

SUSHI & SAKI !

Adam J. Griff, Ph.D. (food doctor)



- Less price and more fun than a restaurant
- Great people
- Educational and fun
- Award winning chef and teacher makes it easy
- Trained and taught at Culinary School of the Rockies

Chez Griff

Cooking class. Learn about and how to make sushi rice, sushi vinegar, pickled ginger, spicy tuna, rolled sushi (No-rimaki), inside out roll (Ura-maki), Nigiri-zushi/Gunkan-maki, wasabi, vocabulary, cutting techniques and knife skills. Eat and drink to your heart's content. Bring your favorite sharp chef or sushi knife

FRIDAY, JANUARY 25TH

6PM-10PM

\$55

LIMITED TO 12

Chez Griff

1537 Euclid Cir.

Lafayette, CO 80026

http://www.griffmonster.com/culinary_specialties/



RSVP - SUSHI@GRIFFMONSTER.COM / 303-666-1107