

## Japanese Home Cooking Class by Uncle Kagawa Part.2



# Making Sushi Roll

-Futomaki 太巻き-



▲ This class will be conducted in English. We use alcohol for this cooking.

Learn how to make Sushi Roll, a traditional thick sushi roll filled with many ingredients, mushrooms, eggs, cucumbers, crab sticks, canned tuna and so on. You can roll it with anything that you really like!

Most of the ingredients for this class are available from local market.

**Date & Time:** 24<sup>th</sup> August (Wed) 10:00~12:30

\* Must be at cooking room before 9:50.

**Venue:** Cooking room (2F)

**Fee:** RM 42.40 (RM40+SST6%) material cost included

- \* Submit the application form with the class fee at JCKL counter.
- \* not refundable.

**Qualification:** JCKL Members (15 years old and above)

- \* We use a gas stove, so please refrain from bringing children.

**Capacity:** 10 persons

- \* Please note that classes will not be held with less than 5 persons.

**What to bring:** apron, disposable gloves, hand towel, dishcloth (1-2 pieces), pen, transparent folder, several containers (For those who want to take it home.)

**Teacher:** Mr. Kagawa-Experienced working Japanese cook in Canada, USA, and Japan.



Sushi Roll (Image)

**Close Application: 22<sup>nd</sup> Aug. 2022 (Mon)**

- We accept applications on a first-come-first-served.
- Applications by phone or email will not be entertained.
- We will close application as soon as we reached the capacity.
- Please work together preparations and cleaning up during the class.
- For details, please contact Ms. Okumoto at JCKL office.

TEL: 03-2274-2274 or Email: okumoto@jckl.org.my

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Application form for Japanese Home Cooking Class by Uncle Kagawa Part.2

Name: \_\_\_\_\_ M'ship No: \_\_\_\_\_

Mobile No: \_\_\_\_\_ Email: \_\_\_\_\_

• If you cannot attend class, please inform JCKL by 10 am of the cooking class day.  
Office Ms. Okumoto TEL: 03-2274-2274 or Email: okumoto@jckl.org.my