

## **Title: ORINIGIRI Workshop 3: Learn All About Rice by Making ORINIGIRI!**

**Let's enjoy the natural taste of rice with "ORINIGIRI!" Craft it, Squeeze it and Bite it!**

In this workshop, we will use a special rice tool to make onigiri, the traditional Japanese rice ball. Guests will be able to taste different types of rice, and learn more about the grain itself! Let's join us with your partner, children or yourself!

After this workshop, attendees will be able to:

- understand the differences between various kinds of rice.
- mold delicious onigiri with ORINIGIRI tool.

### **What kinds of rice can you experiment with in this workshop?**

There are more than 300 kinds of Japanese rice in Japan. Every kind has a different flavor, texture and sweetness. In this ORINIGIRI workshop, we will be using different kinds of rice in our ORINIGIRI! After creating them, guests will be able to try their ORINIGIRI and taste the differences between each kind of rice. In addition, we will be holding a small quiz on the rice so attendees will get the full rice experience and leave with knowledge to make your own rice at home!

### **What is "ORINIGIRI?"**

ORINIGIRI is a new type of art (and way of eating!) that combines the fun features of "Origami" and "Onigiri (Rice balls)." It's easy to make and guests who participate in this workshop can enjoy the great and interesting onigiri experience!

Furthermore, attendees will have the chance to learn about the rice we use through a mini rice quiz and winners will be awarded a prize from Toyo-Rice which is our sponsor.

ORINIGIRI is made of rice, seaweed, your favorite ingredients for filling and brought together with a magic ORINIGIRI sheet (that you can decorate!).

Ingredients:

- Rice
- Seaweed
- Salmon
- Mentaiko (cod roe)
- Kombu (kelp)
- Pork

\*You can choose two of the ingredients from this list.

\*If you are allergic to a certain ingredient, please let us know! We can substitute it for another ingredient but please inform us beforehand.

We're looking forward to meeting and having a great time making ORINIGIRI with everyone!

Learn more about ORINIGIRI from our first two workshops:

- [ORINIGIRI Workshop 1: A Combination of Origami and Onigiri](#)
- [ORINIGIRI Workshop 2: Let's Enjoy Creating and Cooking ORINIGIRI](#)