



Dishes and Snacks That Pair Well with Sake

取材・編集：北陸農政局
編集協力：金沢国税局

Case 1

Blowfish Pickled in Rice Bran



Shops in Ishikawa

Arayo Shoten Co., Ltd.

Fugu blowfish is known for the powerful poison it contains, especially in its innards.

In Ishikawa, though, these blowfish have long been pickled in rice bran using traditional techniques, to remove the poison and make a preserved food that can last a long time.

Pairing to Sake

Items pickled in rice bran use lactic acid fermentation, giving them a unique, complex flavor.

Sake brewed using the yamahai starter culture also takes advantage of lactic acid fermentation — the tartness and the savory umami flavor of both come together for a delicious pairing.

introducer



Shata Shuzo

CEO
Kazunari Shata

Ru-61, Mikawakitamachi, Hakusan-shi, Ishikawa

URL <http://shop.arayo.co.jp>



Shops in Ishikawa

Wajima Kaibou Yamaguchi 3-4-9, Wajimazakimachi, Wajima-shi, Ishikawa

URL <http://www.yamaguchi-suisan.com/>

Pairing to Sake

Made from fugu blowfish fresh enough to use for sashimi, slowly aged with salt and rice bran.

The finished result is known for its saltiness and intensely savory umami flavor.

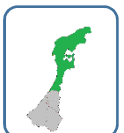
That umami flavor goes deliciously with the mild sweetness of Hakuto's junmai ginjo sake.

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Hakuto Sake
Brewery

CEO
Kiichi Hakuto



Case 2

Grilled Loach with Kabayaki Sauce



Shops in Ishikawa

Kabayakiya Ho-61-10, Jichumachi, Kanazawa-shi, Ishikawa

URL <http://kabayakiya.com/>

Loach has long been a traditional food beloved in Kanazawa.

These fish are exceptionally nutritious, making them great for dealing with the exhausting heat of summer. They are also said to be great for the skin.

Pairing to Sake

The sweet and savory kabayaki sauce goes perfectly with the full-bodied, savory umami flavor of this sake.

Delicious and nutritious loach is delicious with this sake.

introducer



Kikuhime Limited
Partnership
Sales department
Kouya Fukuoka

