



FROM AROUND THE REGION

Unravel the mystery of Sushi

Looking for that unforgettable Christmas gift experience?
Why not try a sushi class at Birmingham's Woktastic?

We were recently invited to experience a morning of sushi making with head chef, Tony De Gracia. His wealth of knowledge and skills soon got us creating little sushi masterpieces.

The class began at 9am with a traditional Japanese breakfast of miso soup. At Woktastic, the fish are hand picked for freshness and this is one of the reasons why the sushi tastes so good here. After being taught the basics of how to fillet fish we went on to attempt sushi rice, hand

Located in Paradise Forum, Woktastic is renowned for its inventive Japanese cuisine. The menu is filled with everything from noodle dishes to steamed swordfish and is perfect for both seasoned sushi fans and newcomers to this exquisite food.

**Woktastic Sushi & Noodle Bar,
Paradise Place, Birmingham**

B3 3HG 0121 236 3130

www.woktastic.co.uk

*The cost of the school is £49.99 per head.
The minimum number of people required for the school is 2 with a maximum class size of 5 people. For more information, please do not hesitate to contact us by calling 0121 236 3130 or using the following email: feedme@woktastic.co.uk*



rolls, nigiri sashimi and maki. Some two hours later we were able to sit back and enjoy all of our hard work. The meal was accompanied by a glass of saki and a delicious chicken tariyaki main course. With all that food there was plenty for us to take home.

The class is a must for sushi lovers and anyone with a passion for Japanese culture. Tony's personality really brings the experience to life, making it not only an education but also a real laugh.

