

Let's cook

1 Measuring

Place rice into a measuring cup. Please keep in mind that it is important to measure exact amount. Japanese 1cup is equivalent to 180ml.

2 Rinsing

First put cold water and rice into a bowl, rinse quickly and discard the water.

After that, rinse two to three times with clean cold water and drain in a colander.

3 Amount of water

Combine the rice and water into a rice cooker. Please refer an amount of water mark inside a rice cooker for appropriate amount or pour approximately 20% more water than rice.

If rice is newly harvested, pour slightly less water because it will contain more moisture than normal rice.

4 Soaking

Please leave the rice at least 30mins (In winter time, leave for an hour) before you switch on a rice cooker.

5 Soaking

If the rice cooker do not have a steam function, please leave about 10-15mins for steaming in order to avoid the rice from becoming mushy.

6 Finishing

Fluff up the rice from the bottom to the top gently as possible after steaming. This process removes the extra moisture away and result in a fluffier rice.