

Special Ramen Noodle Class

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

YAMATO

in NY, U.S.A.

Mar. 26th – 28th 2018



Half-day Ramen Noodle Class in NY

Mar. 26th - 28th

1st 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)

(different, basic types of noodles)

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

✳️You'll get to try different types of noodles, not only ramen but udon!

12:45 – FAQ session

2nd class

Starts from 14:00 and ends around 17:00

(same contents as 1st 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.

Mar. 26th A: 10:00-13:00, B: 14:00-17:00

Mar. 27th A: 10:00-13:00, B: 14:00-17:00

Mar. 28th A: 10:00-13:00, B: 14:00-17:00

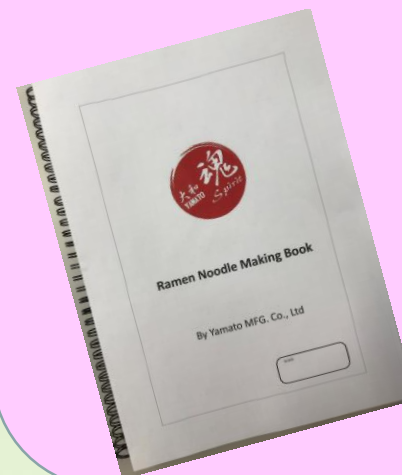


Mr. Kotani Shuichi

The class is taught by Mr. Kotani of World-Wide Soba, Inc. Noodle master, Mr. Kotani has helped many restaurant and businesses with their noodles, menus, operation, etc. through his consulting over the years in the US. He has a growing number of clients in the US and some parts of Europe.



Attendance fee: USD 60 / person
Including our noodle making textbook and a DVD of soup making



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

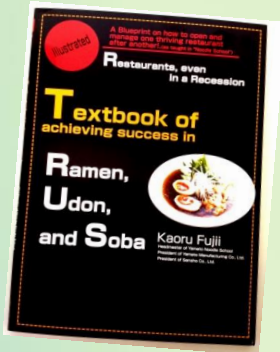


Richmen Series/ noodle machine – LM10062IUS (NSF/UL certified)

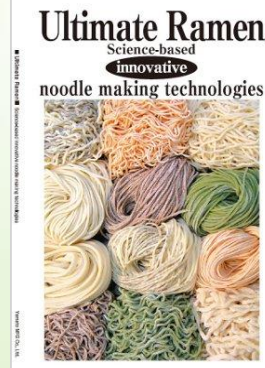
It is an all-in-one noodle making model that's capable of making 100 servings per hour (recommended max. daily production volume of 500 servings). It makes a variety of noodles, skins (gyoza, wonton, etc.), other wheat products you can imagine with ease.



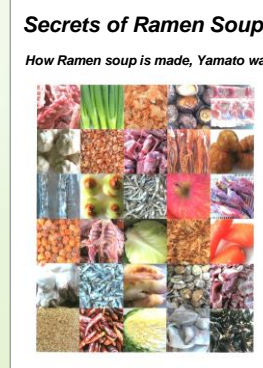
Textbooks available for purchase at this event



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



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



"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/ Please feel free to contact us for any questions at miiyamato@gmail.com,
TEL: +819089728710, or by Skype: [yamato.overseas](https://www.skype.com/en/contacts/yamato-overseas)

How to register for the event – reserve your seat

1. Send your information by email to intl@yamatomfg.com

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

1. Date of your participation*:
Mar. 26th – A, B, 27th – A, B, 28th – 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):

Attendance fee: **USD 60 / person**

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

intl@yamatomfg.com or
mnishimoto@yamatomfg.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/sgD3gx>

[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>