

# 康正寿司学校

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Tasty!  
Fun!  
Making  
memories

**Popular among tourists from overseas!  
No experience required,  
children are also welcome!**

This is a sushi-making lesson where you can experience being a sushi chef giving you the opportunity to make your own nigiri sushi and sushi rolls. A professional sushi chef will demonstrate how to cut fish and teach you how to make sushi. Of course, you can eat the sushi that you have made on the spot.



Lesson outline

**Authentic Sushi  
Making Course**  
**3000Yen** (Tax not included)

Various  
options  
available.

6 Nigiri pieces, 1 Sushi Roll,  
1 Gunkan-maki roll  
with tempura and udon (Trial lesson course)

\*Sushi toppings and lesson outlines may change between seasons.

¥5,000 and ¥7,000 plans also available.

A Kousei Sushi School  
completion certificate  
and sushi key chain are  
awarded at completion  
of the Sushi Chef  
Experience!



# How the lesson runs

## 6 Awarding Completion Certificate

Completion certificate and sushi key chain will be given at the end.



## 5 Eat your sushi

You will get to eat the sushi that you have made on the spot. Imagine what it will taste like to have your own sushi!



## 4 Commemorative photos

You can take photos to capture memories of your favorite experiences.



## 1 Change into uniform

A commemorative photo once everyone has changed into their uniforms to start off. Pose like a sushi chef!



## 2 Fish cutting demonstration

Watch the chef cut the fish for making sushi. Get ready to watch a professional knife show!



## 3 Finally the making process

The professional chef will teach everyone how to make sushi nice and slowly.



### Authentic Sushi Making Course

## Sushi Ingredients

### ◆Soy Sauce (Murasaki)

Seasoning to add flavor to the sushi

### ◆Nori seaweed (Kusa)

Food product made by drying seaweed Used for sushi rolls and gunkan-maki rolls

### ◆Wasabi (Namida)

A Japanese spice with a distinctive flavor A special spice put between the rice and the sushi topping

### ◆Vinegar rice (Shari)

Cooked rice flavored with vinegar, salt and sugar



### ◆Sushi mat

A mat made with bamboo and cotton. Used to roll sushi

### ◆Sushi Geta Tray

A Wooden Sushi Tray for Serving Sushi

### ◆Sushi toppings



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