



## Japanese Cuisine Program

July 2025

03/07/25	Thursday	<b>Japanese (Non-Veg)</b> <ul style="list-style-type: none"><li>• Prawn prikara,</li><li>• Yuzu Sole,</li><li>• YakiUdon</li></ul>
05/07/25	Saturday	<b>Japanese (Non-Veg)</b> <ul style="list-style-type: none"><li>• Chicken Teriyaki Donburi,</li><li>• Shrimp wasabi Donburi,</li><li>• Stir fry vegetable</li></ul>
08/07/25	Tuesday	<b>Japanese (Veg)</b> <ul style="list-style-type: none"><li>• Vegetable tempura,</li><li>• Taki komi rice,</li><li>• Tofu miso steak</li></ul>

**Inclusions:**

- Hands on Classes
- Certificate of Course Completion
- Take what you make 'home'
- Printed Recipes provided at the beginning of the class.

Timings: 2:00pm to 5:30 pm

Fee: ₹ 9,000/- (for 3 Classes)

Fee: ₹ 3000/- (for single class)

**Please Note:**

- All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd.
- All fees are subject to 18% GST
- 100% Fees must be submitted to secure a seat in any of the programs
- Fees are non-refundable IICA reserves the right to change any menu item without prior notice
- All students are required to carry our apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5

**To enroll please Call Us/**



WhatsApp

**WhatsApp On 8447728601**