

BEGINNER SUSHI MAKING CLASS

Sunday, April 22, 2012 from 4:30 pm

Price: \$29.95 per person

It's that time again..... What's better than *sushi* in the summer? There's something about combination of well seasoned rice and cold fresh fish... In a form of sushi roll or nigiri....

What's even more cool is you can **LEARN** how to make it... **Kabuto Lake Norman** will be hosting the second *sushi* making class for beginners. Our first *sushi* making class was such a hit, we're sure this second one will be just as popular. Don't be shy...we will guide you step by step on the art of making *sushi*....It is a lot of fun and it's something you can do with friends.

RSVP is required for this class. Space is limited. Class will start at 4:30 pm and ends about 6:00 pm. The cost is \$29.95, must be prepaid by calling Kabuto Lake Norman at 704-655-0077 and needs to be handled at the very latest **by the day before** the class.

This class includes:

- ** Demonstration of *basic sushi rolls* and *nigiri*.
- ** General information about sushi and other different types such as *temaki*, *maki*, *nigiri* and *sashimi*.
- ** Bamboo rolling mat so you can make your own *sushi* and show it off to your friends.
- ** Recipe for *sushi* rice
- ** A rice paddle for mixing rice and spread it to the *nori*
- ** All *sushi* you make. Boxes will be provided for leftover so you may have it for lunch next day?

The only material you bring is a knife and small cutting board (size of 8 x 11 is good)