



Sushi Masterclass

£ 59

Complimentary items

please enjoy exclusive TOKii merchandise to keep

TOKii apron

bamboo mat

For You On Arrival

glass of sparkling sake

green tea

Introduction to Sushi

welcome cup of green tea

what is sushi rice and what types are available?

how is sushi rice cooked?

mixing rice with the vinegar

how to prepare sushi vinegar marinade

Making Sushi Rolls

hosomaki

(cucumber and tuna roll)

uramaki

(salmon and avocado roll & 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

The fruit of Your Labour

enjoy the sushi you made accompanied with miso soup and

a glass of sparkling sake

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

Maximum of 8 people per session

Available with pre-booking only, Saturday 11:30 or 14:30

All prices include 20% VAT

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