Make rice according to package. Let cool while you make the filling.

In a bowl, combine salmon (or tuna), mayonnaise, and Sriracha. Taste and season with salt as desired.

Wet hands. Scoop about 1/3 cup of rice into one hand. With your thumb, make an indent in the center and fill 1 Tbsp of salmon mixture. Mold the rice to cover the filling and shape into a triangle.

Cut a strip of seaweed that is slightly wider than the widest part of your rice ball and twice as long. Start at one end of the rice ball and fold over to cover. Enjoy immediately!