



Sushi Masterclass

£ 59

For You On Arrival

glass of sparkling sake

green tea

Introduction to Sushi

welcome cup of green tea

what is sushi rice and what types are available?

how is sushi rice cooked?

mixing rice with the vinegar

how to prepare sushi vinegar marinade

Making Sushi Rolls

hosomaki

(cucumber and tuna roll)

uramaki

(salmon and avocado roll & shrimp tempura roll)

futomaki

(vegetarian)

Making Nigiri

nigiri slicing demonstration

salmon Nigiri

tuna Nigiri

white fish Nigiri

gunkan nigiri

(wrapped with seaweed)

Hand Rolled Sushi

salmon and avocado handroll

The fruit of Your Labour

a glass of sparkling sake

enjoy the sushi you made accompanied with miso soup and

Bookings: reservations@tokii.co.uk / 0207 725 4825

Maximum of 6 people per session

Available with pre-booking only, Monday to Sunday

15:00 and 16:30 All prices include 5% VAT

A discretionary 12.5% service charge will be added to your bill