

## LEARN TO MAKE SUSHI



Grab the soy sauce, it's time to roll! Find out from a seasoned chef the secrets for making sushi at home. While most master sushi chefs train for years, you can learn the basics of roll making in just a couple of hours. Get the raw deal on selecting fish, preparing the rice, and choosing Japanese ingredients. Then try your hand at creating sushi classics such as the California roll, vegetable roll, and spicy tuna hand roll. After you cut and plate your creations, pick up a pair of chopsticks and taste test your work with a delicious bowl of miso soup.

- Begin class with a brief introduction to the history of sushi
- Learn about traditional Japanese ingredients and sushi making equipment
- Try your hand at rolling your own sushi in a hands on demonstration
- Finish with a feast and sample the sushi you prepared

### Your Gift Locations\*

Los Angeles, CA

### Availability

Year round, Tuesday and Wednesday,  
2 pm

### Duration

2 hours

### Essential Information

Minimum age is 14 years old; minors must be accompanied by a parent or guardian

### Numbers

Experience for 1 in a group of up to 10



\*GIFTS ARE REGIONALLY BASED. PLEASE VISIT [WWW.EXCITATIONS.COM/REDEEM](http://WWW.EXCITATIONS.COM/REDEEM) FOR THE LATEST LOCATION LISTINGS • ED01-07-1580-A