

HOW TO USE YOUR NIGIRI

1

Wet your hands to prevent the rice from sticking to your fingers. Fill the Nigiri Maker with prepared rice.



2

Use the palm of your hand and the moving part of the Nigiri Maker to shape and compress the rice.



3

Place the Nigiri Maker on a plate and push out the nigiri shaped rice.



4

Add ingredients of your choice on top of the rice.



THE BAZOOKA KIT 2



HOW TO USE YOUR KIT

HOW TO USE YOUR BAZOOKA

1

Open the Bazooka, lay it flat with both halves connected, and lightly oil each side. Place the rod in the screw thread. Wet your hands to prevent the rice from sticking to your fingers. With the rod in the screw thread, fill this side with prepared sushi rice. Place the rod in the screw thread of the other half and fill with rice.



2

Flip the rod over and place it in the center of each halves to create a groove for ingredients.



3

Return the rod to the screw thread with the end plate against the thread.



4

Place your desired ingredients in each groove.



5

Gently close the halves together and secure with side latches.



6

Fit the end cap by lining up the guiding marks. Twist and lock the cap into position.



7

Twist the rod approximately 5 full turns to tightly pack ingredients and rice inside the Bazooka.



8

Place the nori sheet shiny side down. Twist the end cap and remove it. Push out the rice roll by pressing on the rod handle. Place the rice roll across the nori sheet.



9

Wrap the nori sheet around the rice roll and seal the overlapping seaweed with water.



10

Let the sushi roll rest for 5 minutes to allow the seaweed to soften and to stick to the rice. Once the seaweed has softened, cut the roll into even slices. Wet the knife before each cut.

