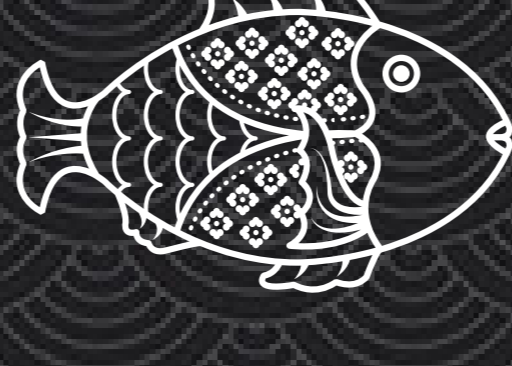




THE SUSHI MAKER 3

HOW TO USE YOUR KIT



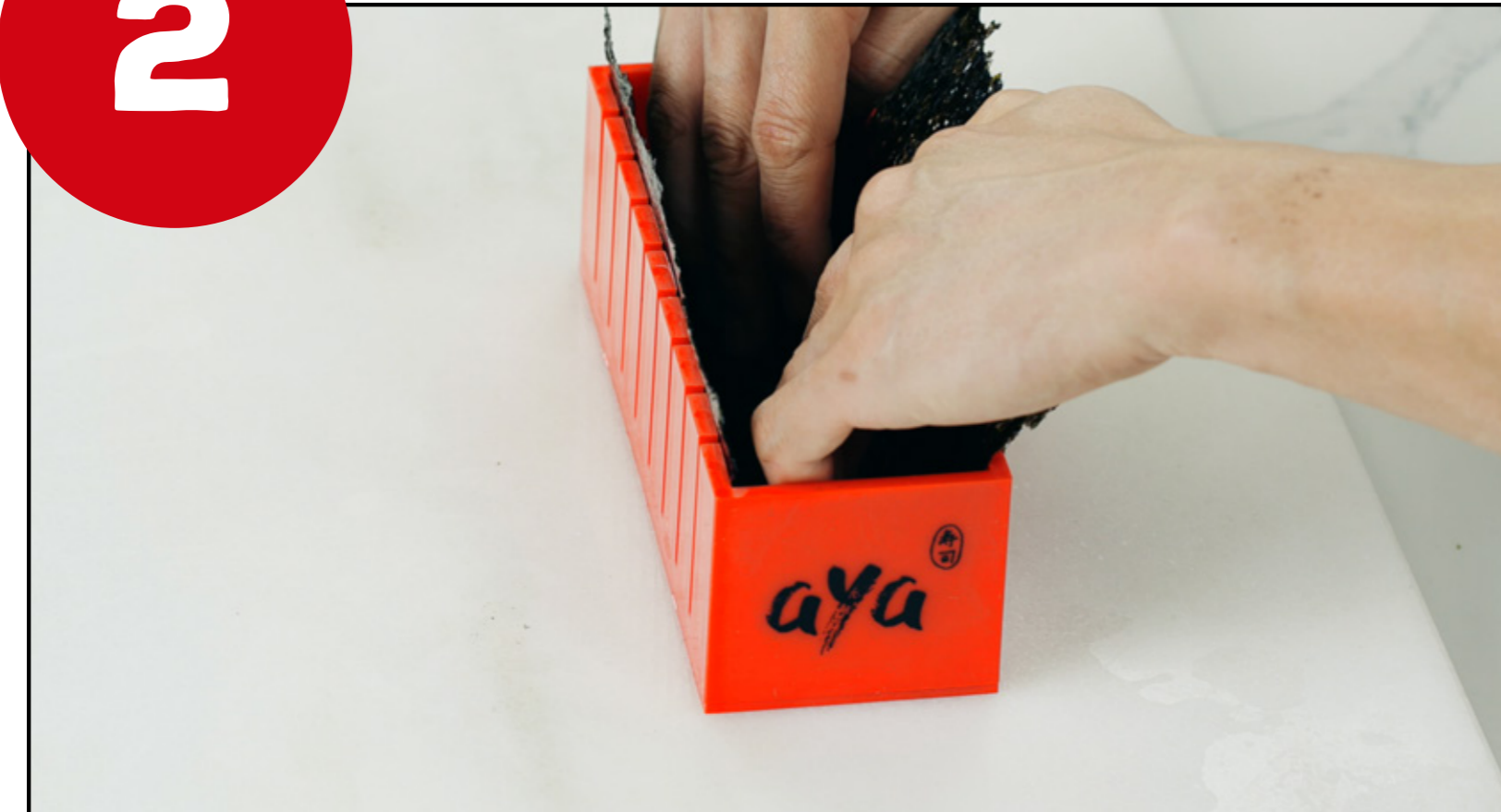
ROUND SUSHI

1



Slide frame onto round base

2



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

3



Fill with rice evenly to half

4



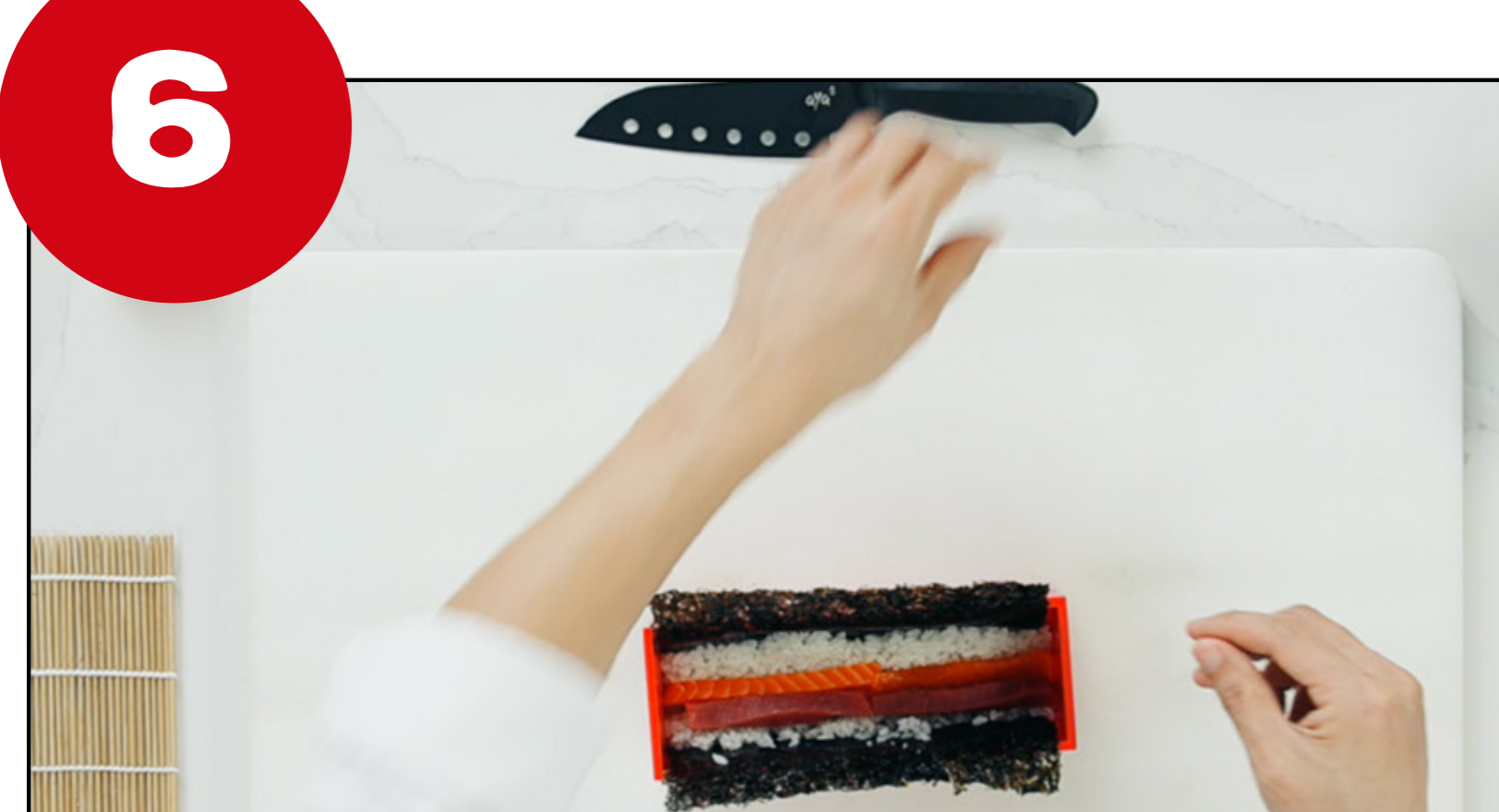
Wet rod before use

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 round-shaped top to pack and shape roll. Press firmly down to the stops

10



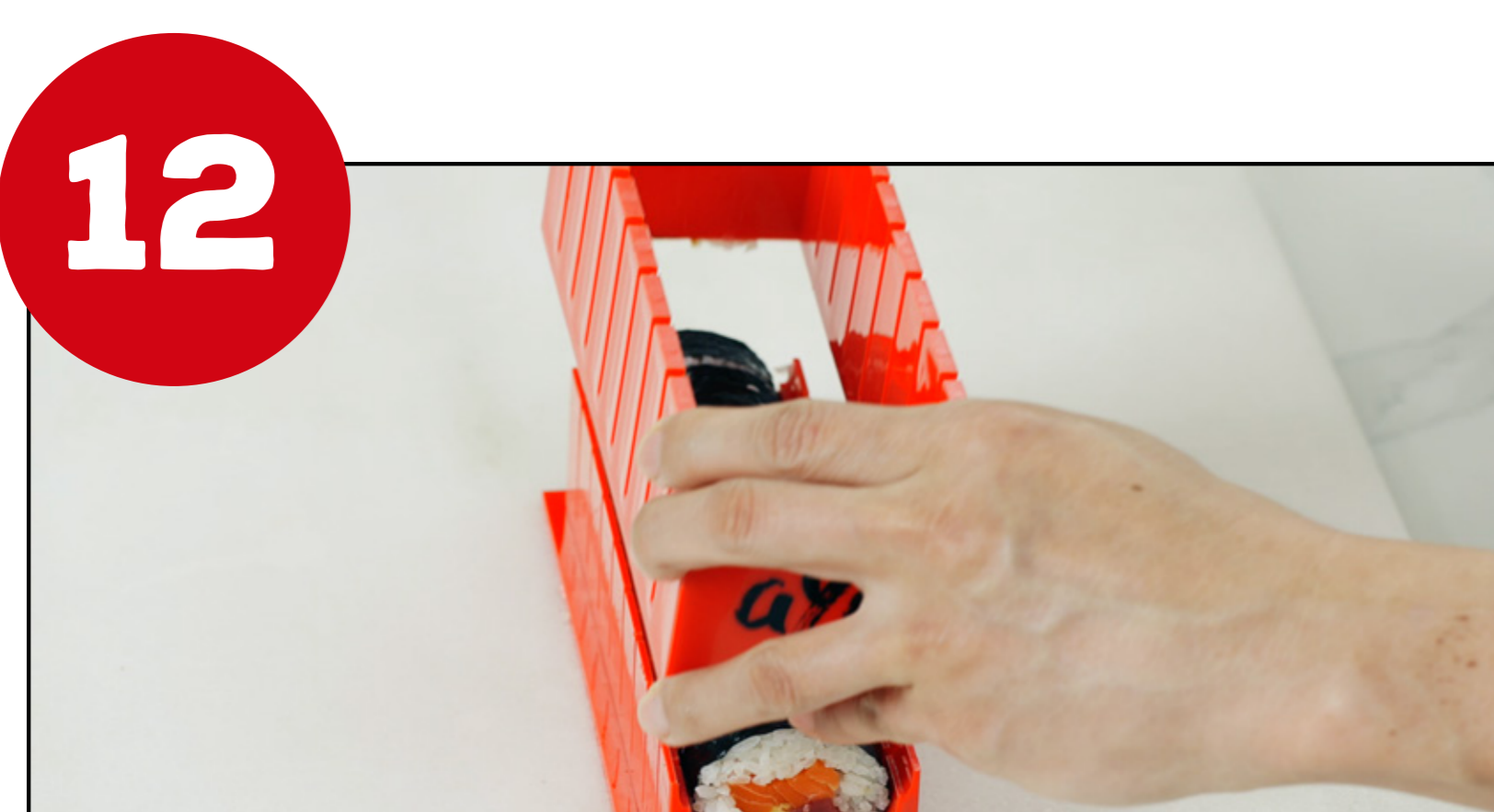
Wet knife before cutting and cut at an angle from the side of the roll

11



Use top to reshape roll

12



Remove frame

13



Remove roll from base

14



Use mat to shape roll

15



Plate your sushi