



## Japanese Cultural and Community Center of Northern California

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### Press Announcement For Immediate Release

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### Saturday Night Sushi at JCCCNC

San Francisco (October 30, 2012) – On Saturday, November 17, 2012, the Japanese Cultural and Community Center of Northern California will be offering individuals the chance to master the art of sushi-making at their first Saturday Night Sushi workshop. Taught by Chef Alan Hirahara, this hands-on workshop will teach students basic sushi-making techniques using the freshest ingredients, giving them the proper foundation to better explore the art at home with family and friends.

“Making sushi without the proper knowledge and technique can be very frustrating,” explains Chef Hirahara. “But once you learn the basic technique to making the sushi rice and how to properly roll a roll, the combination of aesthetic and flavors seem endless.”

Registration details:

- The class is scheduled from 5:00 pm to 7:00 pm in the JCCCNC Issei Memorial Hall
- Cost is \$45/ JCCCNC Member and \$70/ Non-member
- To reserve a spot, call (415) 567-5505 or email [programsevents@jcccnc.org](mailto:programsevents@jcccnc.org). Space is limited to first 21 registrants.

What's included:

- How to prepare sushi rice
- How to properly slice fresh fish for sushi
- Hands-on sushi-making and tasting of homemade sushi, which includes: Hosomaki roll (rice on inside); Uramaki roll (rice on outside); and Nigiri sushi.
- Participants will also have a chance to tap into their creative with a “create your own roll” at the end.
- All recipes will be provided at the end of class

The Chef:

Chef Alan Hirahara is a graduate of the California Culinary Academy. Chef Alan spent 12 years at Shogun sushi bar in Mammoth Lakes, California, working up to head sushi chef. Since 2001 he has been running his own sushi catering business and is also a Sushi 101 instructor at the renowned Draeger's Cooking School.

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