

# TOKYO BAY

## COOKING CLASS

\$120 per guest

Chef Joe's Japanese cooking classes feature everything you'll need to know to master these modern Japanese dishes at home.

From locally sourced seafood to farm grown produce, you will create your very own rolls while overlooking Rendezvous Bay. Then your private Chef will create a nice second course followed up with a dessert.

## SUSHI RICE RECIPE

### INGREDIENTS

2 cups short grain rice or sushi rice (not long grain rice)

2 ¼ cups water

4 tablespoons sushi vinegar

### METHOD

1. Bring water to boil
2. Pour in rice and boil for one minute uncovered
3. Cover and reduce heat to simmer
4. Simmer for 20 minutes
5. Let sit for 10 minutes uncovered
6. Put in large nonmetal bowl and cut in sushi vinegar with a wooden spatula
7. Let the rice cool further to about 90 degrees Fahrenheit

### SUSHI RICE VINEGAR

1/3 cups rice vinegar

1 teaspoon salt

- 1 Put vinegar, sugar and salt in a small saucepan and bring to a simmer, stir until everything is dissolved.

*Book 24 hours in advance*

*Please note any allergies*