

Cooking class for foreign residents

# Japanese Seasonal Dishes in Autumn



DATE & TIME: **Sep. 8(Sun),2024**

Meet at **10:00** a.m

Meeting point: **JR Nishinomiya Station**

Cooking starts at **10:30** a.m. (expected to finish at 2:00 p.m. )

LOCATION: **Nishinomiya Wakatake Community 2nd floor**

15 -2 Saifuku-cho, Nishinomiya City  
(5min.from JR Nishinomiya station)

## menu

- ① Sumashi-jiru (Clear soup with ground chicken)
- ② Tsukimi dango (Sweet dumpling)
- ③ Fukiyose-ni (Boiled and seasoned seasonal vegetables)
- ④ Kinukatsugi (Steamed satoimo taro potatoes)
- ⑤ Temari-zushi (Ball-shaped sushi)
- ⑥ Sunomono (Vinegared food)
- ⑦ Tofu kabayaki (Grilled tofu with minced lotus)



Fee : **1000**yen

Things to bring: Apron, 2 towels (one hand towel and one dish towel)  
and a bandana to hold up your hair

★: **10** Non-Japanese (15 years old or older)

**Please be on time!**

You **Tube**



Application accepted by phone, e-mail, or at NIA.

Nishinomiya City International Association(NIA)

TEL: 0798-32-8680 E-mail: nia0930@sound.ocn.ne.jp

\* Please tell us your name, country, address, email address and telephone number.

**\*Cancellation fee will be charged for no-shows and cancels on the day of the event.**