



Sushi Masterclass

£80 per person

*For you on arrival
Japanese Green tea*

Introduction to Sushi

What is sushi rice and what types are available?

How is sushi rice cooked?

How to prepare sushi vinegar marinade?

Mixing rice with vinegar

Making Sushi Rolls

Hosomaki (cucumber roll)

Uramaki (salmon and avocado roll)

Futomaki (vegetables)

Making Nigiri

Nigiri slicing demonstration

Salmon nigiri

Tuna nigiri

Making Handroll

Salmon and avocado temaki

*Enjoy the fruit of your labour with a traditional miso soup
and a glass of sparkling sake*



Bookings: reservations@tokii.co.uk / 0207 7240486

Maximum of 6 people per session.

Available Friday, Saturday, Sunday and Monday at 3pm.

All prices include VAT at the current applicable rate.

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