

# FENG SUSHI SCHOOL

Feng Sushi courses take a maximum of 6 people on each date and are taught by Feng Sushi Executive Head Chef Cheung Lee

**SUSHI TECHNIQUE COURSE** includes:

- The perfect sushi rice; washing, cooking and mixing
- Demonstration of a couple of fancy sushi
- Fish cutting techniques for salmon and tuna nigiri.
- Preparation of vegetable
- Vegetarian maki techniques
- Nigiri techniques

The course also includes a **Sushi Kit Box** with basic ingredients and a copy of the Feng Sushi cook book 'Simple Japanese'.

**Dates for the SPRING / SUMMER term 2010 are:**

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|----------------------|---------------|
| 1. Sunday 21/03/2010 | 10:30 ~ 16:00 |
| 2. Sunday 18/04/2010 | 10:30 ~ 16:00 |
| 3. Sunday 06/06/2010 | 10:30 ~ 16:00 |
| 4. Sunday 20/06/2010 | 10:30 ~ 16:00 |



*Wear sensible shoes and bring a healthy appetite as Feng bites will be served throughout the course. All food made by you is yours to take home real Feng Sushi style and should be plenty for a little party of 4!*

**SASHIMI MASTER CLASS** with Cheung Lee and Silla Bjerrum

Join us to experience the potential of the fresh and sustainable raw fish. The class will start with a hands on session preparing 4 different sashimi dishes with Cheung as the tutor. Thereafter followed by a tasting menu at our Notting Hill branch consisting of 7 small courses all made with sustainable fish, matched by a background story and sake.

**Dates for the SPRING / SUMMER term 2010 are:**

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| 7. Saturday 27/03/2010 | 14:30 ~ 19:00 |
|------------------------|---------------|

**THE FENG SUSHI SCHOOL** is at the Feng Sushi Production Kitchen Notting Hill, 3A Hill Gate Street, London W8 7SP, entrance from Uxbridge Street running at the back of Feng Sushi Notting Hill Gate. Nearest Tube: Notting Hill Gate.

All Feng Sushi course are £150 in full when booking the course, for further information and to book the course please contact us at [fengsushischool@live.co.uk](mailto:fengsushischool@live.co.uk) or call the school @ 0207 403 0981

**Gift Vouchers are available**

We will be looking forward to meeting you for a day of good fun, food and invention.

Best Wishes,

Cheung and Silla



feng sushi school