

# Sushi Experience

Master classes with Nicholas Watt at ROKA

## SUSHI EXPERIENCE

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Take a once in a lifetime sushi lesson around the robata grill



Your lesson is taken by Roka Head Chef Nic Watt. He will be showing you how to make sushi maki rolls. You will learn to make 4 to 5 different varieties of rolls in the lesson.

Total Price Per Person: from £175.00  
(All prices subject to VAT at 17.5%)  
ROKA, 37 Charlotte Street, W1T 1RR

- ◆ Guests receive their own sushi mat, chopping board & knife to keep
- ◆ Dine with friends afterwards



Nic will welcome you with green tea on Saturday afternoon at 3.30pm before showing them to the Robata, the central grill around which they will work for the afternoon just like genuine ROKA chefs.

Between ten and twenty students will learn the knife work necessary to produce maki and temaki (hand rolls), which participants will have the opportunity to try at the end of the three-hour event.

You will have your own work station, mat, board and knife and would be expected to make maki rolls by the end of the session.

Each guest will be given his own sushi mat, chopping board and chef's knife which can be kept as a memento of the lesson.

There is also an opportunity to dine with friends after the class and take advantage of a special menu priced at £35 per person.