

Alison [00:00:12] How do you do that?

Alison [00:00:12] You little... lost it! Oops, sorry, is that all right?

Alison [00:00:12] I'm so excited today, I have come to Benihana Restaurant, to learn the art of Japanese cooking. This is something I've always wanted to do. It's very showbiz, it's a little bit dangerous, so this is right up my street. I'm so excited.

Alison [00:00:38] Look at the size of that! I have no idea what that is, at all. So you fancy trying your hand at teppanyaki? Well, it's not going to be easy. So if you can't stand the heat, get out the kitchen. You're going to have to master those skills quickly as this evening you will be cooking for a group of customers. Oh, my days. Oh, my days.

Chef [00:00:56] Welcome.

Alison [00:00:58] Thank you so much.

Chef [00:00:59] Let's get going.

Chef [00:01:04] This is for the hibachi rice.

Alison [00:01:08] How do you do that?

Chef [00:01:09] We break it apart.

Alison [00:01:12] There we go. Look at that. Oh, my goodness.

Chef [00:01:16] Okay, Alison, over to you.

Alison [00:01:19] Kon'nichiwa. I'm Alison. I'm going to be your tekiyaki? I'm Alison, I'm going to be your chef this afternoon.

Alison [00:01:27] Oh, sorry! For my next trick... Few little, oh, sorry.

Chef [00:01:37] You see, Alison, we only have two more eggs.

Alison [00:01:39] Oh, right. It's quite hard to separate this one, but here we go. Oh, that one's broken.

Chef [00:01:48] Yes, yes.

Alison [00:01:49] There we go. Volcano. Yeah!

Chef [00:01:49] Okay, we put a bit of oil first. Hold the fork here, flick that part, down the back of it, in half.

Alison [00:01:58] Oh, gosh.

Chef [00:01:58] And then cut all around the back.

Alison [00:01:58] Not bad.

Crew [00:01:58] Very good.

Alison [00:02:08] I think I'm going to turn over my cod now.

Chef [00:02:10] OK, very good. And the other side. Beautiful, okay?

Alison [00:02:15] Yeah.

Chef [00:02:15] One, two. That is perfect. Okay. Perfect.

Alison [00:02:22] I think sometimes you just need a professional to show you how to do it, don't we? Wow, I'm impressed with that. Thanks, Chef.

Alison [00:02:34] Kon'nichiwa. I'm Alison, and I'm going to be your chef today. Okay, let's build up this beautiful volcano.

Alison [00:02:59] That's what we're talking about, babes!

Alison [00:03:06] That's it.

Alison [00:03:06] That looks professional doesn't it? Oh, I hope you like it.

Guest [00:03:06] It's all right!

Alison [00:03:06] Honestly?

Guest [00:03:06] Yeah!

Alison [00:03:06] Oh, look at that, isn't that lush!

Alison [00:03:16] And that's the end of our service, I hope you've enjoyed it. And can I just say, David, you've given me such amazing skills that are going to last me a lifetime, I'm honoured and privileged to be here.

[00:03:28] It's been a pleasure. It's been a pleasure. Let's high five!