

# ASIAN COOKING CLASSES



NuCulinary

[www.nuculinary.com](http://www.nuculinary.com)

Learn Asian Cuisine  
and Culture  
in Community



# Cooking in Community

## We Specialize in:



- Private cooking parties for all ages
- Interactive corporate team building events
- In-home instruction with Art of Sushi DVD's



## Classes Include

- Expert chef instructors
- Easy-to-learn techniques
- Plenty of individual attention
- Fascinating facts about food
- Recipes and samples of everything you cook



## LOCATIONS

### Bellevue Uwajimaya

Deli Kitchen  
15555 NE 24th  
Bellevue, WA 98007  
425.747-9012

### Renton Uwajimaya

Deli Kiosk  
501 South Grady Way  
Renton, WA 98057  
425.277-1635

### Seattle NVC Memorial Hall

1212 South King Street  
Seattle, WA 98144  
206.551-0080

Parking and entry from parking lot  
on the eastside of the building



Demo classes are  
demonstration only

NEW

REGISTER ONLINE @ [www.nuculinary.com](http://www.nuculinary.com). SIGN UP TODAY!

# SEATTLE INTERNATIONAL DISTRICT

## Seattle Classes at NVC Memorial Hall Kitchen

Join us in our new venue in Seattle! This historic, remodeled clubhouse of the Nisei Veterans Committee houses a new commercial kitchen perfect for NuCulinary cooking classes.

- Tues, APRIL 6, 6:30 PM** Simple Sensations—Noodles and Stir-Fry (Demonstration) \$70 
- Mon, APRIL 12, 6:30 PM** Kitchen Essentials: Knife Skills (Hands-on) \$70 
- Tues, APRIL 13, 6:30PM** The Art of Sushi, Basic Rolls (Hands-on) \$85  
- Tues, APRIL 20, 6:30 PM** Homemade Thai Curry Pastes (Demonstration & Hands-on) \$77 
- Tues, APRIL 27, 6:30 PM** Sustainable Sushi with Chef Hajime Sato (Hands-on) \$115 
- Tues, MAY 4, 6:30 PM** The Art of Dumplings (Hands-on) \$77 
- Tues, MAY 11 6:30 PM** Peppery, Sweet and Savory Dinner Party (Hands-on) \$135 
- Sat, MAY 15**  
**9:30 AM-1:30 PM**  The Art of Sushi Master Class (Hands-on) \$135 
- Tues, MAY 25, 6:30 PM** Kitchen Essentials: Knife Skills (Hands-on) \$70 
- Tues, JUNE 1, 6:30 PM** Summer Noodles and Salads (Demonstration) \$77 
- Tues, JUNE 8, 6:30 PM** Kitchen Essentials: Stirfry (Hands-on) \$77 
- Tues, JUNE 22, 6:30 PM** Sustainable Sushi with Chef Hajime Sato (Hands-on) \$115 
- Mon, JUNE 28, 6:30 PM** Kitchen Essentials: Knife Skills \$70 (Hands-on) 
- Tues, JUNE 29, 6:30 PM** Indian Curries 101- Vegetarian (Hands-on) \$77 
- Tues, JULY 6, 6:30 PM** Flavorful Thai (Demonstration) \$70 
- Tues, JULY 12-15**  
**10:00 AM – 12:30 PM**  Asian Cooking Camp for Junior Chefs (Hands-on) \$200   
Ages 9 and up
- Tues, JULY 20, 6:30 PM** Kitchen Essentials: Knife Skills (Hands-on) \$70 
- Tues, JULY 27, 6:30 PM** Asian Grilling (Hands-on) \$77 










Class Location: NVC (Nisei Veterans Committee) Kitchen--  
Chinatown/International District, 1212 South King Street, Seattle, WA 98144

# BELLEVUE UWAJIMAYA ON WEDNESDAYS

## Bellevue Classes are held at the Bellevue Uwajimaya

For the past 10 years we've partnered with Uwajimaya to teach you the art of Asian cuisine. Each student receives a 10% discount coupon for purchases at any of the three stores.

Full class descriptions at [www.nuculinary.com](http://www.nuculinary.com)

Wed, APR 7,	6:30 PM	Wraps and Rolls with Store Tour (Hands-on)	\$70	
Wed, APR 28,	6:30 PM	Sushi I – Basic Sushi Rolling (Hands-on)	\$75	
Wed, MAY 5,	6:30 PM	Asian Small Plates (Hands-on)	\$70	
Wed, MAY 12,	6:30 PM	Light and Lively Noodle Favorites (Hands-on)	\$70	
Wed, MAY 19,	6:30 PM	Sushi I – Basic Sushi Rolling (Hands-on)	\$75	
Wed, JUN 2,	6:30 PM	Vietnamese Favorites with Store Tour (Hands-on)	\$70	
Wed, JUN 16,	6:30 PM	Sushi I – Basic Sushi Rolling (Hands-On)	\$75	
Wed, JUL 7,	6:30 PM	One-Wok Specialties with Store Tour (Hands-on)	\$70	
Wed, JUL 21,	6:30 PM	Sushi I – Basic Sushi Rolling (Hands-On)	\$75	

Class location: Bellevue Uwajimaya Deli Kitchen  
15555 NE 24th St and Bellevue-Redmond (Bel-Red) Road, Bellevue, WA 98007

## Class Registration:

Register online and find complete class descriptions at [www.nuculinary.com](http://www.nuculinary.com)

To register by mail, send checks to: NuCulinary, 6523 California Ave SW, PMB 250. Seattle, WA 98136



## Things to Know

- Class registration is through NuCulinary only. Registration is not available at Uwajimaya.
- Classes are 2-2½ hours long unless otherwise noted. Chefs reserve the right to change menu offerings based on product availability.
- Plan to eat during class.
- Full refund provided if cancellation is 7 days prior to class. You may send a substitute.

# RENTON UWAJIMAYA ON THURSDAYS

## Everyday Asian Cooking -- Fresh and From the Pantry

### Have you lost your “Joy of Cooking”?

Have you ever been rushing through the grocery store, uninspired, wondering what to feed your family?



We have the solution! **These classes are for YOU!**

Grab a friend and come on into Renton Uwajimaya each Thursday at 6:00pm. Meet Chef Toby Kim who will demystify the Art of Dinner! Learn about what to do with fresh produce, fish and meats and how to combine them with ready-made sauces and pantry items to make your family favorites.

**Speed, convenience and confidence** is what you will gain along with a new inspired spirit of cooking. Chef Toby will help you take advantage of the weekly specials and give you guidelines so you can cook without recipes! Of course, recipes are included in each experience.

Each week we will focus on an Asian country and its pantry flavors to allow you to explore authentic flavors and culture in little sizable bites. These classes include instruction for quick-for-dinner fixes and a stroll down the aisles afterwards so you can learn more. Touring a store with a real live professional Chef always holds great surprises.

## Classes meet at the Cooking Kiosk in the Deli area.

Class fee is \$55. 501 South Grady Way, Renton, WA 98057

All of the following classes are from 6:00-7:30 PM

All Classes are Demonstration.



Thurs, APR 1,	The Korean Pantry	Thurs, JUN 10,	The Philippine Pantry
Thurs, APR 8,	The Japanese Pantry	Thurs, JUN 17,	The Japanese Pantry
Thurs, APR 15,	The Chinese Pantry	Thurs, JUN 24,	The Thai Pantry
Thurs, APR 22,	The Thai Pantry	Thurs, JUL 1,	The Chinese Pantry
Thurs, APR 29,	The Japanese Pantry	Thurs, JUL 8,	The Korean Pantry
Thurs, MAY 6,	The Vietnamese Pantry	Thurs, JUL 15,	The Malay Pantry
Thurs, MAY 13,	The Chinese Pantry	Thurs, JUL 22,	The Indian Pantry
Thurs, MAY 20,	The Indian Pantry	Thurs, JUL 29,	The SE Asian Pantry
Thurs, MAY 27	The Chinese Pantry	Thurs, AUG 5,	The Japanese Pantry
Thurs, JUN 3,	The Thai Pantry	Thurs, AUG 12	The Hawaiian Pantry

An Everyday Asian Pantry Bag will be assembled and ready for you to purchase at the end of class.

Use your 10% off coupon to further your savings.

# OUR INSTRUCTORS

Bringing more than 75 years of experience to your table.



## Naomi Kakiuchi, RD, CD, CCP

As President of NuCulinary, Naomi specializes in inspiring community and culture through Asian cooking. A registered and state certified dietician, Certified Culinary Professional of the International Association of Culinary Professionals, and popular culinary educator Naomi combines food and fun with nutrition tidbits for a well-rounded learning experience.



## Toby Kim

Toby Kim is a graduate of the Seattle Culinary academy at Seattle Central Community College and worked as Sous Chef with Jerry Traunfeld at both Poppy on Seattle's Capitol Hill and at The Herbfarm. Toby grew up in Hawaii, learning the rich traditions of Korean Cooking from his mother and grandmother along with the delightful Asian fusion cuisine of the Islands. Seattle-born, Toby is an adventurous chef of international foods and enjoys sharing his enthusiasm and knowledge so others will be inspired.



## Hajime Sato

Born in Japan, Hajime is the owner and head sushi chef of Mashiko Japanese Restaurant and Sushi Bar in West Seattle. He specializes in preserving the tradition of Japanese dishes, while adding new flavors for a unique eating experience. Mashiko serves sustainable sushi. [www.sushiwhore.com](http://www.sushiwhore.com)

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PMB #250  
Seattle, WA 98136

## SUSHI DVDS AVAILABLE!



Do you want to learn to make sushi at home or need the perfect gift for a sushi fanatic?

Purchase The Art of Sushi DVD series and Sushi Kits at [www.TheArtOfSushiDVD.com](http://www.TheArtOfSushiDVD.com)

## GIFT CERTIFICATES AVAILABLE YEAR AROUND!

Need a gift idea that is fun and delicious? NuCulinary gift certificates can be ordered on-line and emailed to you the next day!