

Dishes and Snacks That Pair Well with Sake

Case 1

Pollack roe pickled in koji



It is said that it was originally created as a fermented, preservation food made with salt and koji. Roes of Walleye Pollack, which are caught in Hokkaido in the severe cold of February, are pickled with fragrant and flavorful koji sold at the neighboring miso shop that was founded in the Edo period. It has a unique flavor, which is different from Mentaiko, and is ideal as a side dish with sake or cooked rice.

Pairing to Sake

A specialty which fresh pollack roe is pickled in koji. It has been produced using the traditional method handed down for generations in the Joetsu area of Niigata Prefecture. Best served with sake or to accompany cooked rice.



introducer

Musashino shuzo Co., Ltd.
Director
Administrative Manager
Kobayashi Hisashi

Shops in Niigata

Watabe sengyo ten
4-2-26, Honmachi, Joetsu-shi, Niigata

URL <http://koujiduke.com/index.html>



Case 2

Suruten

A local dish in Naoetsu Ward Joetsu City. It is tempura of salted squid which was dried overnight. It is served not only as a home-cooked meal but as a snack with sake, or a side dish for a boxed lunch. By drying the fresh flying squid overnight, the flavor is concentrated and it has a moderate saltiness so it is delicious by itself, without adding anything.

Pairing to Sake

A dry sake helps counterbalance oily dishes such as Noppei-jiru, Suruten, White fried noodles, etc., and cleanse your palate to ready it for another dish. It is a good match for local specialties.



introducer



Tanaka syuzou Co., Ltd.
Representative Senior
Executive Director
Baba Yoshinori

Shops in Niigata

Hotel Heimat Restaurant Tashichi
1-2-3, Chuo, Joetsu-shi, Niigata

URL <http://www.heimat.co.jp/en/>

Contact <http://www.heimat.co.jp/cms/contact/>

