

***Find your noodles &
sources of success here.***



***Go to the LAST
page to
see how you
can attend
this event***

***1 Day Noodle Event by Yamato
Oct. 27th – 29th, 2014 in Los Angeles, California***

***Experience how a great bowl of noodle is made,
Yamato way in ONE day.***

*Go to the last page
how you can attend*



noodle



soup



topping

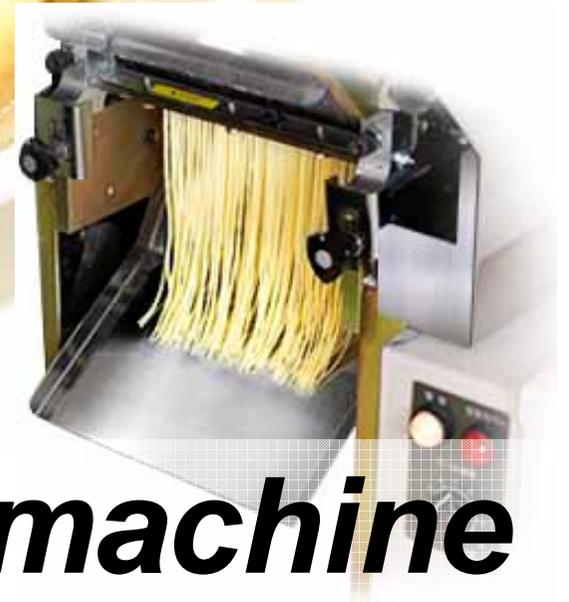
***Motodare
(base sauce)***



Flavored oil



machine



Get lectured from the guru of noodle businesses – limited to Oct. 27th

☀️ **Ask Mr. Fujii questions you'd need answered for your business.**

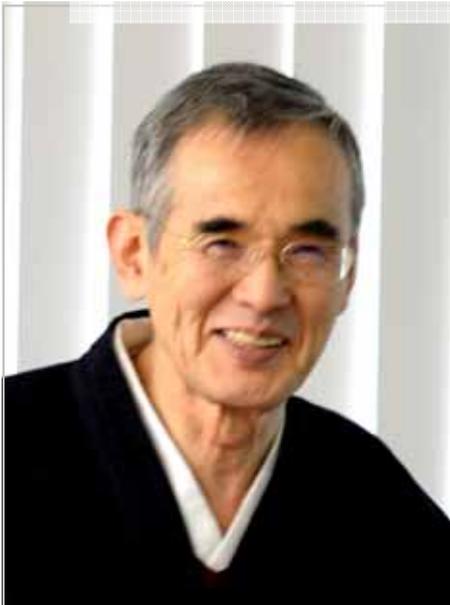
Having helped hundreds of noodle restaurants/businesses succeed and prosper, he will be there to listen and provide answers and solutions to what you'd been wondering.

He'll give a seminar on how to build strong noodle business for the future.

☀️ **Individual consultation**

Mr. Fujii helps you find solution to the biggest problem you want to solve to improve your business.

If interested, please send us your request to book your spot and tell us what you want to discuss in detail in advance.



***Kaoru Fujii, guru of noodle businesses
principal of Yamato Noodle School***

President/CEO of Yamato MFG and principal of Yamato Noodle School. Having worked with a number of noodle restaurants and businesses under various conditions, he shares many insights valuable tips that you can apply to build your own successful noodle restaurants and businesses.

Learn & experience the most advanced techniques from noodle master: Oct. 28th, 29th

☀ Lecture and workshops on noodle making

Ms. Matsubara shares noodle making techniques that have been advancing over the past 30 years, using a Yamato noodle machine. She shows what matters to making of delicious noodles, techniques of noodle making in producing various types of noodles.

☀ Learn some of the techniques taught at Yamato Noodle School

Having taught over 3,000 students over the course of 10 years, she shares some of know-hows taught at Yamato noodle schools.



***Hiromi Matsubara, noodle master,
Chief Instructor at Yamato Noodle School***

She has accumulated over 10 years of teaching and 3,000 students' ideas and know-hows, creating unique noodle dishes. There's a mix of non-experienced and professionals with years of experiences in the student she teaches. She helps each student reach their goals by providing training that's catered for their needs.

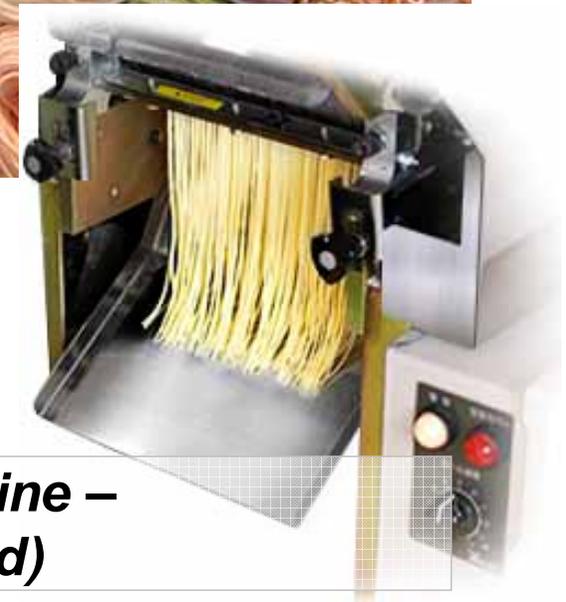
Check out the most advanced noodle making machine and techniques

☀ Experience the most versatile noodle making machine and methods

Being employed by hundreds of professionals/ramen shops with a variety of unique noodle recipes, Yamato noodle machine is versatile enough to be able to make almost all kinds of noodles at very high quality with ease. Experience how different types of noodles are made firsthand.

☀ Taste different styles of noodles with quality you may have never tried before

There can be unlimited kinds of noodles that will be part of product that sells. Try different noodles freshly made on the machine, using Yamato Noodle Making methods.



Richmen Series/ noodle machine – LM10062IUS (UL / NSF 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.

In 1 day, learn and experience the best of noodle making methods in the world.



1. Lecture and workshop of Noodle making

Learn how to make different types of Ramen noodles and Dumpling skin using Yamato machine.
*Other types of noodles such as Udon and Pasta etc. are also available upon request in advance.

2. Lecture and workshops on Motodare/base sauce and toppings

Learn a couple of Yamato's secret recipes of Motodare/base sauce and topping.

3. Experience and Taste different styles of Japanese Ramen dishes

Taste freshly various noodles, freshly made on a ramen machine.

4. Ramen soup/dish lecture

Learn tip of Yamato style Ramen making, including soup/Motodare/ flavored oil.
See what comes out of Yamato Ramen School, and features of the dishes made by the graduates.

5. Individual Consultation – Ask our noodle professional firsthand

Please let us know what you'd like to discuss with noodle professional in advance.

6. Experience the most advanced noodle making machines and methods

Try and experience noodle making by Yamato methods on a ramen machine loved by many ramen professionals around the world.

And, more...

Oct. 27th – 29th, 2014 in L.A., California

For 1 day of attendance, you can expect...

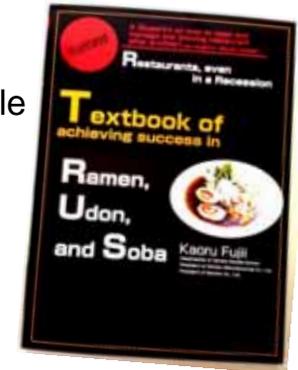
- ◆ **1st ever seminar by Fujii Kaoru, guru of noodle businesses (limited to Oct. 27th)**
- ◆ **Noodle making secrets shared by noodle master**
- ◆ **Hands-on experience with most advanced noodle machine**
- ◆ **And, much more...**

Management book for noodle restaurants

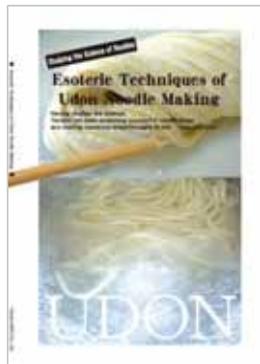
Written by Kaoru Fujii

~~USD22~~

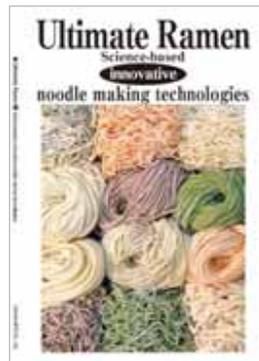
Free for participants



Textbooks available for purchase at this event



"Esoteric Techniques of Udon Noodle making"
USD35



"Ultimate Ramen - Science based innovative noodle making technologies"
USD40

Secrets of Ramen Soup

How Ramen soup is made, Yamato way.



New Release!

"Nobody wants to share... Book of secrets on **Ramen Soup by Yamato Method**"
USD330

What's Yamato Noodle School?

YAMATO Noodle School has over 2,800 graduates over 10 years, helping students develop their original ramen dishes (noodle, soup, toppings, presentation). Yamato noodle school teaches its ramen making principal and method, based on so-called "digital cooking" where all the recipes are strictly constructed with precise numbers. For example, sauces that determine the flavor of the soup is measured to 1 tenth of a gram. So, anyone can recreate the same dish by just following the recipe. The school charges JPY385,000 (or about USD3,800) for the tuition of 7-day course. And, it is fully reserved until Feb., 2015.

How to register for the event – secure your seat

1. Buy ticket from the following page for the date you want to attend.

Oct. 27th, 2014

 <http://102714yamato.peatix.com>

Oct. 28th, 2014

 <http://102814yamato.peatix.com>

Oct. 29th, 2014

 <http://102914yamato.peatix.com>

Click the URL to
go to the page to
register.

2. Receive a confirmation email from Yamato MFG.

3. Notify Yamato MFG of what you'd like to discuss during consultation session if desired.
(Please provide the subject of your discussion in as much details as possible) Send it
either to e-info@ymcnoodle.com or miiyamato@gmail.com

[Location] – please be at the location at least 10 min. prior to 10AM, starting time

SWISS CHALET Northwest & West

8956 Sorensen Avenue Santa Fe Springs, CA 90670-2639

(approx. 40 min. drive from L.A. Int'l Airport)

Yamato MFG Co., Ltd.

Yamato MFG Co., Ltd., based in Japan with 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 in North America.