Fun for the family!

The Art of Making Sushi

with Yoshimi Arai

Saturday June 10, 2017 11:00am beginners 2:00pm advanced sushi making

Learn the fine art of Japanese culinary culture. Special instructions and demonstrations will be given on the art of Japanese food presentations with insightful tips for natural and balanced meals. Learn the techniques for making sushi rolls along with cooking tips and etiquette.

Enjoy the experience of preparing your own Japanese lunch with fresh sushi rolls. Complimentary chunky miso soup will be served.

Advanced Sushi This class is designed for people who already know the basic sushi rolls. More decorative, great for parties, and stimulate your artistry!

You will enjoy your afternoon with making beautiful sushi rolls and having a wonderful late lunch with complimentary chunky miso soup.

Yoshimi Arai, the principal of Magokoro New York, will be your host and instructor. She is an expert in the fine arts of Japanese culinary presentations and handmade design accessories.

Many of her fine arts have been available at the Hammond Museum Gift Shop for many years.

RESERVATIONS NEEDED Please Reply by June 6th Beginners sushi \$30. Members; \$35. non members

Advanced Sushi \$30 Members; \$35. non members plus \$2. for materials Children under 12 \$15. (advanced sushi additional \$2. for materials) payable at class)

For Reservations, Call 914-669-5033 or e-mail: gardenprogram@yahoo.com

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