

[Skip to main content](#)

Best way to season sushi rice with mirin

[Log In](#)**r/JapaneseFood** • 2 yr. ago
Murksiuke

Sake/mirin/etc in rice cooker?

Question

Do people add sake/mirin/something else together with the rice when steaming it? If so, whats the appropriate amount? Is it better than seasoning it after cooking?

11

15



Share

**tmobile** • Official • Promoted

These dining perks ate and left no crumbs. Save on food with Magenta Status and eat like a member.

[Learn More](#)[t-mobile.com](#)[Join the conversation](#)Sort by: **Best** ▾

Search Comments

**Excludos** • 2y ago

Generally, I add mirin after cooking, as it helps both loosen the rice so it's easier to stir, and and makes it stickier for things like Onigiri. You can add stuff like salt, or broth, to the cooker. Although the latter will easily crust due to the sugar, that doesn't matter too much, the crust is just extra texture :)

13 Reply ...

**Murksiuke** **OP** • 2y ago

That sounds great. How much mirin do you generally add? Like a tablespoon or a lot more?

3 Reply ...

2 more replies

**vote4boat** • 2y ago

sushi rice is mixed after if that is what you mean. there are some dishes where ingredients and flavors are cooked into the rice in the cooker, but in general you don't add flavoring to rice before or after cooking. Doesn't really matter, but in Japan it is kind of seen as immature in a weird way

[Skip to main content](#)[Log In](#)**perj32** • 2y ago

I add about one table spoon of sake to the cooking water of 2 cups (go) of rice. If I make the rice for sushi, I also add a small piece of kombu.

↑ 5 ↓ [Reply](#) ↻ ...

**ConfusedNegi** • 2y ago

You could try making takikomi gohan if you want to cook stuff with your rice.

↑ 4 ↓ [Reply](#) ↻ ...

**Frosty-Koi** • 2y ago

Just remember- don't add rice vinegar if you've got a metal insert bowl lol, it'll get an unpleasant metallic flavor. Sake and mirin should be all good though, play around with it a bit

↑ 3 ↓ [Reply](#) ↻ ...

**treelager** • 2y ago

Yes I like [this recipe](#) from time to time

⊖ ↑ 2 ↓ [Reply](#) ↻ ...

**Murksiuke** [OP](#) • 2y ago

Thank you, that looks delicious!

↑ 1 ↓ [Reply](#) ↻ ...

**[deleted]** • 2y ago

Sake, mirin, sesame oil, shio kombu, dashi, chicken thighs, salmon, snapper, tomatoes--many kinds of food may be added to a rice cooker.

↑ 2 ↓ [Reply](#) ↻ ...

**stellacampus** • 2y ago

You cook the seasoning and let it cool down before adding it to the cooked rice, which should be transferred to a mixing bowl, where you can fold in the seasoning gently. Here is a decent recipe:

<https://www.allrecipes.com/recipe/99211/perfect-sushi-rice/>

↑ 1 ↓ [Reply](#) ↻ ...

⊕ 3 more replies



Log In