

Private class at a local residence

Tokyo Omakase Sushi Class

for groups and families



Visit & explore Tsukiji
fish market. 9:00am-

At Tsukiji Market, we will purchase tuna
and wasabi. You can walk around the
market and look at the shops



Preparation 10:30am-

After moving to the kitchen studio in Heiwa
Island, we will begin preparations for
making sushi. We will use traditional
kitchen utensils.

We will grate wasabi using a sharkskin
grater. Also, using an authentic sashimi
knife, we will cut sushi toppings from the
tuna meat



8basic steps of sushi 11:00am-

We will make sushi rice by mixing vinegar
into the cooked rice. Then, we will learn
how to make nigiri sushi. We will learn how
to quickly make nigiri sushi in a way that
does not damage the fresh fish



Let's take photos 12:30-1:00pm

Let's eat what we made for our lunch !
Don't forget to take photo before you finish!

Testimonials

What a fun experience!

Kenji put a lot of effort into teaching the art of Nigiri preparation. From purchasing fresh fish at the fish market to preparing rice and Nigiri, we learned everything step by step from Kenji. Highly recommended, thank you again (Marvin from Germany)



Fantastic class for anybody

The three of us booked a private experience with Kenji. He took us through the market, where we purchased fish for our preparation. That was quite an experience. This is a fantastic class for anybody that has thought about doing this themselves. Great individual instruction. Kenji is very informative and enthusiastic. (David from SF)

Sushi itself was outstanding!

Kenji and his partner were fabulous attentive hosts who did a great job teaching my family, the fine points of making nigiri sushi. The sushi itself was outstanding, far better than what you would find in top tier restaurants in the US. I highly recommend this experience! (Alan from SF)



Access

103,13-20,2chome
Omorinishi Ohta
5 min walk from
Heiwajimastation
Open 9:00-13:00
Closed : Wed • Sun

Sushi Instructor

- After working for EY as an accountant, I became a tour guide.
- Hosted more than 3,000 guests from 32 countries since 2013.
- Over 100 ppl took this sushi class.
- Help you make loved one feel happy with sushi.



Kenji

Price(YEN)

2ppl 40,000-
3ppl 60,000-
4ppl 70,000-
5ppl 80,000-
6ppl 90,000-
Credit card,
PayPal,Cash



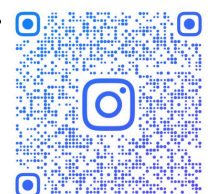
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 Tokyo Omakase Sushi Class 

 <https://nontouristyexperience.com>



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