

SICAN

SUSHI MASTERCLASS



THIS IS SICAN; TEMPLE OF THE MOON.

WHERE THE SOUL OF ANCIENT PERU IS WOVEN INTO EVERY THREAD OF NIKKEI CUISINE. A NAME INSPIRED BY THE INDIGENOUS PEOPLES WHO ONCE INHABITED THESE LANDS, AND WHOSE STORIES AND TRADITIONS HAVE SURVIVED THE AGES.

OUR MENU IS A TRIBUTE TO THE JOURNEY OF THESE ANCIENT PEOPLES, WHO JOURNEYED FROM THE FAR EAST TO THE FAR WEST, CROSSING OCEANS AND CONTINENTS TO FIND NEW LANDS. THE FUSION OF JAPANESE AND PERUVIAN FLAVOURS THAT EMERGED FROM THIS JOURNEY CREATED A CULINARY EXPERIENCE UNLIKE ANY OTHER.

JOIN US ON A JOURNEY OF CULTURAL DISCOVERY AND SENSORY ENCHANTMENT, AS WE SHARE WITH YOU THE TALES AND FLAVOURS OF SICAN.

SICANLONDON.COM

Welcome to The Temple of the Moon!

Welcome to Sican's Sushi Masterclass! We are thrilled to have you join us in our journey into the intricate and vibrant world of Nikkei cuisine and its cornerstone, sushi.

Nikkei cuisine refers to the unique blend of Japanese and Peruvian culinary traditions. Originating from the Japanese diaspora in Peru during the late 19th century, Nikkei cuisine marries the precise, delicate techniques of Japan and the diverse, vibrant flavours of Peru, creating a gastronomic fusion that is as rich in history as it is in flavour.

Today's Schedule

First let's get you some bubbles!
After a brief intro and your first drink we will begin our class!

Today's main rolls are

- Salmon, cucumber , aji Amarillo mayo
- Tempura prawn, truffle Mayo, orange tobiko
- Vegetarian roll, mango, den miso sauce

After the class feel free to choose your signature cocktail and we can dine on your Sushi!

Our class today

Our sushi masterclass aims to provide hands-on experience in making your own sushi, following authentic Japanese techniques while exploring the exciting possibilities of Nikkei flavour profiles.

1.Introduction to Ingredients: We will introduce you to the fundamental ingredients used in sushi making, their significance, and how to select them.

2.Preparation: Learn how to prepare sushi rice, the heart of any sushi roll, and other essential components like slicing fish and prepping vegetables.

3.Sushi Rolling: Master the skill of rolling your sushi, from traditional maki to creative Nikkei-inspired rolls.

4.Plating & Presentation: Explore the aesthetics of sushi arrangement and learn how to plate your creations in a visually pleasing manner.

5.Tasting & Evaluation: Finally, taste your creations and learn how to critique sushi – identifying balance, texture, and flavour notes.

Before we begin

Safety first! Please remember to wash your hands thoroughly before we start and be cautious when handling sharp kitchen tools. We also advise wearing an apron to protect your clothes from any spills. Please let us know if you have any allergies and let's get going!