



# SUSHI MASTERCLASS

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At Sticks'n'Sushi we thrive on bringing people together through fantastic food and memorable experiences, showcased beautifully with our sushi masterclasses.

Led by our skilled sushi chefs, classes are tailored to accommodate participants of all skill levels and learning speeds, with a menu sure to satisfy the most passionate of seafood lovers as well as those keen on the greens.

Ideal for team buildings, corporate functions, birthdays, and other special occasions, we offer a comprehensive full-course masterclass package, as well as a compact class focused exclusively on sushi making - perfect for parties looking to tailor their experience with optional upgrades.

We recommend our classes for groups of up to 10 guests. However, if you have a larger group, our classes are fully customizable to accommodate up to 20 on a rotation basis.

For bookings and inquiries, please reach out to our team at [contact@sticksnsushi.com](mailto:contact@sticksnsushi.com).

We look forward to welcoming you to our home for an unforgettable masterclass experience





## **PREMIUM PACKAGE**

£90 per person

Location: Shoreditch/Canary Wharf/ White City / Oxford

Number of people: Up to 10

Class duration: 90mins

Times: From 11am. Last booking 5pm

## **WELCOME BITES**

GRILLED EDAMAME - Grilled, supreme soy & soya sesame

CAULIFLOWER - Fried and served with black truffle go

TUNA TARTARE BITES - Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

*1 portion of each of the above between 2 guests*

## **SUSHI MASTERCLASS**

KAPPA MAKI ROLL - Cucumber

CRISPY EBI MAKI - Tempura shrimp, avocado & sesame / OR

SHAKE AIOLI - Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe.

SHAKE NIGIRI - Salmon

*1 x each of the maki and 2 x Nigiri taught, made and enjoyed following the class*  
Vegetarian replacements available.

## **STICKS**

TSUKUNE CHILLI - Chicken meatballs, chilli dip, teriyaki & spring onions

BUTA YAKI - Organic free-range pork with yuzu-miso

IMO YAKI - Sweet potato, coriander cress & teriyaki

*2 per person from the above selection. Served following the class*

## **KAMPAI**

ASAHI KARAKUCHI [5%] 300ml

NV PROSECCO, RUGGERI [11%] 125ml

CHENIN BLANC, STORMY CAPE [13%] 175ml

EVARISTO, VINHO REGIONAL LISBOA TINTO [13.5%] 175ml

SOFTS JUICES

TEAS/COFFEE

*2 drinks per guest, token system available. Still and sparkling water served throughout*





## EXPRESS PACKAGE

£55 per person

Location: Shoreditch/Canary Wharf/ White City / Oxford

Number of people: Up to 10 in a class, or 20 on a rotation basis

Class duration: 45-60 mins (per class)

Times: From 11.00am. Last booking 5pm

## SUSHI MASTERCLASS

KAPPA MAKI ROLL - Cucumber

CRISPY EBI MAKI - Tempura shrimp, avocado & sesame / OR

SHAKE AIOLI - Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe.

SHAKE NIGIRI - Salmon

*\*1 of each of the above taught, made and enjoyed following the class*

Vegetarian replacements available.

## OPTIONAL UPGRADES

*\*All costed according to the ala carte and Kampai menus attached*

WELCOME COCKTAIL / BUBBLES

BITES ON THE TABLES FOR ARRIVAL

STICKS TO ENJOY WITH THE SUSHI AFTER THE CLASS

BAR TAB FOR ADD HOC ORDERS ON THE DAY

## THE SMALL PRINT

Our Masterclass menu can be altered to cater for vegetarians, however, can not be amended to accommodate allergies due to cross contamination in the working space.

A 50% deposit is required to confirm your booking.

We operate a 14 day cancellation policy. If the class is cancelled within 14 days of the event date the deposit will be retained by the restaurant.

Booking dates are non-transferable

# TESTIMONIALS

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*"We loved seeing everyone and getting involved! You and chef were superstars and a credit to Sticks n Sushi"*

*"Hello all, I just wanted to say I think that was one of the best group zooms activities I've ever been part of! So well organised and went at a great speed!!! Thank you so much for organising it for everyone!!! Have a lovely evening and weekend!"*

*"Thank you for a very entertaining evening, it was really enjoyable! We are now enjoying the drinks and the food which is delicious"*

*"Thank you for arranging such a great experience. Because of my allergy I have never felt able to go to a sushi restaurant, so it was amazing for me to be able to try these wonderful dishes safely after the team checked all the ingredients for me. My boys loved it too! Thanks again"*

*"Hey Carly!  
Thanks for a great night, the food was amazing! The kaburamaki shake roll in particular was SO GOOD. Thanks"*

*"What an ace night!"*

*"Really enjoyed tonight, never done anything like that before!"*

*"Brilliant, really enjoyed tonight. Never done anything like that before"*

*"Nicely full! Such a great evening. I learned loads! It was such a great lesson, thank you my so much again and have a lovely weekend!"*

*"Thank you for organising such a great night!! it was really enjoyable with great ingredients! Hopefully I'll visit one of your restaurants soon"*

*"Thank you so much for an amazing night"*