

Japanese cuisine was recently added to intangible Cultural Heritage. While you are in Japan, we offer you the opportunity to enrich the understanding of Japanese culture through the experience of Japanese cooking.



Sakura
Cook

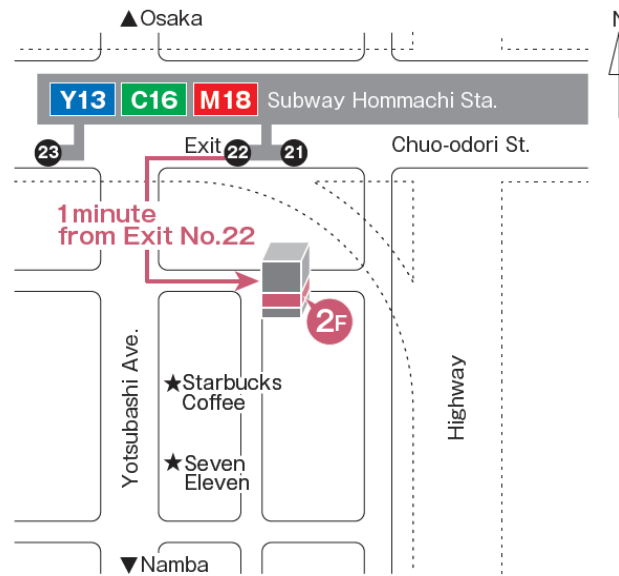
Tsubaki-do Bldg. 2F, 1-2-19, Awaza Nishi-ku,
Osaka, Japan, 550-0011

TEL +81-(0)6-6626-9088

contact@sakuracook.jp

JAPANESE COOKING CLASS

Enjoy the dishes you have prepared.



Sakura
Cook

URL www.sakuracook.jp

f @Sakuracook

Hands-on Experience of Japanese Cooking

Since Japan is an island nation surrounded by an ocean, Japanese cuisine has developed its own unique culinary traditions through abundant gifts from nature.

You will learn at Sakura Cook:

- How to cook traditional Japanese dishes in English/Chinese
- The history and culture of Japanese cuisine

Every lesson provides step by step instructions. Please enjoy the dishes you have prepared at the end of the class.

*The ingredients may change depending on the season.



Sushi course



Schedule 11:30~14:00 16:30~19:00

Price 12,000yen (TAX included 12,960yen)

Program

- Sushi: Nigiri Sushi (9), Gunkan Maki (2), Maki Sushi (1)
- Miso Soup with Tofu
- Yakitori



Tablet teaching materials

※ served with pickles, Japanese sweets

Tempura course



Schedule 11:30~14:00 16:30~19:00

Price 12,000yen (TAX included 12,960yen)

Program

- Tempura: Vegetables (5), Fish (3), Mix (1)
- Clear Soup
- Pickled veggie salad



Tablet teaching materials

※ served with steamed rice, chilled Tofu, and Japanese sweets

Bento course



Bento is a home packed meal common in Japan as a lunch box. Bento is well balanced, healthy meal.

Schedule 11:30~13:30 16:30~18:30

Price 9,000yen (TAX included 9,720yen)

Program

- Make several basic Japanese dishes often eaten at home
- Pack foods in a lunch box beautifully and colorfully

※ served with Miso Soup

Matcha Table Setting



Table setting with Washi (Japanese traditional Paper) and Matcha making

Schedule 14:30~15:30 15:30~16:30

Price 3,890yen (TAX included 4,200yen)

Program

- Table setting with Washi
- Arrangement of paper table mats
- Making a small bag for a fork, a tea bowl mat, and a crane ornament
- Matcha making

※ served with Japanese sweets

Reservation must be made by 5pm of the previous day.

Book here

www.nexttripjapan.jp

TEL

+81-(0)6-6626-9088 *We speak English!

✉

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