

LOMAKASE

sushi class

we take pride in offering a unique service. we provide all the disposables(plates, napkins, chopsticks, etc,) to ensure you have an effortless event on your end.

we arrive roughly 2-3 hours prior to your requested class to prepare on site.

we want to create the a unique and memorable experience for you and your guest. we will do our best to make any and all accommodations and provide you the up most service.

we do not provide any beverages or vessels, we are happy to give any recommendations

PACKAGE FEE

chef fee | \$150

travel | travel rates may apply

disposables | \$25

we are a first deposit, first to reserve date basis

packages		head count		price per head		details
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sushi class		6		\$155		please see below
min/max 6 people						

starting the process from scratch

we will walk you through how to make rice, cut veggies, prep fish, make sauces and garnishes. learn to make up to 6 different kinds of rolls, nigiri and sashimi dishes
we service small bites in between your courses- learn all the tips, tricks and techniques to make sushi in the comfort of your own home

**this is a 3 to 4 hour class, we want to make sure you and your guest aware it is a very much hands on class that is somewhat lengthy*

all booking for classes are best started no later than 5pm

- \$200 non-refundable deposit if client to cancel, full refund if chef cancels
*need to reschedule? deposit transfers to any open date avail on our calendar

- cash & transfer apps preferred, after events checks accepted

please reach out with any questions, thank you for considering us

disclaimer! consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness; especially if you have a certain medical condition