

Sushi Masterclass

Are you looking for unique gifts, or want to make different twist for parties? Come and learn how to make restaurant-quality Sushi as we guide you through the process step-by-step and teach you our favourite Sushi making tips!

This cooking class will start with an introductory talk where you will learn everything from the history of Sushi making to modern-day trends. Then, it'll be time to get hands-on with your own creations.

You will get full attention from tutors and your questions will be all answered.

Sushi is represented as Japanese culture therefore making sushi is the best way to enjoy Japanese food!!

There are so many types of Sushi in market today, do you always find confused where to start learning Sushi? This class is designed for beginners.

Our experienced chef-tutors will guide you through to make the perfect shape and presentation Sushi Maki in the class.

During this 90mins Sushi-making class you'll learn how to:

- How to make Matcha Green Tea
- Prepare sushi rice. We will explain the process to you. You don't actually cook rice.
- Make the perfect maki.
- Make the perfect uramaki.
- Dressing the plates and presentation.

At the end of the class, you will have gained some useful Sushi-making knowledge and you'll have made your own Sushi to enjoy.

If you're looking for some fun things to do with friends, or if you're on the hunt for some birthday party activities — your search ends here with this seriously fun Sushi making class!

Refund

- This is non-refundable but transferrable. You may transfer your booking to somebody else if you are not able to attend the class after booking.
- Please arrive 15 minutes earlier to allow the class starts on time.
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