

## PRIVATE SUSHI LESSON FOR TWO



Rice, rice, rice baby! Learn step-by-step from a master Japanese chef how to roll, press, and mold a complete sushi meal. In a private class, you'll get one-on-one instruction for creating an appetizer, basic sushi rice, special rolls, sashimi, and basic nigiri sushi. From preparing sushi properly to presenting it with pizzazz, learn handy techniques that demystify the art of sushi making – and make it fun! 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 your private instruction with a brief introduction to the history of sushi
- Become familiar with traditional Japanese ingredients and sushi making equipment
- Try your hand at preparing traditional sushi meal and creating your own rolls
- Finish with a feast and sample the sushi you prepared
- Take home everything you need to know to host your own sushi party

### Your Gift Locations\*

Los Angeles, CA

### Availability

Year round, Monday through Friday  
(excluding holidays)

### Duration

4 hours

### Essential Information

Minimum age is 18 years old; lesson is  
not recommended for pregnant women

### Numbers

Private experience for 2



\*GIFTS ARE REGIONALLY BASED. PLEASE VISIT [WWW.EXCITATIONS.COM/REDEEM](http://WWW.EXCITATIONS.COM/REDEEM) FOR THE LATEST LOCATION LISTINGS • ED01-07-2109-A