

Japanese Sweets Making

Discover the world of traditional Japanese sweets and Matcha



Schedule

Everyday

9:00~11:00 14:00~16:00

Reservation

Please reserve by 5pm of the previous day.

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

E-mail : contact@sakuracook.jp

Price

6,800yen (TAX included)



PROGRAM (2 hours)



Japanese sweets making

Japanese sweets are well known for their variety and artistic beauty.

- Making Nerikiri (made from sweetened white bean paste and glutinous rice)
- Adding various colours to Nerikiri
- Making two different shape

Matcha experience

- Matcha making

*It is a simple experience, not a tea ceremony.

Enjoy Matcha with sweets you made



www.sakuracook.jp

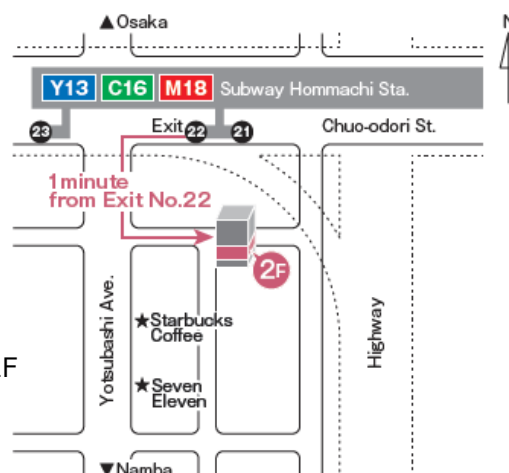
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