

Kazarimaki Sushi

(Code: rjn10024)

Overview

Let's learn how to make cute "Kazarimaki Sushi" (decorative sushi rolls) and the essence of Washoku. You can make sushi rolls that look like popular characters or make very traditional Japanese designs. During this lesson, you will learn about the essentials and trivia about Japanese cuisine, called 'Washoku' in Japanese.

Highlights

- Small group ensures personal service
- Lunch included
- Vegetarian meal option available



What You Can Expect

Your teacher is an instructor of Japanese tea ceremony and a connoisseur of healthy foods and has a wide range of experience in giving lessons in other countries. Making decorative sushi rolls seems to be difficult with complex shape, however, they are actually easy for beginners. We will give you recipes and introduce some alternative ingredients so that you will be able to easily make them at home. These adorable sushi rolls will definitely be a crowd-pleaser if you make them at your next party. Have a wonderful experience of the showy side of Japanese culture during your stay. After creating this sushi, you will have time to try your own sushi. Enjoy your meal and conversation with your teacher.

Price

JPY 11,000- (tax included)

Inclusions: English speaking instructor, lunch

Exclusions: Transportation, beverage

Meeting Point

Moriyama Jieitai-Mae Station (Meitetsu Seto Line)

Available Date and Time

Date: Everyday

Time: 10:50AM

Duration: Approx. 3 hours

Additional Info

- Confirmation will be received within 48 hours of booking, subject to availability.
- Any cancellation made after 5:00pm(JST), 8 days prior to the activity will be subject to a charge of 100% of the total amount.
- This lesson is held in English by an instructor.
- Children under 12 years old must be accompanied by a guardian.
- Please inform us beforehand if you have any allergies, religious or health restrictions. (Vegan menu acceptable)
- Please bring an apron or wear clothes you do not mind getting slightly dirty.
- **Number of participants: minimum 2 people / maximum 4 people**