

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 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!



An expert sushi Chef will teach you how to make Sushi.

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



*Sushi toppings may change between seasons.

