

UR Happy Place

Our Sushi Kit Includes

2x Sauce Dish
1x Rice Paddle
1x Bamboo Mat
1x Cloth Bag

4x Chopsticks
2x Chopsticks Holder
1x Solid Bamboo Sushi Plate
1x Solid Oak Maki Mold



How to use The Sushi Mat



Step 1:

Wet your bamboo mat and line it with a food - grade plastic sheet. Place the nori and spread the rice over it evenly.



Step 2:

Add your choice of ingredients in the middle of the sushi bamboo mat and start pulling it by the bottom.



Step 3:

Hold the mat firmly and start to roll it, giving the format to your sushi. After rolling, just remove the mat, cut and serve.

How to use The Maki Mold

Step 1:
Fill the case with sushi rice with our sushi rice paddle, this will be the bottom part of your sushi.



Step 2:
Press the outer part of the Maki mold over the rice firmly, remove the outer part, add the desired filling.



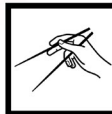
Step 3:
Add more rice over the filling and press it again. Remove the mold and roll your sushi normally.



How to use Chopsticks



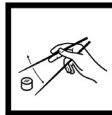
Step 1:
Place first chopstick between pointer finger and thumb; balance it on ring finger.



Step 4:
Index and middle fingers do the lifting.



Step 2:
Place second chopstick between pointer finger and thumb; rest it on middle finger.



Step 5:
Use index and middle fingers to close chopsticks over food.



Step 3:
Use thumb, pointer and middle fingers to grasp the second chopstick firmly.



Sauce Dish

A special wooden bowl perfectly as a soy sauce dish or you can use it for nuts, fruits and anything you'd like to put it.

Rice Paddle

A flat, round-shape paddle traditionally used to serve rice. So soak it in cold water before use to prevent rice from sticking.



Sushi Plate

If you are a Sushi fan, this plate is a must have in your home. Eat your delicious Sushi in style.