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## ■ Experience making the local cuisine: Taimeshi

～ We will eat the local hospitality cuisine "Taimeshi"! ～

In the fishing town the “sea bream cooked with rice” meal was served almost everyday. As a local hospitality food “Taimeshi” continues to be made today.

Separate the freshly cooked fish head, gills, and body and then cover with rice and eat!

Period	All year
Acceptance conditions	Translation app is used
Leader	Iki Island Sandy Beach Society
Place	YADORI ( <a href="#">Google Map</a> )
Number of people	Minimum of 1 to maximum of 38 (children cannot apply alone)
Time	60 minutes
Fee	1,500 yen/person
Cancellation fee	Day before the scheduled event: 50% Day of: 100% ※This is cancellation for self-convenience of applicant excluding cancellation by organizer caused by bad weather
Reservation	1 day before (can register day-of)
At the time of rainy weather	No effect
What to bring	Clothes which may become dirty
Contact	Iki City Tourism Federation <b>(Telephone) 0920-47-3700 (Reservation reception desk) weekdays 8:30-17:15</b>

## ■ Sushi Cram School Experience

～ Become a sushi chef for the day as you use fresh fish caught from the ocean around Iki Island!～

Learn the authentic way to roll and grip sushi from the proud island sushi chef! (Nigiri sushi and Hosomaki sushi)

The materials are prepared from freshly caught fish from the ocean around Iki Island. You can eat the sushi you make here.

Can you roll as well as the person next to you? Roll well – sushi chef!



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Period	All year (Wednesday, Friday, Sunday, and other available days)
Acceptance conditions	Translation app is used
Leader	Iki Island Sandy Beach Society
Place	YADORI ( <a href="#">Google Map</a> )
Number of people	2 to 20 people (children cannot apply alone)
Time	60-90 minutes (13:00-14:30)
Fee	Adult: 3,500 yen/person Elementary school child: 2,000 yen/child
Cancellation fee	Day before the scheduled event: 50% Day of: 100% ※This is cancellation for self-convenience of applicant excluding cancellation by organizer caused by bad weather
Reservation	3 days before
At the time of rainy weather	No effect
What to bring	—
Contact	Iki City Tourism Federation <b>(Telephone) 0920-47-3700 (Reservation reception desk) weekdays 8:30-17:15</b>



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## ■ Hikitoshi Hot Pot Cooking Experience

～ Make the local cuisine “Hikitoshi”!～

This is an experience of making and tasting the local cuisine “Hikitoshi.”

Hikitoshi is an Iki hospitality hot pot dish that is served to draw customers into the room.

Period	All year
Acceptance conditions	In the case you are with interpreters, it is acceptable
Leader	Iki District Life Study Network Group
Place	Ishida Noson Kankyokaizen Center ( <a href="#">Google Map</a> )
Number of people	5 to 30 people
Time	120 minutes～
Fee	18,000 yen (up to 9 people per 1 group) ※ Consultation is required for organizations
Cancellation fee	Day before the scheduled event: 50% Day of: 100% ※ This is cancellation for self-convenience of applicant excluding cancellation by organizer caused by bad weather
Reservation	7 days before
At the time of rainy weather	No effect
What to bring	Apron
Contact	Iki City Tourism Federation <b>(Telephone) 0920-47-3700 (Reservation reception desk) weekdays 8:30-17:15</b>



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# ■ Iki (Ishu) Tofu Making Experience

～ Experience making firm tofu only available on islands ～

This is an experience of making and tasting the local cuisine “Ishu Tofu.”

Ishu Tofu is an island tofu that is firmer than normal firm tofu. Salt water is used in place of bittern.

This is an essential food at any island congratulation or condolences event.

Period	All year
Acceptance conditions	In the case you are with interpreters, it is acceptable
Leader	Iki District Life Study Network Group
Place	Ishida Noson Kankyokaizen Center ( <a href="#">Google Map</a> )
Number of people	4 to 30 people
Time	90 minutes～
Fee	15,840 yen (up to 9 people per 1 group) ※ Consultation is required for organizations + 2,400 yen for the addition of karaage, or rice and miso
Cancellation fee	Day before the scheduled event: 50% Day of: 100% ※This is cancellation for self-convenience of applicant excluding cancellation by organizer caused by bad weather
Reservation	7 days before
At the time of rainy weather	No effect
What to bring	Apron
Contact	Iki City Tourism Federation <b>(Telephone) 0920-47-3700 (Reservation reception desk) weekdays 8:30-17:15</b>



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## ■ Experience Making Oshi-zushi

～Ingredients all gathered on Iki Island～

This is a dish made on Iki for celebratory occasions.

Please eat together with Aosa-jiru.

Period	All year
Acceptance conditions	In the case you are with interpreters, it is acceptable
Leader	Iki District Life Study Network Group
Place	Ishida Noson Kankyokaizen Center ( <a href="#">Google Map</a> )
Number of people	4 to 30 people
Time	120 minutes～
Fee	16,800 yen (up to 9 people per 1 group) ※ Consultation is required for organizations
Cancellation fee	Day before the scheduled event: 50% Day of: 100% ※This is cancellation for self-convenience of applicant excluding cancellation by organizer caused by bad weather
Reservation	7 days before
At the time of rainy weather	No effect
What to bring	Apron
Contact	Iki City Tourism Federation <b>(Telephone) 0920-47-3700 (Reservation reception desk) weekdays 8:30-17:15</b>