

Japanese Cooking Experience in Tokyo

**Learn now to cook Japanese Cuisine!
Share your experience with your group / family!**

Japanese cuisine (**Washoku**) are registered as intangible cultural treasures around the world by UNESCO. It has started to draw attention as it is one of the healthiest food in the world. Let's learn how to cook basic Japanese cuisine, history and essences of Japanese cooking techniques & proper use of kitchen tools especially knives.



Temaki Sushi making



Kitchen Space



Sample Menu All plans include cooking ingredients, instructor fee and lunch fee

- ①: Temaki Sushi, Dashimaki tamago(traditional omellette), Okonomiyaki(as-you-like-it-pancake) and Miso-soup
- ②: Teriyaki Chicken, Japanese salad dressed with Tofu, Rice, Miso-soup and Tsukemono(Japanese pickled vegetables)
- ③: Dumpling, Tofu steak, Rice, Miso-soup and Tsukemono(Japanese pickled vegetables)

Price JPY50,000 (up to 5 people)

- ④ : Nigirizushi making, Miso-soup and Tsukemono(Japanese pickled vegetables)

Price JPY70,000 (up to 5 people)

*All pictures are images.



Miso soup making



Nigirizushi



Okonomiyaki

If you are interested in **Japanese cooking experience**, please contact us at ;