



Sushi Masterclass

£75 per person

For you on arrival:
Glass of sparkling sake and green tea

Introduction to sushi

What is sushi rice and what types are available?

How is sushi rice cooked??

Mixing rice with vinegar

How to prepare sushi vinegar marinade

Making sushi rolls

Hosomaki

(cucumber and tuna roll)

Uramaki

(salmon and avocado roll and 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

Enjoy the fruit of your labour

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

Maximum of 6 people per session

Bookings must be made at least 7 days in advance.

Available Sunday, Monday and Tuesday at 3pm

All prices include 5% VAT

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