



## **Sushi Masterclass**

£90 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)  
Maximum of 6 people per session.  
Available Monday, Friday, Saturday and Sunday at 3pm.

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.