



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

Maximum of 6 people per session

Available at 5pm seven days a week, and 3pm on Friday, Saturday, and Sunday.

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.