

Do you want to MAKE ramen & sushi?

Japan's only activity for making ramen, sushi & sake pairings.

Hosted by
Ramen Cooking Tokyo
(Established July 15, 2024)

Ramen & Sushi Cooking Class in Tokyo

Just minutes from Ginza, Tsukiji, and Toyosu



Why Choose
This Experience?

1. Two Japanese Favorites in One Class

- Learn to make ramen from scratch – rich broth, chashu pork, soft-boiled egg.
- Master sushi (or gyoza) creation – perfect nigiri technique or crispy, juicy gyoza.



2. Authentic & Intimate Experience

- Led by friendly Japanese staff fluent in English.
- Small-group class ensures personalized attention.



3. High Praise from Worldwide Guests

- "Best part of our trip to Japan!"
- Rated 5.0/5 across 700+ reviews on Google & TripAdvisor.
- 1,500+ travelers from 48 countries since 2024.



4: Sake Tasting Included

- Enjoy premium sake curated by our certified sake sommelier.
- Discover how sake pairs beautifully with ramen and sushi.



5. Near Ginza, Tsukiji & Toyosu

- Combine this class with exploring Tokyo's famous fish markets or Ginza district.
- Convenient from major Tokyo hotspots.



Beyond Cooking, Feel the Connection.

We are the door where Japan changes from "a place you visited" to "a relationship you want to come back to." Through ramen, sushi, and sake, travelers and our Japanese hosts meet at the same table – not a cooking demo.

Book Your Class Today!

ramen-cooking-class-tokyo.com



Your Experience at a Glance

Duration

2.5-3 Hours

<twice daily>

Morning class: 10AM-1PM

Afternoon class: 2PM-5PM

Price

JPY 20,000 per Person

includes all ingredients,
sake tasting, recipe booklet

Menu

Ramen

(broth, chashu, toppings)

**+
Sushi or Gyoza**

Location

Easy access from

**Tokyo, Ginza
Tsukiji, and Toyosu**

Here's What You'll Do

1. Hands-On Ramen Workshop

Craft a savory ramen broth from scratch, master authentic chashu for home cooking, and unlock the secrets to creating restaurant-quality homemade ramen.



2: Sushi Mastery or Gyoza Making (or Both)

Experience a traditional nigiri sushi-making session to become a sushi master, or learn to craft gyoza that perfectly complement your ramen. Choose one—or enjoy both for the ultimate culinary adventure!



3. Sake Tasting Party

Sample 2-3 varieties of sake, expertly paired with your meal by our Japanese sake sommelier. Beer or soft drinks also available.



4. Cultural Exchange

Engage in friendly conversation with our local Japanese staff, immersing yourself in authentic cultural insights and traditions.



5: Take Home the Memories

Our recipes let you recreate the magic at home—perfect for sharing with family and friends!



*Please come to
Japan Again.*



Meet Your Hosts

- **Friendly Japanese staff** ready to welcome you.
- **Fluent English** for a seamless experience.
- It's the perfect opportunity to **immerse yourself in Japanese culture** and **connect with locals**.

Sharing the Real Japan with You

We're here to give you an authentic, fun, and delicious experience — because there's more to Japan than just sightseeing.
It's about connecting with people, exploring traditions, and savoring amazing food!

Join Us & Create a Travel Memory of a Lifetime

Perfect for families, couples, solo travelers, and honeymooners.

**How
to
Book**

<https://ramen-cooking-class-tokyo.com>
info@ramen-cooking-class-tokyo.jp

See you soon at Ramen Cooking Tokyo

★ 5.0 / 5 Rated by 700+ travelers on Google & TripAdvisor

