

# *Special Ramen Noodle Class*

*NY, U.S.A.* *Nov. 20<sup>th</sup> - 22<sup>nd</sup> 2017*

**FREE!** Last class this year

*By Korin, World-  
Wide Soba Inc., and*

**YAMATO**

*at Korin showroom / NY, U.S.A.*



**Learn to become a noodle master**

# Half-day Ramen Noodle Class in NY

**Nov. 20<sup>th</sup> – 22<sup>nd</sup>**

*1<sup>st</sup> class*

*10:00 – Greetings/orientation*

*10:15 – Ramen noodle theory – explaining all the ingredients and processes of noodle making*

*10:45 – Noodle making sessions*

*(using a ramen machine, LM10062IUS)*

*12:15 – Trial of samplings (freshly made noodles)*

*12:45 – FAQ session*

*2<sup>nd</sup> class*

*Starts from 14:00 and ends around 17:00*

*(same contents as 1<sup>st</sup> class)*

*Because the maximum of 8 people is allowed per class due to limited space, reservation/registration is required.*

Please choose from the following slots to attend.

Nov. 20<sup>th</sup> A: 10:00-13:00, B: 14:00-17:00

Nov. 21<sup>st</sup> A: 10:00-13:00, B: 14:00-17:00

Nov. 22<sup>nd</sup> A: 10:00-13:00, B: 14:00-17:00



# ***How to register for the event – reserve your seat***

## **1. Send your information by email to [e-info@ymcnoodle.com](mailto:e-info@ymcnoodle.com)**

**Please fill out your information below: (\* is required to fill out)**

1. Date of your participation\*:  
Nov. 20<sup>th</sup> – A, B, 21<sup>st</sup> – A, B, 22<sup>nd</sup> – A, B (Choose the date/slot to attend)
2. Name\*:
3. Company/restaurant name (if applicable):
4. Email\*:
5. TEL\*:
6. Type of noodle of interest:
7. Purpose of attendance:
8. What you want to consult about (if there's any):

Send your information on the form via email to either of the addresses,

[e-info@ymcnoodle.com](mailto:e-info@ymcnoodle.com) or  
[miiyamato@gmail.com](mailto:miiyamato@gmail.com)

## **2. Receive a confirmation email from Yamato MFG.**

You'll receive an email with a confirmation on your seat reservation.

Then, please just show up at the location at the time-slot you've picked.

**Click to register:**

<https://goo.gl/u6kE7Q>

***[Location] – please be at the location at least 10 min. prior to starting time for registration***

***Korin***

***57 Warren St, New York, NY 10007***

***On Google Map:***

***<https://goo.gl/maps/61tCDZSSJpy>***

# The most advanced and versatile ramen noodle making machine you can experience

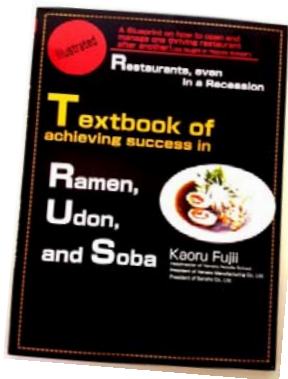


## Richmen Series/ noodle machine – LM10062IUS (NSF/UL certified)

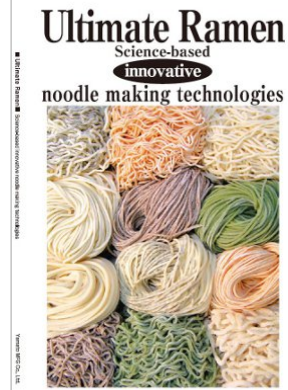
It is an all-in-one noodle making model that's capable of making 100 servings per hour (recommended max. daily production volume of 500 servings). It makes a variety of noodles, skins (gyoza, wonton, etc.), other wheat products you can imagine with ease.



## Textbooks available for purchase at this event



Management book for noodle restaurants  
Written by **Kaoru Fujii**  
USD25



"Ultimate Ramen - Science based innovative noodle making technologies"  
USD45

### Secrets of Ramen Soup

How Ramen soup is made, Yamato way.



"Nobody wants to share... Book of secrets on **Ramen Soup by Yamato Method**"  
USD350

## Yamato MFG Co., Ltd.

Yamato MFG Co., Ltd., based in Japan on a mission to spread delicious Japanese noodle cultures across the world collaborates with our clients and partners to bring the best and most advanced noodle making technologies to cultivate noodle professionals and prospering noodle restaurants all over the world.

Company info: [http://www.yamatonoodle.com/about\\_yamato/](http://www.yamatonoodle.com/about_yamato/) Please feel free to contact us for any questions at [miiyamato@gmail.com](mailto:miiyamato@gmail.com),  
TEL: +819089728710, or by Skype: yamato.overseas