



THE BAMBOO KIT

HOW TO USE YOUR KIT



SALMON MAKI



1 Cut at an angle and finish cut straight



2 Lay bamboo mat. Place nori at bottom of mat



3 Wet your hands to prevent rice from sticking to them



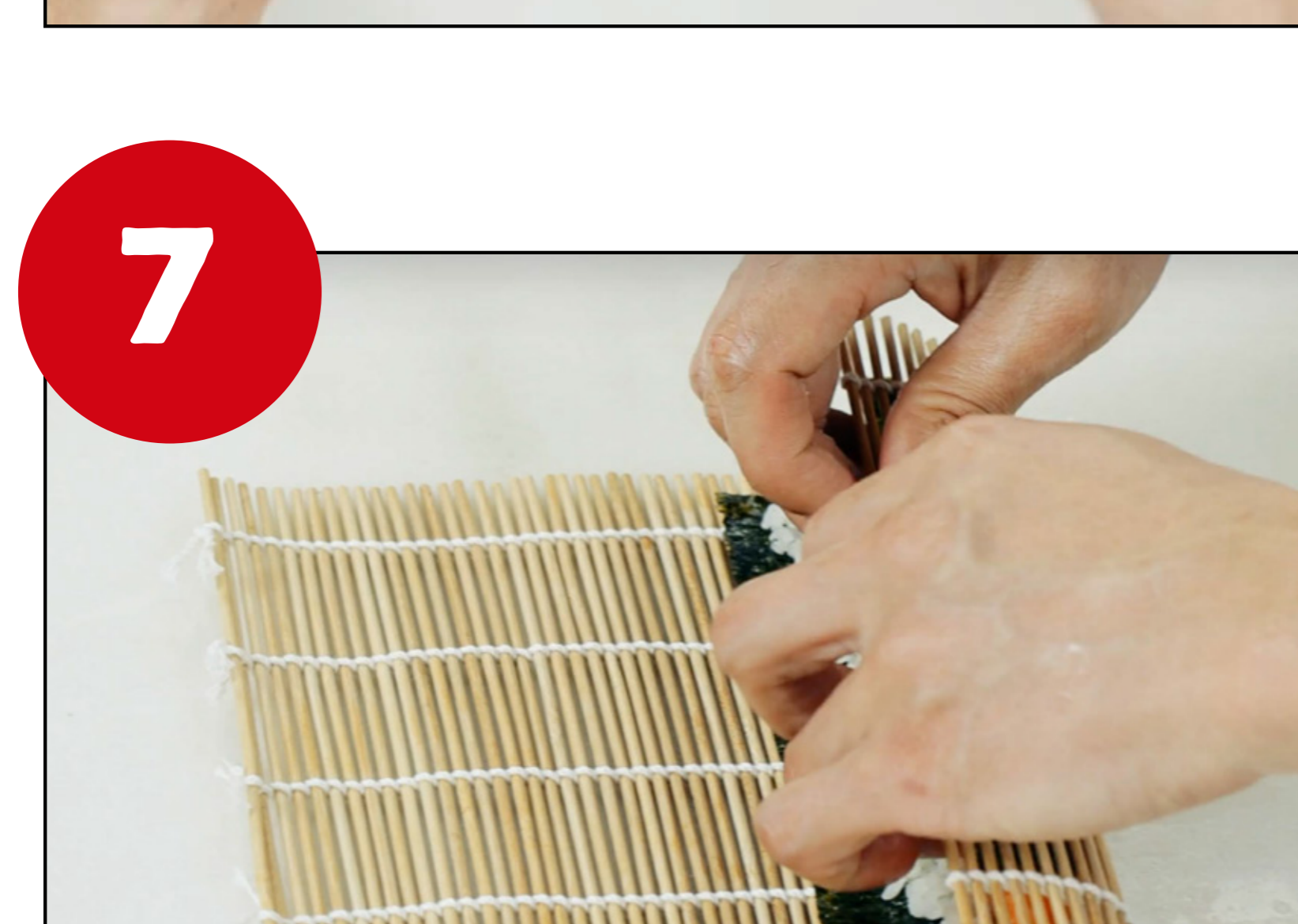
4 Grab a handful of sushi rice, form a ball and place it on top of the nori



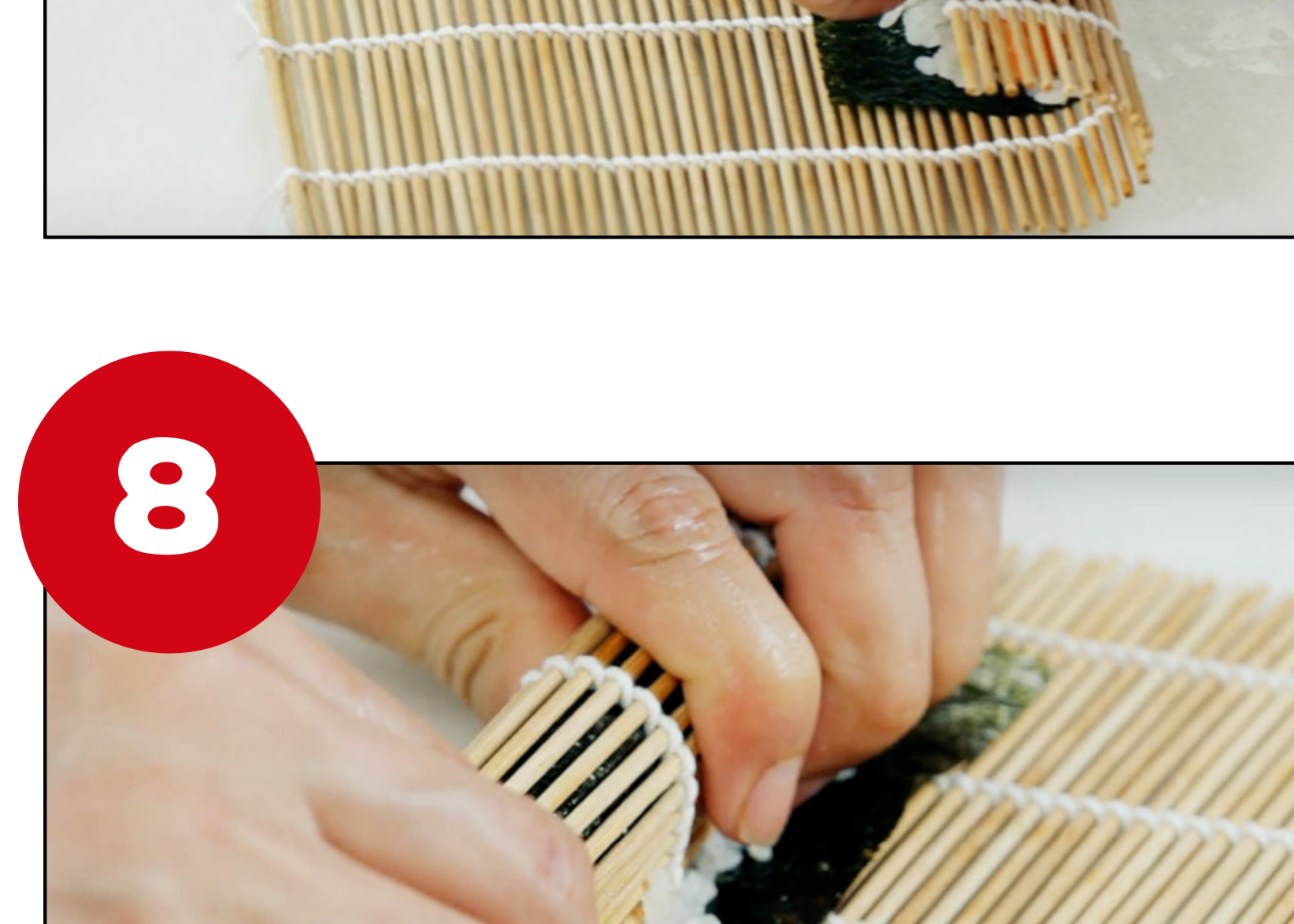
5 Spread rice across nori. Leave 1 inch space on top



6 Place salmon as shown



7 Hold salmon with your fingers, roll mat over



8 Tuck mat in firmly to seal the roll



9 Pick up edge of mat



10 Roll mat forward



11 Apply even pressure and shape roll



12 Wet knife. Cut roll in half using gentle but firm sawing motion



13 Cut each half into 3 equal pieces



14 Enjoy!