

SUSHI MAKING

DURATION

120– 180 minutes
(according to guest numbers)

REQUIREMENTS

2 square meters per person

GUEST NOS.

10 – 150 guests



Sushi has taken Britain by storm over the past few years simply look at the supermarket shelves to see how our eating habits have changed and for good reason, Sushi is low in fat and packed full of Omega 3 and vitamins.

Sushi making is a great way to spend a few hours learning some new skills; we can run this activity as a class or with a competitive edge in which teams have to work together. Success will be quickly visible and delicious.

On arrival the group will be greeted by our chef and event manager, they will then be divided in teams followed by a short history and some facts about Sushi. A professional demonstration is given by our chef to include classic and modern sushi such as Fu maki Ura Maki (Californian roll) Temaki and Nigirizushi guests will also be shown how to cook perfect rice.

Each team will then have to come up with the best Sushi display, we will include display equipment for them to get creative. This is a great event if you want to give your team a unique experience and learn new skills. After judging guests can enjoy the fruits of their labour and eat what they have made, we will also provide some takeaway boxes.

“The event was superb and the chefs were amazing. Everyone had a fabulous time and lots of people commented that it was the best team build event they had experienced in years!” Cisco