

Soba Making

(Code: rjn10029)

Overview

Soba is one of the most representative food cultures in Japan, which is rich in taste and nutrition. Japanese people traditionally eat soba (buckwheat noodles) on New Year's Eve to wish for a long lasting life. You will learn how to make soba through this program. After you learn the process of soba making, you will taste fresh soba made by your instructor.

Highlights

- Opportunity to learn making soba
- Learning food culture of Japan
- Chance to taste freshly made soba



What You Can Expect

Soba is one of the most representative food cultures in Japan, which is rich in taste and nutrition. Japanese people traditionally eat soba (buckwheat noodles) on New Year's Eve to wish for a long lasting life. This program provides you an opportunity to learn how to make soba. Making delicious soba needs sophisticated skills, but do not hastate and let's enjoy making soba from the beginning; making a dough of soba noodles. After you learn the process of soba making, you will taste fresh soba made by your instructor.

Price

JPY 6,500- (tax included)

Inclusions: Instruction, materials, disposable apron, tasting fresh soba, English speaking guide

Exclusions: Transportation

Activity Place

Soba school (Naka-ku Nagoya, Aichi)

Approx. 3 mins walk from Subway Hisayaodori Station. (Detail address will be given after booking is confirmed.)

Available Date and Time

Date: Everyday except Wednesday

Time: 10:00AM, 1:00PM

Duration: Approx. 2~2.5 hours

Additional Info

- Confirmation will be received within 48 hours of booking, subject to availability.
- Any cancellation made after 5:00pm(JST), 8 days prior to the activity will be subject to a charge of 100% of the total amount.
- Please let us know your preferred date and time when you book.
- Minimum age is 16 years old or older.
- Please note that more than one group may join in this activity.
- This activity is held by a teacher in Japanese with an English speaking guide.
- This program includes a procedure of using a noodle cutting knife. We will not assume responsibility in case of any injuries.
- Since hand-made soba is perishable, it is prohibited taking out the soba.
- Those who are allergic to buckwheat or those who have nail decorations cannot participate in this activity.
- **Number of participants: minimum 1 people / maximum 5 people**