

# How to make Magic Hand Roll Sushi

1. Make a cup-shape with the Magic Wrapper (A Film for Magic Hand Roll Sushi).

\*Key points:



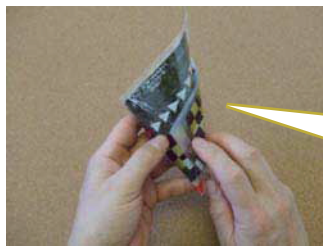
1. Place the Magic Wrapper with reverse side up. Be careful to place its wider part on the upper side.



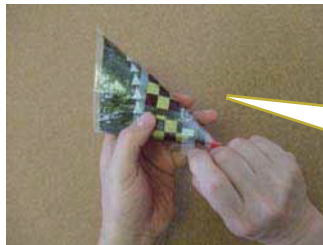
2. Fold the lower-left corner along the wrapper top-edge.



3. Fold the right side (the opposite side) to cover the left side as shown.

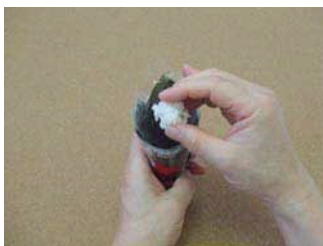


4. Fold and roll to match the two rectangular marks (white marks) along the downside.

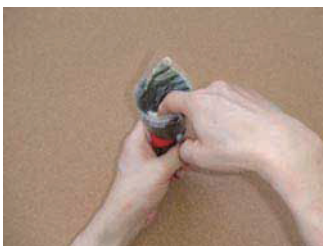


5. Tape the rectangular marks together firmly.

2. Fill the cup-shaped Magic Wrapper with sushi rice.



1. Fill the cup-shaped wrapper with a small amount of sushi rice. *\*For sushi rice, please add 35cc of vegetable oil to 1,500g of uncooked rice.*



2. Press down the rice with your fingertips.

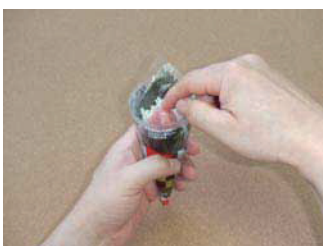


3. Add the rice.



4. Create a hole in the middle of the rice to make enough space for the sushi-fillings.

3. Finally, you can add the sushi-fillings.



1. Once you put the fillings in, it's ready.