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# *Sushi Chef Institute*

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*[www.sushischool.net](http://www.sushischool.net) @sushichefinstitute*

## 5 Reasons to Choose Sushi Chef Institute

### 1. PROVEN METHOD OF EDUCATION

*Chef Andy Matsuda has 30 years of experience in sushi and Japanese cuisine cooking, and over 10 years in teaching non-Japanese students.*

### 2. SUPPORT

*Our friendly counselling staff will help you all the way from choosing the right program to the graduation and beyond.*

### 3. CHEF AGENT SERVICE

*Sushi Chef Institute's Chef Agent service will support you find you a job upon graduation and help you build your long-term career.*

### 4. GLOBAL NETWORK OF SUCCESSFUL ALUMNI

*Sushi Chef Institute has a network of more than 1,500 graduates from over 30 countries.*

### 5. GOVERNMENTAL APPROVAL

*Sushi Chef Institute is approved by SEVIS to issue I-20s for international students, and approved by the State of California's Bureau for Private Postsecondary Education..*

## Chef Andy Matsuda



### *Andy Matsuda CEO/Chief Instructor, Sushi Chef Institute*

Chef Andy Matsuda was raised in a small family restaurant in Kobe, Japan. After graduating from high school, he began to work as an apprentice at one of the most prestigious restaurants in Osaka for 5 years. At the age of 23, he returned to his hometown to help expand the family business. Once that was completed, at the age of 25, he left for Los Angeles, California.

The only items he brought with him were, the clothes on his back, his sushi knives and a heart full of hopes and dreams. Speaking no English at the time, he landed his first job in Little Tokyo as an assistant. Within a week he was promoted to Chief Sushi Chef.

Since then, Chef Matsuda has worked at fine sushi bars in L.A., Aspen, New York, and also has had the opportunity to work for major hotels learning to cook other ethnic cuisine.

At the age of 36, Chef Matsuda faced the biggest challenge of his life; he was diagnosed with colon cancer. Going through 4 years of intensive treatments and self reflection, he began to understand the relationship between food, health, people and the environment.

Overcoming cancer, he was full of appreciation and wanted to somehow pay back his debt of gratitude to the American society. He showed his appreciation by sharing his years of experience, knowledge and skill with everyone. His goal was to unveil the mysticism that has been shrouding the art of sushi for centuries. This is his gift to America.

In 2002, he started a sushi school in Los Angeles, California - "Sushi Chef institute". At the institute Chef Andy believes education is the key to success. These classes have been taken by beginners up to professional chefs, from all around the world.

In 2011, SCI moved to its new location in Torrance, CA. SCI has challenged itself by adding new projects such as; sushi camp for kids, sushi demos at the local colleges and libraries, and healthy cooking for the public.

## Tuition Professional Sushi Chef Course I and II is 1 program

Professional I: \$2,950		Professional II: \$2,950		Total: \$5,900	
Registration	\$100	Registration	\$100	Registration	\$200
Food Ingredients	\$600	Food Ingredients	\$600	Food Ingredients	\$1,200
Tuition	\$2,250	Tuition	\$2,250	Tuition	\$4,500

\* Registration fees are not refundable.

\* Textbook and one uniform set ( coat, pants, hat and apron) is included in Tuition.

\* Payment in full amount is required for international students obtaining I-20.

## For International Students

International students are required to obtain I-20 from the United States government to attend Professional I and Professional II courses.

Sushi Chef Institute will assist you with the process, and here is the **6 easy steps**.

1. Fill out an application and fax all necessary forms for review.
2. We will request a payment in full including I-20 application fee.
3. "Certificate of Eligibility" will be issued once the payment has been received.
4. Set up your interview for I-20 at your local US embassy.

## Knife Set

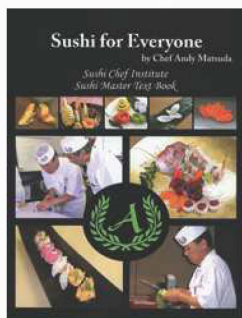
Our knives and other tools are imported directly from manufacturers in Japan.

*Yanagi Knife*      *Moribashi* (metal serving chopsticks)  
*Deba Knife*      Precision Tweezer  
*Western Knife*    *Makisu* (bamboo rolling mat)  
*Petty Knife*      Peeler  
*Scaler*            *Knife Bag*



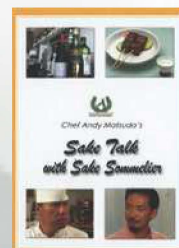
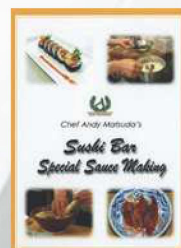
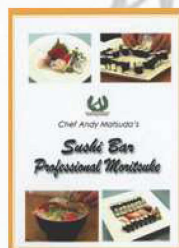
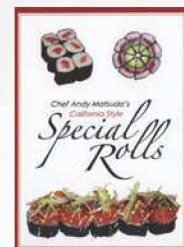
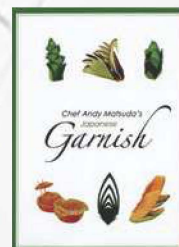
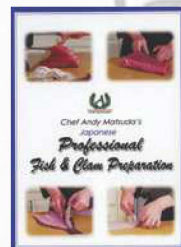
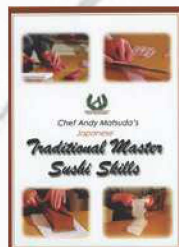
Right-handed: \$500 Left-handed: \$600

## Other Merchandise



Text Book: Sushi for Everyone

DVDs:





## Professional Course

### Professional I

#### Class 1 - 10

Japanese Ingredients  
Stock and Soup  
Japanese Knives  
Basic Japanese Cooking  
*Nama-mono* (raw items)  
*Ni-mono* (simmered items)  
*Mushi-mono* (steamed items)  
*Age-mono* fried items)  
*Yaki-mono* (grilled items)

#### Class 11 - 20

Sushi Rice  
Traditional Rolls  
Basic Rolls  
Special Rolls  
Unique Rolls  
Signature Rolls  
Cutting and Decoration  
Sauces

### Professional II

#### Class 1 - 10

Fish Preparation  
Shellfish Preparation  
Traditional *Nigiri Sushi*  
*Neta* and *Sashimi* Cutting  
*Morikomi* and Decoration  
*Zuke* and *Kobujime*  
*Aburi* and *Shimofuri*

#### Class 11 - 20

Other Sushi; Box Sushi and *Chirashi* Sushi  
*Sashimi* and Decoration  
Combination Plating  
Food Cost Estimation  
Food Safety Rules and Regulations  
Business Management

## Other Courses

### Private Lessons

One-on-One sessions with Chef Andy and other qualified instructors at Sushi Chef Institute facility. Intensive learning experience with many available curriculum choices. This is a great option for chefs looking to improve their skill set, or for new business owners .

## Testimonials



I'm a wife, a Mom of a 9 year old boy and before arriving at California I was a high school Teacher in Mexico for about 6 years. On the first day at SCI, you can realize that Chef Andy is not a teacher but he is a Master Japanese Chef. He is so skillful and experienced. His profound knowledge, abilities and enormous experience make the best Sushi. SCI is a great Institute where you can find very high standards. Also, SCI gives you great opportunities to work at catering events and there you can see the amazing experience that Chef Andy has had. I am so proud of being one of SCI's students. - Ana, Professional I & II



Chef Andy brings the Japanese kitchen to America, he breaks it down from A-Z. Teaches you the traditional ways of preparation for cutting, slicing, pickling, rice. He is extremely patient but strict, if you are willing to learn it all then you can be one of the few who get to continue and intern in Japan. I recommend Sushi Chef Institute for beginners and pros. Even if you have never held a knife, by the time you finish 2 months with Sensei you will know how to chop, slice, cook, and do sushi at a basic and confident level. I have apprenticed under a few chefs for long periods of time, what Sensei shows you in 2 months would really take 2 years to learn at any sushi bar. - David, Professional I & II