



Private Culinary Class Selection

Nippon Viajeros private cooking class selection includes some of our most popular experiences. If you have menu requests or would like to learn a specific Mexican dish, please let us know during the booking process or send us an email to contact@nipponviajer.com. The fee starts from 30,000 ¥ / per person and can accommodate up to 3 people. Cooking classes can be booked on weekends or weekdays depending on our availability. All courses are conducted in either Spanish or English.

Summer 2023 Cooking Class Selection



Tacos Workshop #1 Culinary Workshop Recommended by Time out Tokyo

Learn how to make a taco party at home
and where to source ingredients in Japan!



Learn how to make

- White and blue corn tortillas
- Salsa using Mexican Tool
- Fillings for tacos *choose one
 - Chicken Tinga - Chicken in mild sauce
 - Vegan calabacitas en crema
 - Baja fish Tacos
- Jamaica - Mexican Drink
- Flan



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Private cooking classes are available at our Hayama location at the Moshimo Cafe and Event Space.



Mole Masterclass

Mole is a staple dish of Mexico that can be compared to Thai and Indian curries. This dish is made by using chiles, nuts, herbs, spices, fruits, and sometimes even chocolate.

In this masterclass we will prepare two moles one that can be considered ceremonial mole and one containing chocolate.



Learn how to make

- White corn tortillas
- Mole Almendrado
- Mole Negro
- Mexican chocolate iced drink



Salsas & Antojitos Workshop

In this workshop we will guide you into the Mexican world of spices. Learn how to make various salsa preparations.



Learn how to make

- Sopas - Corn masa bowls
- Salsa Macha
- Salsa Borracha
- Pico de Gallo
- Black Beans
- Queso Fresco - Mexican cheeses
- Horchata - Mexican rice drink