



# WORKSHOP JAPANESE HOME COOKING

+ MINI JAPANESE LESSON

THE FOURTH WORKSHOP

**SATURDAY, MAY 12, 2018**

**11:00-14:00**

EJCA CENTRE

**\$40/PERSON FOR EACH CLASS, PAY AT THE DOOR**

NO DROP-IN. EJCA MEMBERS ONLY.

REGISTRATION: EMAIL TO [EVENT@EJCA.ORG](mailto:EVENT@EJCA.ORG) BY MAY 2, 2018

DETAILS TO BE E-MAILED AFTER REGISTRATION.

In May, we are going to learn how to cook Takikomi gohan. This one dish will complete your supper by itself. It will also be handy for lunch if you make it into a rice ball (Onigiri). Kids love it! Let's have cooking fun together!!

Tip: Depending on where you are/live in Japan, this dish might be called Kayaku Gohan (かやくご飯) or Gomoku Gohan (五目ご飯 - a 5-ingredient mixed rice, which is loosely translated because there are roughly five ingredients). Classes are for beginners of Japanese cooking. Bring your apron, hair cover and indoor shoes.

Any questions? Email to [event@ejca.org](mailto:event@ejca.org)



Kayaku Gohan



Japanese beef  
croquette



Wakame no  
Sunomono



Warabi mochi