

VIRTUAL SUSHI MAKING

DURATION

120 minutes

GUEST NOS.

5-100 guests

REQUIREMENTS

1 device per guest with
stable internet connection

OUR EQUIPMENT

Hygiene safe
GDPR secure



The sale of 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. Success will be quickly visible and delicious. Welcome to the wonderful world of Sushi, low fat healthy and tasty! In this virtual cookery class, we will equip you with the essential skills to make a variety of sushi.

You and your team will log in and be welcomed by a leading Michelin-starred Chef who will open with a garnishing demonstration, plate presentation and knife skills. Following the practical demonstration from the chef to include classic and modern sushi such as Maki Sushi, and Uramaki and a classic dragon roll. Guests will then make their Sushi creations with their new-found skills.

This is a great activity if you want to give your team a unique virtual cooking experience whilst learning new skills. We will deliver Sushi making kits to the guest homes - please note in addition guests will be required to provide some basic kitchen equipment from home.