

The Japanese Culinary Collection: Sushi Workshop or Chef's Table Omakase

This isn't just dinner — it's artistry, flavor, and an unforgettable night of Japanese culinary mastery brought right into your home.

This Experience Includes (Winner Chooses 1 of 2 Experiences)

Option 1: Omakase Mastery — A 16-Course Chef's Table Journey (Up to 6 Guests)

- 2.5-hour private Omakase experience
- A rare 16-course tasting menu prepared live by a Japanese-trained chef
- 8 paired cocktails crafted to complement every second course
- All premium ingredients and chef equipment provided
- Full cleanup included — you simply enjoy the evening

Option 2: Roll, Sip, Repeat — Sushi & Sake Workshop (Up to 12 Guests)

- 2-hour hands-on sushi-making workshop
- Step-by-step instruction on nigiri, maki, and uramaki techniques
- Guided tasting of three premium sakes
- Sushi-rolling toolkit and recipe booklet for each guest to keep
- All ingredients, tools, setup, and cleanup included

Winspire booking & concierge service — seamless coordination from start to finish

Highlights of Your Japanese Culinary Night

Omakase Mastery — A Rare Chef's Table Tasting

- Your dining room becomes a softly lit, intimate culinary theater as your chef prepares every course in real time.
- Watch Japanese precision up close — slicing, brushing, torching, plating — each movement calm, deliberate, and beautiful.
- Sixteen courses unfold in a graceful, meditative progression, from delicate sashimi to warm charcoal-kissed bites.
- Every second course arrives with a cocktail pairing — eight handcrafted drinks infused with Japanese spirits, shiso, ginger, and citrus.
- Your chef guides you through the inspiration and technique behind each dish, creating a transcendent dining experience.

Roll, Sip, Repeat — Sushi-Making & Sake Experience

- Step behind the sushi bar as a Japanese-trained chef teaches you the foundations of great sushi.
- Learn to shape nigiri, roll maki, craft uramaki, and master knife precision with pristine ingredients.
- Use premium fish and produce — Bluefin, salmon, scallops, tempura vegetables, miso eggplant, and

more.

- Enjoy a guided tasting of three expertly selected sakes — crisp, floral, silky — each enhancing the dishes you create.
 - Laugh, taste, learn, and create together — a warm, energetic evening designed for shared discovery.
 - Leave with new skills, delicious memories, and your own sushi toolkit to continue the craft at home.
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Why Donors Love This Package

- High-impact culinary experiences spark emotional bidding and broad appeal
 - Choice-based design lets donors tailor the night to their style
 - At-home luxury feels intimate, exclusive, and effortless
 - Great for celebrations — birthdays, anniversaries, dinner parties, or transformative date nights
 - Unique, story-driven, interactive elements create memories that last
 - Private chef, premium ingredients, and full cleanup elevate hosting into something extraordinary
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Key Details

Host must provide:

- One water/wine/champagne glass per guest
- Three plates + two sets of cutlery + chopsticks per guest
- Sake or cocktail glasses recommended based on menu
- Fully functional kitchen with stove, oven, refrigerator, dishwasher, ample counter space
- Venue, table, chairs, linens, décor, and centerpieces
- Prompt communication with chef/staff upon arrival

Additional Notes:

- Extra guests may be added for an additional fee
- Dietary options available: vegan, gluten-free, certified kosher, etc.
- Gratuities not included
- Available within ~35 miles of select major U.S. and Canadian cities (Los Angeles, Phoenix, Dallas, Chicago, Miami, NYC, Seattle, Nashville, Denver, Philadelphia, and more)
- Additional cities available for an added fee
- Blackout dates: major holidays + major local events

Winspire Redemption & Booking

- Must be booked within 1 year, traveled within 2 years
 - Reservations subject to availability; book 60+ days in advance
 - Non-refundable; certificates cannot be replaced if lost or stolen
 - Ground transportation not included
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Auction Close — Winspire Style

"Imagine your dining room transformed into a Japanese chef's table — the quiet precision of a master chef crafting sixteen exquisite courses right before your eyes... or picture your kitchen filled with friends rolling sushi side by side, sipping premium sake, laughing, learning, and creating together.

Tonight, you're not just bidding on a meal — you're bidding on an experience. A night of artistry, flavor, and connection, brought directly into your home by a Japanese-trained chef.

Who's ready to bring this extraordinary culinary journey home?"