

# 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 6

## Yamanaka Haben Fish Cake



Haben is a local term for kamaboko fish cake, used mainly in Ishikawa and Toyama. Yamanaka haben is locally made fish cake, hand-made with water from the hot spring town of Yamanaka Onsen, and with some varieties featuring ingredients like salmon and crab.

### Pairing to Sake

Try topping Yamanaka haben fish cake with cheese, duck, or conger eel, then toasting it in a toaster oven to bring out its flavor. The perfect match for dry junmai sake.

### Shops in Ishikawa

Kodesen Co., Ltd. 2-Chome-Na-4, Yamanakaonsenhonmachi, Kaga-shi, Ishikawa

URL <http://www.kodesen.com/>

### introducer



Matsuura Shuzo

CEO

Fumiaki Matsuura



## Case 7

## Jibuni



Jibuni is a local dish from Ishikawa: duck meat is lightly coated in flour, then stewed in a dashi-based soup.

Jibuni is known for its rich, flavorful soup, which is thickened to coat the ingredients. Originally, centuries ago, jibuni was made mostly with locally caught duck, but nowadays, it is usually made with chicken.

### Pairing to Sake

This brewery's sake is made with a combination of soft and hard water, to go perfectly with richly flavored dishes.

### Link to MAFF Website

URL [http://www.maff.go.jp/j/syokuiku/kodomo\\_navi/cuisine/cuisine3\\_2.html](http://www.maff.go.jp/j/syokuiku/kodomo_navi/cuisine/cuisine3_2.html)

### introducer



Kuze Sake Brewery

Chairman of the Board

Kazuyoshi Kuze

