

MICHI®

FULL SERVICE EVENT & CATERING COMPANY

SUSHI-MAKING TEAM BUILDING WORKSHOPS

Michi Catering's sushi-classes offer the most unique, valuable & exciting culinary experience for your corporate group! Our talented team of professional chefs will guide and challenge participants to be the absolute best sushi-chefs possible! From casual and intimate sushi-classes, to competitive team-building sushi-making competitions, this experience is unrivaled!

INGREDIENTS FOR SUSHI:
ATLANTIC SALMON, SPICY TUNA,
HAMACHI, AVOCADO, ENGLISH
CUCUMBERS,
MANGO, TAMAGO, PICKLED
ASSORTED VEGETABLES, STICKY
SUSHI RICE &
SEASONAL SPECIALTY INGREDIENTS.

SAUCE & TOPPINGS BAR:
TERIYAKI SAUCE, SPICY WASABI
SAUCE, SRIRACHA, MISO-SESAME,
HOUSE
VEGAN SWEET N SPICY, MACADAMIA
NUTS, WASABI, GINGER, TOBIKO,
SOY
SAUCE, TAMARI (GLUTEN FREE) SOY
SAUCE AVAILABLE UPON REQUEST

INCLUDED EQUIPMENT
SUSHI KNIVES, CUTTING BOARDS,
CHINA, MOIST TOWELS, COOKING
GLOVES, APRONS (TO TAKE HOME),
PARASOLS (FOR PHOTO OPS) &
JAPANESE KIMONO'S (TRADITIONAL
JAPANESE GARMENTS).
• SUSHI CLASSES COME EQUIPPED
WITH SMALL APPETIZERS.*

*We guarantee you will be a
master in Japanese Cuisine &
Sushi rolling after this class!*

INQUIRE FOR BOTH ON-SITE & OFF-
SITE TEAM-BUILDING
OPPORTUNITIES