

## Japanese Home Cooking Class by Uncle Kagawa Part.4



# Tempura Soba Noodle Soup

-Toshikoshi Tempura Soba 年越天ぷらそば-

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

There is a tradition of eating soba noodles on 31<sup>st</sup> Dec. New Year's Eve while praying for the great new year in Japan. Let's cook delicious Tempura soba and spend a happy new year!  
Most of the ingredients for this class are available from local market.

**Date & Time:** 20<sup>th</sup> December (Tue) 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.



Tempura soba (Image)

**Close Application: 17<sup>th</sup> Dec. 2022 (Sat) 13:00**

- We accept applications on a first-come-first-served.
- We will close application as soon as we reached the capacity.
- Applications by phone or email will not be entertained.
- Please work together with other 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.4

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