

Bento course

Let's learn how to make traditional Japanese Bento

Bento is a home-packed meal common in Japan as a lunch box. Bento is well balanced, healthy meal. Let's learn how to make traditional Japanese Bento with some tips and techniques!



*Served with Miso Soup

Schedule

Everyday

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

Reservation

Please reserve by 5pm of the previous day.

TEL : 06-6626-9088 (We speak English)

E-mail : contact@sakuracook.jp

Price

9,720yen (TAX included)

※We accept Visa, Master, and Union Pay card for the payment.

PROGRAM (2 hours)



*The ingredients may change depending on the season

This course features;

1. To make Well-balanced Bento

- Variety of ingredients is the must!

2. How to make several basic Japanese dishes often eaten at home

- Full use of various cooking techniques (Fry, Grill, Simmered, Marinated, etc.)

3. Pack foods in a lunch box

- Share some tips to create colorfully and nicely decorated look

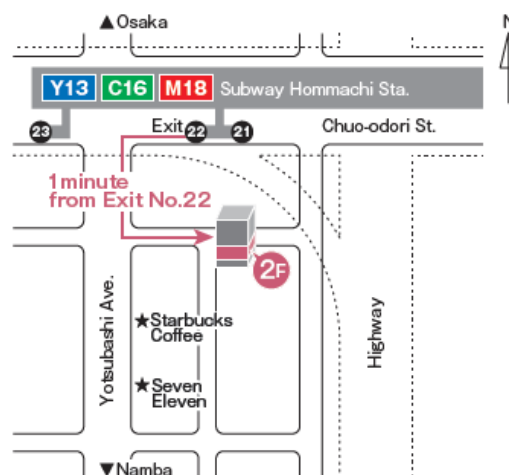


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