

Book Your Class on Wed/Thurs Evenings

Contact us to schedule your own sushi class. We can host the class on Wednesday or Thursday evenings, anytime between 5-7pm.

Pricing

The class is \$75 per person, and we must have a minimum of 4 people to book a class; this allows for us to make the necessary adjustments to our scheduling in order to meet the needs of the class.

The cost includes:

- Starter apps: edamame, miso soup and salad
- Direct training from our head chef
- 2-3 sushi rolls that you will create and enjoy
- Information booklet with everything covered in class, plus a bamboo sushi mat for making rolls

Chef Robert Wessinger, Your Host

Your teacher and chef for SakiTumi is Robert Wessinger. Robert has been with SakiTumi for over 3 years and was trained by our previous chef, Richard Kuk. Richard Kuk was our head chef for 10 years, and was trained by our original chef Tom Emerson (when we opened in 2006). Robert has learned amazing techniques and skills from his previous teacher and continues to research and create unique dishes. He looks forward to teaching you how to make your own sushi, and pass on his knowledge and experience for you to use at home.



Our chef carefully distributes rice on a sheet of nori, one of the first steps in preparing your own sushi roll.



SakiTumi
grill & sushi bar

807 Gervais Street
Columbia, SC 29201
803.931.0700
SakiFresh.com

Plan Your Own Sushi Class

Simply contact us to schedule your sushi class. The classes work excellent as unique birthday gatherings, office outings or holiday parties. You can schedule a class ranging from four people up to twelve.

"SakiTumi's Sushi 101 class is fantastic! The management has been readily accessible and accommodating of my groups. The instruction by the Chef is perfect, instruction and useful information. The class participants love it!"

Wendy Doiron,
WTU FRG Leader

For More Information On Booking Group Classes, Contact:

Dave Shaw
dave@sakifresh.com

Sushi 101

Everybody Get Your Roll On



Now offering classes for 4
Wednesday/Thursday Evenings

SakiTumi
grill & sushi bar®

Learn How To Make Your Own Sushi



Learn one-on-one how to prepare your ingredients and create your own sushi roll!

Everyone in the class will get hands-on training from our head chef. You'll also be provided with an information booklet so you can practice what you learn at home.

Sushi 101: Learn & Prepare

SakiTumi's sushi class begins with a brief introduction of the great Japanese art of food. All you need is a minimum of 4 people to let head chef Robert Wessinger guide your way through creating your own sushi rolls.

From Nori To Nigiri:

From nori to nigiri, you'll learning the terminology and history behind sushi and the way it's prepared. From cooking the rice to choosing and cutting fish, we cover all the basics you'll need to know to create your own rolls.

Tips And Tricks

Learn how experienced chefs have mastered speed and accuracy with tips and tricks that will help you shape your sushi skills!

Sushi 101: Create & Roll

Once you've completed the class overview, each participant will choose the ingredients of their first roll, and learn how to properly prepare/cut fish and vegetables. Next, with close supervision, you'll make your own rice sheet complete with the ingredients you choose. Using your sushi mat, our chef will guide you through the actual "rolling" process.



Sushi 101: Cut & Plate

Now you've got your roll... but how do you get those perfectly even pieces? You'll learn all the proper cutting techniques used by sushi chefs to insure precise, equal pieces of sushi that you can now stack and plate any creative way you want.

Try using different sauces and sesame seeds to enhance both appearance and flavor!

Sushi 101: Enjoy & Repeat

Congratulations – you've just created, rolled, cut and plated your first sushi roll. Now you can sit down and enjoy the fruits of your labor and sample your work while other class attendees create their rolls.

Learn From The Teacher And The Other Students

You can gather new ideas and watch the progress of others so when you have your next turn, your second sushi roll can be close to perfect. For round two, try some new ingredients, get more proficient with making rice sheets and work on your cutting skills. By the time you complete your second sushi roll, you'll want to take a picture and share it with friends.



"Best Sushi Restaurant" by the Readers of The State Newspaper and also "Most Savory Food" award at Viva La Vista outdoor event.

Lynda Beckworth, former class attendee

"I thoroughly enjoyed your class. I learned some good tips and truly need to improve my knife skills. My family members were upset that I didn't save them some of the sushi we prepared, so you will have other students soon!"

Theron Jamison, former class attendee

"Last night's sushi 101 class was great. My wife and I took the class together and it was an exceptional experience. Keep up the great work!"