

SARAKU

JAPANESE CULTURAL EXPERIENCE

Wagashi Making Experience

Create your own edible piece of art
— traditional Wagashi!

Enjoy the beauty and taste of Japan by crafting seasonal sweets that express the colors and shapes of the four seasons.

Perfect for families, friends and even guests with children.

(Languages used: English, Japanese)



Available Dates
for Workshops

Mon / Tue / Wed / Thu
3:00 p.m.~

We will check with the instructor for any existing reservations and then finalize your booking.



Duration

80-90 minutes
including
tasting time



Lesson Fee

¥1,500
per person



Minimum Number
of Participants

2 people



Registration
Deadline

**at least 2 days
before the
workshop date.**

About the Experience

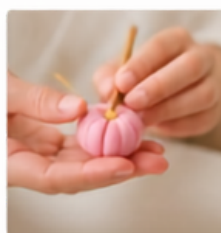
Each participant will create two seasonal wagashi sweets. After crafting, you will plate your creations beautifully and enjoy them with a cup of high-quality Uji tea.



Instructor

Keiko Yamaguchi

With 20 years of experience in confectionery instruction, I hope to share not only the techniques of wagashi making, but also the stories and cultural background behind each sweet.



I don't have much experience teaching international guests yet, but I truly want everyone to have fun, and I will put my heart into creating an enjoyable experience.



Cancellation Policy

Cancellations made **by 12:00 noon** on the day before the workshop will not incur a fee. Cancellations made after that time or no-show cancellations will be charged **100%** of the workshop fee.

Onigiri & Miso Soup

Cooking Experience

Experience Japan's most comforting home-style meal — onigiri rice balls and miso soup made from scratch!

Learn how to make these beloved Japanese dishes easily, even after returning home.

Languages used:
English,
Japanese



Available Dates
for Workshops

Tuesdays & Fridays —
Start at 11:00 or 12:00

Other appointments may be made. We will confirm and then accept your reservation.



Duration

about
1 hour



Lesson Fee

¥1,000
per person

*** Special introductory price while we improve our English communication.**



Minimum Number
of Participants

2 people



Registration
Deadline

By 9:00 PM
two days
before
the lesson

About the Experience



You'll make freshly cooked onigiri with your choice of fillings and prepare miso soup using katsubushi (bonito flakes) for an authentic dashi broth — the base of Japanese cuisine.

Simple, Healthy and Delicious

Onigiri and miso soup are a perfect combination — simple yet deeply satisfying.

Discover the comfort of traditional Japanese home cooking.



Cancellation Policy

Cancellations can be made up to **24 hours** before the scheduled start time. Cancellations made less than 24 hours before the scheduled start time will be charged **100%** of the fee.

Deco Maki Sushi

Workshop

(Cute Decorative Sushi Rolls)

Let's make Deco Maki Sushi!

Fun to create, exciting to slice,
and delicious to eat.

Join us for a unique and enjoyable
Japanese food experience!



Available Dates
for Workshops

Every Monday and Sunday
Lessons begin anytime
from 11:00 am to 2:00 pm



Duration

**90
minutes**



Lesson Fee

Adults
¥13,200

Under 18
¥5,500



Minimum Number
of Participants

2 people



Registration
Deadline

**2 days before
your preferred
date.**

*Please ensure that you have the listed days, we may not be able to hold the workshop due to other bookings or scheduling conflicts. Your reservation will be confirmed once you have checked the instructor's availability.

Languages used:
English, Korean,
Japanese

About the Experience

Deco Maki Sushi is a type of decorative sushi roll that reveals colorful patterns, such as flowers, animals, or characters when sliced.

It is both visually stunning and delicious, making it a popular choice for celebrations and cultural experiences in Japan.

In this lesson, we will make a cute penguin design.

A vegan-friendly option is available, but please let us know in advance if you'd like to request it.

This activity is also suitable with children, making it a fun experience for the whole family.



Instructor
JuRi



Cancellation Policy

Cancellations are accepted up to **2 days** before the lesson starts. After that, a **100%** cancellation fee will be charged.

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Japanese Calligraphy Experience

Join our Japanese Calligraphy Experience and enjoy writing beautiful characters using traditional brush and ink!

Languages used:
**English,
Japanese**



Available Dates
for Workshops

**Flexible start times
between 1:00 p.m.
and 4:00 p.m.**

On Sundays, Mondays,
Tuesdays, Fridays,
Saturdays



Duration

**90
minutes**



Lesson Fee

**¥7,800
per person**



Minimum Number
of Participants

1 person



Registration
Deadline

**By 12:00 noon
on the day before
the lesson**

Other appointments may be made.
We will confirm and then accept your reservation.

About the Experience

He is a Japanese calligrapher with over 30 years of experience. With him, you can experience authentic Japanese calligraphy lessons.

You will learn traditional calligraphy, choose your favorite kanji, draw it, and have your very own work framed in a Japanese art frame to take home. Let's all have fun!



Instructor Ryusho Tanabe

Japanese calligraphy performer



Cancellation Policy

Cancellations can be made up to **24 hours** before the scheduled start time. Cancellations made less than 24 hours before the scheduled start time will be charged **100%** of the fee.

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JAPANESE CULTURAL EXPERIENCE

Matcha Experience

Join our Matcha Experience and discover the joy of whisking your own delicious bowl of green tea!

Held conveniently on the 1st floor, there's no need to travel anywhere.

With a short and easy session, you can casually enjoy the art of making matcha, while also learning simple tips to prepare it beautifully.

Languages used:
**English,
Japanese**



Available Dates
for Workshops

**Every day,
start between
8:00 p.m. and 10:00 p.m.**

Other appointments
may be made.
We will confirm and then
accept your reservation.



Duration

**About
15-20
minutes**



Lesson Fee

**¥2,000
per person**



Minimum Number
of Participants

2 people



Registration
Deadline

**12:00 noon
on the day before**

About the Experience

Learn simple tips on how to whisk matcha so it tastes better.

Enjoy the bowl of matcha you prepare yourself, together with a small traditional sweet.

This is not a formal tea ceremony, but a casual experience—like preparing tea in a café for yourself.



Cancellation Policy

Please inform us of any cancellations before **24 hours** of the start time.

Temari Making Workshop

Join our Temari-Making Workshop and learn how to create a beautiful traditional Japanese craft!

This is a hands-on trial lesson designed for beginners. All materials are provided, so feel free to come empty-handed and enjoy the experience!

Languages used:
**English,
Japanese**



Available Dates
for Workshops

1:00 p.m. – 3:00 p.m.

(No fixed day):
sessions are scheduled
irregularly.
Evening or night sessions
may also be possible.
Please inquire



Duration

2 hours



Lesson Fee

¥ 6,000
materials included



Minimum Number
of Participants

1 person



Registration
Deadline

**By 12:00 noon
on the day before
the lesson**

About the Experience

"Temari" is a traditional Japanese handcraft with a history of over 1000 years. It is a hand-sized ball embroidered with geometric patterns using colorful threads, and was once used as a toy.

In this workshop, you will learn the most traditional method of "Chrysanthemum pattern" / Kiku Kagiari" using threads dyed with plants.

No need for any experiences of needle work.

Please enjoy making Temari and feel the beautiful colors of nature dyed with plants while your thoughts go to the old Japanese culture.

* The base temari ball will be prepared in advance. * Only one side will be finished.

Instructor Mika Mouri



Cancellation Policy

Cancellations can be made up to **24 hours** before the scheduled start time. Cancellations made less than 24 hours before the scheduled start time will be charged **100%** of the fee.

SARAKU

JAPANESE CULTURAL EXPERIENCE

Japanese Traditional Dance Lesson *Experience*

Let's try Japanese dance!

Enjoy Japanese dances lesson suitable for beginners and experience Japan's 400-year-old traditional culture.

Languages used:
**English,
Japanese**



Available Dates

10:00 a.m. - 12:00 p.m.

1:00 p.m. - 3:00 p.m.

4:00 p.m. - 6:00 p.m.

Thursday, Saturday, Sunday

Please understand that this is not available every week.
Please ask before making a reservation.



Duration

2 hours



Lesson Fee

¥15,000
per person



Registration
Deadline

1 day before



About the Experience

We will practice a beginner's dance of about two minutes using fans. We will perform careful lessons in small groups of up to four people. You can learn not only basic dance techniques of Japanese dance and how to move your body gracefully, but also the meaning of the lyrics of the songs you dance to and what the choreography represents.

During the break between practice sessions, we will share stories about the family crests of famous kabuki actors, who are the heads of their schools, and you will have the opportunity to enjoy Japanese sweets and other these stories along with matcha.

Please bring socks, a drink for hydration, and a towel to wipe off sweat.



Access



MAP ►

A 3-minute walk from Exit 6 of Nagahori Station on the Sakaisuji Line.

You can also walk there in 14 minutes from SARAKU.

It is Room 405 on the 4th floor of the building with a sign for Japanese dance.

Instructor
Baicho Ohgi



Cancellation Policy

Cancellation can be made up to **24hours** before the scheduled start time.