

Sushi Making Experience Class

In this unique experience, you'll learn to make five different types of sushi:

1. Nigiri Sushi 2. Temari Sushi 3. Gunkan Maki 4. Inari Sushi 5. Maki Sushi Guided by our expert instructors.

Each method will deepen your appreciation for the art of sushi-making. To conclude your session, enjoy a comforting bowl of miso soup and Japanese tea—essential elements of Japanese dining—while relaxing and savoring a leisurely lunch in our serene setting.





Udon Making Experience Class

You can make udon from scratch using Hokkaido-grown wheat, Kitahonami. Experience Flow:1.Making saltwater 2.Mixing the water with flour 3.Kneading 4.Stepping on the dough 5.Resting the dough 6.Rolling out the dough 7.Cutting with a knife

The boiling process will be handled by our staff.

After the experience, you can relax and enjoy the udon you made yourself. Additionally, a set of assorted vegetable tempura will be served.

Cancellation Policy
•By the day before: 50% fee

·Sáme-daý or no-show: 100% fee

Experience Details

【Available Days】Friday, Saturday, Sunday
【Start Time】Sushi:11:00 AM Udon:12:00PM

[Duration] Approximately 45 minutes

[Meal Time]: About 1 hour (Feel free to leave after finishing your meal)

[Fee]:\forall 8,000 (tax included) Payment by cash only.

[Age Requirements]:3 years old and up

[Dietary Restrictions]: We can accommodate vegetarian, vegan, halal, shellfish allergies, and other dietary preferences.

Please contact us in advance via DM for special requests.

Contact us here ↓



@KYOTO_IZUMO_EXPERIENCE

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