SUSHI-Making Kit

たのしいおすしやさん



Flavor

Tuna: Grape flavor Salmon egg: Orange soda flavor Egg roll: Apple flavor Soy sauce: Soda flavor

Only need water to make it!

For parents:

Due to age limitations, please help make this along with small children.

We use only all natural colorings and no preservatives. We only use safety-guaranteed ingredients.





Go to website to have more fun! http://www.nerune.ip/

Recipe







Kit contents

















Softcandy





Titay

Spoon

Open the bag and remove all the contents. The bag can be used as a sheet for working on!



Fill the tray marked at with water. This is where you can wash off any mixture that becomes stuck to the spoon.

1 Let's make rice!



Fill tray 1 with water up to the line on the inside of the well. Add the blue packet powder and mix well to form a dough.

*Take care not to let themixture spill over while mixing it.

2 Lets make an egg roll!



Fill the tray marked with a spiral with water up to the line printed next to the spiral. Add the yellow packet powder and mix well. Flatten the surface.

***It will set in three minutes.**

3 Let's make tuna!



Fill the tray marked with wave lines with water up to the line printed next to the wave lines. Add the pink packet and mix well. Flatten the surface.

4 Let's make nori seaweed!



Roll out the black soft candy until it is the size printed on the sheet to make nori seaweed.

5 Let's make salmon eggs!



Fill tray A with water up to the line. Add the green packet and allow it to dissolve thoroughly. In the same way, fill tray B with water up to the line. Add the orange packet and allow it to dissolve thoroughly.



Draw up solution B using the dropper. Hold it about 3 centimeters above solution A, then very slowly squeeze out the solution to make round jelly

6 Let's make sushi!

You can mix and match the toppings prepared earlier to make different sushi! \star How to make sushi can also be found on the sheet!

Let's shape the rice!



Check the size printed on the sheet. You will be able to make about six pieces.



Tuna

Salmon

egg









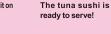




Flip it over and place it on top of the sushi rice.

Flip it over and place it on

top of the sushi rice.



The egg roll sushi

is ready to serve!

Wrap sushi rice in nori seaweed, Scoop out the salmon eggs using the spoon and place them on top of the sushi rice. The salmon egg sushi is ready to serve!

Read the sheet to find out how to make chirashizushi!

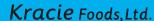
Let's make sov sauce!



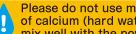
Draw up water to half-fill the dropper and squeeze it into tray 1. Add the brown packet powder and mix well. The soy sauce is ready to

Drizzle it over the sushi before eating









Please do not use mineral water which has high levels of calcium (hard water), because it might be unable to mix well with the powders.