

October 2026

Issue No.1

Curlysinn MAIL CLUB

A little letter from Japan
With warmth from home



Dear Friends,

The mornings are getting cooler here in Japan and leaves are slowly changing colour. Autumn is here with a gentle reminder to slow down and notice simple things around us.

This going to be our first mail club issue, I hope you find something here that bring warmth to your day.

With Love,
Huvini



Curlysinn



CurlySinn Mail Club ♥
 Small recipes, simple joys
 from a Sri Lankan mom in Japan ♥

Tuna Mayo Onigiri

A simple, comforting
 favourite for busy days ♥

Simple
 Ingredients
 Big Comfort ♥



Ingredients

- Cooked short-grain rice 2 cups
(warm, slightly sticky)
- Canned tuna (in water or oil) 1 can
(about 70–80 g, drained)
- Mayonnaise 2–3 tbsp
(adjust to taste)
- Soy sauce 1 tsp
(optional, for extra flavour)
- Salt & pepper a pinch
(to taste)
- Nori seaweed (cut into strips or sheets)
- Sesame seeds (optional)



Simple ingredients,
 so much flavour ♥

Steps

- 1 **Make the tuna mayo.**
 In a bowl, mix drained tuna, mayonnaise, soy sauce (if using), and a pinch of salt & pepper. Stir until well combined.
- 2 **Prepare the rice.**
 Let the cooked rice cool slightly so it's easy to handle. If you like, season it with a little salt (optional).
- 3 **Shape the onigiri.**
 Take a handful of rice, make a small dent, add a spoonful of tuna mayo, and shape it into a triangle (or ball).
- 4 **Add nori.**
 Wrap a strip of nori around the onigiri or place it on the bottom.
- 5 **Finish.**
 Sprinkle a few sesame seeds on top if you like. Repeat with the rest, and enjoy!

♥ A little tip

You can mix in chopped cucumber, spring onion or a little corn for extra texture. It also tastes great with a touch of lemon juice!

Enjoy your
 homemade onigiri ♥





Little From Japan

A BEAUTY OF SEASONAL MOMENTS



CurlySinn
Mail Club

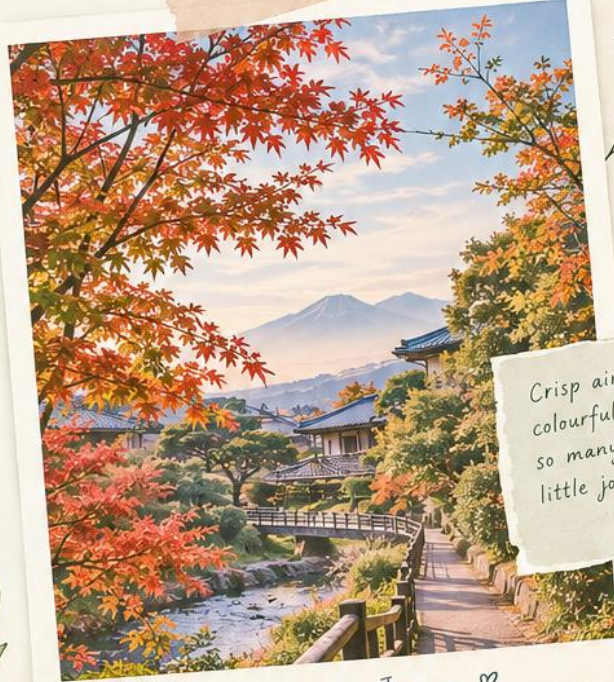
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Japan has a special way of showing us the beauty in the little things. This month, the season is changing quietly — the air feels crisper, the leaves are slowly turning, and the sunlight has a softer glow.

During my walks around the neighbourhood, I've noticed how even a simple tree, a fallen leaf, or the sky at sunset can feel like a small gift.

It reminds me that seasons aren't just about the weather — they're about noticing, slowing down and being present.

Little moments,
big happiness. ♡



Autumn in Japan ♡

Crisp air,
colourful leaves,
so many
little joys. ♡




A Little Seasonal Note

In Japan, autumn brings so many beautiful colours — maple trees, ginkgo leaves and golden skies. It's also the season for warm drinks, cozy cafes and seasonal treats like chestnuts, sweet potatoes and kabocha.

Even a short walk can turn into a little adventure when you take your time to look around.




What I Noticed This Month

- ✿ Maple leaves are starting to turn red and orange.
- ✿ The mornings are getting cooler, while the afternoons are still warm.
- ✿ The sky looks especially clear on sunny days.
- ✿ Seasonal fruits like persimmons and mikan are everywhere.

May you also find
beauty in the little
seasonal moments
around you. ♡





These images were taken from my gallery from our 2025 Fall holidays in Nikko. The beautiful scenery from the famous Shinkyo bridge was priceless.



From Home

A LITTLE PIECE OF SRI LANKA



CurlySinn
Mail Club

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No matter where I am, there are certain flavours that instantly bring me home. Gotukola sambal is one of them.

It's simple — just a few ingredients, but the taste is so special. The fresh, earthy flavour of gotukola, the heat of chilli, and the little crunch of onion... it's a taste of home, comforting and full of memories.

I made this sambal on a quiet morning, and for a while, our small kitchen in Japan felt a little more like Sri Lanka.

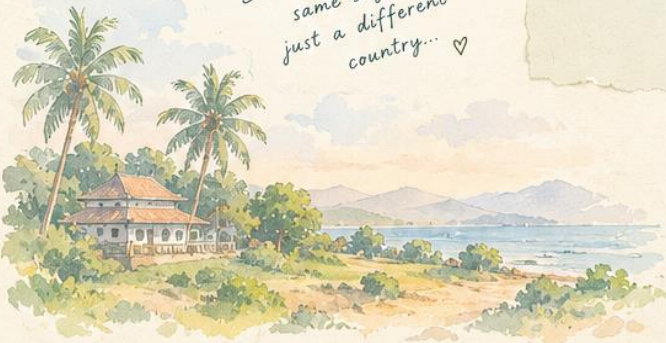
A little piece
of Sri Lanka
in my kitchen ♥



Fresh gotukola
from the garden ♥



Same leaves,
same sky,
just a different
country... ♥



Gotukola sambal ♥



Gotukola Sambal

SIMPLE · FRESH · FULL OF FLAVOUR



Ingredients

- 1 bunch gotukola leaves
- 2–3 red chillies (or to taste)
- 1 small onion
- ¼ tsp salt
- ½ tsp lime juice (optional)

A small
bowl of
happiness ♥

Method

- 1 Wash the gotukola leaves well and chop finely.
- 2 Chop the onion and chilli.
- 3 Mix everything together with salt and lime juice.
- 4 Let it sit for a few minutes.
- 5 Enjoy with rice and your favourite curry!



Simple food,
real comfort. ♥

Thank you for being here.
Until next month,

Huvini ♥
CurlySinn



CurlySinn Mail Club ♥
A little letter from Japan

♦ Small
Moments
Big happiness
♥

A Tiny Moment with My Little One That Made Me Smile ♥

This month, my little boy, Hithesh, kept surprising me with the way he sees the world. He is doing things differently now — in his own little, creative way.

He puts
Thomas train
upside down
and looks at it
with such curiosity!

He claps
and dances
— even for
the smallest
things!

And he
loves to help
me in every
single work
I do.

It's amazing how such
little moments can fill
your heart so much.
He may be a toddler,
but to me, he is already
teaching me so much —
about joy, patience and
seeing the world with
fresh eyes.

My little
happiness
this month ♥



CurlySinn Mail Club ♥
A little letter from Japan

A Slow Moment

Sometimes, the simplest things
give us the most peace.
♥

Here's a little 5-minute slow living idea
for you this month. It doesn't need
much time, just a little intention.



1 Make a cup of tea.

Use your favourite mug.
It can be something simple
like green tea, black tea
or even a warm cup of
herbal tea. ♥



3 Put your phone away for 10 minutes.

Give yourself this time.
No scrolling, no notifications.
Just you and this moment.



Just 5 minutes...
for a calmer mind,
a kinder heart,
and a more beautiful day.
♥



Small
moments
Big happiness
♥



2 Open a window.

Let the fresh air in.
Feel the breeze, listen
to the sounds outside,
and take a slow breath.



4 Notice one thing about the season.

It could be a colourful leaf,
a new smell in the air,
a different light,
or something small
that makes you smile.
♥



With love,
CurlySinn ♥

CurlySinn Mail Club ♥
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A Little Thought October Theory?

Have you ever heard about this?

October is often seen as a little New Year – the beginning of the final chapter of the year.



"Don't be so astrological, girl. You were simply born in October!" 😊

I'm not sure how much I believe in the theory, but when I looked back at my life, some of my biggest turning points and plans for change began in October.

Is it just a coincidence?
Or is there something more in the season?

But maybe there is something about this season. The cooler mornings, changing leaves, earlier sunsets, and the feeling that the year is slowly coming to an end make us pause and reflect.

Maybe October doesn't have to be about a complete new beginning.

Maybe it is simply a good time to plant a few seeds for what comes next.

💡 A little CurlySinn thought:

What is one small thing you'd like to carry into the final months of this year?

For more little life stories, come along with me at
CurlySinn ♥

HEALING • SIMPLICITY • CONNECTION



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Good Things
Take Time



Until the next
little letter... ♡

Thank you for being here,
for reading, for sharing
this little journey with me.

May your days be filled with
small joys, warm moments,
and the quiet beauty
in between. ♡



With love,
Curly Sinn ♡

From Japan,
with a little piece
of home.



Curly Sinn Mail Club ♡

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Until
the next
season... ♡

