SUSHI MASTERCLASS

Put on an apron and step behind the counter. Our sushi chefs guide you every step of the way – no experience needed. You'll work in pairs, roll five maki together, and then sit down to enjoy your own creations with dishes from our kitchen.

01

WELCOME

We start with a short introduction from your sushi chef.
Then we team you up in pairs – each team makes five rolls.

Your evening

Masterclass with our sushi chef
Five rolls per team
Dinner, sharing style

Price per person 795 kr.

11.2026



Sushi Masterclass

02

HOSOMAKI

Your chef shows you the basics, from preparing the rice to the finished roll. Then it's your turn.

YOU'LL MAKE 2 ROLLS

Shake NY

Spicy Ebi

03

KABURIMAKI

Your chef takes you through three topped maki – rolling technique, toppings, garnish and presentation.

YOU'LL MAKE 3 ROLLS

Shake Aïoli. Seared salmon, snow peas, avocado, miso aïoli, cucumber, chives & sake-tamari marinated trout roe

Ebi Panko. Tempura shrimp & spicy sauce, avocado, tsume & sesame

Lobster Maki. Yuzu mayonnaise lobster, avocado, cucumber, soya sesame, chives & coriander



04

TIME TO EAT

Plate your rolls, take the photos, and enjoy them together with sharing dishes from our chefs.

FROM THE KITCHEN – FOR SHARING

Edamame. Sea salt & lemon

Ebi Bites. Tempura shrimp, miso aïoli, chilli, lime & coriander

Kani Korokke. Crab croquettes with wasabi Caesar

Spicy Tori. Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & daikon cress

2 pcs. of each per person

Price per person 795 kr.

Please let us know about any allergies when you book.

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sticksnsushi.com

KAMPAI

Raise a glass while you roll. Add drinks to your masterclass:

COCKTAILS
Yuzu Zoo or Elderflower Spritz. 125 kr.

ALCOHOL-FREE COCKTAIL
Mori Hikari. 79 kr.

SIGNATURE COCKTAIL UPGRADE
Price upon request

KIRIN ICHIBAN
Bottle. 59 kr.

WINE BY THE GLASS
Chardonnay. 89 kr. · Cabernet Sauvignon/Merlot. 89 kr.

TEA OR COFFEE
French press coffee. 30 kr. · Genmaicha green tea, pot. 49 kr.

WATER
Still or sparkling. 25 kr. per person



Treat yourselves

ICHI – ALL-INCLUSIVE DRINKS
House wine, beer, soft drinks, water
and tea or French press coffee
399 kr. per person

NI – FESTIVE ALL-INCLUSIVE DRINKS
Bubbles or festive cocktails on arrival, house wine,
beer, soft drinks, water and tea or French press coffee
499 kr. per person

PREMIUM SAKE EXPERIENCE
Choose your sake and let us serve it the traditional way
Price upon request

CAVIAR
Rossini Black Label [10 g] 205 kr.