushi roller.

I finally got my roller in the mail today. Only \$6 on Amazon if you really need one.

Sajuuk - December 10, 2016, 8:36 pm

(Dec 10, 2016 07:59 PM)F?cqle?? Wrote: [\[CITE\]](#) I finally got my roller in the mail today. Only \$6 on Amazon if you really need one.

They sell bamboo roller mats at my local Asian market for like a dollar each. But I guess if you're nowhere near an Asian market you'd be willing to pay the extra five bucks for shipping.

And the eel thing, as long as I can get it to where the guy who made it didn't lather it up with hoisin sauce to the point where the rice is almost soaked, eel nigiri is usually pretty good around here. I wouldn't dare try to buy some, though.

F?cqle?? - December 11, 2016, 8:17 am

(Dec 10, 2016 09:36 PM)Sajuuk Wrote: [\[CITE\]](#) They sell bamboo roller mats at my local Asian market for like a dollar each. But I guess if you're nowhere near an Asian market you'd be willing to pay the extra five bucks for shipping.

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I wish we had an Asian market. I buy most of the supplies at Kroger and I'm sure it would be cheaper somewhere else. Not really a big demand for it here.

SIM-2250608 - December 11, 2016, 10:49 am

I've wanted to make my own sushi ever since I saw this sushi making kit at a bookstore once many years ago.

Because of this video I'm about to get a nice rice cooker and finally do what the 8-year-old me always wanted...

F?cqle?? - December 11, 2016, 10:53 am

(Dec 11, 2016 11:49 AM)SirEugene Wrote: [\[CITE\]](#) I've wanted to make my own sushi ever since I saw this sushi making kit at a bookstore once many years ago.

Because of this video I'm about to get a nice rice cooker and finally do what the 8-year-old me always wanted...

Get it at Walmart. Mine was only \$15.

Let me know how it goes. Interested to see someone else's creations. ?

mskatiee - December 11, 2016, 3:38 pm

Great video! thank you :)

F?cqle?? - December 12, 2016, 12:44 pm

(Dec 11, 2016 04:38 PM)mskatiee Wrote: [\[CITE\]](#) Great video! thank you :)

Thanks. Glad you enjoyed it. ?

Updated OP with another roll I had for lunch.

Sajuuk - December 12, 2016, 2:33 pm

(Dec 11, 2016 11:53 AM)F?cqlle?? Wrote: [\[CITE\]](#) Get it at Walmart. Mine was only \$15.

Let me know how it goes. Interested to see someone else's creations. ?

Did you cook the rice the "traditional" way with rice vinegar? Or did you cook it in 100% stock? The rice can fuck up the flavor of some cuts of fish (namely when using vegetable stock rice with salmon or some other fatty fish).

F?cqlle?? - December 12, 2016, 2:58 pm

(Dec 12, 2016 03:33 PM)Sajuuk Wrote: [\[CITE\]](#) Did you cook the rice the "traditional" way with rice vinegar? Or did you cook it in 100% stock? The rice can fuck up the flavor of some cuts of fish (namely when using vegetable stock rice with salmon or some other fatty fish).

I use rice vinegar every time.

Sajuuk - December 12, 2016, 4:32 pm

(Dec 12, 2016 03:58 PM)F?cqlle?? Wrote: [\[CITE\]](#) I use rice vinegar every time.

And I'm assuming you're not cooking with any longer grain rice?

F?cqlle?? - December 12, 2016, 5:31 pm

(Dec 12, 2016 05:32 PM)Sajuuk Wrote: [\[CITE\]](#) And I'm assuming you're not cooking with any longer grain rice?

I'm using a short grain because I heard it sticks a lot better than longer grain rices.

Sajuuk - December 12, 2016, 5:41 pm

(Dec 12, 2016 06:31 PM)F?cqlle?? Wrote: [\[CITE\]](#) I'm using a short grain because I heard it sticks a lot better than longer grain rices.

Yes, that is the general idea. However you can use any rice with a decent starch content. Just don't rinse all the starch off before you cook it if you're using starchy rice.

Odd thing about using any vinegar in rice dishes is that the vinegar breaks down the starch and doesn't make it as sticky. That's why you're supposed to add a teaspoon per cup of rice. Some people I know have attempted to make sushi rice with two or three tablespoons of vinegar and their rice ends up fluffy as fuck. They did roll it, though, so I guess it's all personal preference.

F?cqlle?? - December 12, 2016, 5:55 pm

(Dec 12, 2016 06:41 PM)Sajuuk Wrote: [\[CITE\]](#) Yes, that is the general idea. However you can use any rice with a decent starch content. Just don't rinse all the starch off before you cook it if you're using starchy rice.

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I was using 2 tsp per cup but had that exact problem. Now I use just a hair over 1 tsp and it's perfect. I'm also using a sweet & tangy flavored one it's it's pretty tasty.

Cheeb - December 12, 2016, 5:56 pm

It looks fucking fire, I love sushi.

F?cqlle?? - December 12, 2016, 6:03 pm

(Dec 12, 2016 06:59 PM).Lowkey Wrote: [\[CITE\]](#) Fuckless please make me sushi it looks so good. I'd be glad to. Bring over some ingredients and we'll have a nice meal. ?

F?cqlle?? - December 12, 2016, 6:11 pm

(Dec 12, 2016 07:10 PM).Lowkey Wrote: [\[CITE\]](#) If you live near MD please HMU so serious it looks amazing

If I'm ever up that way I'll keep you in mind. ?

Sajuuk - December 12, 2016, 6:46 pm

(Dec 12, 2016 06:55 PM)F?cqlle?? Wrote: [\[CITE\]](#) I was using 2 tsp per cup but had that exact problem. Now I use just a hair over 1 tsp and it's perfect. I'm also using a sweet & tangy flavored one it's it's pretty tasty.

Most of the flavored rice vinegars I see use things in tiger sauce. Thai chilies and fish sauce are what I usually see added but I assume they're added in minuscule amounts because I can hardly ever taste the flavoring.

I don't even use rice vinegar anymore. I buy white balsamic infused with peach or strawberry and mix a few drops of that with distilled white vinegar and cook the rice with that. Actually pretty nice flavor in the final roll. Almost a very slight floral taste makes tuna taste fucking amazing.

And as far as avocados go, I usually only roll it with Philadelphia rolls. I haven't had the opportunity to eat high quality sushi since around August but whenever I go to Whole Foods and ask for a sample, they give me a whole fucking roll, so free sushi for me I guess.

Problem with buying sushi at places like Whole Foods is that the ingredients used are usually extremely fresh. Thus, super expensive. That's why I always look for a buffet even though most of the buffets I eat at serve salmon that's kind of grey on the edges but I haven't gotten sick yet. As far as I know...

F?cqlle?? - December 12, 2016, 7:02 pm

(Dec 12, 2016 07:46 PM)Sajuuk Wrote: [\[CITE\]](#) Most of the flavored rice vinegars I see use things in tiger sauce. Thai chilies and fish sauce are what I usually see added but I assume they're added in minuscule amounts because I can hardly ever taste the flavoring.

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If I remember correctly the closest farmer's market has quality fish for a reasonable price. I haven't been since I was in high school so I can't really remember how much it was.

As for buffets, I'd have to be really confident in the restaurant to even try it. We don't have any buffets near here that I would trust like that.

Sajuuk - December 12, 2016, 7:05 pm

(Dec 12, 2016 08:02 PM)F?cqlle?? Wrote: [\[CITE\]](#) If I remember correctly the closest farmer's market has quality fish for a reasonable price. I haven't been since I was in high school so I can't really remember how much it was.

As for buffets, I'd have to be really confident in the restaurant to even try it. We don't have any buffets near here that I would trust like that.

When you're desperate enough for sushi you'll eat it virtually anywhere.

F?cqle?? - December 12, 2016, 7:13 pm

(Dec 12, 2016 08:05 PM)Sajuuk Wrote: [\[CITE\]](#) When you're desperate enough for sushi you'll eat it virtually anywhere.

It can be hard to overcome a craving. Had a meal from a sushi place at the mall that I knew would be bad. I didn't really care until after I started feeling sick.

Sajuuk - December 12, 2016, 7:50 pm

(Dec 12, 2016 08:13 PM)F?cqle?? Wrote: [\[CITE\]](#) It can be hard to overcome a craving. Had a meal from a sushi place at the mall that I knew would be bad. I didn't really care until after I started feeling sick.

Biggest part of deciding if it's worth the craving is whether or not it's worth the risk of getting sick.

Wakka - December 12, 2016, 7:56 pm

I think sushi is disgusting, however I would eat that.

F?cqle?? - December 12, 2016, 7:57 pm

(Dec 12, 2016 08:56 PM)Wakka Wrote: [\[CITE\]](#) I think sushi is disgusting, however I would eat that.

Do you just not like raw fish? If that's the case then there's still a whole world of sushi you could enjoy while staying in your comfort zone. ?

Errors - December 12, 2016, 8:16 pm

So I already have all of the items needed besides some imitation crab, might just buy crab legs and throw those in instead, that'll be so good lml

Thank you ?

F?cqle?? - December 12, 2016, 8:19 pm

(Dec 12, 2016 09:16 PM)Errors Wrote: [\[CITE\]](#) So I already have all of the items needed besides some imitation crab, might just buy crab legs and throw those in instead, that'll be so good lml

Thank you ?

That would be a lot better. Come back and post a picture if you decide to do it so everyone can see your creation. Nobody has done it yet.

Errors - December 12, 2016, 8:21 pm

(Dec 12, 2016 09:19 PM)F?cqle?? Wrote: [\[CITE\]](#) That would be a lot better. Come back and post a picture if you decide to do it so everyone can see your creation. Nobody has done it yet.

Will do

sweatpants - December 12, 2016, 8:23 pm

"Alright I think we're good to go" ~~ Drops Camera

laughed my ass off

F?cqle?? - December 13, 2016, 2:58 pm

(Dec 12, 2016 09:23 PM)Sweatpants Wrote: [\[CITE\]](#) "Alright I think we're good to go" ~~ Drops

Camera

laughed my ass off
Gotta love da bl00pers. ?
Edited the OP with even more pictures.

Tung - December 13, 2016, 3:04 pm

I like Sushi, Hope it tasted good. I don't think I am gonna make sushi though.

F?cqlе?? - December 13, 2016, 3:14 pm

(Dec 13, 2016 04:04 PM)Tung Wrote: [\[CITE\]](#) I like Sushi, Hope it tasted good. I don't think I am gonna make sushi though.

It tasted great, and if you like sushi then you should definitely give it a try. It's not at all hard to do and easy to have fun with.

Sajuuk - December 13, 2016, 4:05 pm

(Dec 13, 2016 04:14 PM)F?cqlе?? Wrote: [\[CITE\]](#) It tasted great, and if you like sushi then you should definitely give it a try. It's not at all hard to do and easy to have fun with.

Yes. Smother the entire roll in sriracha mayo. ?

F?cqlе?? - December 13, 2016, 4:21 pm

(Dec 13, 2016 05:05 PM)Sajuuk Wrote: [\[CITE\]](#) Yes. Smother the entire roll in sriracha mayo. ?

I like da sriracha. ?

Sajuuk - December 13, 2016, 4:36 pm

(Dec 13, 2016 05:21 PM)F?cqlе?? Wrote: [\[CITE\]](#) I like da sriracha. ?

I think it tastes like shit on its own. But mix a little dab with mayonnaise... mmm.

It's weird though because it makes imitation crab taste so much fucking better but kind of ruins the natural fish taste for any salmon/tuna or other raw fish. Shit's good tbh tho.

F?cqlе?? - December 13, 2016, 4:58 pm

(Dec 13, 2016 05:36 PM)Sajuuk Wrote: [\[CITE\]](#) I think it tastes like shit on its own. But mix a little dab with mayonnaise... mmm.

It's weird though because it makes imitation crab taste so much fucking better but kind of ruins the natural fish taste for any salmon/tuna or other raw fish. Shit's good tbh tho.

Oh definitely. If I'm using some good fish I wouldn't dare use it because it's way too overpowering and makes it hard to taste the nice fish flavor.

Sajuuk - December 14, 2016, 6:06 am

(Dec 13, 2016 05:58 PM)F?cqlе?? Wrote: [\[CITE\]](#) Oh definitely. If I'm using some good fish I wouldn't dare use it because it's way too overpowering and makes it hard to taste the nice fish flavor.

I don't know if it's a custom, but I've heard of people dipping their (primarily vegetable) rolls in that ginger sauce that's served at most hibachi restaurants. I haven't tried it yet and probably won't because the ginger I get at any Japanese restaurant is okay as far as I know. I don't think many bacteria can live in vinegar and salt.

However the big misconception is the wasabi bullshit. I hate seeing white girls at sushi bars try horseradish-base wasabi and say "WAAAASABI CHALLENGEEEE".

F?cqlе?? - December 15, 2016, 1:26 pm

(Dec 14, 2016 07:06 AM)Sajuuk Wrote: [\[CITE\]](#) I don't know if it's a custom, but I've heard of people dipping their (primarily vegetable) rolls in that ginger sauce that's served at most hibachi restaurants. I haven't tried it yet and probably won't because the ginger I get at any Japanese restaurant is okay as far as I know. I don't think many bacteria can live in vinegar and salt.

However the big misconception is the wasabi bullshit. I hate seeing white girls at sushi bars try horseradish-base wasabi and say "WAAAASABI CHALLENGEEEE".

White girls and sushi are the worst. Whenever I go to a restaurant (being in the South) there's always a fat redneck woman eating veggie rolls that says something about wanting "THA PINK SUAWCE".

Sajuuk - December 15, 2016, 2:30 pm

(Dec 15, 2016 02:26 PM)F?cqle?? Wrote: [\[CITE\]](#) White girls and sushi are the worst. Whenever I go to a restaurant (being in the South) there's always a fat redneck woman eating veggie rolls that says something about wanting "THA PINK SUAWCE".

Luckily, the restaurants I go to aren't immensely populated with stereotypical white girls and rednecks. I'm pretty much the only one wearing boots at every (somewhat decent) sushi restaurant anyway, so fuck it, I guess.

? Quick ? - December 15, 2016, 2:46 pm

This made me laugh so hard but hope you get the award. You should make a channel, "Cooking With Fuckless"

Sajuuk - December 15, 2016, 2:49 pm

(Dec 15, 2016 03:46 PM)Entry Products Wrote: [\[CITE\]](#) This made me laugh so hard but hope you get the award. You should make a channel, "Cooking With Fuckless"
"Fuckless Rolls"

HairyHarry - December 15, 2016, 3:15 pm

I love sushi, but I always end up going to the local store and eat. Even though it's like \$40-50 per person.

Sajuuk - December 15, 2016, 3:57 pm

(Dec 15, 2016 04:15 PM)HairyHarry Wrote: [\[CITE\]](#) I love sushi, but I always end up going to the local store and eat. Even though it's like \$40-50 per person.
Jesus Chirst, hello ridiculously overpriced New York sushi!

Tbh the maximum I'll pay for any decent Asian buffet is \$25, but most of the time, even when I am forced to pay the dinner buffet price at 3 in the afternoon, I still pay around \$12 for each person. It's actually not that bad, but like I stated earlier: "if you're desperate enough for sushi, you'll eat virtually anything."

HairyHarry - December 15, 2016, 5:27 pm

(Dec 15, 2016 04:57 PM)Sajuuk Wrote: [\[CITE\]](#) Jesus Chirst, hello ridiculously overpriced New York sushi!

Tbh the maximum I'll pay for any decent Asian buffet is \$25, but most of the time, even when I am forced to pay the dinner buffet price at 3 in the afternoon, I still pay around \$12 for each person. It's actually not that bad, but like I stated earlier: "if you're desperate enough for sushi, you'll eat virtually anything." I live in Denmark, they have a japanese chef that makes the best sushi I've ever had, and \$40-50 every Tuesday is all you can eat, so you can just order whatever you want of the sushi until you're full. I maybe eat 4-5 rolls myself then.

They use premium products too.

There's a cheaper all you can eat sushi place nearby too, which is decent. It's like \$30 for the largest package of all you can eat sushi which I get(more options).

Sajuuk - December 15, 2016, 6:10 pm

(Dec 15, 2016 06:27 PM)HairyHarry Wrote: [\[CITE\]](#) I live in Denmark, they have a japanese chef that makes the best sushi I've ever had, and \$40-50 every Tuesday is all you can eat, so you can just order whatever you want of the sushi until you're full. I maybe eat 4-5 rolls myself then.

They use premium products too.

There's a cheaper all you can eat sushi place nearby too, which is decent. It's like \$30 for the largest package of all you can eat sushi which I get(more options).

Tbh I eat around five to six plates full of sushi when I'm at any buffet that provides sushi. And I'm not talking just 10 or 12 pieces, I'm talking each plate is stacked with at least two layers of whatever they have at the time, I don't give a fuck what it is.

All you can eat at \$40 to \$50 better be the best fucking fish I've ever had in my life. That Goddamn salmon better be so fatty that it drips off of the chopsticks.

HairyHarry - December 15, 2016, 7:17 pm

(Dec 15, 2016 07:10 PM)Sajuuk Wrote: [\[CITE\]](#) Tbh I eat around five to six plates full of sushi when I'm at any buffet that provides sushi. And I'm not talking just 10 or 12 pieces, I'm talking each plate is stacked with at least two layers of whatever they have at the time, I don't give a fuck what it is.

All you can eat at \$40 to \$50 better be the best fucking fish I've ever had in my life. That Goddamn salmon better be so fatty that it drips off of the chopsticks.It's the best sushi I've ever had.

Goku???? - December 16, 2016, 1:11 am

This video honestly made me salivate over sushi. You did really well and I commend you for that. It looks so delicious and I definitely will try this sometime next week. I'll have to pack some for work :d

F?cgle?? - December 16, 2016, 7:19 am

(Dec 16, 2016 02:11 AM)Goku???? Wrote: [\[CITE\]](#) This video honestly made me salivate over sushi. You did really well and I commend you for that. It looks so delicious and I definitely will try this sometime next week. I'll have to pack some for work :d

Thanks man. ?

You'll be making people super jealous when you walk in to work and have a lunch like that. Make sure you take a picture. ?

Nosecandyx - December 16, 2016, 10:44 am

i am thankful for being on this earth every day of the year

F?cgle?? - December 16, 2016, 10:47 am

(Dec 16, 2016 11:44 AM)Nosecandyx Wrote: [\[CITE\]](#) i am thankful for being on this earth every day of the year

A world with sushi is a world worth living in. ?

Psilocybinaut - December 20, 2016, 6:03 am

Really good interesting video mate, props to you.

My dad is professional chef and he used to make me sushi a lot cx

F?cqle?? - December 20, 2016, 9:07 pm

(Dec 20, 2016 07:03 AM)psilocybinaut Wrote: [\[CITE\]](#) Really good interesting video mate, props to you.

My dad is professional chef and he used to make me sushi a lot cx
Thanks, glad you enjoyed it. ?

Recently made it for my brother when he came to visit and he wouldn't even touch it because I put cream cheese in it. Long story short I had to eat for two people which was totally fine with me. ?

Shart - December 22, 2016, 4:48 pm

(Dec 20, 2016 10:07 PM)F?cqle?? Wrote: [\[CITE\]](#) Thanks, glad you enjoyed it. ?

Recently made it for my brother when he came to visit and he wouldn't even touch it because I put cream cheese in it. Long story short I had to eat for two people which was totally fine with me. ?
You can come make it for me any time you want to Fuckless. ?

I love Philadelphia rolls (pretty sure that's what most places call rolls with cream cheese).

F?cqle?? - December 23, 2016, 2:29 pm

(Dec 22, 2016 05:48 PM)Shart Wrote: [\[CITE\]](#) You can come make it for me any time you want to Fuckless. ?

I love Philadelphia rolls (pretty sure that's what most places call rolls with cream cheese).
Yeah that's what I've seen it as at sushi restaurants. Can't recall what else they use though.

I usually just throw together a few random things that I have in the fridge. Mostly veggies, but I'm contemplating buying a huge fish tank and raising fish that I can eat. ?

F?cqle?? - December 28, 2016, 8:07 am

Hello faggots how come 5+ of you said you were gonna make sushi and upload pics butttt....

no pics.

Fuckers.

GodlessOlympian - December 28, 2016, 3:45 pm

Not a bad guide for making sushi on the fly. Definitely wouldn't mind trying it out some time. Only thing I didn't like was that you added the crab mix on top of the roll and cut it. I felt as though if you would have just cut the roll into pieces and then topped it off with the mix and avocado it would be a bit prettier, but hey its all going into the same place one way or another. :P
Great video and thanks for sharing!

F?cqle?? - December 28, 2016, 5:00 pm

(Dec 28, 2016 04:45 PM)GodlessOlympian Wrote: [\[CITE\]](#) Not a bad guide for making sushi on the fly. Definitely wouldn't mind trying it out some time. Only thing I didn't like was that you added the crab mix on top of the roll and cut it. I felt as though if you would have just cut the roll into pieces and then topped it off with the mix and avocado it would be a bit prettier, but hey its all going into the same place one way or another. :P

Great video and thanks for sharing!

Thanks. I've stopped putting crab on top period because I don't like how it looks. I usually do rolls with rice on the inside now unless I'm using a pretty piece of fish for the top.

F?cqlle?? - December 29, 2016, 9:11 am

(Dec 29, 2016 10:06 AM)James! Wrote: [\[CITE\]](#) That is one hell of a sharp knife - are you a chef by any chance, you look/sound like you could be.

Did he forget to use the carrot?

Also, loved how the camera fell over lmao.

I have a little over a year of kitchen experience but I'm not really a chef. I did forget to use the carrot.

And yes, bl00pers. ?

A + - December 30, 2016, 7:29 pm

This was my first attempt. I went ahead and used wax paper to roll it. It has crab meat stirred up with a spicy yum yum sauce, avocado, cucumber, and cream cheese. It isn't the prettiest thing in the world, but it tasted like something that you would get at a restaurant. It's so good. I've made like 5 rolls since then. I have really small seaweed rolls so I can't pack a lot in there. I can work with it though.

Spoiler [\(Click to View\)](#)

F?cqlle?? - December 30, 2016, 8:36 pm

(Dec 30, 2016 08:29 PM)SuitedPear Wrote: [\[CITE\]](#) This was my first attempt. I went ahead and used wax paper to roll it with. It has crab meat stirred up with a spicy yum yum sauce, avocado, cucumber, and cream cheese. It isn't the prettiest thing in the world, but it tasted like something that you would get at a restaurant. It's so good. I've made like 5 rolls since then. I have really small seaweed rolls so I can't pack a lot in there. I can work with it though.

Spoiler [\(Click to View\)](#)

Nice work, thanks for sharing a picture. I'll add yours to the OP when I get off mobile and maybe someone else will decide to give it a shot.

A + - December 30, 2016, 9:49 pm

(Dec 30, 2016 09:36 PM)F?cqlle?? Wrote: [\[CITE\]](#) Nice work, thanks for sharing a picture. I'll add yours to the OP when I get off mobile and maybe someone else will decide to give it a shot.

Oh hell. You are more than welcome to, but let me try to make another one. That pic looks kinda funny. I kind of want to try and roll a better one. I used to work at a burrito restaurant a lot like Chipotle or Moes, so I can roll some shit. I honestly need to sharpen my knife. It kind of went to hell when I was cutting it.

F?cqlle?? - December 31, 2016, 7:57 am

(Dec 30, 2016 10:49 PM)SuitedPear Wrote: [\[CITE\]](#) Oh hell. You are more than welcome to, but let me try to make another one. That pic looks kinda funny. I kind of want to try and roll a better one. I used to work at a burrito restaurant a lot like Chipotle or Moes, so I can roll some shit. I honestly need to sharpen my knife. It kind of went to hell when I was cutting it.

Sure, whenever you make one you're happy with shoot me the pic in a PM and I'll add it. Your first attempt wasn't bad at all so you should be there in no time. ?

TBgamersNIP - December 31, 2016, 8:05 am

You just made me hungry:(

F?cqlе?? - December 31, 2016, 8:09 am

(Dec 31, 2016 09:05 AM)TBgamerSNIP Wrote: [\[CITE\]](#) You just made me hungry:(

Step 1: Go to the store

Step 2: Buy stuff from video

Step 3: Go home

Step 4: Make stuff from video

Seriously, try it. It's not that hard at all and you'll really enjoy it.?

Dale Carnegie - January 9, 2017, 10:05 pm

This boy... KNOWS HIS SUSHI!

F?cqlе?? - January 10, 2017, 7:17 am

(Jan 9, 2017 11:05 PM)Dale Carnegie Wrote: [\[CITE\]](#) This boy... KNOWS HIS SUSHI!

You know it boiiii. ?

Kitti - January 10, 2017, 12:43 pm

daaamn... that looks tasty. I am not that much into sushi, but that looks awesome :3

Great job!

F?cqlе?? - January 10, 2017, 12:46 pm

(Jan 10, 2017 01:43 PM)Kitti Wrote: [\[CITE\]](#) daaamn... that looks tasty. I am not that much into sushi, but that looks awesome :3

Great job!

Thanks ?

It was very delicious. Gonna be making more soon later this week. It's never ever been a bad time to make sushi.

Agency.co - January 11, 2017, 6:57 pm

This is great Love sushi and love it inside out like the way you do it aswell

RichRich - January 13, 2017, 7:50 pm

That looks delicious, i'll try it

jihadist911 - January 15, 2017, 10:10 pm

Thanks for the awesome recipe mate, will defo try this week

F?cqlе?? - January 16, 2017, 9:43 am

(Jan 15, 2017 11:10 PM)jihadist911 Wrote: [\[CITE\]](#) Thanks for the awesome recipe mate, will defo try this weekNo problem. Hope it turns out well. :Thumbsup:

rent my skills - January 16, 2017, 8:30 pm

Your video, being so simple, has inspired me to try this at home very soon! I freaking LOVE sushi so I can't wait to see how it turns out.

F?cqlе?? - January 16, 2017, 8:42 pm

(Jan 16, 2017 09:30 PM)rent my skills Wrote: [\[CITE\]](#) Your video, being so simple, has inspired me to try this at home very soon! I freaking LOVE sushi so I can't wait to see how it turns out.

Right on, I'm glad you enjoyed it. Hope everything turns out well. Let me know how it goes and share some pics if you want to. ?

F?cgle?? - January 21, 2017, 9:46 am

Working on a recipe for another sweet sushi video soon.

Minds. Will. Be. Blown.

Maybe I'll do it live. That would be cool. ?

Ucel007 - January 24, 2017, 11:11 pm

Wow looks amazing, simple and delish!!!

F?cgle?? - January 25, 2017, 8:30 am

(Jan 25, 2017 12:11 AM)Ucel007 Wrote: [\[CITE\]](#) Wow looks amazing, simple and delish!!!

Thanks. Yes, very simple and delicious. ?