

HOW TO MAKE **SUSHI**



JAPAN

1DAYS COOKING SCHOOL

Nishijn-Fukuoka-JAPAN

P Y T H A G O R A S

COOKING SCHOOL *COOK ! LESSON ! EAT !*

free pick up

sushi **¥15,000**

sukiyaki **¥13,000**

okonomiyaki **¥7,000**

tempura **¥10,000**

HOST TEACHERS 1. Renowned grand hotel chefs 2. Famous TV chefs

*pythagoras professional kitchen environment cooking school,
allows travelers from all around the globe to learn how to
cook homemade japanese cuisines taught by well-known chefs.*

*the goal is for you to enjoy an unforget table first hand top Level traditional
experience of japanese food and culture that you can take forward in your career path*

How it works **3** steps

- 1 Book not less than 10 days before your class
- 2 Learn how to cook
- 3 Enjoy your meal with teacher and fellow travelers

No cancelation is allowed a week before lesson

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JAPAN

Feb-19						
SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 SUSHI
3 HB	4	5	6	7	8	9 SUSHI
10 HB	11 SUKIYAKI	12	13	14	15	16 SUKIYAKI
17 TENPURA	18	19	20	21	22 SWISS. Fondue	23 OKONOMIYAKI
24 OKONOMIYAKI	25	26	27	28		

Mar-19						
SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 SUSHI
3 SUKIYAKI	4	5	6	7	8	9 SUSHI
10 SUKIYAKI	11	12	13	14	15	16
17 HB	18	19	20	21 SWISS. Fondue	22	23 OKONOMIYAKI
24TEMPURA	25 SWISS. Fondue	26	27	28	29	30 OKONOMIYAKI

Apr-19						
SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7 SUSHI	8 SUSHI	9	10	11	12	13
14 SUSHI	15	16	17	18	19	20
21 SUKIYAKI	22	23 SWISS. Fondue	24	25	26	27 SUKIYAKI
28 SUKIYAKI	29 TENPURA	30 OKONOMIYAKI				

May-19						
SUN	MON	TUE	WED	THU	FRI	SAT
			1 SUSHI	2 SUSHI	3 SUKIYAKI	4 SUKIYAKI
5 TENPURA	6 TENPURA	7	8 SUKIYAKI	9 SUKIYAKI	10 SUSHI	11 SUSHI
12	13 OKONOMIYAKI	14 OKONOMIYAKI	15 TENPURA	16 TENPURA	17	18 SUSHI
19	20	21	22	23	24	25
26	27	28	29	30	31	
11:00~14:30 or 17:00~19:30			11:00~14:30 17:00~19:30			