

Let's have Temaki Sushi Parties for your family & friends!
All ingredients are available at
FISH MART SAKURAYA!

How to make Temaki Sushi?

- Put a thin layer of sushi rice on one half of Temaki Yasan Seaweed (shiny side down).
- Lay your favorite ingredients in the middle of the rice.
- Roll the temaki by bending your hand.



Temaki Yasan Seaweed

Half Size **\$3.30**
U.P.\$4.10

Full Size **\$4.90**
U.P.\$6.50



mizkan
SUSHI VINEGAR

ミツカン流！おいしい酢飯の作り方

How to make Sushi Rice?



\$4.90

U.P.\$5.50
Mizkan Sushi Vinegar 360ml



- Put freshly cooked Japanese rice 3cups (approx. 990g) into a sushi tub. Add 6 tbsp of Mizkan Sushi Vinegar into the rice.



- Stir thoroughly so that the vinegar is spread evenly. Fan the rice so that the rice become slightly dry and shiny.



- Lastly, stir the rice to loosen it lightly.

* Do not stir too much!
* Do not take too much time to prepare so that the rice will be shiny and smooth.

No Sushi tub? Use a Bowl!



- * Use heat resistant flat based bowl.
- * Stir the rice boldly so that grains of rice come apart.
- * Heat up slightly with microwave if it is too watery.