



# THE SUSHI MAKER 3

## HOW TO USE YOUR KIT



# HEART SHAPED 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 heart-shaped top to pack and shape roll

10



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

11



Use top to reshape roll

12



Remove frame

13



Remove roll from base

14



Plate your sushi