**Ingredients**
- 3 cups prepared sushi rice
- ½ pound sashimi grade tuna
- 2 tablespoons Sriracha sauce
- 2 tablespoons chopped green onions
- ½ teaspoon sesame oil
- ½ teaspoon hot chile oil
- 2 sheet nori, cut in half crosswise
- 1 tablespoons white roasted sesame seeds
- 2 tablespoons black roasted sesame seeds
- **Spicy mayo (mix together)**
  - 2 TBSP Japanese Kewpie Mayonaise
  - 2 tsp. Sriracha Sauce
- Bamboo mat, covered with plastic wrap
- Wasabi paste

**Directions**
1. Slice Tuna into ¼ cubes.
2. In a med. Bowl, combine the tuna, Sriracha, chili oil, sesame oil and 1 tablespoon green onions.
3. Lay the sheet of nori (shiny side down) on a bamboo mat. Spread ¼ cup of sushi rice with your fingers. Wet your fingers first to avoid rice from sticking. Sprinkle the rice with sesame seeds.
4. Flip the sheet of nori over and add ¼ of the tuna mixture.
5. Hold the mat with your thumbs and start rolling. Gently squeeze the roll to tighten everything up. This will prevent the sushi roll from coming apart.
6. With a sharp knife, cut the roll into individual pieces. Keep a bowl of water next to you and wet the knife after each cut. This will prevent the roll from sticking to your knife.