



SUSHI SET

MADE IN JAPAN

The taste of sushi depends on the sushi rice.

SUSHI RICE

The standard amount of sushi rice for a general family is 3 or 4 cups. Take into consideration that rice roughly doubles when cooked.

Ingredients(for 2 lbs or 900 g):

3 cups (540 cc) rice	3 1/3 Tbsp sugar
3 cups (540 cc) water	1 Tbsp salt
Vinegar mixture:	1 sheet of kombu
5 Tbsp vinegar	[1 1/4" (3 cm) square]

Use the same amount of rice and water. For new rice, decrease water by 10%, and for old rice increase water by 10%. For children, use less salt and vinegar.



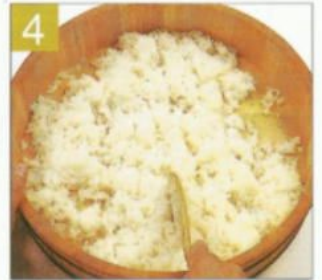
1 Wash rice until water is clear. Measure the water and add to rice in a heavy pot. Set aside for 30 minutes. Bring to a boil. When cooked, turn off heat and allow to continue to steam for 20 minutes.



2 Prepare vinegar mixture by mixing ingredients in a pan over heat. Stop the heat just before it comes to a boil. Remove kombu.



3 Empty cooked rice into a dampened wooden flat bowl. Pour the vinegar mixture over the rice using a spatula to distribute it evenly as shown in the photo.



4 Separate rice starting from the outside making cutting motions and spread.



5 When rice is spread all over, gather together to one side.



6 Using the spatula diagonally, make cutting motions. Gather again and repeat the same.



7 While using a fan to aid cooling, turn the hot rice so that the vinegar solution is well absorbed. Repeat the same again.



8 Gather together in one place and cover with wet cloth. Let cool it until it reaches body temperature.

HOW TO MAKE THICK SUSHI ROLLS

Prepare tezu (mixture of the same quantity of vinegar and water) for wetting hands and subukin (dish towel moistened with tezu). Always keep your hands clean. Place the nori with the glossy side under with the shorter side at the top.



1 Lay a sheet of nori on the makisu (bamboo mat) and put half of the sushi rice on it.



2 Spread the rice, leaving a 3/4"(2cm) space on top and bottom. Make 6 grooves at intervals of 1/2"(1.5cm) in the center.



3 Place half of the 6 kinds of fillings each in its own groove with color in mind.



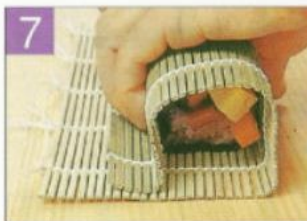
4 Place thumbs under the makisu and press the fillings with the fingers and lift.



5 Holding the filling, bring the edge of the makisu toward the farthest side.



6 Cover the whole with the makisu at one stroke so that both edges meet.



7 With the seam of nori under, press the whole and adjust the shape with hands.



8 Pull the top edge further with the right hand, drawing the whole tightly toward you with the left hand.



9 Roll until the end of the makisu comes under and then remove the makisu.



10 Roll again and adjust both ends flat with tightly squeezed subukin.



11 Completed nicely. Roll the other one in the same way.



12 Let it stand for some time and cut into 8 parts.

* Wipe the knife with subukin after every cutting.

Sushi Making Sets(A)

Made in Japan

SS2/B 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 215x140m/m
- 2 Stoneware Soy Sauce Bowl 70x70x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS2/M 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 215x140m/m
- 2 Stoneware Soy Sauce Bowl 70x70x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS2/Y 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 215x140m/m
- 2 Stoneware Soy Sauce Bowl 70x70x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice



Sushi Making Sets(A)

Made in Japan

SS1/B 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 215x140m/m
- 2 Stoneware Soy Sauce Bowl 80dia.x30m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS1/G 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 215x140m/m
- 2 Stoneware Soy Sauce Bowl 80dia.x30m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS3/SG 425x350x40(mm) Contents:10sets Meas't:2'- 6"



Consisting:

- 1 Japanese Style Kitchen Knife(Sashimi) 210m/m
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 200x140m/m
- 2 Stoneware Soy Sauce Bowl 100x70x23mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice



Sushi Making Sets(B)

Made in Japan

SS-206B 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 170x125m/m
- 4 Stoneware Soy Sauce Bowl 118x80x22m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS-206G 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 170x125m/m
- 4 Stoneware Soy Sauce Bowl 118x80x22m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS-207B 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 120x120m/m
- 4 Stoneware Soy Sauce Bowl 80x80x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice



Sushi Making Sets(B)

Made in Japan

SS-207G 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 120x120m/m
- 4 Stoneware Soy Sauce Bowl 80x80x22m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS-210B 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 120x120m/m
- 4 Stoneware Soy Sauce Bowl 118x80x22m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS-210G 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 120x120m/m
- 4 Stoneware Soy Sauce Bowl 118x80x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice



Sushi Making Sets(B)

Made in Japan

SS-200W 320x320x100(mm) Contents:6sets Meas't:2'- 7"



Consisting:

- 1 Wooden flat bowl 290dia.x90/mh
- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 4 Stoneware plate 120x120m/m
- 4 Stoneware Soy Sauce Bowl 80x80x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 4 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice



Sushi Making Sets(C)

Made in Japan

SS3/TNN

310x323x50(mm) Contents:12sets Meas't:2'- 5"



Consisting:

- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 185x130m/m
- 2 Stoneware Soy Sauce Bowl 83x57x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS3/TBN

310x323x50(mm) Contents:12sets Meas't:2'- 5"



Consisting:

- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 185x130m/m
- 2 Stoneware Soy Sauce Bowl 83x57x25m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

SS3/SGN

310x323x50(mm) Contents:12sets Meas't:2'- 5"



Consisting:

- 1 Plastic tool for Sushi rice-ball 160x60x34m/mh
- 1 Stoneware plate 200x140m/m
- 2 Stoneware Soy Sauce Bowl 100x70x23m/mh
- 1 Shamoji(Wooden rice paddle) 200m/ml
- 2 Wooden Chopsticks 225m/ml
- 1 Makisu(Bamboo rolling mat) 240x210m/m
- 1 Explanation for Thick Rolls and Sushi Rice

