



PRIVATE PARTIES

MASTERCLASSES & SUSHI PARTIES



Whether you'd like me to teach you to make sushi or create a sushi challenge for your friends, family or children, 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 teaching your friends, family or children to make sushi in a relaxed, fun environment to creating head to head challenges at birthday parties or other celebrations, ask us what we can do for you.



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 CHALLENGE!

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!



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



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.





What our clients say...

""Thank you for your amazing sushi evening yesterday. Me and my family all really enjoyed making, and most of all eating, the delicious sushi we made. They were easy to make and are definitely something to make again, seeing as we wrote down the recipe. Me, and presumably everyone else who was there massively enjoyed it and would love to do another one, if you were willing to repeat it..."

Dylan, Beaconsfield

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

"Thank you very much Tomono. We really appreciate the time you took to do this for us. The evening was a perfect mix of food education and entertainment... and all while looking amazingly serene in your kimono!"

Charlotte, London



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

Susan, London







ARIGATO. THANK YOU

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