



IMPORT, EXPORT AND WHOLESALE
JAPANESE FOODS, HOUSE WARE

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To whom it may concern

Re: *Hangiri* use in restaurants

A *hangiri* is a wooden bowl used in the process of creating sushi rice by mixing cooked rice and vinegar together. By tradition, *hangiri* is made of Japanese cypress or *Chamaecyparis pisifera*, a plant native to Japan. While there are many cheap impostor of *hangiri* in the market, New York Mutual Trading, Inc. only carries *hangiri* crafted with this traditional wood. *Chamaecyparis pisifera* is known for its resistance to pests and its fine texture (www.hcs.ohio-state.edu). A *hangiri* is the preferred instrument for mixing sushi rice because of its ability to soak up the excess vinegar to prevent sogginess. On the other hand, using a plastic or metal bowl creates sodden, broken, and unpalatable sushi rice.

Listed below are the most common complaints against *hangiri* and our refutations.

1. The growth of mold within the *hangiri*.
 - This is due to improper maintenance of the *hangiri* and not the *hangiri* itself.
 - Restaurants should be trained to dry their *hangiri* facing outward so the inside can dry completely, preventing the chance of the mold to grow.
 - *Hangiri* found with mold should be thrown out, and proper instructions on the care of *hangiri* should be dispensed.

2. The unsuitability of unapproved wood touching foodstuff.
 - *Chamaecyparis pisifera* is a close-grained wood.
 - The vinegar used for making sushi rice has antibacterial properties.
 - Cooked rice is not a PHF. (Only when it is cooled improperly does it become a PHF). Since cooked rice is not a PHF, it is acceptable to be placed in a wooden container to cool.

Sushi is centuries old and the equipment and techniques have been well tested by time. We feel the culture and tradition of sushi have helped make it so popular and we want to preserve as much of it as possible. *Hangiri* are indispensable for creating well-balanced sushi rice. It is one of the most important tool doe making sushi. If you have any questions or issues with Japanese food or equipment, please do not hesitate to contact us. Thank you very much for your concern and valuable time.