

3-Piece Sushi Making Instruction Sheet



EMPEROR'S
SELECT

Production Method

1. Wash the white rice, add three cups of cold water, soak the rice for 30 minutes, and steam the rice.
2. After the rice is cooked, add acetic acid seasoning to the pot and stir evenly.

Note: Due to different tastes, the amount of sugar and vinegar added to rice can be increased or decreased. Usually the ratio of standard sugar/vinegar to rice is 1:10. It is important to have sticky rice when preparing sushi. Do not put rice in the refrigerator during prep.

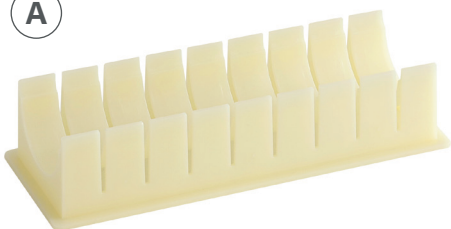
Ingredient Ideas

- **Seafood:** tuna, salmon, shrimp, octopus, small roll, crab, oyster, mussel, abalone, lobster
- **Meat:** beef, pork, eggs, salami, sausage, bacon
- **Vegetables:** spinach, cucumber, carrots, peas, mushrooms, artichoke, celery
- **Other Ingredients:** canned sardines, tuna pineapple, peanut butter, jelly, sesame paste, tomato paste

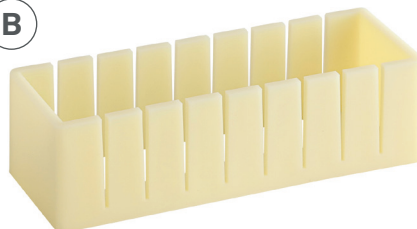
Use your creativity to try a variety of different methods to make your favorite food. No matter which ingredients you choose, sushi is a great light and healthy food choice!

Parts Included

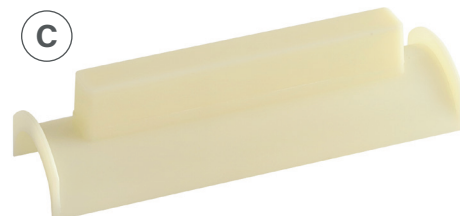
(A)



(B)



(C)



How to Make Round-Shaped Sushi

1. Insert B into A.



2. Place a sheet of nori (seaweed) into A; add sushi rice evenly onto the nori in A.



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3. Create a groove down the middle of the sushi rice.



4. Add your favorite ingredients to the groove you just created. Add a thin layer of rice on top when completed.



5. Wrap the nori over the pressed rice and seal using a little water for moisture.



6. Use C to press the seaweed firmly onto rice.



7. Use a knife to slice between the gaps on B.



8. Place C on top of the roll again and remove B.



9. Flip upside down, so C is now on the bottom, as well as the sealed side of the sushi roll, and remove A.



Optional: Garnish with your favorite sauce or toppings.