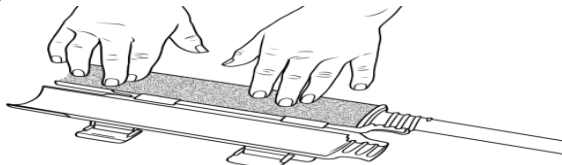


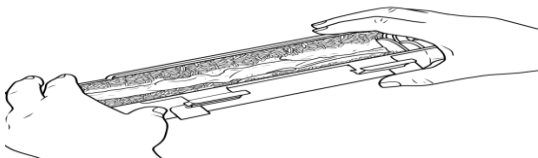
Sushi Making Kit Instructions

****The sushi making kit tool should be carefully taken apart and cleaned thoroughly before and after each use****

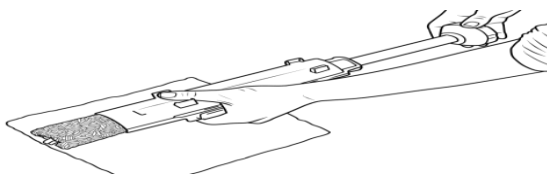
Step 1: Open your sushi making kit and lightly oil the inside. Wet your hands to help place the rice better. Make sure the plunger rod is sitting in the screw thread position. Pack 1/2 cup of sushi rice into one half of the sushi kit and repeat with another 1/2 cup into the other half, again ensuring the plunger rod is in the screw thread position.



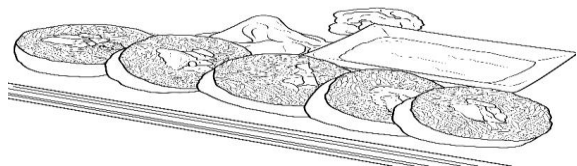
Step 4: Ensure the two halves are connected and gently close the two halves together, positioning the sushi kit and starting at a 45° angle.



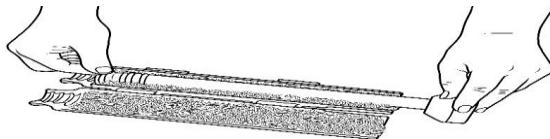
Step 7: To unlock twist the end cap, then remove. If using a nori sheet, place the nori sheet glossy side face down, longest edge closest to you. Then push the plunger right through. Position the newly formed rice roll onto the nori sheet.



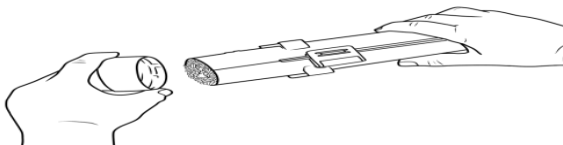
Step 10: Enjoy!



Step 2: Lift out the plunger rod and place it in the center of one half of the sushi rice. Apply lite pressure and press firmly down, making sure that the end plate is in position at the screw thread end. Repeat for the other half. This will ensure a neat, straight groove. Place your ingredients into the grooves.



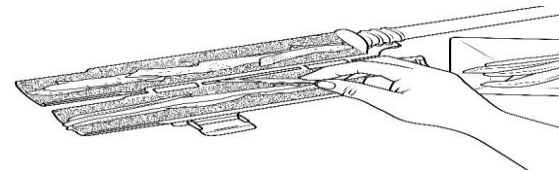
Step 5: Clip the latches close. Fit the end cap by lining up the marks and ensure it is secure by twisting to lock in place.



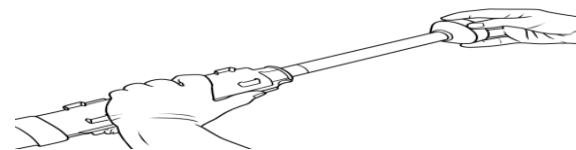
Step 8: Roll up the nori sheet. To join the ends, wet the nori sheet with a little water to ensure that the overlap sticks.



Step 3: Move the plunger into the thread end in the screw thread position with the end plate against the end of the thread.



Step 6: Hold the sushi making kit in one hand and turn the plunger knob until the mark on the rod is reached (approximately 5 full turns). This will ensure the rice mixture is compressed and has the right consistency.



Step 9: If you want the nori sheet to soften, leave for 15 minutes before slicing. Wet the blade of your knife with water and slice through. After each cut, wipe the blade clean and then wet with water again.

