



Explore the Kitchens of the World with Chef Reggie
OSAKA, JAPAN

Day 1

Arrival at Swiss Hotel

Welcome Reception at the Hotel

Chef's Pick –Dine Like a Local and Get a Real Have Taste of Osaka

Overnight stay at Swiss Hotel.

Day 2

Matsuzaka Beef Sukiyaki & Shabu-Shabu Lunch & Demonstration

Breakfast at Hotel, at Your Leisure

Sukiyaki and Shabu-Shabu Cooking Lessons with Chef and Butcher Hiroto Yamabe and Kuniyoshi Okamoto

Since my palate was educated and trained on the art of eating Sukiyaki, as they do in Osaka, it has been difficult to enjoy the dish, any other way.

It is with gratitude to my dear friends that my favorite Sukiyaki restaurant will reveal their secrets to us. For lunch, savor the most delectable Matsuzaka Beef Sukiyaki as well as a sampling of the different kinds of Shabu-shabu.

After the sukiyaki lunch you may opt to relax or stroll around the Namba Area. Shop at Namba walk and visit the Salt Shop or visit Don Quijote and the nearby kitchen.

Tempura & Oyster Dinner with Shintaro Fuuki

Shintaro worked at the fish market before opening his own restaurant. He is an expert in procuring the finest and freshest seafood, sold to him at the best possible price and delivered right to his doorstep by the fish monger himself. Feast on: Thinly battered, crisp and light tempura as prepared by Tempura Master Gen Nara.

Overnight stay at Swiss Hotel.

Day 3

Experience Breakfast at Hotel, at your Leisure

Cultural Experience

Japanese Origami - Make your own crane, balloon and kimono with the help of a Origami Master.

Origami is possibly the most well-known of all of Japan's cultural activities. This is practiced as an art where paper is folded to create a range shapes including animals, flowers or people.

After Origami, immerse yourself in Furoshiki - the art of gift wrapping using Japanese cloth "furoshiki."

In this fun activity you will discover how the Japanese find beauty in a simple piece of cloth by folding it ceremoniously in an aesthetically pleasing way. Let a Furoshiki Master teach you how to wrap gift box and a bottle and how to make a furoshiki gift bag.

Before ending our cultural activity, we will be taking a class photo as a souvenir.

Bento Box for Lunch

Sample a Shokado Bento that pays homage to the Chief Priest Shokado san, from a Kyoto shrine. Shokado san is considered to be the first person to make bento boxes. The menu will consist of ingredients that are at their prime during sakura season. Apart from sampling the dishes made from seasonal ingredients, learn all about the bento box from Chef Hiroyuki Hanada. Hanada San is hailed for his kaiseki sets and his daring way of incorporating not only seasonal ingredients, but also non-traditional Western items such as herbs to give a traditional cuisine a modern twist. He will impart his knowledge on the: History of Bento Boxes; Food Culture in a Box: The Japanese Bento Culture; The Art of Creating Bento. He will captivate you with his artistry as he demonstrates how a bento artistically comes together. After, you may opt to create your own signature bento!

Takoyaki Sampling and Making

People fall in line by the Dotonbori bridge for the renowned Acchichi Hongo Takoyaki. Join Takoyaki Master Inoue san as he imparts the secrets to making this famous Osaka street food.

Misono Ballet Dinner

Experience Chef Shingo Komoto as he performs with utmost grace and precision on his teppan table.

Komoto san's career spans 35 years and is renowned for his unique teppan repertoire that is comparable to a ballet cast on a misono table with every ingredient heeding to his cue. Witness the true Art of Teppanyaki and savor delectable Wagyu Beef & Fresh Japanese Seafood.

Overnight stay at Swiss Hotel.

Day 4

Breakfast at hotel or Explore Japanese Bacon and Snow crab aligue for breakfast (optional)

Traditional Japanese Home Cooking Lessons at Kashiwara.Chef Eiji

Ichikawa will share his expertise with you. Go home from Osaka knowing how to prepare:

- Kakuni – Japanese Adobo and it's variations
- Perfect Dashi Maki

Learn the proper technique to making perfect tamago at home.

-Karaage - Japanese suckling fried chicken done right. -Traditional Oden - a one-pot dish made of various ingredients such as fish cakes and vegetables cooked in soy flavored dashi broth. Healthy and light.

-Getting to know the Different Kinds of Miso, Its Uses & Miso Recipes - From sweet to fermented miso...

-Make the perfect miso soup and yes, there's more to miso than just soup. Surprise your palate!

Obanzai Lunch Experience - Savor the seasonal home cooked little dishes, traditionally typical to Kyoto.

Sake Appreciation with Certified Sake Sommelier – Kikisakeshi Koji Uenoyama

During the session Koji san will guide you through the proper way of sake tasting. Savor 6 different types of sake from the Kansai region with small dishes to pair. He will impart how to taste sake properly and delve into the basics: What is sake? -Overall information including its history, ingredients, how it's connected to Japanese Culture etc. -Sake classifications Learn about eight different categories of sake -How to make sake* Learn about steps to brew sake

Best Ever Unagi Dinner with 4th Generation Restaurant Owner Ginta san.

This is eel like you've never taste before. Fresh, not farmed, caught and prepared as you order. Overnight stay at Swiss Hotel.

Day 5

Breakfast at hotel

Stroll along the beautiful grounds of the Lucky Daruma temple in Katsuoji. Historically, many famous people come to the temple to pray for good luck, favorable outcomes and to attain specific goals. The temple is also associated with "winning" (contests, events). As such, Katsuoji is also known as the "temple of the winner's luck." While at the temple make a wish on a Daruma, with the promise of bringing it back to temple, when your wish comes true. Be enchanted by its symbolism. In Japanese culture, the Daruma is a talisman that brings good tidings.

Japanese Duck Lunch - we hardly have duck in mind when we visit Japan. This time, savor succulent Japanese duck in a multitude of ways. Try it steamed, soba, grilled, oyakodon, the choices are endless... Order as you please.

Kurumon Market to buy fruits from our suki.

Miso Shopping

Overnight stay at Swiss Hotel.

Day 6

Breakfast at the hotel

Have a Safe Trip Home! Thank You for Joining Kitchens of the World Osaka.
Let's Dine Soon, Somewhere Around the Globe!