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HANDMADE JAPANESE RAVIOLI

We start with a hand-made dough, learning the techniques for rolling it out and the traditional 'half-moon' shape.

The ravioli are then cooked in a single, even batch in a frying pan, resulting in a soft top and a slightly crispy bottom.

An iconic dish that's easy to recreate at home.

DORAYAKI

THE SOFT, FLUFFY JAPANESE SNACK

A sweet and comforting recipe, loved by young and old alike.

You make the soft batter for Japanese pancakes, lightly sweetened with honey, and shape it into perfect discs.

Finally, you fill them with sweet cream, anko or jam, creating the traditional dorayaki.

ORIGAMI

THE JAPANESE ART OF PRECISION AND CALM

A relaxing moment to discover the timeless elegance of origami.

Basic folds, small traditional shapes and the harmony of slow, deliberate movements.

A perfect way to round off the course with creativity and tranquillity.

Event Information

MAXIMUM NUMBER OF PARTICIPANTS: 12

A small group to ensure personalised attention, step-by-step guidance and a truly immersive experience.

PRICE: €85 PER PERSON

All-inclusive: ingredients, materials, equipment, handouts and final tasting.

WHAT YOU'LL DO:

You will learn how to prepare a small traditional menu: an iconic savoury dish, a traditional dessert and a cultural activity linked to the art of origami.

A simple, creative experience that anyone can enjoy, perfect for discovering Japanese culture through flavours, hands-on activities and moments of sharing. Each participant prepares the recipes themselves, following the original techniques.

WHAT'S INCLUDED:

- hands-on cooking class with a Japanese chef
- fresh ingredients and equipment
- full menu (savoury and sweet dishes)
- origami workshop
- tasting of the dishes prepared
- water and Japanese tea
- a small recipe booklet

DURATION:

3–3.30 hours (varies depending on the group)

LET'S MEET AYAKO

Born in Nagasaki, Japan, she began her career in a research laboratory specialising in food additives.

She then moved to Italy, settling in Rome, where she worked with the restaurant DOOZO, creating Japanese desserts and honing her sushi-making skills.

Since 2012, she has been working as a private chef and has devoted herself to teaching Japanese cuisine, sharing recipes, techniques and traditions with an authentic and accessible approach.



AYAKO