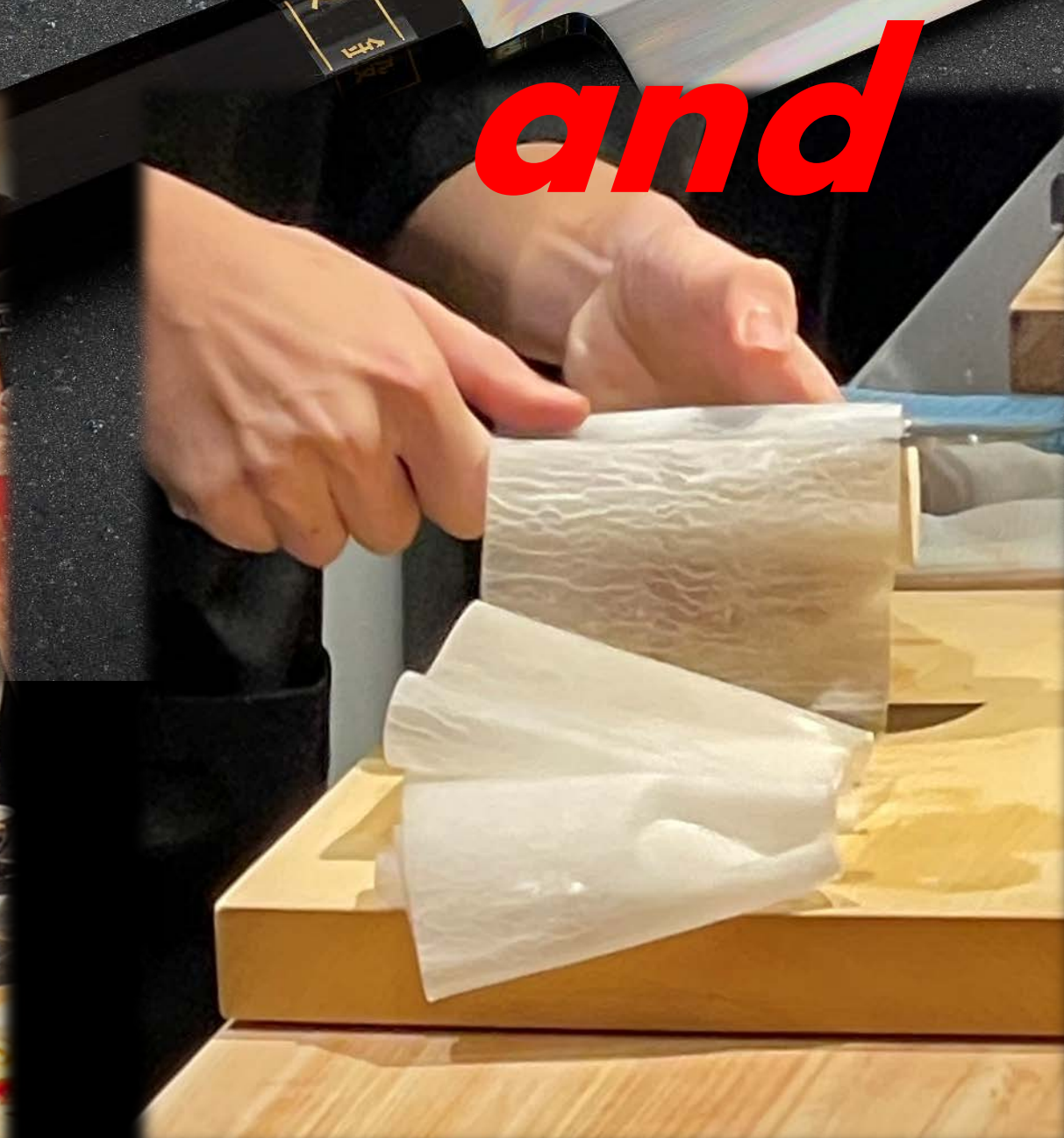


# Keen Japanese Knife Experience Class



## Sushi Experience Class

Lesson Schedule /2H / @18,700yen (with TAX)

11:15~ Registration

11:30~ Greeting ~Introduction

11:40~ Watching "The World of Japanese Knife" Special Video

11:50~ Demonstration of how to use Japanese knives by Mr. Kawamoto

12:10~ Practice with all participants

1) Sashimi knife practice using flour dumplings

2) Practice cutting tuna for each person using a sashimi knife

3) Make tare (sauce) and marinate tuna

12:40~ Sharpening Japanese knives with a whetstone

12:55~ Make a bowl of tuna

13:00~ Tasting time (Sake tasting is also available)

mail: [front@kappodo.com](mailto:front@kappodo.com)

TEL: +813-4330-3128

Contact: Yamaguchi



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# *Sushi Experience Class*



*Be a Sushi chef in a day*

## *Keen Japanese Knife Experience Class*

Lesson Schedule /2H30M / @18,700yen (with TAX)

- 10:45~ Registration
- 11:00~ Greeting ~Introduction
- 11:10~ Watching "A day in the life of a sushi chef" Special Video
- 11:20~ About the History of Sushi
- 11:35~ making sushi rice
- 11:40~ Knife master's fish cutting & vegetable decorating cutting
- 11:55~ Sushi topping cutting experience using a sashimi knife
- 12:05~ Rolled sushi experience
- 12:30~ Hands-on Nigiri-Sushi Experience
- 12:50~ Tasting time (Sake tasting is also available)

mail: [front@kappodo.com](mailto:front@kappodo.com)  
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