

3-day Master Class for Professionals

- Issue a certificate of completion -



Creo Osaka Nishi



Cooking room (2F)

*5 kitchen facilities are available

- Date: May 22-24, 2020
- Venue: [Creo Osaka Nishi](#)
6-1-20 Nishikujo, Konohana-ku, Osaka
*5 minutes walk from Nishikujo Station
- Capacity: 8 people
*If there are less than 4 participants on April 18, the event will be canceled.
- Course fee: 45,000 JPY / 1 day, 120,000 JPY / 3 days
- Includes: Instructor fee, printed recipe, ingredients, rental cooking room, rental apron, interpreter guide
- Payment method: Online payment from the link below (PayPal)
[Pay selected dates \(45,000 JPY / 1 day\)](#)
[Pay 3 days \(120,000 JPY / 3 days\)](#)
- Cancellation policy: 100% refund until April 18, 80% refund until May 7, 50% refund until May 18, no refund after May 19

DATE	TIME	DURATION	PROGRAM	PROVIDER
May 22 Fri.	11:00-14:00	3H	<ul style="list-style-type: none"> ● Three types of Dashi (Japanese broth) ● Tsukemono (Vegetables pickled in salted rice-bran paste) ● Takikomi Gohan (Seasoned rice) ● Gyu-suji Nikomi (Stewed beef tendon) ● Tonjiru (Miso soup with pork and vegetables) 	Sakura Cook
	19:00-21:00	2H	<ul style="list-style-type: none"> ● Kaiseki experience at Tachibana (traditional Japanese multiple course meal) *This program is not cooking. Enjoy a meal while learning about Kaiseki from the chef. 	Authentic Japanese restaurant Tachibana Hilton Plaza East
May 23 Sat.	10:30-16:00 *30 minutes break	5H	<ul style="list-style-type: none"> ● Professional mackerel ramen 	Unique Ramen restaurant Sabane
			<ul style="list-style-type: none"> ● Some Donburi (bowl) menus ● Katsudon (Fried pork cutlet bowl) ● Gyudon (Beef bowl) 	Sakura Cook
May 24 Sun.	10:30-16:00 *30 minutes break	5H	<ul style="list-style-type: none"> ● Fillet a red snapper, cut for Sashimi and Sushi ● Sashimi pick (Radish, carrot, cucumber) ● Sashimi presentation 	Authentic Japanese restaurant Tachibana Hilton Plaza East
			<ul style="list-style-type: none"> ● Chirashi sushi (Scattered sushi) ● Saba miso nikomi (Miso-simmered mackerel) 	Sakura Cook



3-day Live Kitchen Training

- Issue a certificate of completion -

LIVE TRAINING opportunities in the kitchen of a Japanese restaurant. Learn about professional techniques deeply and practice repeatedly. These are special programs for master class.

Date & time: May 25-27, 2020 11:00-14:00 (3 hours) + tasting

***This class requires norovirus testing in advance. You need to come to Sakura Cook on May 21 and receive a test kit.**

Provider: Authentic Japanese restaurant [Tachibana Hilton Plaza East](#)
1-8-16 Umeda, Kita-ku, Osaka *Near Osaka Station, Hilton Osaka B2F

Capacity: 2 people / each program

Training fee: 45,000 JPY / 1 person / 1 day
75,000 JPY / 2 people / 1 day (*37,500 JPY / 1 person)
Norovirus testing 6,000 JPY / 1 person

Includes: Coaching fee, ingredients, kitchen utensils, uniform rental, interpreter guide, norovirus testing
*Recipes are not provided in this program.

Payment method: Online payment (PayPal)
*Training fees vary depending on the number of participants. Please contact us with your desired dates and programs by April 30. Details will be provided after the fee is determined.

Cancellation policy: 100% refund until May 10, 50% refund until May 18, no refund after May 19

One program is available per day. Please contact us with your request.



DATE & TIME	PROGRAM	
May 25 Mon. May 26 Tue. May 27 Wed. 11:00-14:00 (3H)	A	Raw fish dishes <ul style="list-style-type: none">● Cut some raw fish● Make sashimi and learn several sashimi presentation techniques● Make some styles of sushi
	B	Fried food <ul style="list-style-type: none">● Prepare ingredients● Make tempura, kushi katsu (Deep fried skewer food) and Karaage (Japanese fried chicken)● Learn presentation techniques
	C	Traditional Japanese food <ul style="list-style-type: none">● Dashi roll omelette● Some simmered food (Includes high-quality simmered food served in the May 22 Kaiseki experience)

