

AUGUST 27, 2017

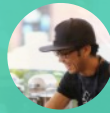
Family Vegan Sushi Making Experience

Come enjoy this family end of summer event!



YUKI MATSUMURA

Owns and operates Carp Sushi in East Vancouver. Moved to Canada 10 years ago and have worked as a sushi chef at Coast Restaurant before opening up his shop.



HOKUTO YAMANAKA

You probably all know who this is if you visited The Workshop Vegetarian Cafe in the past.



MASAFUMI OKUNO

Head chef at Hapa Izakaya until 2016. He now makes Japanese Sake in Granville Island and is also a part of The Workshop team.

Sunday August 27th @ The Workshop Vegetarian Cafe

296 Pemberton Ave, North Vancouver, B.C.

10:30-12:30 Family Sushi Making Workshop

12:30-2:00 Light lunch including the sushi that is made as well as simple side dishes and dessert.

Workshop agenda:

1. How to cook brown rice
2. How to prepare sushi vinegar
3. How to make sushi rice
4. How to make roll and cone sushi

Fee: \$60 for an adult and a child over the age of 6. \$30 for an additional adult family member and \$20 for an additional child. Fee includes sushi making workshop, light lunch, and tea.

How to register: Tickets can be purchased from The Workshop during store hours or from the chefs. Limited tickets available. Cash only. Price does not include gratuity.

Questions? e-mail: info@theworkshopvegetariancafe.com

Registration deadline: August 19th

Cancellation policy and photo and video consent: No refunds provided. However, if you cannot make it, you can have someone else attend in your place. The event may be cancelled if minimum registration numbers cannot be attained. In such case, a full refund will be provided. This will be determined 4 days before the event. Note that pictures and videos will be taken at this event. By participating in this event, you are agreeing to allow The Workshop to use any footage from the event on any of our social media sites, website as well as future advertisements.