

HASHI – Japanese Cooking Course (Beginners)

Lesson 1

- * Introduction
- * Basics - Japanese rice
 - Miso soup with Tofu & Wakame seaweeds
 - Traditional stock
- * Selection of Japanese salad dressing
- * Classic Chicken Teriyaki & Yakitori
- * Spinach with sesame sauce

Lesson 2

- * Variety of Sushi - Maki (mat rolled)
 - Inside-out rolls
 - Temaki (hand rolled)
 - Oshi (pressed)
- * Pork & chunky veg miso soup

Lesson 3

- * Soba noodle salad with crab meat and cucumber with sesame dressing
- * Sweet pumpkin with pine nuts
- * Gyoza dumplings – very popular dish!
- * Takikomi – gohan (Japanese mixed flavoured rice)

Lesson 4

- * Tempura vegetables
- * Miso marinade salmon
- * Udon noodle in soup
- * Fried aubergine with spicy miso sauce

Venue: 60 Home Park Road Wimbledon, SW19 7HN

2 minutes walk from District Line, Wimbledon Park tube station, also plenty of parking spaces are available on the road.

- * All places have to be booked in advance. Receipt of payment by cheque or bank transfer will secure the place. Please make cheque payable to **HASHI** send to the above address, also please write down your name and the course you wish to attend on the back of the cheque.

- * Please note that private tuition is available to suites your time, and dishes you wish to learn. Private tuition for the first person is £120 and £60 per additional person up to 5 people maximum. Duration of the class will be depending on the numbers of people, between 2 and half hours up to 4 hours. There might be an extra charge for the ingredients in case the special dishes are requested. Private tuitions are very popular for special occasions!

- * For those would like to learn further, there will be a follow up course which you can request particular dishes you wish to learn or the menu will be set up for you.

- * Any questions, please call **Reiko** on **020 8944 1918** (home)
07947134789 (mobile)