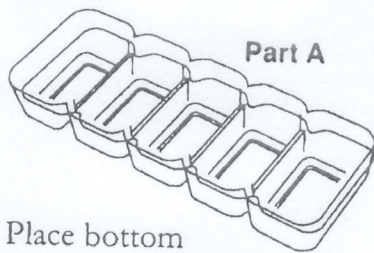
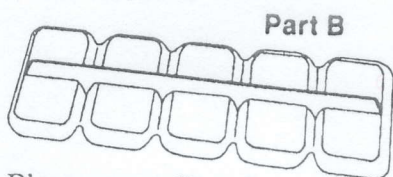


How to use:

Before first use, wash all parts inside and out with hot soapy water and rinse well.



Place bottom (Part A) of Sushi Mold on a clean, flat surface with the large opening facing up. Cut topping ingredients to fit the mold and place into each cavity. Pack the mold from the large opening side with cooked and seasoned sushi rice.



Place cover (Part B) over the rice and gently press down.

Remove the cover, turn the mold over so that the wide openings are facing down and unmold the nigiri sushi. You may use your fingers to gently coax out any sushi that does not easily fall out of the mold.

For whole shrimp, egg or any topping too large to fit into the Sushi Mold, mold the sushi rice first, unmold and position the toppings on each molded piece of rice.

Then serve your sushi with pickled ginger, wasabi, soy sauce and enjoy!