Workshop

Japanese Sweets Making 8,000JPY 14:30~16:30 [2 hours]







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

Standard design

Location



Felista Horie 401



Felista Horie 401, 1-17-20 Kitahorie, Nishi-ku, Osaka, 550-0014

*Please come directly to the location and call 401 on the intercom.

How to get to Sakura Cook

- 1 minute walk from Nishiohashi Station
- 4 minutes walk from Yotsubashi Station
- 8 minutes walk from Shinsaibashi station
- 15 minutes walk from Namba Station



JAPANESE COOKING CLASS

Enjoy the dishes you have prepared.





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







•Nigiri Sushi (9) Includes Tamago-yaki (rolled omelet) •Miso Soup with Tofu

10,000JPY

× served with dessert

Ramen Course 10,000JPY 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)



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

Tempura Basic 9,000JPY 11:30~13:30 17:30~19:30 [2 hours]



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•Tempura: Vegetables (3) Seafood (2) Mix (1) Clear Soup % served with rice, chilled Tofu

Bento (lunch box) Course 11,000JPY 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

