

# Japanese Food Master Class

Japanese food Master Classes were held at the Georgian Culinary Academy on 5-6 March.

## 1. Master-class for the students of the Agricultural University



Opening speech by the Ambassador of Japan, Mr. Toshio Kaitani



Chef is preparing rice for sushi



Chef is explaining how to prepare maki-zushi



Chef is giving advice to each participant

## 2. Master-class for the students of the Japanese language department at the Tbilisi Free University



Chef is explaining how to prepare maki-zushi



Participants are making sushi



Sushi is ready!



Degustation time



### 3. Master-class for the students of the Culinary Academy and chefs of the Japanese restaurants in Tbilisi



Chef is answering questions from professionals



Participants are recording video while chef is making sushi



Participants are making sushi



Chef is giving advice to participants

#### 4. Japanese food master-class for the 1<sup>st</sup> Channel Culinary Program



Chef is making mitarashi-dango



Chef is making tempura

We would like to thank the Georgian Culinary Academy for supporting this event, participants of the master-classes and Chef, Mr. Imata. The Embassy plans to arrange Japanese cultural events in the future and hope for your kind support.