

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

Choose Your Night In: One of Two Exquisite, Immersive Dining Journeys

Some evenings call for something unforgettable - flavors that surprise, artistry that inspires, and moments shared around the table that feel downright magical. Whether you're hosting an intimate dinner party or gathering friends for an unforgettable culinary experience, these two chef-led Japanese experiences transform your home into a private fine-dining sanctuary.

OPTION 1: Omakase Mastery: A Rare 16-Course Culinary Journey

An Intimate, 16-Course Chef's Tasting with Cocktail Pairings for 6 guests

Your Omakase Includes:

- 2.5-hour fully immersive Omakase service
- 16-course tasting menu prepared and served for you in real time
- Japanese-trained Chef
- 8 paired cocktails, crafted to match every second course
- All premium ingredients & chef equipment provided
- Full cleanup after the celebration (so you don't lift a finger)

Your dining room softly lit, the quiet ceremony of preparation unfolding just steps away. A master Japanese-trained chef stands before you, crafting each course with precision — slicing, brushing, torching — transforming seasonal ingredients into delicate works of art.

Over 2.5 immersive hours, your chef presents 16 courses, each delivered directly to your table, explaining the inspiration, the technique, and the flavors behind every bite. From pristine sashimi to warm, melt-in-your-mouth creations kissed by charcoal or citrus, every dish builds upon the last in a graceful, almost meditative progression.

Every second course is paired with one of eight handcrafted cocktails — bright, aromatic, balanced — designed by your own private bartender. Citrus, shiso, ginger, and Japanese spirits come together in drinks as elegant as the cuisine itself.

OPTION 2: Roll, Sip, Repeat: The Sushi & Sake Experience

A Hands-On Culinary Sushi Making Workshop for 12 Guests

Your Masterclass Includes:

- 2-hour hands-on sushi workshop led by a Japanese-trained chef
- Step-by-step guidance on maki, nigiri, and uramaki techniques
- A guided sake tasting featuring 3 premium expert curated selections
- Recipe booklet and personal sushi-rolling toolkit for each guest to keep
- All ingredients and preparation tools provided
- All setup and full cleanup included allows you to focus on enjoying time with your guests

Step behind the sushi bar and immerse yourself in the elegance of Japanese culinary craft. Guided by a Japanese-trained chef, you'll learn the foundational techniques that define great sushi — shaping perfectly seasoned rice, forming delicate nigiri with the lightest touch, rolling maki with precision, and crafting uramaki with clean, confident knife work.

Using pristine ingredients like Bluefin tuna, salmon, scallops, wagyu, tempura vegetables, and miso-glazed eggplant, you'll create restaurant-quality plates while discovering the quiet artistry behind every gesture.

Between techniques, enjoy a guided tasting of three premium sakes, each chosen to complement the flavors you're preparing. Crisp, floral, silky — every sip deepens the experience and brings new layers to the dishes you've crafted.

The energy is warm, lively, and collaborative. Guests learn, taste, laugh, and create side by side — a perfect blend of hands-on skill building and unforgettable fun.

By the end of the evening, you'll walk away with polished sushi-making techniques, delicious memories, and your very own sushi kit to continue the craft at home.

Please Note:

- For an additional fee, you may invite extra guests.
- To ensure a seamless dining experience, the following must be provided by the host as they are not included in this package:
 - At least one water, wine, or champagne glass per guest
 - A minimum of three plates and two sets of cutlery, and 1 set of chopsticks per guest. It is suggested to have sake glasses, or cocktail glasses based on our finalized menu offerings.
 - A fully functional kitchen with ample counter space, dishwasher, refrigerator, stovetop, and oven
 - Venue, table, chairs, and linens
 - Decor and centerpieces
 - Prompt phone communication with the chef or staff upon their arrival
- The menus and spirits noted above are just a glimpse into what your chef and bartender can bring to life. Every component of your experience — from sushi fillings to omakase selections, from cocktail pairings to sake flights — can be tailored to your group's tastes, dietary needs (vegan, gluten free, certified kosher, etc.), and preferred level of indulgence. Your culinary team will collaborate with you in advance to customize the flavors, ingredients, and beverage options, ensuring the night feels personal, polished, and perfectly you.
- Gratuities are excluded from the package and are the responsibility of the host/guests.

Additional information:

Prepared and served at the Winning Bidder's home or other preferred venue within 35 miles of the below cities in...

Alabama (Mobile), Arizona (Phoenix and Scottsdale), California (Fairfield, Huntington Beach, Long Beach, Los Angeles, Oceanside, Palm Springs, Rancho Cucamonga, Sacramento, Salinas, San Diego, San Francisco, San Jose, San Mateo, Simi Valley, Temecula and Thousand Oaks), Colorado (Denver), District of Columbia, Florida (Fort Lauderdale, Jacksonville, Miami, Orlando, Panama City, Tallahassee, Tampa, West Palm Beach), Georgia (Atlanta), Illinois (Chicago, Springfield), Kansas (Kansas City), Louisiana (New Orleans), Massachusetts (Boston), Michigan (Detroit), Minnesota (Minneapolis), Missouri (St. Louis), Nevada (Las Vegas), New Hampshire (Manchester), New York (New York), Ohio (Cincinnati), Oregon (Portland), Pennsylvania (Allentown, Philadelphia, Pittsburgh), Rhode Island (Providence), South Carolina (Charleston, Columbia), Tennessee (Nashville), Texas (Abilene, Austin, Conroe, Dallas, Frisco, Houston), Washington (Everett, Seattle, Vancouver)

Alberta (Calgary, Edmonton), British Columbia (Abbotsford, Surrey, Vancouver), Newfoundland (St. John's), Nova Scotia (Halifax) Ontario (Barrie, Brampton, Hamilton, Kitchener, London, Markham, Mississauga, Ottawa, Toronto, Vaughan), Prince Edward Island (Charlottetown), Quebec (Gatineau, Laval, Levis, Montreal, Quebec City)

Other locations and custom requests may be accommodated for an additional fee.

Package Blackout Dates: The week of major holidays and major local events. Additional dates may apply.

WINSPIRE PACKAGE REDEMPTION:

Winspire Travel packages and experiences must be booked within one year of the purchase date. The actual travel date must occur within two years of the purchase date.

WINSPIRE BOOKING & CONCIERGE SERVICES:

Winspire provides a team of seasoned travel professionals to help you redeem your experience. We will book all travel-related details and reservations for every part of your experience. Included within our services, Winspire can assist with extra hotel nights, airfare, and additional guests as a full-service travel agency.

ADDITIONAL INFORMATION:

Reservations are subject to availability, blackout dates, and major holidays. Reservations must be booked 60 days in advance of travel. Purchases through charity fundraisers are non-refundable.

Certificates cannot be resold or replaced if lost, stolen, or destroyed. Ground transportation is the responsibility of the winner unless otherwise stated.