

Sushi Making Class



In this class you will learn how to make sushi: big roll, small roll, chirashi-zushi, and inari-zushi. You will also learn the importance of rice in making sushi, how to prepare toppings, how to prepare seasoning, and how to roll rice and ingredients with nori seaweed.

Register Today!

Email learn@everettcc.edu or call 425-267-0150.

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Mr. Asao Sakakibara has been both a sushi chef and a western banquet chef in five-star hotels in Seattle, also having owned a Japanese restaurant. He found inspiration in Zen cooking principles after years in the food service industry. He was particularly drawn to the teachings of "Tenzo Kyōkun," an essay by Zen master Dōgen Zenji, which emphasizes mindful cooking techniques, attitudes, and hygiene.

- Tuesday, Jan. 28, 2025
- 1-4 p.m.
- Japanese Cultural Resource Center, 905 Wetmore in Everett
- Fee: \$20
- Space limited (maximum 20)

