



## **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](mailto: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.