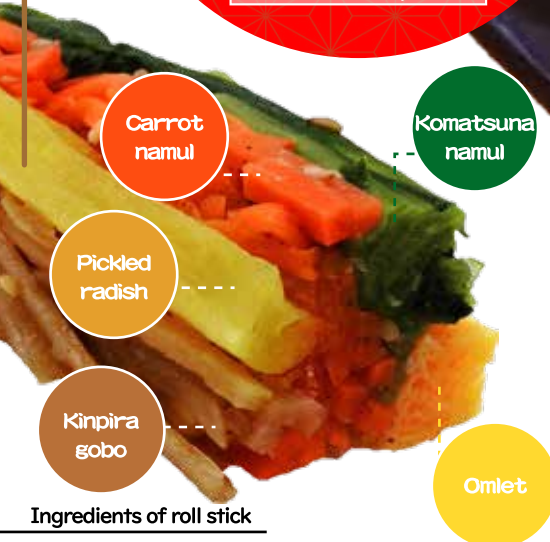


Product name:  
**Gimbap roll stick**  
 ( KINPA MAKISHIN )

1.1 kg ( 2.42 lbs )  
 12 sticks / pack

**Quick  
 and  
 Easy**

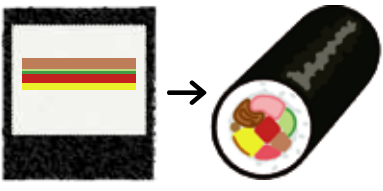


**Gimbap roll stick  
 + Beef**

**Ingredients**

**How to make**

Komatsuna, Carrot, Chicken egg(Egg), Radish, Burdock, Water, Soy sauce (Wheat, Soybean), Sugar, Sesame oil, Isomerized sugar syrup, Sesame, Salt, D-Sorbitol, Vegetable oil(Soybean), Fish stock(Bonito), Sweet sake, Acetylated distarch adipate, Sodium acetate, Vinegar, Monosodium L-glutamate, Dextrin, Glycine, Black pepper, Garlic paste, Citric acid, Lactic acid, Rice bran, Disodium succinate, Glacial acetic acid, Cayenne pepper, Potassium sorbate, Protamine(Salmon), Sucralose, Polylysine, Yellow5 Contains :Egg, Wheat, Soybean, Fish(Bonito&Salmon)

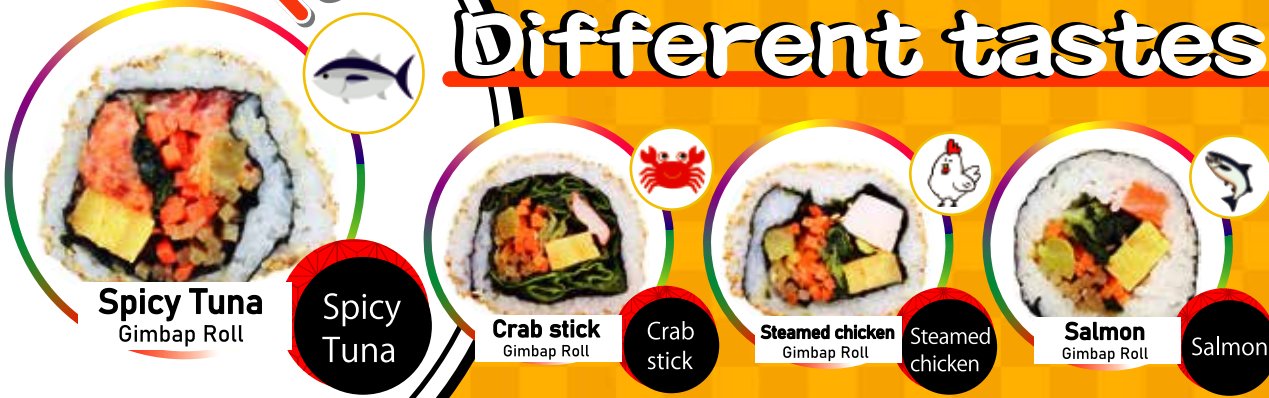


Roll → Completed!  
 Details on the next page

**! Enjoy !**

You can use a variety of additional ingredients you prepare.

**Different tastes**



**Spicy Tuna**  
 Gimbap Roll

**Spicy Tuna**

**Crab stick**  
 Gimbap Roll

**Crab stick**

**Steamed chicken**  
 Gimbap Roll

**Steamed chicken**

**Salmon**  
 Gimbap Roll

**Salmon**



# Easy Recipe! Gimbap Roll

## Ingredients

- Gimbap roll stick (KINPA MAKISHIN) ...1 piece
- Dried seaweed ...1 sheet
- Rice ...180g(6.3oz)
- Bulgogi beef ...30g(1oz)
- Sesame ...As needed

### 🔪 Instructions < How to use frozen stick >

-  Spread the rice over the seaweed sheet on a MAKISU "Sushi roll mat".
-  Turn over the rice and seaweed.
-  Lay the Frozen Gimbap roll stick and beef on the seaweed.
-  Roll up the Gimbap roll stick while holding it tight with fingers to prevent it from collapsing.
-  Sprinkle sesame seeds.
-  Leave it for 10 mins before cutting.
-  Lay the sliced Gimbap Roll on a platter and let it for 60 mins in a refrigerator.

### 🔪 Instructions < How to use thawed stick >

-  Thaw in 60 min. Cut a tray of the Gimbap roll stick.
-  Spread the rice over the seaweed sheet on a MAKISU "Sushi roll mat".
-  Turn over the rice and seaweed.
-  Place the thawed Gimbap roll stick and beef on the seaweed. Hold the tray and turn the Gimbap roll sticks over.
-  Remove the tray.
-  Roll up the Gimbap roll stick while holding it tight with fingers to prevent it from collapsing.
-  Sprinkle sesame seeds.
-  Cut and completed.

**Be careful!!**  
Not to let them fall apart

