

Cooking Classes



Takoyaki Cooking 4,000JPY

15:00~16:00 [1 hour]



8 pieces Takoyaki (octopus balls)



Meeting Point



Corowa Koshien



In front of the elevator (lift) on the 1st floor of Corowa Koshien. Please meet 10 minutes before the activity start time.

JAPANESE COOKING CLASS

Enjoy the dishes you have prepared.

Workshop



Japanese Sweets Making 7,000JPY

14:30~16:30 [2 hours]



- Two types of Nerikiri:
 - Standard design
 - Original design
- Matcha making

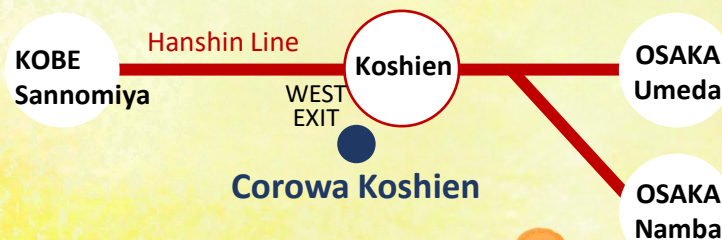


How to get to Corowa Koshien

Corowa Koshien is located in front of the West Exit of Koshien Station on the Hanshin Line.

Time to Koshien Station by express train.

- 15 minutes from Osaka Umeda
- 20 minutes from Osaka Namba
- 20 minutes from Kobe Sannomiya



Sakura Cook

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Cooking Classes

*Please let us know if you have any food restrictions in advance.



Sushi Course 13,000JPY

17:30~20:00 [2.5 hours]



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



Sushi Basic 8,300JPY

17:30~19:30 [2 hours]



- Nigiri Sushi (9)
 - Includes Tamago-yaki (rolled omelet)
- Miso Soup with Tofu
- ※ served with dessert



Ramen Course 9,800JPY

11:30~14:00 17:30~20:00 [2.5 hours]



- Three types of small size Ramen:
 - Salt Ramen
 - Soy sauce Ramen
 - Miso Ramen
- ※ served with dessert



Ramen & Gyoza (dumplings) 9,800JPY

11:30~14:00 17:30~20:00 [2.5 hours]



- Salt Ramen
- Two types of Gyoza:
 - Pork Gyoza (3)
 - Vegetable Gyoza (2)
- ※ served with dessert



Tempura Basic 8,300JPY

11:30~13:30 17:30~19:30 [2 hours]



- Tempura:
 - Vegetables (3)
 - Seafood (2), Mix (1)
- Clear Soup
- ※ served with steamed rice, chilled Tofu



Bento (lunch box) Course 9,800JPY

11:30~14:00 17:30~20:00 [2.5 hours]



- 7 basic Japanese dishes:
 - Simmered squash
 - Ginger-simmered beef in sweetened soy sauce
 - Green vegetable with sesame dressing
 - Grilled fish
 - Dashi-maki (rolled dashi omelet)
 - Deep-fried shrimp
 - Two kinds of Onigiri (rice balls)
- ※ served with Miso soup, fruit

