

Cooking Menu and price list (Weekday/Weekend)

TOMO'S
JAPANESE

和

CUISINE
CLASSES

www.tomonese.com

Cooking Class	PRICE
Cooking Class Basic A 3 Hours Any 2 courses	\$450(\$600*)/Class + ingredient fee, travel cost *Fri-Sun & Public holiday \$90(\$120)/person (5 people) + ingredient fee, travel cost
Cooking Class Basic B 4 Hours Any 3 courses	\$675(\$900*)/Class + ingredient fee, travel cost *Fri-Sun & Public holiday \$135(\$180)/person (5 people) + ingredient fee, travel cost

Menu

Chose from these courses	Miso soup	Kakuni (Tender pork belly)
	Tonjiru (Pork and vegetable miso soup)	Japanese Chicken Curry
	Kenchin (Tofu and vegetable miso soup)	Donburi (Katsu-don, Gyu-don, oyako-don)
	Gyoza (Pork, chicken, vege or tofu)	Hotpot (chicken mince, seafood, vegetable, shabu shabu or sukiyaki)
	Chawan mushi (a savory steamed egg custord)	Chicken Karaage salad
	Agedashi Tofu Salad	Udon noodle/Soba noodle
	Japanese Omelet rice	Mabo Tofu
	Shabu Shabu (beef/pork) salad	Pork Ginger
	Okonomiyaki (vegetable/seafood/meat)	Teriyaki Chicken / Fish
	Onsen egg (Traditional Japanese low temperature egg) and Tsukune (teriyaki chicken mince)	Croquette
	Fried rice (vege/pork/chicken/seafood)	Fried mince meat cake
	Temaki (Hand roll)sushi	Ebi fry (crumbed prawn)
		Pork Katsu (crumbed pork)
		Sushi Roll and more (ask more menu)

Cooking Class	PRICE
Cooking Class Advance A 4 Hours Choose below menu	\$750(\$1050*)/Class + ingredient fee, travel cost *Fri-Sun & Public holiday \$150(\$210)/person (5people) + ingredient fee, travel cost

Menu

Chose from these courses Including how to sharpen Japanese knives	Tomo's sushi roll cooking class How to prepare sushi rice, How to make sushi roll. How to prepare ingredients, how to use sushi knives.
	Tomo's tempura cooking class How to prepare seafood and vegetables, How to make tempura batter. How to cook tempura, how to make tempura sauce. Also we make cold soba noodle salad.
	Tomo's tantanmen ramen noodle (Tahini and miso based ramen noodle) with traditional gyoza How to cook gyoza, How to prepare ramen toppings, how to make quick ramen broth, how to assemble all at the same time(soup, sauce, noodle, toppings)
	Tomo's Duck hotpot and soba noodle How to make duck broth, how to debone duck, how to make duck hotpot

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Cooking Class	PRICE
Cooking Class Advance B or Private Chef 4-5 hours	<p>\$1050(\$1250*)/Class + ingredient fee, travel cost *Fri-Sun & Public holiday \$210(\$250)/person (5people) + ingredient fee, travel cost</p>
	Menu
	<p><i>Tomo's fish special</i> Fish in season (Seared Sushi cake, Fish Shabu Shabu Hotpot with homemade ponzu sauce, Sashimi / Tataki / carpaccio)</p>
Cooking Class Advance 4-5 hours or Private Chef style	<p><i>Tomo's noodle special</i> Ramen Noodles + Gyoza Making ramen broth, chashu pork, menma(bamboo shoots), soft boiled eggs (Miso ramen, Shoyu (Soy sauce)ramen or salt ramen)</p>
Consult with Tomo	<p><i>Japanese Izakaya course (5 Tapas courses)</i> Gyoza, Karaage, Agedashi tofu, Takoyaki and sashimi</p> <p><i>Tomo's Private chef</i> Please contact Tomo and talk with him.</p>