



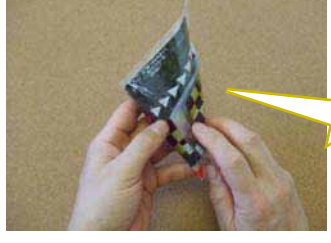
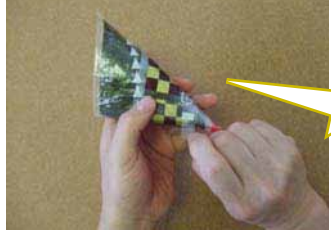









# How to make Magic Hand Roll Sushi

<p>1. Make a cup-shape with the Magic Wrapper (A Film for Magic Hand Roll Sushi).</p>	<p>*Key points:</p>	
	    	<ol style="list-style-type: none"> <li>1. Place the Magic Wrapper with reverse side up. Be careful to place its wider part on the upper side.</li> <li>2. Fold the lower-left corner along the wrapper top-edge.</li> <li>3. Fold the right side (the opposite side) to cover the left side as shown.</li> <li>4. Fold and roll to match the two rectangular marks (white marks) along the downside.</li> <li>5. Tape the rectangular marks together firmly.</li> </ol>
<p>2. Fill the cup-shaped Magic Wrapper with sushi rice.</p>		
	   	<ol style="list-style-type: none"> <li>1. Fill the cup-shaped wrapper with a small amount of sushi rice. <i>*For sushi rice, please add 35cc of rice oil to 1,500g of uncooked rice.</i></li> <li>2. Press down the rice with your fingertips.</li> <li>3. Add the rice.</li> <li>4. Create a hole in the middle of the rice to make enough space for the sushi-fillings.</li> </ol>
<p>3. Finally, you can add the sushi-fillings.</p>		
		<ol style="list-style-type: none"> <li>1. Once you put the fillings in, it's ready.</li> </ol>