

Wagashi is a Japanese traditional sweet, and known for it's delicate taste all over the world. One of the wonderful features of Wagashi is the beautiful appearance that express the change of the four seasons. This is a good opportunity to learn from Mr. Tamogami, a famous sweet maker in Aishindo.



More beautiful than a jewel,
宝石より綺麗で、

Traditional Japanese sweets

Wagashi making class in summer



More delicious than a fruit.
果実より甘美。



First 20 people



Aishindo
Instructor 愛信堂

夏の和菓子作り教室 2015.7.29.wed 14:00~ (Finish time around 16:30)

【Fee】 1,000 yen
※Participation fee will not be refunded for cancelations due to personal reasons.
私的理由によるキャンセルの場合、返金できませんのでご了承下さい。

【Deadline】 Mon 27 July 2015

【How to register】 Please apply directly at 'KIZUNA'. 「きずな」で直接申し込んでください。

【Place】 International Multipurpose Hall 国際交流多目的ホール

【What to bring】 An apron エプロン / A thin towel 薄手のタオル

※NOTE: Please DON'T use strong-smelling detergents or softeners since there is a risk that the odor will spread to the delicate sweets.

和菓子の風味をそこなわないよう、匂いの強い洗剤・柔軟剤は使わないでください。