

March 7th, 2017

Sponsored by Yamada Sesame Oil Manufacture Company

**Let's experience the essence of
Japanese Cuisine**

**You are cordially invited to a cooking event of
【Vegan Dashi, Ramen, Risotto!】**

ビーガンの出汁、ラーメンとリゾット！



Date: March 18th

1st session 11:00~14:00

2nd session 15:00~18:00

Venue: gomacro Salon at Karasuma-Oike

Cost: 3,500 yen

Vegan Recipe

イベントは日本語と英語で行います。日本人・外国人どなたも歓迎！

LLET'S

TASTE Japanese cuisine!

MAKE Vegan Ramen!

MEET exchange through sesame!

PROGRAM OF "VEGAN DASHI, RAMEN, RISOTTO!"

Cooking Class by Miki Fujima:

Leader of Goma Kitchen at gomacro Salon



Menu:

- ✚ How to make Japanese dashi (Vegan)
- ✚ Let's make ramen using the dashi
- ✚ Let's enjoy the magic of sesame
 - → Ramen will turn into Dan Dan Noodle !
- ✚ How about making Risotto using the dashi?

HANDS-ON CLASS

TASTING TO LEARN ABOUT INGREDIENTS AND SEASONINGS

ENGLISH RECIPE AVAILABLE

メニュー :

- ✚ 出汁の作り方（動物性の材料なしで）
- ✚ ビーガン出汁を使ってラーメンを作ろう！
- ✚ ごま製品の魔法を楽しんじゃう
 - → ラーメンが担々麺に変身～！
- ✚ 出汁を使ってリゾットもできるんです！

体験型クラス

材料と調味料について味見しながら学ぼう

英語のレシピ付き

Creating a community

- Let's eat together
- Let's get to know each other
- Let's stay in touch

Invitation to

Kyoto Vegans and Vegetarians

Invitation to

Earth Forum

A new community of people who make conscious choices for a better future of the planet

Anyone welcome!

The event will be held in Japanese and English.

All the recipes are free from animal products and totally vegan.

予約はゴマクロサロンのホームページよりできます。 <http://gomacro.jp/event/>

または shiota@henko.co.jp までメールでお申込みください。

**To register, please go to the event page of
gomacro Salon, <http://gomacro.jp/event/>**

Or email to Hiroko Shiota

shiota@henko.co.jp

Thank you!