

# Cooking Studio 1・2

Floor 2

Paid

Reservation  
Required

This is a cooking studio with a system kitchen.  
It also has sinks for children. Cooking Studios 1・2 can be combined for full use.



## ■ Overview

Operating Hours	9:00~21:00
Capacity	40 people (20 people for half use)
Area	92.5 m <sup>2</sup> (46.3 m <sup>2</sup> for half use)
Food & Drink	○ excluding alcohol
Soundproof	×

## ■ Facilities (Free)

Cooking Studio 1 & 2	Whiteboard (1 each), Cooking utensils, Dishes, Cutlery, Markers
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## ■ Usage Fees

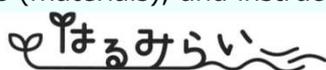
Room Name	Usage Fee (1 hour)	Commercial Use (1 hour)
Cooking Studio 1	5 0 0 yen	1, 0 0 0 yen
Cooking Studio 2	5 0 0 yen	1, 0 0 0 yen
Cooking Studio 1 & 2	9 0 0 yen	1, 8 0 0 yen

## ■ Notes on Usage

- Available for rent in 1-hour increments.
- Usage time includes partition opening/closing (staff handles), preparation, cleanup, restoration to original condition, and inspection.
- Please take your trash home with you. (Trash bags and dishcloths are not provided. Please bring your own.)
- Food waste generated during cooking will be disposed of by the facility.
- Please bring a dishcloth to wipe rental items (including dishes).
- Please read the "Notes on Usage" for the cooking studio before use.
- Cannot be used for lectures, exhibitions, or product sales that gather an unspecified number of people.
- Free Wi-Fi is available.

### <About Commercial Use>

- ・If the total amount collected from participants (participation fees, tuition fees, etc.) exceeds the actual costs, it will be considered commercial use.
- ・Actual costs include room fees, textbook fees (materials), and instructor transportation fees.



### ■ Attached Equipment (Partial List)

Cutlery	Dishes	Kettle
Pots (Large/Small)	Pressure Cooker	Frying Pans (Large/Small)
Microwave Oven	Rice Cooker	Steamer
Oven	Colander	Bowl
Grinding Bowl	Blender	Mixer
Measuring Cup	Measuring Spoon	Scale

※ For the number of items and other attached equipment, please feel free to inquire.



### ■ Notes on Usage

#### 【Regarding Use】

- If you bring your own cooking utensils or other equipment, please notify us in advance.
- Rental time includes partition opening/closing (staff handles), preparation, cleanup, cleaning, restoration to original condition, and inspection.

#### 【Regarding Cooking and Eating/Drinking】

- Alcohol consumption is prohibited.
- Please use separate cutting boards for meat/fish and vegetables/fruits.
- Please always turn on the ventilation fan when cooking.
- Please be careful not to let food waste or small debris flow into the drain.
- Please do not pour used oil into the drain.

#### 【Regarding Trash】

- Please take your trash home with you.
- Food waste generated during cooking will be disposed of by the facility. Please drain the water, compact it and place it in the designated polybag.

#### 【Regarding Cleanup and Cleaning】

- Please wash all used dishes, cutlery, and cooking utensils thoroughly, wipe them dry, and return them to their original state.
  - If you use the gas stove, please clean it (remove oil splatters and stains).
  - Please clean the sink, remove trash from the drain and corner, and set a new water-draining net in the corner.
  - Please clean the floor. Please use the provided flooring wiper and rags.
  - Please be careful as powdered food on the floor can be slippery and dangerous.
  - Please check the checklist and restore the facility to its original condition. Once completed, please contact the office and have a staff member inspect it before leaving.
- The usage time includes the inspection time.

We appreciate your cooperation in keeping the facility pleasant for everyone.

