

SUSHI MASTERCLASS (3 hours)

A zen-filled 3 hours making classic Japanese food...

Our tutors will guide you through three different sushi folds, how to cook the perfect rice, and teach you how to fold a great dumpling that will impress your colleagues and friends.



Sushi Menu

- Uramaki (bottom, middle)
 - Inside out rolls, with rice on the outside, filled with salmon, veggies, and topped with sesame seeds.
- Temaki (top, centre)
 - Hand held seaweed cones filled with your favourite sushi fillings.
- Hosomaki (top, left)
 - Your classic sushi roll. Seaweed rolls filled with a selection of fillings.
- Gyoza Dumplings (bottom, left)
 - Japanese dumplings, filled with juicy pork and vegetables, lightly seasoned and perfectly cooked.

Most dietary requirements can be catered for.

Discover the art of sushi-making, a fantastic way to learn a new skill while enjoying a fun and informal atmosphere with your colleagues or friends.

During this 3-hour team cooking event, unleash your creativity as you craft delectable sushi rolls and dumplings. It's an ideal choice for various occasions, including client entertainment or team away days, where you can bond and create edible masterpieces together.

Get ready to embark on a culinary adventure and savour the satisfaction of crafting and devouring your own delicious creations.

Pricing is £130 to £145 + VAT per person, depending on the size of the group.

Minimum of 10 people, max 50

