

Get Your Roll On



Try your hand at sushi making with Ridgewells' Executive Chef!

Develop new skills and explore Japanese cuisine with this curated virtual culinary experience. Our sushi making dinner is perfect for your next celebration, treating your team to dinner, or a happy hour with friends.

Menu

Edamame Salad

Salmon Nigiri

Salmon Sashimi

Spicy Tuna Rolls

Fresh Fruit

Saki



DETAILS

Our sushi kit is complete with everything you'll need for dinner for two

Kits can be delivered or picked up the day of your event

Each class is approximately one hour with time for Q&A

Classes are available Monday through Thursday

Event dates and times are coordinated individually and based on availability

Minimum order of 10 kits

SUSHI KIT CONTENTS

Sushi Grade Salmon, Saku Tuna

Sushi Rice, Nori Sheets

Cucumber, Avocado

Soy Sauce, Spicy Mayo, Kobayaki Glaze

Wasabi, Pickled Ginger, Sesame Seeds

Fresh Cut Fruit

Rolling Mat, Squeeze Bottle

All Other Necessary Tools

Subject to change based on product availability and seasonality

PRICING

\$250 per kit (+ tax and delivery)

Includes virtual instruction from our chef

MEET OUR EXPERT: KASHIF BROWNE

Kashif is a graduate of the International Culinary School at the Art Institute of Washington. Prior to joining Ridgewells as executive chef, Kashif cooked in some of the most respected restaurants and kitchens in New York and Las Vegas and across the country, including the James Beard House. He also served as sous chef at the White House for two years where the signature maki rolls he learned to make from Iron Chef Morimoto were a showstopper at the Japanese State Dinner.

Kashif has a passion for Asian cooking and a great appreciation for the artistry and technique of sushi making.



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ridgewells
CATERING