

おいしい^わ和^{かい}の会

for international
students

Basics of Washoku Cooking

Let's make "Okonomiyaki and
Shiratama dango" together.



This workshop will be conducted in JLPT N3 level
Japanese. (English vocab list is available.)



★Date : Saturday, February 1 16:50~20:00

★Fee : 1200 yen (cash)

★Venue : Tokyo metro Tozai-line
Toyoko (T14)

★Contact : oishiiwanokai@gmail.com

RESERVATION IS REQUIRED

Please send an email to the above address and
you will receive more information.

Since the seats are limited (ten seats),
reservations will be accepted on a first-come

basis.

★Note : We use pork, sea food, egg, cabbage,
etc.

~ menu ~

Okonomiyaki

Shiratama dango

(Japanese traditional sweet)



About us

We are three registered dietitians who teach nutrition and cooking at universities, and one of us is a Japanese language teacher to help during conversation time.

Our wishes:

- For you to understand the benefits of Japanese cuisine and come to like it
- For you to lead a healthful life in Japan
- For you and us to interact and learn together

* Please tell us what dishes you'd like to learn to cook or other things about cooking you'd like to know.

We look forward to meeting you!



Web site