

Cooking Menu and price list

TOMO'S
JAPANESE

www.tomonese.com

和

CUISINE
CLASSES

Cooking Class	PRICE
Cooking Class Basic A (3 Hours) Any 2 courses from the menu	\$375/Class + ingredients fee and travel cost *
Cooking Class Basic B (4 Hours) Any 3 courses From the menu	\$550/Class + ingredient fee, travel cost *
Menu	
Choose your courses from this menu.	Miso soup
	Tonjiru (Pork and vegetable miso soup)
	Kenchin (Tofu and vegetable miso soup)
	Gyoza (Pork, chicken, vege or tofu)
	Chawan mushi (a savory steamed egg custord)
	Agedashi Tofu Salad
	Japanese Omelet rice
	Shabu Shabu (beef/pork) salad
	Okonomiyaki (vegetable/seafood/meat)
	Sunomono (vinegairrette salad)
	Onsen egg (Traditional Japanese low temperature egg) and Tsukune (teriyaki chicken mince)
	Fried rice (vege/pork/chicken/seafood)
	Temaki (Hand roll)sushi
	Kakuni (Tender pork belly)
	Japanese Chicken Curry
Donburi (Katsu-don, Gyu-don, oyako-don)	
Hotpot (Duck, chicken mince, seafood, vegetable, shabu shabu or sukiyaki)	
Chicken Karaage salad	
Tenpura (Vegetable / seafood)	
Udon noodle/Soba noodle	
Temaki / Chirashi sushi	
Mabo Tofu	
Pork Ginger	
Teriyaki Chicken / Fish	
Croquette	
Fried mince meat cake	
Ebi fry (crumbed prawn)	
Pork Katsu (crumbed pork)	
Sushi Roll and more (ask more menu)	

Cooking Class	PRICE
Advanced Cooking Class 4-5 hours	\$875/Class + ingredient fee, travel cost *
Menu	
Choose your courses from this menu.	Tomo's fish special
	<i>Fish in season (Seared Sushi cake, Fish Shabu Shabu Hotpot with homemade ponzu sauce, Sashimi / Tataki / carpaccio)</i>
	Tomo's noodle special
	<i>Making Udon noodle and Tempura Kakiage(vegetable/seafood) OR Ramen Noodles + Gyoza (Tantanmen, Miso ramen, Shoyu (Soy sauce)ramen or Vegemite ramen)</i>
	Tomo's Meat special
	<i>Kimuchi /Pan-fried BIBINBAH/Yakiniku(Japanese BBQ)</i>
	Japanese Izakaya course (5 Tapas courses)
	<i>Gyoza, Karaage, agedashi tofu, Takoyaki and sashimi</i>