

Cooking Menu and price list

TOMO'S
JAPANESE

www.tomonese.com

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CUISINE
CLASSES

Cooking Class	PRICE																																
Cooking Class Basic A 2-3 Hours Any 2 courses	\$250/Class + ingredient fee, travel cost (\$50/person (5people)) + ingredient fee, travel cost																																
Cooking Class Basic B 3-4 Hours Any 3 courses	\$375/Class + ingredient fee, travel cost (\$75/person (5people)) + ingredient fee, travel cost																																
Menu																																	
Chose from these courses	<table border="0"> <tr> <td><i>Miso soup</i></td> <td><i>Kakuni (Tender pork belly)</i></td> </tr> <tr> <td><i>Tonjiru (Pork and vegetable miso soup)</i></td> <td><i>Japanese Curry</i></td> </tr> <tr> <td><i>Kenchin (Tofu and vegetable miso soup)</i></td> <td><i>Donburi (Katsu-don, Gyu-don, oyako-don)</i></td> </tr> <tr> <td><i>Gyoza (Pork, chicken, vege or tofu)</i></td> <td><i>Hotpot (Duck, chicken mince, seafood, vegetable, shabu shabu or sukiyaki)</i></td> </tr> <tr> <td><i>Chawan mushi (a savory steamed egg custord)</i></td> <td><i>Chicken Karaage salad</i></td> </tr> <tr> <td><i>Agedashi Tofu and Egg plant</i></td> <td><i>Tenpura (Vegetable/seafood)</i></td> </tr> <tr> <td><i>Dashimaki Japanese Omelette</i></td> <td><i>Udon noodle/Soba noodle</i></td> </tr> <tr> <td><i>Shabu Shabu (beef/pork) salad</i></td> <td><i>Temaki/Chirashi sushi</i></td> </tr> <tr> <td><i>Tofu Salad with sesame dressing</i></td> <td><i>Mabo Tofu</i></td> </tr> <tr> <td><i>Okonomiyaki (vegetable/seafood/meat)</i></td> <td><i>Pork Ginger</i></td> </tr> <tr> <td><i>Sunomono (vinegairrette salad)</i></td> <td><i>Teriyaki Chicken/Fish</i></td> </tr> <tr> <td><i>Onsen egg (Traditional Japanese low temperature egg) and Tsukune (teriyaki chicken mince)</i></td> <td><i>Croquette</i></td> </tr> <tr> <td><i>Fried rice (vege/pork/chicken/seafood)</i></td> <td><i>Fried mince meat cake</i></td> </tr> <tr> <td><i>Temaki (Hand roll)sushi</i></td> <td><i>Ebi fry (crumbed prawn)</i></td> </tr> <tr> <td></td> <td><i>Pork Katsu (crumbed pork)</i></td> </tr> <tr> <td></td> <td><i>Sushi Roll and so on (ask more menu)</i></td> </tr> </table>	<i>Miso soup</i>	<i>Kakuni (Tender pork belly)</i>	<i>Tonjiru (Pork and vegetable miso soup)</i>	<i>Japanese Curry</i>	<i>Kenchin (Tofu and vegetable miso soup)</i>	<i>Donburi (Katsu-don, Gyu-don, oyako-don)</i>	<i>Gyoza (Pork, chicken, vege or tofu)</i>	<i>Hotpot (Duck, chicken mince, seafood, vegetable, shabu shabu or sukiyaki)</i>	<i>Chawan mushi (a savory steamed egg custord)</i>	<i>Chicken Karaage salad</i>	<i>Agedashi Tofu and Egg plant</i>	<i>Tenpura (Vegetable/seafood)</i>	<i>Dashimaki Japanese Omelette</i>	<i>Udon noodle/Soba noodle</i>	<i>Shabu Shabu (beef/pork) salad</i>	<i>Temaki/Chirashi sushi</i>	<i>Tofu Salad with sesame dressing</i>	<i>Mabo Tofu</i>	<i>Okonomiyaki (vegetable/seafood/meat)</i>	<i>Pork Ginger</i>	<i>Sunomono (vinegairrette salad)</i>	<i>Teriyaki Chicken/Fish</i>	<i>Onsen egg (Traditional Japanese low temperature egg) and Tsukune (teriyaki chicken mince)</i>	<i>Croquette</i>	<i>Fried rice (vege/pork/chicken/seafood)</i>	<i>Fried mince meat cake</i>	<i>Temaki (Hand roll)sushi</i>	<i>Ebi fry (crumbed prawn)</i>		<i>Pork Katsu (crumbed pork)</i>		<i>Sushi Roll and so on (ask more menu)</i>
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Cooking Class	PRICE
Cooking Class Advance or Private Chef 4-5 hours	\$500/Class + ingredient fee, travel cost (\$100/person (5people)) + ingredient fee, travel cost
Menu	
Cooking Class Advance 3-4 hours or Private Chef style	<p><i>Tomo's fish special</i> <i>Fish in season (Sushi Roll, Chirashi Sushi, Fish Shabu Shabu Hotpot, Sashimi/Tataki/carpaccio)</i></p> <p><i>Tomo's noodle special</i> <i>Making Udon noodle and Tenpura Kakiage(vegetable/seafood)</i> <i>Ramen Noodles</i> <i>(Tantanmen, Miso ramen, Shoyu (Soy sauce)ramen or Vegemite ramen)</i></p>
Consult with Tomo	<p><i>Tomo's Meat special</i> <i>Kimuchi /Pan-fried BIBINBAH/Yakiniku(Japanese BBQ)</i></p> <p><i>Japanese Izakaya course (5 Tapas courses)</i> <i>Gyoza, Karaage, agedashi tofu, sashimi/carpaccio</i></p>

Or design your own menu consult with Tomo