



The source of Umami
Katsuo no Tenpaku, bonito smoking hut
/Katsuo no Tenpaku



- A private event for single groups only
- Participants visit an authentic smokehouse where dried bonito is made, and learn about its history and production method from a company representative
- Participants will also try shaving bonito and sample some freshly-cooked rice topped with bonito shavings
- An explanation of sake offered to the gods will be followed by a tasting of Mie sake

Katsuobushi, or dried bonito, is said to be one of the origins of umami in Japanese cooking. Nakiri, situated at the southern edge of Ise-Shima, which prospered thanks to bonito fishing, has a 1,300 year history of making this ingredient, incorporating a unique smoking method and prospering as a dried bonito producer.

This program offers participants the chance to visit a smokehouse designated by the Japanese government as an important tangible cultural asset, where they can witness the time-honored tradition of crafting dried bonito, try shaving some themselves, and sample some rice with freshly-shaved bonito all to experience the origin of umami in Japanese cooking. Nakiribushi, the local dried bonito, is of such high quality and flavor that it has earned a place in history for being provided to Ise Grand Shrine, and participants will learn about how this ingredient is related to Mie sake which is also provided to the shrine.



◀ For More Info

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