

The HeadHouse & Le Champignon de Tokio

Madame Saito Catering Sushi for All Events

Tokio Bed and Breakfast (Daily, Weekly, Monthly)

122-124 Lombard Street, Society Hill, Philadelphia, PA 19147

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Art of Sushi Making with Madame Saito

Special \$185 Sushi Creation Course

As the old proverb (sort of) goes, "Give a man some sushi, and you feed him for a day. Teach a man to roll his own sushi, and you feed him for a lifetime." Okay, so we modernized it a bit, but the message is clear, and with today's deal, it's ringing loudly. For \$185, you'll learn to make sushi from the Queen of Sushi with [The Art of Making Sushi with Madame Saito](#). In this six-part, one-night course at [The HeadHouse](#) restaurant, you'll create two hosu (regular) maki rolls, one ura (reverse) maki rolls, one temaki (hand) rolls, a shrimp and fish tempura roll, 16 pieces of nigiri sushi (fish on rice) and sashimi (Only Fish). Courses are held every on select Thursdays and Sundays beginning in 2014, and are great for those with sushi-making skills of all levels. Take a date for an adventurous outing, or save this seductive skill for a night in -- either way, it's sure to be an educational (and aphrodisiacal) evening.

2014 Schedule @ HeadHouse / Tokio Restaurant – 122-124 Lombard Street

The 10th Anniversary Subaru Sushi Contest will be on Thursday, April 10th 2014 from 5pm - 9PM – If you would like to participate as a contestant; please contact Madame Saito at (215) 815 - 8266.

<i>Thursday (6:30PM – 9:30PM)</i>	<i>Sunday (3PM – 6PM)</i>
January 16	January 19, 26
February 13	February 16, 23
March 13	March 23, 30
April 03	April 20, 27
May 15	May 18, 25
June 12	June 22, 29
July 17	July 20, 27
August 14	August 24, 31
September 11	September 21, 28
October 16	October 19, 28
November 13	November 23, 30
December 11	December 07, 21



New Sushi Master Courses Also Available in (2014) -- Level 2 – Masters - \$200, special \$100 for our loyal sushi customers who have already completed Level 1 Course..Buy a gift certificate or contact Madame Saito with credit card number to reserve limited registration.

Reviewing all Maki Roll and creating new Rolls, for example The Rainbow Roll, Dragon Roll, and others. Also more training on Nigiri sushi pieces and a Sashimi Presentation as well.

Sundays from 3:00PM – 6:00PM

- Jan 12th
- Feb 9th
- March 16th
- April 13th
- May 11th
- June 15th
- July 13th
- August 17th
- Sept. 14th
- Oct. 12th
- Nov. 16th
- Dec. 14th

Private Group Sushi Class Family of Company

Minimum 15 people or more. Open bar with appetizers served. Sushi making class 2 hours – eat what you make and take home your extra sushi.

Only \$100.00 per person. Call Madame Saito to make a reservation...

