



**TOMONO**  
SUSHI PARTY  
友乃

**CORPORATE  
EVENTS**

**MASTERCLASSES,  
TEAM BUILDING &  
DEMONSTRATIONS**



Whether you'd like me to teach you to make sushi or create a sushi challenge for your office teams,  
**we've got an experience for you.**



We have a range of event formats, which can be adapted to suit all sorts of groups sizes and occasions.

From whipping up some team spirit with team building activities, to some mingling and down time at the end of the working day, Tomoni Sushi Party events can bring both fun and delicious food.

# EVENTS FORMATS



# Sushi Event Formats

## SUSHI MASTERCLASS

Our classic masterclasses last from 1 to 2 hours and teach students a range of sushi skills and techniques from hand building to roll sushi.

### What's included?

Your sushi host & teacher - Tomono

All ingredients, prepared off site

All equipment: Chopping boards, knife/scissors, dipping bowls, hand wipes, presentation plates

### Optional extras.

Furniture. If you don't have access to tables/work benches at your venue, we can arrange to hire these in.

Assistants. For events over 20 people we recommend a teaching assistant who works along side Tomono to keep everyone on track.

Cocktails. Why not add a delicious Japanese inspired cocktail to the class!

## TEAM BUILDING

Feeling a little competitive? Why not separate into teams and pitch against one another to see who can make the best sushi & Japanese cocktail?

### Classic Team Challenge.

Tomono teaches from the front and each team must listen intently to pick up the key skills and prepare the best tasting, looking and EDIBLE sushi.

Points are awarded for presentation, consistency and attention to detail.

### Invention Test Challenge

This challenge comes in two parts.

First Tomono teaches three main sushi types – temari, gunkan & roll sushi. Then the teams are let loose with a range of ingredients to create their perfect sushi.

Points are awarded for the best flavour combinations, well made sushi and final presentation!

## DEMONSTRATION

No time to get your hands dirty? Ask us to do all the hard work, leaving you with a delicious sushi platter at the end.

In a theatre style format we'll show you how to make three common styles of sushi at home, how to prepare & season sushi rice and how to source the best ingredients for sushi.



Pricing from £50pp + VAT

Please ask up for a bespoke quote for your event based on your location, number of people, length and style of event.



## Your Host.

# Tomono

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Born and raised in a South West part of Japan called 高知 (Kochi), Tomono moved to the UK 26 years ago. Over the years she has taught herself to make sushi with local ingredients suitable for the British market, while also keeping some authenticity.

Her aim now is to bring out the best from both cultures - Japanese food with British local, fresh ingredients - to create better dishes in a fun and easy way, making sushi cooking at home accessible to all.

Tomono strongly believes Shokuiku (food and nutritional education) is a key factor in healthy and happy living, so providing her hands-on Sushi Masterclasses is the best way to share her culture and Shokuiku.

# TESTIMONIALS



# What our clients say...

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"We have partnered with Tomono on numerous occasions to run combined "Cocktails & Sushi Masterclasses" for a range of corporate clients. These have been a huge hit and no wonder, what's not to like? Tomono's skills as a sushi chef are incredible, her teaching style is relaxed and friendly, whilst her customer service is absolutely impeccable.

We could not recommend her highly enough!"

Paul Keighley.  
Director. Mix & Match

"A GREAT INTRO TO  
MAKING SUSHI AND NOW  
WANT TO LEARN MORE!"

"Tomono helped my catering company deliver a sushi masterclass for a client. They loved her teaching style, the skills they learnt and her whole persona. They are hunting for the next occasion to have her back!"

Jenny McNeill.  
Owner. Ginger Jar Food



"Tomono, Today was fantastic, easy to follow, lovely crowd and a lots of laughs. Thank you! We will definitely be recommending this!"

"LOVED IT"

GET IN TOUCH





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ARIGATO. THANK YOU

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To find out more about our classes and events please do get in touch. We'd love to hear what you are planning and how we can help.

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LONDON | HOME COUNTIES

