

Indoor Teambuilding Sushi Making

Learn a skill

Creativity

Broad appeal

Tasty outcome


 Duration:
Approx. 3 hours

 Location:
Nationwide

 Group Size:
5-150

Learn the ancient art of sushi making with our skilled sushi chef. Discover the origins of sushi before working as a team to make a selection of popular sushi dishes in our delectable Sushi Making event.

All tastes are catered for; learn how to make Fumakiuramaki, temaki, nigari-zushi and sashimi. These include some of the best known, and widely enjoyed sushi dishes that you'll be sure to recognise as you learn to make them.





Our chef will start with a short history of sushi before an introduction to the process of preparing different types of sushi, including Maki (rolls) and Te (cones).

After the demonstration, teams will be challenged to show off their new skills by creating an appetising display of sushi creations to be judged by the chef. We'll provide a huge selection of delicious ingredients including fish, cooked meats, fruit and vegetables, herbs, spices and 'nori' (seaweed sheets)...

The team which best manages its time and utilises each team member's strengths will be well placed to win this culinary challenge which requires nimble fingers and a good deal of resolve to not eat everything before the judges have a chance to judge!




Your displays will be judged on creativity, taste and presentation with one team being declared Sushi Shoguns, before you work your way around the room sampling the other teams' creations.

What's Included:

-  Sushi chef
-  Sushi related challenges
-  All equipment and ingredients
-  Event management & instruction



Optional Extras:

-  Event Photography or Filming
-  Upgraded prizes – Champagne, Chocolates, Trophies etc.
-  Team clothing – Branded chef's hat, aprons etc.