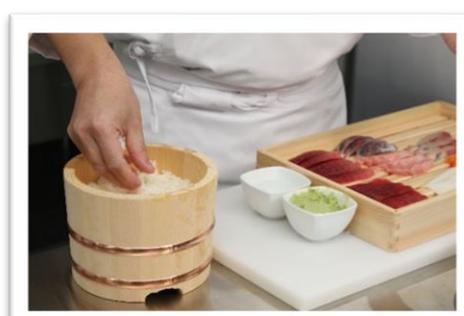
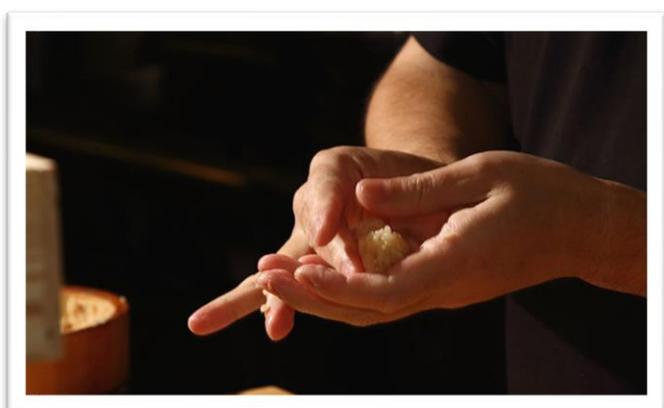


Program 1	The art of Japanese food 1 Sushi cooking class that co-ordinate with traditional local tableware	
Dates	Reservation basis	
Capacity	Minimum of 2 persons, Max. capacity 10 persons	
Cost	¥ 50,000/person *All inclusive: Rental of Japanese white cooking clothing, foodstuffs, English teaching materials, and taxes.	
Duration	3 hours *Can be appointed between 9:00-15:00	
Itinerary	1. Guidance	• Safety and food hygiene
	2. Nigiri-Sushi-lesson	• Experience and learn 10 basic types of Nigiri-Sushi. * Aim at a level where the participants can cook for home parties etc. after returning to their home country.
	3. Eating with one's sushi	• The participants eat a portion of Sushi that they made themselves. • Add two small dishes prepared by the instructor to make up a set menu. • Taste a complete set of sushi prepared by yourself and a set of dishes prepared by the instructor.
	4. Lesson Summary	• Take home English recipes and instructions.
Detail	<ul style="list-style-type: none"> <li>• A wide range of special Mino ceramic tableware is available for the experience, and visitors can choose their favorite tableware to serve the food.</li> <li>• The participants can also experience the combination of local tableware and sushi, and enjoy the comprehensive art of food.</li> <li>• The instructor will also advise on recipes using locally available foodstuffs in the participant's area.</li> </ul>	
Interpreter	<ul style="list-style-type: none"> <li>• Japanese sushi chef will give basic instructions in English.</li> <li>• Teaching materials are in English.</li> <li>• Optional arrangements possible (English, French, Chinese).</li> </ul>	
Booking	• Booking by e-mail up to two weeks in advance.	
Payment	• Credit card / online pre-payment	



Program 2	The art of Japanese food 2 Sushi counter experience to enjoy the work of a Sushi artisan with local sake.	
Dates	Reservation basis	
Capacity	Minimum of 2 persons, Max. capacity 10 persons	
Cost	¥ 30,000/person *All inclusive: Course meals, written explanation, service charge and tax	
Duration	3 hours *Start at 18:00- or 21:00-	
Itinerary	1. Guidance	<ul style="list-style-type: none"> <li>• Basics of Sushi</li> <li>• Basics of Sake</li> <li>• Explanation of etiquette and highlights when serving Sushi at the counter.</li> </ul>
	2. Enjoy the Sushi course	<ul style="list-style-type: none"> <li>• Enjoy a course served at a membership-only Sushi restaurant.</li> <li>• Experience the difference in taste depending on the preparation method and technique of the ingredients used for Sushi, known as "Shikomi".</li> <li>• Experience the marriage of sake and Sushi by comparison of food and drink.</li> </ul>
	3. Summary	<ul style="list-style-type: none"> <li>• English explanatory material can be taken home.</li> </ul>
Detail	<ul style="list-style-type: none"> <li>• The Sushi is prepared with the finest techniques, and the Sushi chef's work is shown through the eyes, providing a special experience for all five senses.</li> <li>• Visitors can also see how the chefs use their knives.</li> <li>• Sushi and sake guidance materials are available in English and can be taken home.</li> </ul>	
Interpreter	<ul style="list-style-type: none"> <li>• Japanese sushi chef will give basic instructions in English.</li> <li>• Teaching materials are in English.</li> <li>• Optional arrangements possible (English, French, Chinese).</li> </ul>	
Booking	• Booking by e-mail up to two weeks in advance.	
Payment	• Credit card / online pre-payment	





## About Gifu-terroir

Gifu Prefecture is 82% forested and produces delicious rice harvested from pure, plentiful water streams from melting snow in the mountains. It is also famous for the Sake made from this rice.

Moreover, inland regions have traditionally used fermentation and vinegar in food processing, and sushi is a dish that makes use of these traditional techniques.

Sushi TAKU is based on the delicate preparation of sushi with traditional techniques, but also integrates new ideas into its courses. It is like enjoying a composition of art pieces, allowing the visitor to enjoy the story of its creation as it unfolds. In addition, a matching sake will be suggested for every dish, and these fine dishes will be served with a group of tableware that looks like an art piece made from the soil of the ancient Gifu forests.

We invite you to experience the wonderful Gifu terroir through a sushi cooking experience and a course dinner. You will experience the comprehensive art of food, backed by the nature, history and culture of the region.

Company	Entaku Co., Ltd. (Representative: Takuya Osawa)
Restaurant	Suhi TAKU – Yanagase
Address	Yahachi cho 7-1, Gifu, Gifu, Japan 500-8827
Booking	Email to : <a href="mailto:info@sushi-lab.jp">info@sushi-lab.jp</a> Title : Sushi Experience Program 1 or 2
Transportation to the site	1. JR Line - Gifu Station → 5 minutes by taxi. 2. Meitetsu Line – Shin Gifu Station → 5 minutes by taxi. 3. Shinkansen Express – Gifu hashima Station → 30 minutes by taxi.
Accessibility	Ask us at the time of booking. We will respond as well as possible.
Cancellation policy	<ul style="list-style-type: none"> <li>• Cancellation at least 7 days in advance of the scheduled departure, there is no cancellation fee.</li> <li>• Cancellation within 2 days of the scheduled departure, there is a 100 percent cancellation fee.</li> <li>• Cancellation between 3 and 6 day(s) in advance of the scheduled departure, there is a 50 percent cancellation fee.</li> </ul>