

# Sushi Tub Use and Care

Always dampen the Tub before use to prevent sushi rice sticking to the dry wood. This also helps keep the rice cool and fresh after preparation.

Wipe out or rinse the Tub immediately after use before the left over rice grains dry out and become stuck.

Do not soak the Tub as this may cause deterioration of the timber and separation at the base. If rice is stuck, place a damp cloth over grains or rinse the tub to re-wet and leave until dried rice grains soften.

Hand wash only in warm soapy water with a soft sponge or cloth.

Do not use pot scourers which will roughen the wood especially against the grain.

Do not use harsh or caustic cleaning chemicals as this will react with the copper binding hoop and cause staining of the wood. The chemicals may also taint your sushi rice.

Dry the Tub in a cool airy place.

Store in a cool dark place away from direct drying heat which may cause the timber to shrink and separate.

Do not put in microwave or dishwasher.

The copper binding hoop will darken with use. This is normal.

The timber of your Sushi Tub will darken and become seasoned with use. This means your sushi will taste better and better with each batch.

Treat your Sushi Tub with care and it will reward you with many years of delicious sushi rice!

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