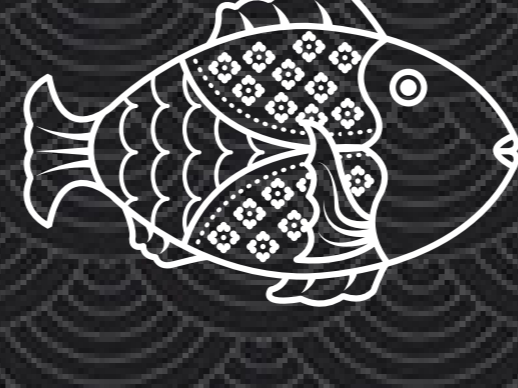




THE SUSHI MAKER 3

HOW TO USE YOUR KIT



TRIANGLE SUSHI

1



Slide frame onto triangle base

2



Place standard size nori sheet with smooth shiny side against frame and base

3



Fill with rice evenly to half

4



Wet rod before use

5



Press firmly to make a groove

6



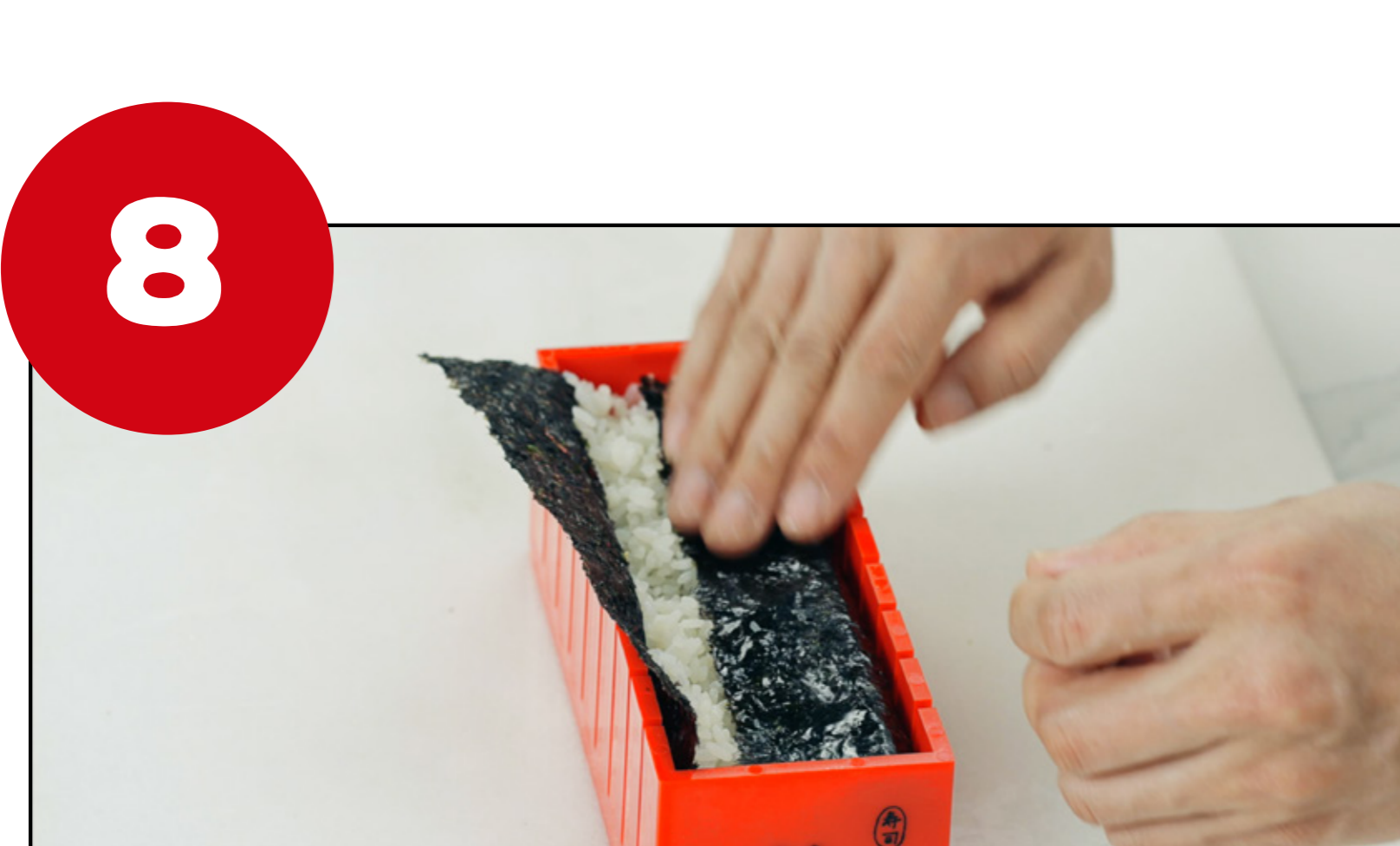
Place ingredients in the center

7



Cover with rice to the top

8



Fold nori and seal with water

9



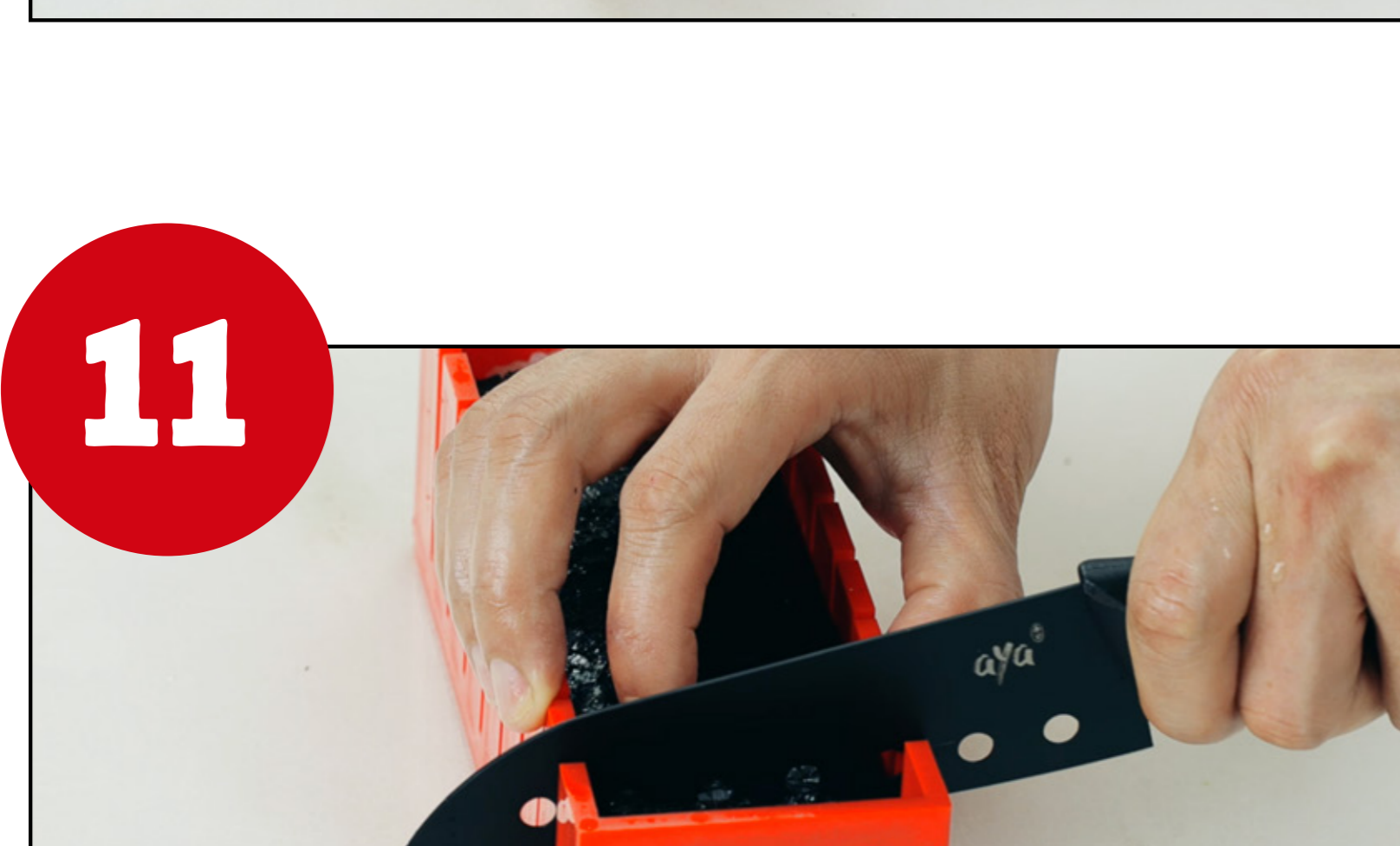
Use flat top to pack and shape roll

10



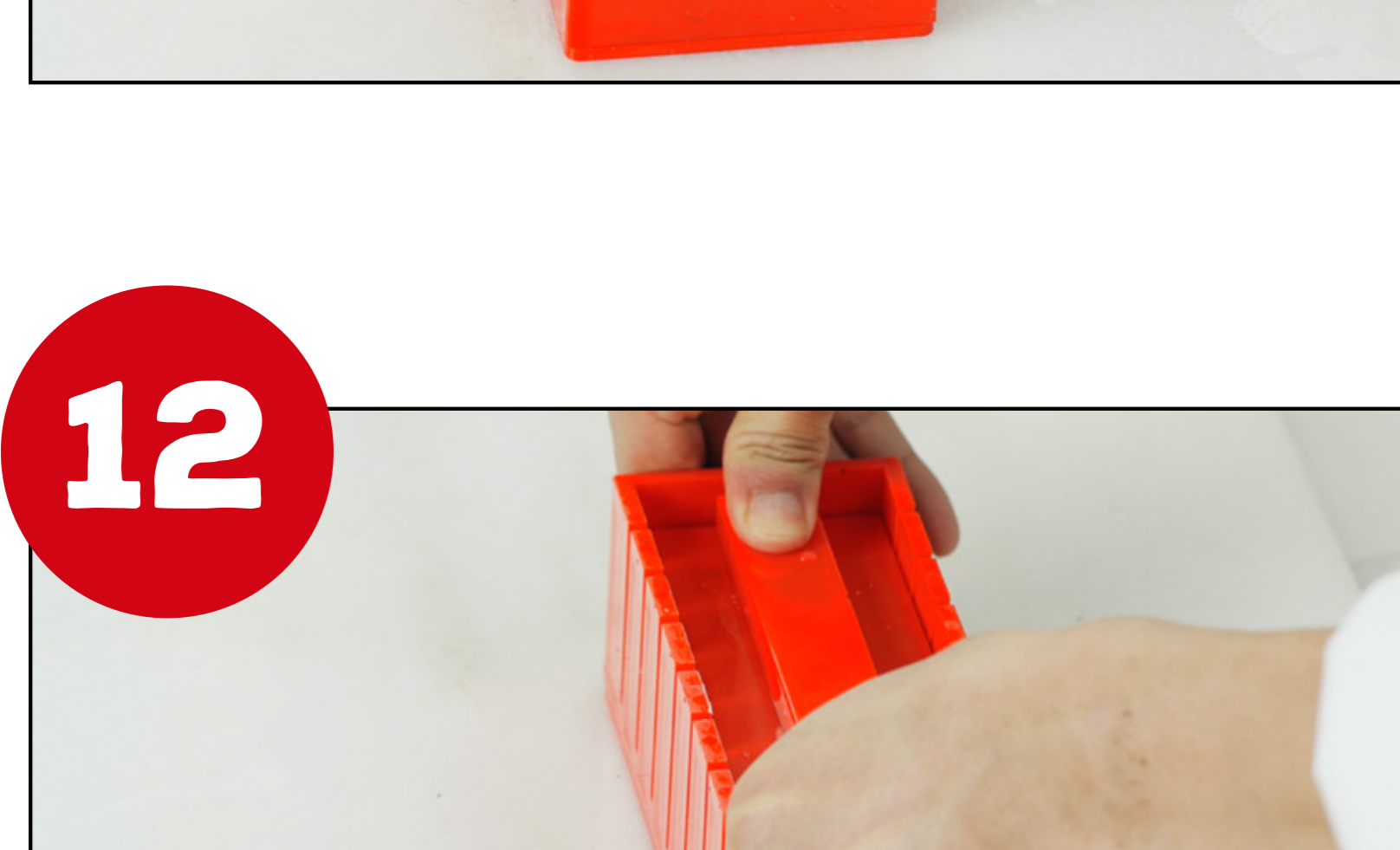
Press firmly down to the stops

11



Wet knife before cutting and cut at an angle from the side of the roll

12



Use top to reshape roll

13



Remove frame

14



Remove roll from base

15



Use mat to shape roll

16



Plate your sushi