

for the company

Tokyo Sushi-Making Tour



\ What's Tokyo Sushi-Making Tour? /

We are offering a sushi making workshop for those visiting Japan.

Ever since the foundation in October 2013, over 6,000 people from all over the world have joined us.

➤ Why us ? /

<Fun and Informative Program>

We offer a fun and informative program. Our sessions are always full of smiles of guests.

< Highly rated on TripAdvisor>

We are honored to received the Hall of Fame on TripAdvisor thanks to great reviews.

<English-speaking friendly instructors>

Our <u>friendly</u> crew entertains and leads guests to the amazing world of sushi.













∨ Program /

We divide guests into <u>some teams</u> and each team <u>competes together</u> by the score of quiz, presentation of sushi etc.

The program is given in **English**.

<Quiz Time>

Let's learn etiquettes and trivia of sushi with a fun quiz.

<Sushi Making Time>

Team members cooperate to make 3 different types of sushi. Which team makes the best sushi presentation?

<Learning Time>

Let's learn how to make vinegared rice, history of sushi, useful Japanese phrases and more.

<Eating Time>

Let's eat your creation! It must be more than delicious.

<Result Announcement>

Which team got the highest score? Top teams get some prizes!



Each participant makes <u>3 different types of</u> <u>sushi</u>. (See "Regular Menu" on the right.)

- Decorative sushi roll (2 pieces)
- Nigiri-sushi (3 pieces)
- Battleship-roll (2 pieces)

The portions are designed to be filling for adults, so the sushi can be considered <u>a full</u> lunch or dinner.

On the regular menu, we usually use <u>raw</u> <u>salmon, raw tuna</u>.

But we can prepare <u>alternative ingredients</u> for those who do not prefer raw fish or who have dietary restrictions.

(We check guests' dietary restrictions in advance.)

Water will also be provided for drinking.



\ Date & Time /

Monday to Friday, excluding Japanese national holidays

The class takes about 2 hours including eating time.

You have the option to select a starting time between 10:00 and 12:00, or between 16:00 and 18:00.

Our recommended starting time is 11:00 or 17:00 so that you can start eating around 12:30 or 18:30 that is the best timing for lunch or dinner.

<Recommended time>

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11:00\sim13:00 (Start eating from 12:30) 17:00\sim19:00 (Start eating from 18:30)
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Capacity /

The capacity of the workshop is $9\sim50$ people. (If there are 8 people or less, please refer to the small group class.)

∨ Venue ∕

Please choose " At your office " or " At an external venue ".

At your office> Recommended

We <u>visit your office</u> and hold a sushi making workshop in the conference room, cafeteria, etc.

<At an external venue>

We <u>arrange a private venue</u> based on your schedule and the number of participants.

At your office (Recommended) /

<u>Hosts do not need to arrange transportations</u> to take out many people, so "At your office" option is more popular.

<Required equipment>

- Venue *1
- Table & Chairs
- Projector & Screen*2
- Sink *3



- *1 We use 2 hours for the workshop and 1 hour each before and after the workshop for the preparation and the clearing so please <u>reserve the venue for 4 hours in total</u>.
- *2 Large monitor that can connect with the laptop is fine as well.
- *3 We just use it for washing dish, so simple one is fine.
- *4 We bring all tools and ingredients other than required equipment above.

∧ At an external venue /

When your office is not available, we <u>arrange a private external venue</u>. We propose an appropriate venue depending on your schedule and the number of participants.





- *1 We inform you of the meeting point and request you to come by yourselves. We are afraid we do not offer a pick-up service.
- *2 There is <u>no parking space</u> at the venue, so cars or buses need to run around during the workshop.

\ Upgrade option for the venue /

If you prefer a high-quality venue, you can <u>upgrade the venue</u> like below <u>with an extra charge</u>.













*1 Depending on the availability of the venue, we may not be able to meet your request.

\ Price ⋅ Payment /

Total = Number of participants \times JPY 9,500 + Venue rental fee*1

Number of participants	Unit price (Tax included)	Venue rental fee (Tax included)
9~20	JPY 9,500 p.p.	JPY 40,000
21~30		JPY 50,000
31~40		JPY 60,000
41~50		JPY 70,000

- *1 Venue rental fee is not required if you choose "At your office" option. If you upgrade the venue, we estimate individually.
- *2 We kindly ask that payments be made via bank transfer or credit card.

\ Cancellation Policy ∕

Cancellation request timing	Cancellation fee		
	At your office	At an external venue	
After booking the venue \sim 3 days before		Rental venue fee *1	
2 days before	Decreased number × JPY 9,500×30%	Rental venue fee + Decreased number × JPY 9,500×30%	
The day before	Decreased number × JPY 9,500×50%	Rental venue fee + Decreased number × JPY 9,500×50%	
On the day	Decreased number × JPY 9,500×100%	Rental venue fee + Decreased number × JPY 9,500×100%	

^{*1} There is no cancellation fee if you choose "At your office" option.

If you choose "At an external venue" option, the cancellation fee is charged based on the maximum number of participants when booking the venue.

Steps to the sushi making day ✓

	At your office	At an external venue	
1	Please send a booking request form from our website.		
2	We discuss the details, date, time, venue, etc. by email.		
3	We consider with photos of the venue whether your office satisfies the requirements to hold the workshop.	We propose an appropriate external venue and tell you the meeting point after the venue is confirmed.	
4	We request you to let us know all participants' dietary restrictions.		
(5)	We visit your office on the day.	We meet up at the meeting point.	
6	Please enjoy the sushi making workshop.		
7	We issue an invoice.		

\ Our Clients /

We have accommodated many companies in different industries.

























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If you have any questions, please feel free to contact us.