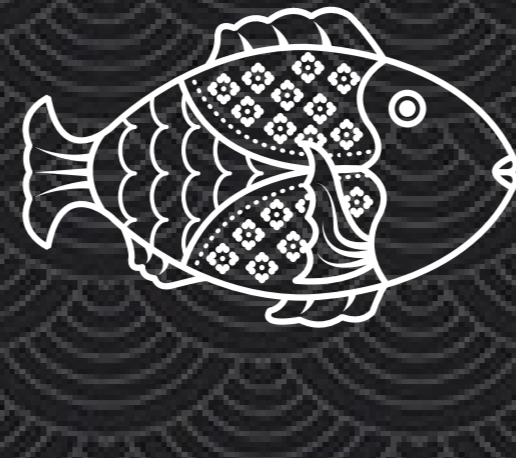




THE SUSHI MAKER 3

HOW TO USE YOUR KIT



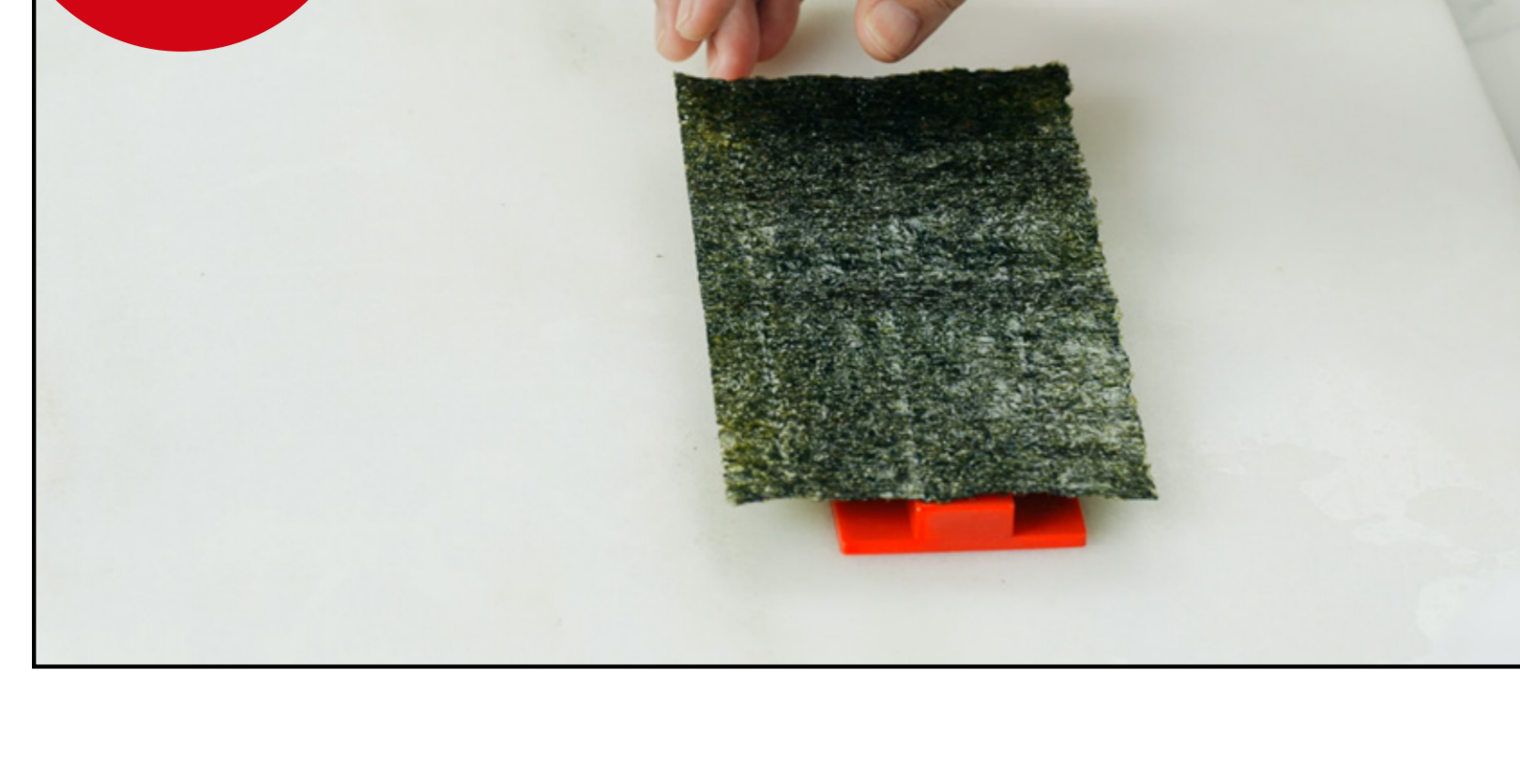
SMALL MAKI

1



Use flat base

2



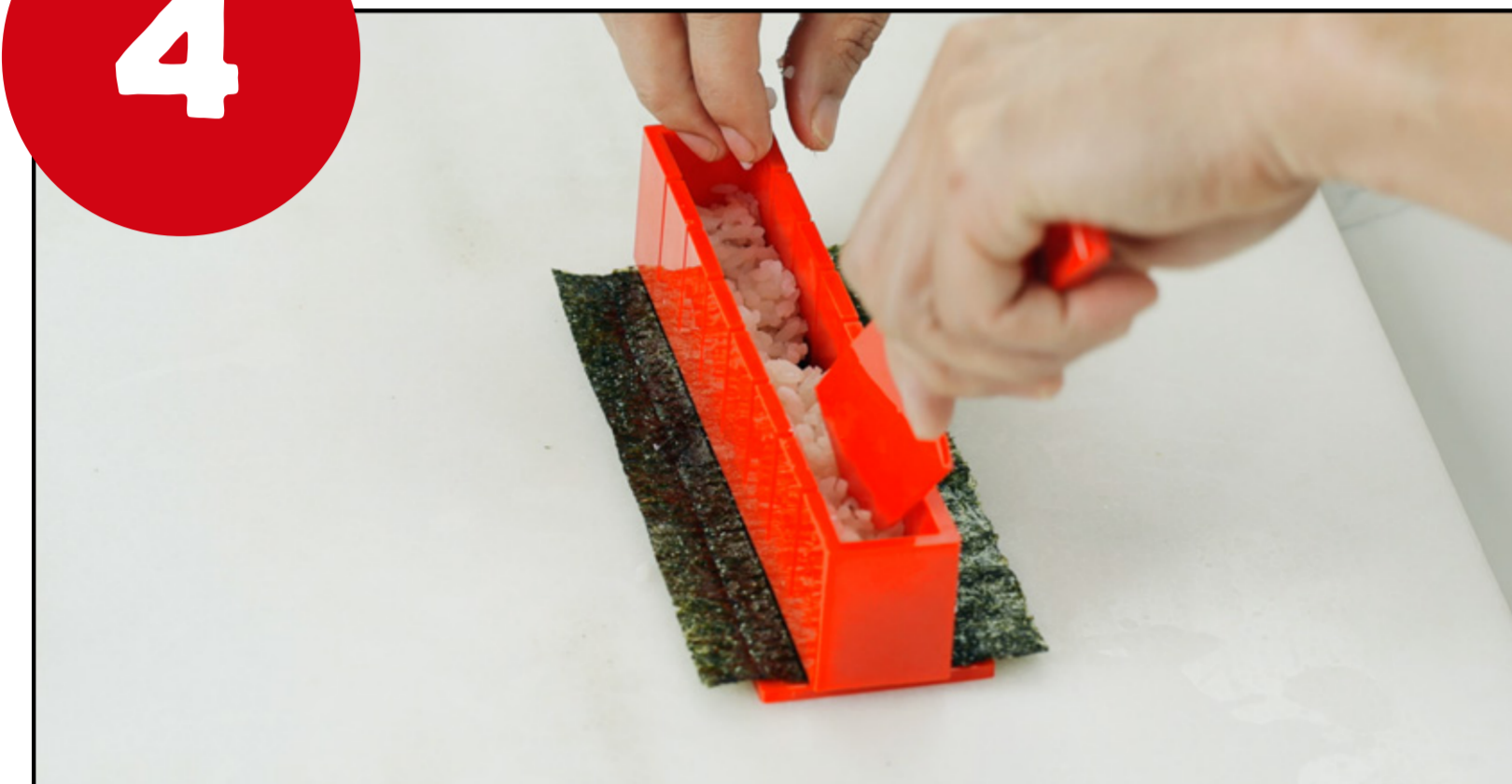
Adjust nori sheet size to 4.7". x 7". Place nori on base with smooth and shiny side facing down

3



Put the frame on top and push it down

4



Fill with rice evenly to half

5



Wet rod before use

6



Press firmly to make a groove

7



Place ingredients in the center

8



Cover with rice to the top

9



Use wide side of the rod to pack

10



With the rod still in place remove frame by sliding it up

11



Remove the rod

12



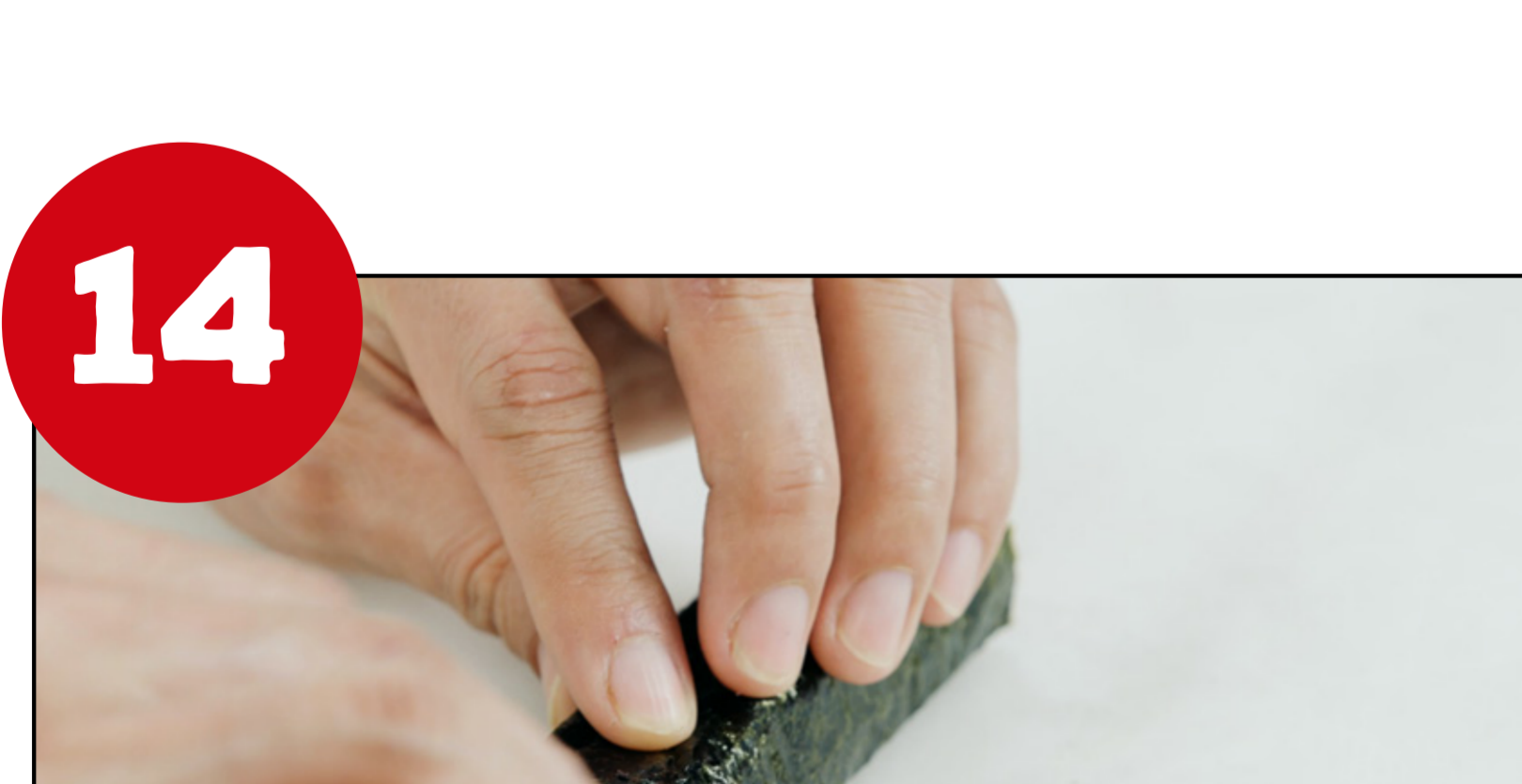
Take roll off the base

13



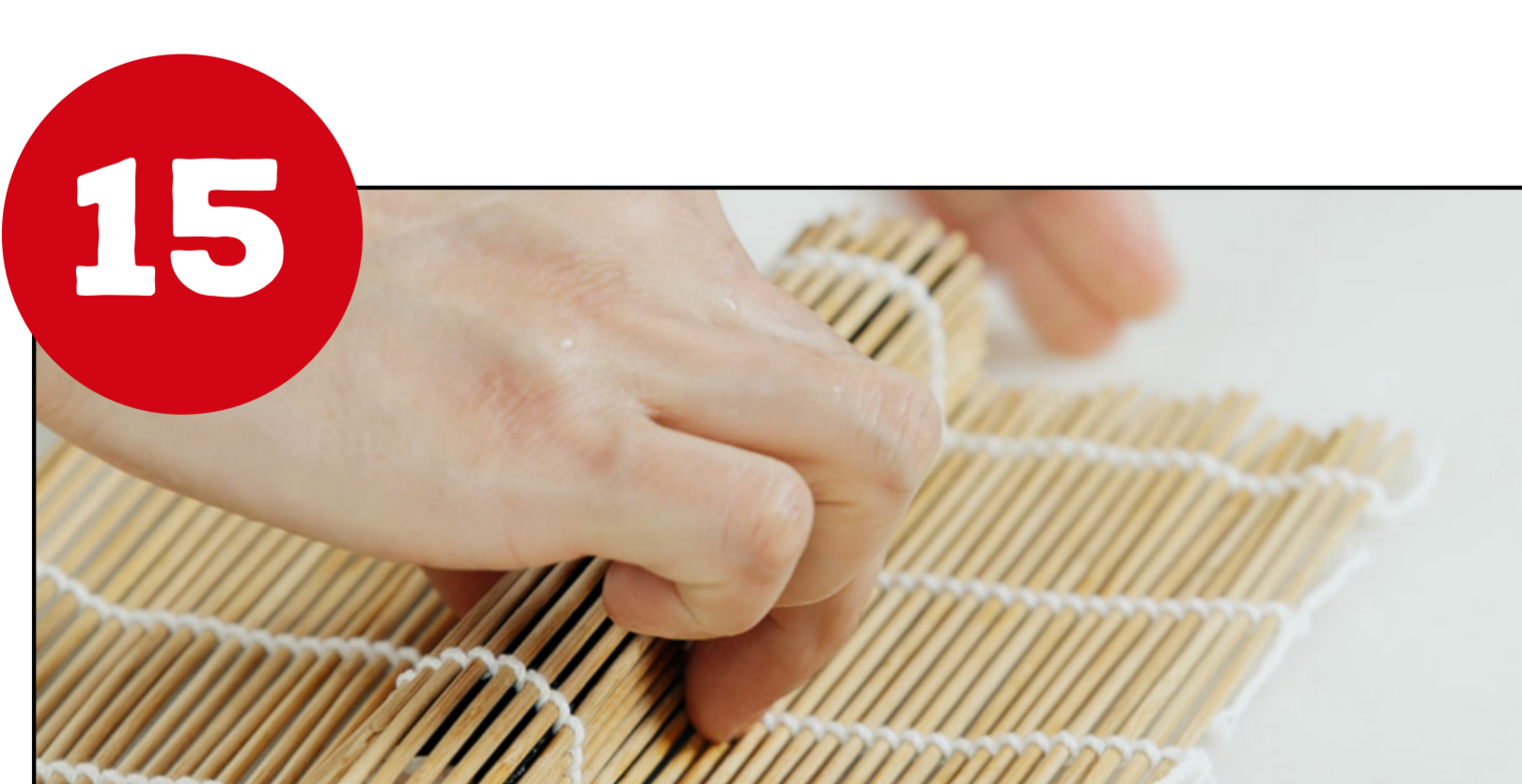
Fold nori tightly against the rice

14



Use water to seal nori together

15



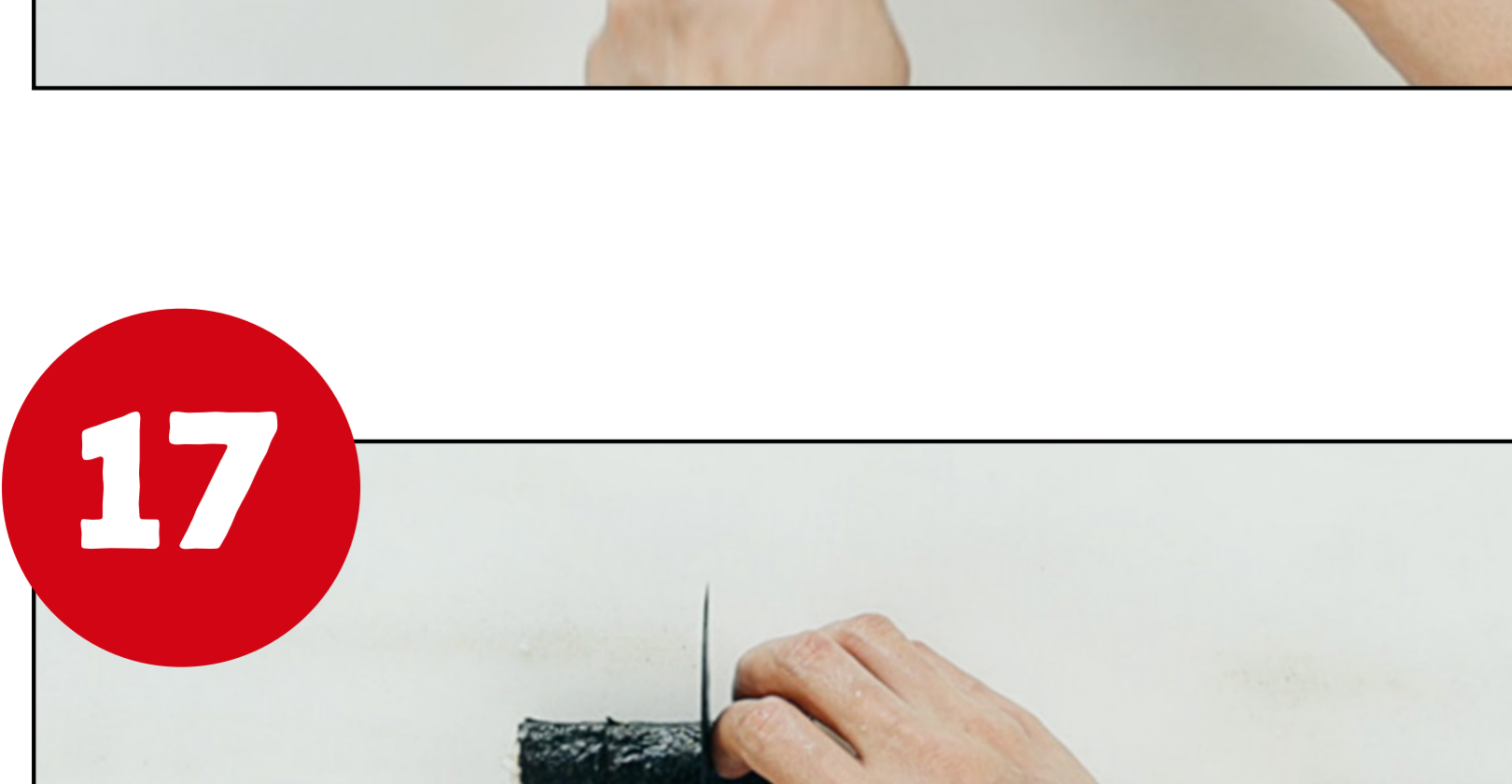
Shape maki roll using bamboo mat

16



Cut roll in half using gentle but firm sawing motion

17



Cut each half into 3 equal pieces

18



Plate your sushi