

## 【Introduction】

We at the Hokuriku Regional Agricultural Administration Office hope to use sake as a way to introduce the region's food culture surrounding rice, to help share the Hokuriku region's agricultural, forestry, and fishery products and local foods with the rest of the world.

By introducing sake from Hokuriku and foods that pair well with sake, we hope to raise the interest of people overseas in the superb agricultural, forestry, and fishery products and local foods of the region.

This brochure is available on our website



【Website】

[https://www.maff.go.jp/hokuriku/food/export/kome\\_culture.html#niigataJoetsusado](https://www.maff.go.jp/hokuriku/food/export/kome_culture.html#niigataJoetsusado)



Sake



Dishes and snacks that pair well with sake that are recommended by each brewery



Cups well suited to serving sake that are recommended by each brewery



Fermented products from each brewery



Distinctive features of each brewery