



# RECIPES POPULAR JAPANESE ROLLS

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## ABOUT HEALTH BENEFITS OF JAPANESE FOODS

Food is an essential and inevitable part of our lives, not only to live; but also to satiate the appetizing food cravings. Nutritious food is the vital source of a long healthy life. However, most of us binge on scrumptious, but unhealthy foods. Japanese food is based upon the principle of health and longevity. Japanese foods are not solely eaten for taste; in fact, they focus on extracting the health benefits from their foods. Due to their relatively healthier Japanese diet and lifestyle, Japanese women and men live longer and healthier than everyone else on Earth. They expect to live 86 and 79 years respectively (compared to 80 and 75 years for Americans), and according to the World Health Organization, they can anticipate an average of 75 years lived healthy and disability-free. On top of that, Japanese people enjoy the No. 1 lowest obesity rate in the developed world at just 3% (in America, it's 33%). Their ways of preparing foods are extremely healthy: raw, boiled, steamed, and using a wok. Just make sure not to drown the food in sodium filled soy sauce, and remember that portion size is important. They think over what could be beneficial for them to eat rather than what they feel to eat.





## PREPARING RICE

The first thing we need to do is cook the rice for the rolls. The Japanese say: «The success of any dish depends on a properly cooked rice.» For cooking, choose a special sushi rice or plain round rice. To prepare 7 rolls, take 2 full 200 ml cups of rice, rinse in cold water 3-5 times gently rubbing it by hands. Pour out all the water and proceed to cooking.



### COOK RICE IN MULTICOOKER

In case you have a multicooker even a child will be able to make rolls. Model does not matter. We put the washed rice in a bowl of a multicooker and pour 2 cups of cold water. No need to add salt or oil. Close the cover, turn on the mode (rice, barley). After the sound signals of readiness, do not open, and allow rice to steam for 15 minutes. Then open the lid, let it cool and dress the rice with the sushizu sauce.



### COOK RICE IN A POT

We put the washed rice in a pot (2-3 liters volume) and add 2 cups of cold water. Put on the stove over high heat. After boiling, reduce the heat to medium and cook for 10 to 12 minutes until the water evaporates from the rice. Then cover with a lid tightly, turn on the smallest heat, and cook another 10 minutes. Turn off and, without opening the lid, allow the rice to stand for 15 minutes. Then we open the lid, let it cool a bit and dress it with the sushizu sauce.



## SUSHIZU SAUCE FOR RICE

After the rice is cooked, it is necessary to add to it the special dressing - sushizu.

It can be bought in the store, but nothing prevents you from cooking it at home.

You will need the following ingredients for the sauce:

80ml (5 table spoons) of rice vinegar

60 g (3 tbsp) of sugar

15 g (1/2 tbsp) of salt,

5 g kombu seaweed or 1/4 of nori sheet.

- In a small saucepan mix rice vinegar, sugar and salt, and set on fire.

- Warm up stirring to dissolve all ingredients. Do not bring to a boil!

-Add kombu seaweed and nori for 10 minutes to the hot sauce, then remove the weed and nori and drain the sauce.

- Pour the prepared sauce over cooked rice and gently stir with a flat wooden spatula.



## HELPFUL HINTS

Immediately after seasoning the rice with the sauce Sushizu, its texture may be too soft, making the cooking process difficult. Allow the seasoned rice to stand for 30-40 minutes with the lid open. During this time, the rice absorbs the sauce, the excess moisture evaporates and the rice acquires the desired consistency.

Do not cut the cooked roll immediately after its «assembly.» Allow it to stand for 2-3 minutes. During this time, the rice straightens, the nori tensions, and the roll acquires its proper form, after which it is much easier to cut it.

When cutting the rolls the knife blade covers with the formed plaque, called the «rice glue» that makes it difficult to process. Using a damp cloth, wipe the knife blade after each cut and soak it in water. Thanks to these actions, the rolls are cut very nicely.





# PRODUCT DESCRIPTION

**Spend a lot of money on a sushi restaurant? You don't know how to surprise your guests?**

Your problems are easily solved with the help of our roll maker kit. Makimaker Grand will help you cook delicious, and most importantly nutritiously balanced food. Now if you want to taste delicious Japanese delicacies you don't need to search expensive sushi bars and spend a lot of money.

It is easy to use, even your kids can make their own rolls, this is a great opportunity to teach them to help you in the kitchen and to show them something new.

Cooking sushi with Makimaker Grand is a great way to strengthen the relationships in your family and find something to do together. With our sushi bazooka you can prepare hundreds of different traditional rolls with the highest quality. The product storage doesn't need special conditions, you can just hang it along with other kitchen tools.

**Made in accordance with Japanese culinary traditions.**

Our sushi maker kit is made from high quality materials. Its appearance is very authentic, reminiscent of the famous Japanese gates «Torii».

It's a very ecological product. We use only natural elements and precious woods. Our set is very compact; it consists of only 2 parts. Our Makimaker Grand has premium quality and is not inferior to expensive professional sets that are used by experienced sushi masters.

We deliver our high-quality kit in reliable packaging, which is excellent for transport and storage. We provide you a 100% money back warranty. It's a risk free purchase and best service from iSottcom. In addition, you will find an enclosed collection of recipes and an informative instruction. Be creative, make an experiment, cook traditional Japanese dishes.

**Don't spend a lot of money on expensive sushi restaurants! Order our Sushi maker set!**



# 5 REASONS TO BUY MAKIMAKER

## EASY TO USE:

To prepare Japanese sushi you don't need to be a chef or reread dozens of cookbooks. With our Makimaker Grand even a beginner will be able to make delicious complex rolls. If you want to make simple rolls of 1-2 ingredients, then our Mini Mini Maker will help you, with his help you can make simple and delicious rolls every day. You can also cook sushi rolls with your children; it will be a fun experience which will teach your kids something new, and will develop the fine motor skills of their hands. Using our sushi making kit you can cook an original snack for a party in just a couple of minutes.

## TOP HIGH QUALITY:

We produce our sushi making kits of high quality material. We use only precious woods and offer you ecological product. Our amazing set is handcrafted, we carefully remove all the defects and give it a smooth surface.

## AN EXCELLENT GIFT IDEA:

Compact, unusual and useful gift. Bring a new experience, a healthy and balanced food to your home or the home of your friends. Save your money and time, make sushi rolls by yourself.

## TRADITIONAL DESIGN:

Authentic design and unique shape of our sushi press make it an element of traditional Japanese cuisine. It will be a good interior element of your kitchen with a beautiful texture and wooden details of our Makimaker Grand and Mini Makimaker.

## 100% MONEY BACK:

We provide to our customers a lifetime warranty. Our products undergo special manual processing, so our Sushi kit will serve you for years. If you need more details, feel free to contact us [isottcom@gmail.com](mailto:isottcom@gmail.com).



**Buy Now**



**Buy Now**



URAMAKI



FUTOMAKI

GRAND MAKIMAKER



HAKO



EHOMAKI



# INSTRUCTIONS

## COOKING URAMAKI

Uramaki is a roll, turned inside out. It is a kind of rolls, in which a sheet of nori is located inside and rice is located

1

Put the frame of Makimaker grand in the appropriate place and begin the process with encouragement.

2

Fill the inner cavity of the device with rice. Do not thicken and press the rice, it should be loose.

3

For the filling form a V-groove in rice using a flat wooden spatula.

4

Half of a nori sheet should be positioned over the frame and along the middle.

5

Take the lid of Makimaker and put the narrow part into the frame, gently cover dent in the rice together with nori seaweed, short of 5-6 mm to the frame.

6

Remove the lid and see that we got a neat square groove, where now we start to lay the filling.

7

Finally, here comes the most creative moment - we fill in the groove with ingredients for our future roll (see recipes or at request).

8

Moisten with water one of nori strips protruding from the rice, and «seal in» our goodies.

9

We prepare uramaki, so we place one more top layer of rice, and carefully flatten the edges of the frame. Rice should completely cover the nori.

10

Turning the frame, we can see that a small portion of rice «squeezed out» of the cavity. Flatten this rice to the edges of the frame as well.

11

Moisten the wide side of the lid with water and set on top of the rice and then press at the same

12

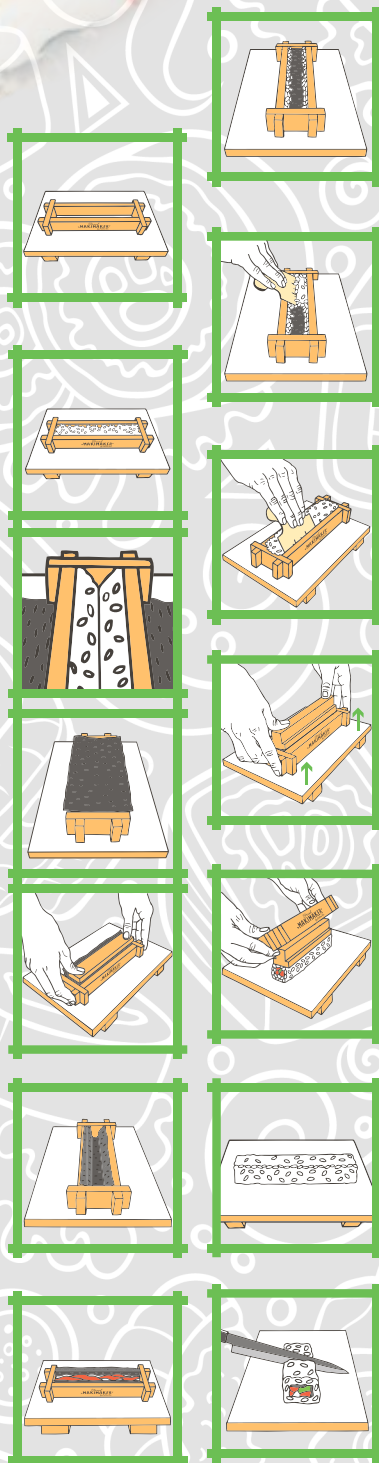
Hold the lid with your thumbs, gently pick up the frame of Makimaker and move it upwards, then take it out completely.

13

Carefully remove the lid from the formed roll. Optionally, you can roll the resulting roll in flying fish roe or sesame seeds.

14

Cut the roll into 6 or 8 pieces and place them on a flat dish. Serve with ginger, soy sauce, wasabi and a good mood!



BON APPETIT!



# RECIPES URAMAKI

In Japanese uramaki means «roll, turned inside out.» This is a popular form of rolls, in which a sheet of nori is located inside and the rice is located outside.

## ROLL «CALIFORNIA»

### Ingredients:



nori



rice



sushizu



crabmeat (or  
crabsticks)



cucumber



avocado



mayonnaise



tobiko  
caviar

Peel the avocado and cut it into small slices. Cut the cucumber into small cubes. We place the crabmeat or crabsticks inside the groove, apply a layer of mayonnaise and cover it with slices of avocado and cucumber. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in tobiko caviar or masago. Cut and serve.



# RECIPES URAMAKI

## ROLL «DRAGON»

### Ingredients:



nori



rice



sushizu



salted  
salmon



cucumber



eel



grilled  
unagi sauce

Cut cucumber and salmon into cubes and put inside the groove. Form a roll, according to the [instructions](#). On top, decorate with thin plates of eel and pour unagi sauce from the package.



# RECIPES URAMAKI

## ROLL «PHILADELPHIA»

### Ingredients:



nori



rice



sushizu



salted  
salmon



avocado



philadelphia  
cheese

Peel the avocado and cut it into narrow slices. We place the «Philadelphia» cheese into the groove with avocado on top. Wrap the roll according to the [instructions](#). We freeze salmon and cut it into thin plates. We spread the plates on top of the roll and carefully cut the roll into pieces.



# RECIPES URAMAKI



## GREEN DRAGON

### Ingredients:



nori



rice



eel



unagi  
sauce



avocado



white  
sesame

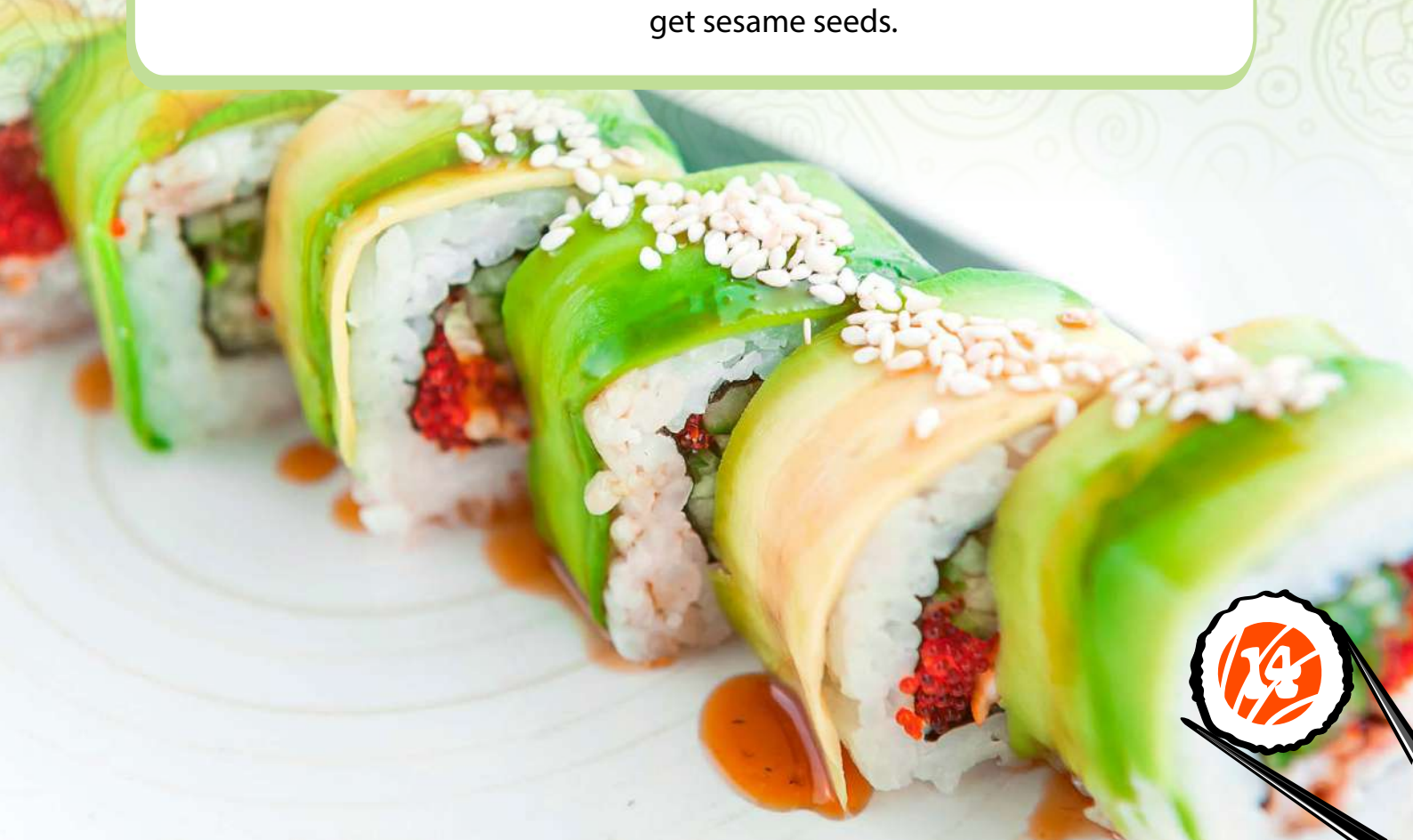


cucumber



masago

Cut cucumber and eel into cubes and put inside the groove. Form a roll, according to the [instructions](#). On top, decorate with thin plates of avocado, pour unagi sauce from the package and get sesame seeds.





# RECIPES URAMAKI



## RED DRAGON

### Ingredients:



nori



rice



eel



Japanese  
or ordinary  
mayonnaise



salmon



masago



cucumber

Cut cucumber and eel into cubes and put inside the groove. Form a roll, according to the [instructions](#). On top, decorate with thin plates of salmon. Decorate with mayonnaise and masago.



# RECIPES URAMAKI



## SUNRISE

### Ingredients:



nori



rice



tuna



philadelphia  
cheese



salmon



masago



avocado

Peel the avocado and cucumber, cut it into narrow slices. We place the «Philadelphia» cheese into the groove with avocado and cucumber on top. Wrap the roll according to the [instructions](#). We freeze salmon and tuna, cut it into thin plates. We lay out on top, one tuna roll for one half, and the second for salmon.



# RECIPES URAMAKI



## CALIFORNIA EBI

### Ingredients:



nori



rice



shrimp



Japanese  
or ordinary  
mayonnaise



cucumber



masago



avocado

Peel the avocado and cut it into small slices. Cut the cucumber into small cubes. We place the shrimps inside the groove, apply a layer of mayonnaise and cover it with slices of avocado and cucumber. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in masago. Cut and serve



# RECIPES URAMAKI

## DRAGON MAGURO

### Ingredients:



nori



rice



tuna



Japanese  
or ordinary  
omelette



philadelphia  
cheese



masago



cucumber

Cut the cucumber into small cubes . We place the «Philadelphia» cheese into the groove with omelette and cucumber on top. Wrap the roll according to the [instructions](#). On top, decorate with thin plates of tuna and caviar masago.



# RECIPES URAMAKI



## FLORIDA

### Ingredients:



nori



rice



salmon



philadelphia  
cheese



sesame



masago



cucumber

Peel the cucumber and cut it into narrow slices. We place the «Philadelphia» cheese into the groove with masago and cucumber on top. Wrap the roll according to the [instructions](#).

We freeze salmon and eel, cut it into thin plates. We lay out on top, one tuna roll for one half, and the second for salmon.

Decorate with sesame.



# RECIPES URAMAKI



## NIKA

### Ingredients:



nori



rice



salmon



philadelphia  
cheese



sesame



masago



cucumber



Japanese  
or ordinary  
omelette

Cut the cucumber into small cubes . We place the «Philadelphia» cheese into the groove with cucumber, omelette and salmon on top. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in masago and sesame.



# RECIPES URAMAKI



## CALIFORNIA GREEN

### Ingredients:



nori



rice



shrimp



philadelphia  
cheese



cucumber



green  
tobiko

Cut the cucumber into small cubes . We place the «Philadelphia» cheese into the groove with cucumber and shrimp on top. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in tobiko. Cut and serve



# RECIPES URAMAKI



## CALIFORNIA WITH EEL

### Ingredients:



nori



rice



eel



philadelphia  
cheese



cucumber



black  
sesame

Cut the cucumber into small cubes . We place the «Philadelphia» cheese into the groove with cucumber and eel on top. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in black sesame. Cut and serve.





# RECIPES URAMAKI



## PHILADELPHIA WITH TUNA

### Ingredients:



nori



rice



tuna



philadelphia  
cheese



cucumber

Cut the cucumber into small cubes . We place the «Philadelphia» cheese into the groove with cucumber on top. Wrap the roll according to the [instructions](#). Decorate with thin plates of tuna. Cut and serve.



# RECIPES URAMAKI



## EBI TAMAGO

### Ingredients:



nori



rice



shrimp



Japanese  
or ordinary  
omelette



philadelphia  
cheese



masago

We place the «Philadelphia» cheese into the groove with shrimp and masago on top. Wrap the roll according to the [instructions](#). And once again wrapped in a double Japanese omelette. Cut and serve.



# RECIPES URAMAKI



## ALASKA

### Ingredients:



nori



rice



salmon



Japanese  
or ordinary  
omelette



sesame



cucumber

Cut the cucumber into small cubes . We place the cucumber inside the groove, apply a layer of mayonnaise and cover it with slices of salmon. Wrap the roll according to the [instructions](#). Ready roll is to be rolled in sesame. Cut and serve.



# INSTRUCTIONS

## COOKING FUTOMAKI

Futomaki or thick roll is a traditional roll stuffed with complex filling, where rice is located inside and nori is located outside.

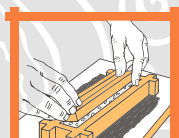
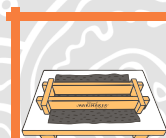
### Preparation:

Pour clean water and add a little rice vinegar in a bowl. With hands or with a brush wet all sides of the cover and inner surface and bottom of Makimaker. The same water is used to soak hands in the process.

Our rice is cooked, seasoned with sushizu (see Recipes), and has cooled to

1

Put a shiny side of the nori on a dry board. Place the frame of the Makimaker soaked in water on top.

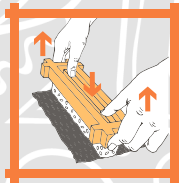
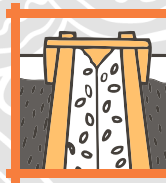


Soon will start our culinary magic! We take our cap, moisten the wide side with water and press very tightly to the rice.

8

2

It is the turn of rice - having soaked hands in water with vinegar, take small portions of rice and without tamping, fit into the framework.

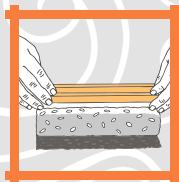
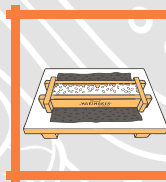


Strongly pressing your thumbs on the lid, remove the frame, as if threading it through the roll. Alla Up!

9

3

For the filling form a V-shaped groove in rice with a wooden spatula. It is important!

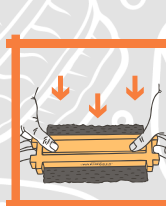


Now we need to separate the lid from the almost finished even roll. Carefully lift it, and if at first not very successful - help yourself with a knife.

10

4

Having moisten a narrow part of Makimaker's lid, insert it into the prepared groove and press it into the rice, but not completely. Lid should protrude 5-6 mm from the frame.

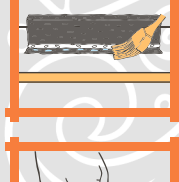
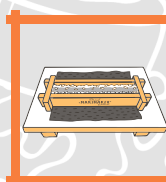


We turn our roll from side to side, wrapping it with nori.

11

5

Gently pull the lid out and see how a groove is formed which we now begin to fill in with the goodies.

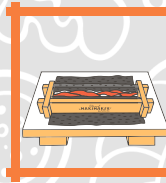


To have a roll just like out of a restaurant, you need to glue the nori. Brush the edge with water, and turn over the seam.

12

6

Well, now it is the turn of the main thing - the filling. We fill it into the formed groove. Ingredients should be placed tightly and evenly.

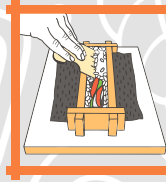


With peel movements, wetting the blade with water, gently cut the roll into 6-8 pieces.

13

7

And now we are at the finish line! It remains to seal the top of with rice, compacting and leveling at the top of the frame, evenly, without slides.



Our roll is ready! It is left to serve it on a flat plate with wasabi, soy sauce and ginger and start your meal in the Japanese style.

14



# RECIPES FUTOMAKI

In Japanese, Futomaki means «thick roll.» This is a traditional roll stuffed with complex filling, where rice is located inside the roll and nori outside.

## VEGETABLE ROLL «YASAI»

Ingredients:



nori



rice



sushizu



lettuce



paprika



mayonnaise



cucumber



avokado

We place the strip of salad at the bottom of the groove, and then put in narrow slices of bell peppers of different colors and season with mayonnaise. Add wedges of cucumber and avocado on top. Wrap the roll according to the [instructions](#), cut and serve to the table.



# RECIPES FUTOMAKI

## «MIGUMI» ROLL

### Ingredients:



nori



rice



sushizu



cream  
cheese



tobiko caviar  
or masago



cucumber



eel



salmon

We place the cream cheese layer at the bottom of the groove. On top put a layer of caviar tobiko or masago. Add the cucumber wedges, strips of eel and salmon. Following [instructions](#) wrap and cut.



## ROLL WITH SALMON AND CUCUMBER

### Ingredients:



nori



rice



sushizu



salmon  
(fresh or  
salted to  
taste)



cucumber

If there is confidence in the quality of fish, it is better to cook with fresh salmon, and if this is the usual frozen fish from the store, then buy slightly salted. To make the cutting of salmon easier freeze it in the freezer for 20-30 minutes. Put the fish in the grove, add cucumber wedges and wrap our delicious roll according to the [instructions](#).

# RECIPES FUTOMAKI

## FUTOMAKI WITH SHRIMPS

### Ingredients:



nori



rice



shrimp



Japanese  
or ordinary  
mayonnaise



cucumber



green  
onions



We place the green onions layer at the bottom of the groove. On top put shrimp and season with mayonnaise. Add the cucumber wedges. Following [instructions](#) wrap and cut.





# RECIPES FUTOMAKI

## ABI FUTOMAKI

### Ingredients:



nori



rice



shrimp



philadelphia  
cheese



omlette



caviar  
masago



cucumber

We place the philadelphia cheese layer at the bottom of the groove. On top put a layer of caviar masago. Add the cucumber wedges and shrimp , strips of omlette. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## SJAKE FUTOMAKI

### Ingredients:



nori



rice



salmon



philadelphia  
cheese



caviar  
masago



cucumber



omlette



We place the philadelphia cheese layer at the bottom of the groove. On top put a layer of caviar masago. Add the cucumber wedges and salmon, strips of omlette. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## FUTOMAKI SURIMI

### Ingredients:



nori



rice



surimi



Japanese  
or ordinary  
mayonnaise



caviar  
masago



cucumber



bell  
pepper



We place the put in narrow slices of bell peppers of different colors and season with mayonnaise. Add wedges of cucumber and surimi on top. Wrap the roll according to the [instructions](#), cut and serve to the table.



# RECIPES FUTOMAKI

## FUTOMAKI WITH TROUT

### Ingredients:



nori



rice



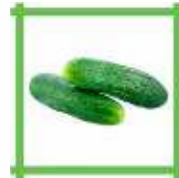
Tiger shrimp



salmon



Tobiko  
caviar



cucumber



philadelphia  
cheese



We place the philadelphia cheese layer at the bottom of the groove. On top put a layer of caviar Tobiko. Add wedges of cucumber , tiger shrimp and salmon. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## FUTOMAKI WITH SALMON

### Ingredients:



nori



rice



a tomato



baked  
salmon



hiyashi  
wakame



cream  
cheese



We place the cream cheese layer at the bottom of the groove. On top put a layer of hiyashi wakame. Add the tomato wedges and strips of baked salmon. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## FUTOMAKI WITH EEL

### Ingredients:



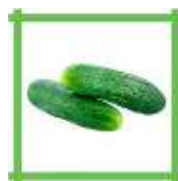
nori



rice



eel



cucumber



tobiko



cream  
cheese



unagi  
sauce



white  
sesame



We place the White sesame layer at the bottom of the groove. On top put a layer of cream cheese. Add the cucumber wedges and eel . Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## SPICY FUTOMAKI WITH TUNA

### Ingredients:



nori



rice



tuna



Japanese  
or ordinary  
mayonnaise



Chilli sauce



We place the wedges of cucumber at the bottom of the groove, and then put in narrow slices of tuna and season with mayonnaise. Wrap the roll according to the [instructions](#), cut and serve to the table.



# RECIPES FUTOMAKI

## TEMPURA FUTOMAKI WITH WILD SALMON AND SALMON

### Ingredients:



nori



rice



wild salmon



salmon



cream  
cheese



cucumber



Masago



We place the cream cheese layer at the bottom of the groove. On top put a layer of masago. Add the cucumber wedges, wild salmon and salmon. Following [instructions](#) wrap and cut.





## FUTOMAKI WITH VEGETABLES

### Ingredients:



nori



rice



pepper



cheese



cucumber

We place the cheese layer at the bottom of the groove. Add the cucumber wedges and slices of pepper. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## HOUSE ROLL

### Ingredients:



nori



rice



fresh salmon



Japanese  
or ordinary  
mayonnaise



red perch



cucumber



Iceberg  
salad

We place the strip of salad at the bottom of the groove. On top put red perch and season with mayonnaise. Add the cucumber wedges and fresh salmon. Following [instructions](#) wrap and cut.



# RECIPES FUTOMAKI

## BANGKOK

### Ingredients:



nori



rice



tuna



salmon



shrimp



scallop



green  
tobiko

We place the tuna layer at the bottom of the groove. Add scallop, shrimp and slices of salmon. On top put green tobiko. Following [instructions](#) wrap and cut.



# INSTRUCTIONS



## COOKING HAKO

In translation from Japanese HAKO DZUSI means «pressed sushi». The process of preparing them is very simple: the ingredients are laid in layers, pressed and cut into blocks. Thus, you can mix different tastes, combining into one.

1

Wet the wide side of the lid with water and put it over the rice, then with both hands at the same time press the lid not too strongly, compressing the rice.



2

While holding the lid with the thumbs, gently pick up the frame of the makimaker and move it upward, then remove it completely.



3

Carefully remove the lid from the formed roll. Cut the roll into 4 parts.



4

Wrap the lump with a thin stripe of nori.



BON APPETIT!



## HAKO SYAKE

### Ingredients:



nori



rice



tobiko



salmon



Cut the salmon into thin slices. Mix tobiko with rice. At the bottom of the form we spread slices of salmon. On top of the salmon lay a thin layer of rice. On top, lay out a mixture of rice and tobiko. Then follow the [instructions](#).

## HAKO UNAGI

### Ingredients:



nori



rice



sesame



smoked eel



tobiko

Cut the smoked eel into thin slices. Mix tobiko with rice. At the bottom of the form lay out slices of smoked eel. On top of the eel we spread a thin layer of rice. On top, lay out a mixture of rice and tobiko. Then follow the [instructions](#).



## PHILADELPHIA HAKO

### Ingredients:



nori



rice



sesame



salmon



philadelphia  
cheese



Cut the salmon into thin slices. At the bottom of the form lay out the nori and one layer of rice, in the middle we spread slices of salmon and Philadelphia cheese. On top lay another layer of rice, sprinkle with sesame seeds. Then follow the [instructions](#).

## HAKO DRAGON

### Ingredients:



nori



rice



smoked eel



tobiko  
caviar



philadelphia  
cheese



Cut the smoked eel into thin slices. At the bottom of the from lay out the nori and one layer of rice, on top lay slices of smoked eel. Next, lay a layer of rice, Philadelphia cheese and a little caviar. On top lay another layer of rice. Then follow the [instructions](#).



## HAKO CALIFORNIA

### Ingredients:



nori



rice



tobiko caviar



avocado



philadelphia  
cheese



crab

Cut the avocado into thin slices. At the bottom of the form lay out the nori and one layer of rice, in the middle lay out the slices of avocado, Philadelphia cheese and crab meat.

On top lay another layer of rice and press a little, lay out a layer of caviar and again press a little. Then follow the [instructions](#).



GUNKAN



NIGIRI

MINI MAKIMAKER



NORIMAKI



HOSOMAKI

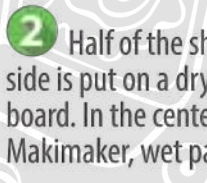




# INSTRUCTIONS



**1** We take the nori sheet and cut it in half along the widest side with kitchen scissors.



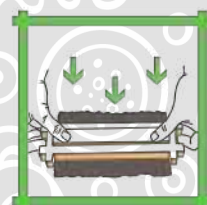
**2** Half of the sheet glossy side is put on a dry cutting board. In the center is a frame Makimaker, wet part of a nori.



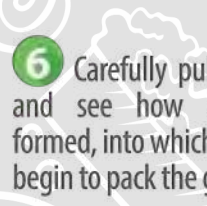
**3** It is the turn of rice - soaking your hand into water with vinegar, take rice in small portions and, **without packing** it, gently put in the frame.



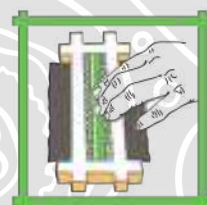
**4** We try to **evenly** distribute the rice in the frame, filling it almost to the top, **keeping the air** between the grains.



**5** Take Makimaker cap. We need to make a groove for the filling, so, after wetting it again with water, **the narrow part** is pressed into the rice.



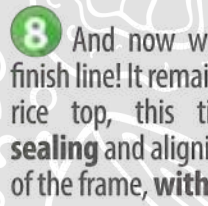
**6** Carefully pull out the lid and see how our **groove** formed, into which we will now begin to pack the goodies.



**7** Well, here comes the turn of the most important thing - stuffing. We put it inside, remembering that hosomaki are simple rolls, **maximum with 2 ingredients**.



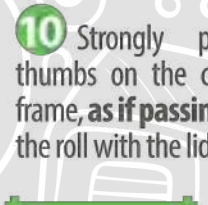
**15** **Our roll is ready!** All that is left is to serve it on a flat dish with wasabi and ginger and invite relatives or guests to join a meal in the Japanese style.



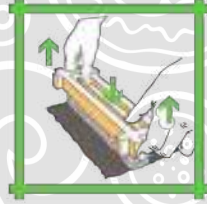
**8** And now we are at the finish line! It remains to seal the rice top, this time already **sealing** and aligning to the top of the frame, **without a slide!**



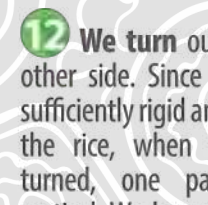
**9** Soon culinary magic will begin! We take our lid, moisten it with water and squeeze it very tightly against the rice.



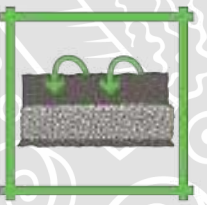
**10** Strongly pressing the thumbs on the cap, raise the frame, **as if passing it through** the roll with the lid. Ale Up!



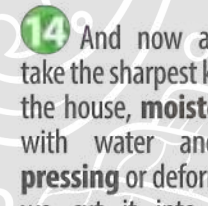
**11** Now we need to separate the cap from the already almost ready smooth roll. Carefully **raise it**, and if at first it does not work out well, we help ourselves with a knife.



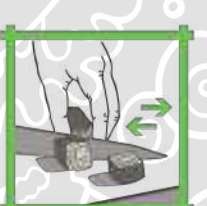
**12** We **turn** our roll on the other side. Since the nori are sufficiently rigid and adhered to the rice, when the coup is turned, one part becomes vertical. We lower it and wrap the roll.



**13** To make sure that roll resembles a restaurant roll, nori should **be glued together**. The glue for them is very simple - it's the same water. On the edge



**14** And now attention! We take the sharpest knife that is in the house, **moisten** the blade with water and, **without pressing** or deforming the roll, we cut it into pieces with sawing movements.



## LIGHT ROLL WITH CUCUMBER

### Ingredients:



nori



rice



cucumber



sushizu



sesame

Cut the cucumber into 7-10 mm (if the cucumber has a hard skin then remove it). The groove is sprinkled with sesame seeds, put the cucumber, sprinkled with sesame seeds, sealed with rice and roll. 1 average cucumber is usually enough for 3-5 rolls.

## A ROLL OF POINTS WITH HEAVEN

### Ingredients:



nori



rice



sushizu



eel roast in unagi sauce

It is not necessary to defrost the eel - then it is easier to cut into blocks, and there is no need to use all of it at once. the cooking process is similar to a roll with a cucumber - cut, fold, seal. By the way, the eel also goes well with sesame, and the unagi sauce from the package can additionally serve the dish.

## TENDER ROLL WITH SALMON

### Ingredients:



nori



rice



sushizu



salmon

If there is confidence in the quality of the fish, then we advise you to prepare it from fresh salmon, and if it is an ordinary frozen fish from a store, it is better to take a salted fish. We chop the salmon across the fibers, and to make it easier to cut, we freeze for half an hour in the freezer.



# INSTRUCTIONS



## COOKING NIGIRI

Nigiri are stucco sushi, which consist of rice and fish or seafood.

1

We put the frame of the makimeyker on the prepared place and with enthusiasm begin the process.



Carefully remove the lid from the formed roll. We cut the roll into 4 parts.

5

2

Fill the inner cavity of the appliance with rice. We compact and press the rice.

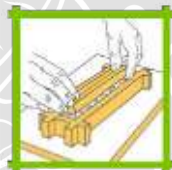


On a piece of the cut filling (fish, seafood), apply a small amount of wasabi paste.

6

3

Wet the wide side of the lid with water and put it over the rice, then with both hands at the same time press the lid not too strongly, compressing the rice.



Take a rice lump and lay on it a prepared piece of fish or other filling.

7

4

While holding the lid with the thumbs, gently pick up the frame of the makimaker and move it upward, then remove it completely.



Lightly press the filling so that it repeats the shape of the rice bar.

8



Wrap the lump with a thin stripe of nori.

9

## BON APPETIT!



## NIGIRI WITH SALMON

### Ingredients:



nori



rice



salmon



wasabi



Rinse the salmon fillet well with cold water, wring out thoroughly. Cut the fillet along the longer side in half. Cut it into small pieces, slightly obliquely to the fibers (8 equal size pieces of approx. 2.5 x 4.5 cm). Then follow the [instructions](#).

## NIGIRI WITH TUNA

### Ingredients:



nori



rice



tuna



wasabi



Rinse the tuna fillet well with cold water, wring out thoroughly. Cut the fillet along the longer side in half. Cut it into small pieces, slightly obliquely to the fibers (8 equal size pieces of approx. 2.5 x 4.5 cm). Then follow the instructions.



## NIGIRI WITH EEL

### Ingredients:



nori



rice



eel



wasabi



Rinse the eel fillet well with cold water, wring out thoroughly. Cut the fillet along the longer side in half. Cut it into small pieces, slightly obliquely to the fibers (8 equal size pieces of approx. 2.5 x 4.5 cm). Then follow the [instructions](#). Cut the thin strip of nori and wrap sushi with it.

## NIGIRI WITH PERCH

### Ingredients:



nori



rice



perch



wasabi

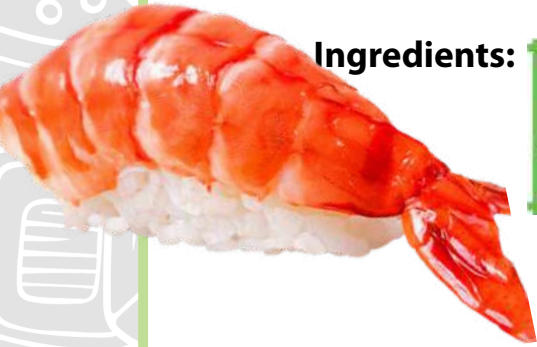


Rinse the perch fillet well with cold water, wring out thoroughly. Cut the fillet along the longer side in half. Cut it into small pieces, slightly obliquely to the fibers. Then follow the [instructions](#).



## NIGIRI WITH SHRIMP

### Ingredients:



nori



rice



shrimp



wasabi

Rinse out raw shrimp well, remove the heads. String each shrimp on a wooden skewer, pushing it under the shell. In a wide saucepan, boil the salted water. Put the shrimp on the skewers and cook until the shrimps turn red. Remove from heat, discard in a colander and put under running water. Let the shrimps cool down. Remove the skewers. Peel the shrimp from the shell, leaving the tails. Remove the black vein. Put the shrimp on the chopping board with their backs down. Make an incision along the abdomen. Turn the shrimps upside down and press your fingers hard against the board. Then follow the [instructions](#).

# INSTRUCTIONS



## COOKING GUNKAN

Gunkan is rice, wrapped in nori seaweed, with various fillings.

**1** It is necessary to cut nori in «ribbons».



**2** We put the frame of the makimaker on the prepared place and with enthusiasm begin the process.



**3** Fill the inner cavity of the appliance with rice. We press and compact the rice.



**4** Wet the wide side of the lid with water and put it over the rice, then with both hands at the same time press the lid not too strongly, compressing the rice.



While holding the lid with the thumbs, gently pick up the frame of the makimaker and move it upward, then remove it completely.

**5**



Carefully remove the lid from the formed roll. We cut the roll into 4 parts.

**6**



Take the «ribbon» from the nori and wrap it around rice. You can do this by holding a rice lump in your hands or putting it on a plate as you prefer.

**7**



Fill the gunkans with filling.

**8**



BON APPETIT!



# RECIPES GUNKAN



## GUNKAN WITH SALMON

Ingredients:



nori



rice



pasta kimchi



salmon



mayonnaise



flying fish  
caviar

It is necessary to mix a spicy paste of kimchi, mayonnaise, finely chopped salmon and caviar of flying fish. Then follow the [instructions](#).



## HIYASHI GUNKAN

Ingredients:



nori



rice



hi-yashi  
wakame

We prepare the hi-yashi and form the roll according to the [instructions](#). Bon Appetite!



## GUNKAN WITH CAVIAR

Ingredients:



nori



rice



flying fish  
caviar

We prepare the caviar and form the roll according to the [instructions](#). Bon Appetite!





## GUNKAN WITH TUNA

Ingredients:



nori



rice



pasta kimchi



tuna



mayonnaise



flying fish  
caviar



It is necessary to mix a spicy paste of kimchi, mayonnaise, finely chopped tuna and caviar of flying fish. Then follow the [instructions](#).

## GUNKAN WITH EEL

Ingredients:



nori



rice



pasta kimchi



eel



mayonnaise



flying fish  
caviar



It is necessary to mix a spicy paste of kimchi, mayonnaise, finely chopped eel and caviar of flying fish. Then follow the [instructions](#).





## TERMS OF USE

Before each use, hold Makimaker for a few seconds under running cold water - this will prevent the adhesion of rice and will facilitate the process of preparation of rolls.

During cooking periodically wet the hands and the product with water, to prevent sticking of rice.

After use wash Makimaker in water, wipe off with a dry cloth and dry at room temperature for several hours.

Do not use detergents for washing of product.



## PRECAUTIONARY MEASURES

**Makimaker is made of natural hardwood.** When in contact with water, the smallest chips and burrs can be formed on the surface of Makimaker. For safety reasons, we recommend you to be careful and if they are detected to treat the surface of Makimaker with sandpaper.

**Not recommended:** do not dry Makimaker near the sources of intense heat, it may result in the product's deformity.

Do not wash the product in the dishwasher. **Being in the water for a long time** (a few minutes) may deform Makimaker.



# METHOD OF PREPARING ROLLS IN A TRADITIONAL WAY

## DRAGON ROLL

**Ingredients:** Persian/Japanese cucumbers, avocados, lemon, sheets nori, sushi rice, shrimp tempura, Tobiko, unagi, Spicy Mayo, Unagi Sauce, black sesame seeds.

Gather all the ingredients. Cut cucumber lengthwise into quarter. Remove the seeds and then cut in half lengthwise. Cut each avocado in half, remove seed, and peel skin off each half or use a large spoon to scoop out the meat in 1 piece. Carefully cut each half avocado crosswise into 3mm-thick slices (these will be very thin). Spread the avocado slices out like a deck of cards. Wrap the bamboo mat with plastic wrap and place half of the nori sheet, shiny side down. Dip your hands in tezu (vinegar water) and spread 1/2 cup sushi rice over the nori sheet. Turn it over and put the shrimp tempura, cucumber strips, and tobiko at the bottom end of the nori sheet. If you like to put unagi, place inside here as well. From the bottom end, start rolling nori sheet over the filling tightly and firmly with bamboo mat until the bottom end reaches the nori sheet. Lift the bamboo mat and roll over. Place the bamboo mat over the roll and tightly squeeze the roll. Using the side of knife, place the avocado on top of the roll. Place plastic wrap over the roll and then put bamboo mat over. Tightly squeeze the roll until the avocado slices wrap around the sushi. Be gentle so you won't break the avocado slices. With the long end of your knife, pick up all the avocado slices and place on roll. Cover roll with plastic wrap and square off, using bamboo mat. Leaving plastic wrap on roll, and using a very sharp sushi knife, cut roll in half, then cut each half in half two more times, leaving you with 8 pieces. Put tobiko on each piece of sushi and drizzle spicy mayo and sprinkle black sesame seeds on top.

## THICK SUSHI ROLL

**Ingredients:** nori, pickled red ginger, Sushi Rice, Sushi Vinegar, Seasoned Shiitake & Kanpyo, Tamagoyaki, mitsuba, unagi, Persian/Japanese cucumbers, Sakura Denbu

Gather all the ingredients. Prepare Tezu (vinegar water for dipping hands) by combining ¼ cup water and 2 tsp. rice vinegar. Any recipe that calls for the Futomaki rolling style uses a full sheet of nori. Place it rough-side up on your makisu (if you purchased half-sheet nori, you can simply use two pieces to get the same effect). Apply your sushi rice to the entire sheet, but leave approximately 2cm uncovered at the top. Place the cucumber toward the bottom of nori. Front ingredients will need to go over the other ingredients. Therefore I recommend putting easy-to-hold ingredients toward the front, and put Sakura Denbu and Shiitake toward the top so the pieces won't fall down when you roll. From the bottom end (of sushi rice), start rolling nori sheet over the filling tightly and firmly with bamboo mat until the bottom end reaches the end of sushi rice on top. Use your fingers to hold the ingredients when you roll. Apply a few drops of water to the uncovered nori and roll it up! Lastly, cut your roll into either 10 or 12 pieces (depending on your knife skills and desired piece size). and place it onto a plate!





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