Japanese Food Ingredients

The following is an introduction to the Japanese food ingredients that are being served at the reception today.

Shinshu Salmon

The Shinshu salmon is produced by cross-fertilizing female rainbow trout with male brown trout, and inherits the best qualities of the two species. Its salmon-like silvery body contains a concentration of thick, savory, and delicate rose-colored flesh. The thick flesh, free of gaminess, is appropriate for all varieties of cuisine. Its sashimi in particular is exceptional for its exquisite touch.

Prime Shinshu Beef

Only safe, sound, and savory beef from Japanese Black raised on Shinshu safe agricultural production-certified farms that satisfy deliciousness standards (the quality of marbling, or the distribution of the fatty tissue; oleic acid content, which affects the “aroma and melt-in-the-mouth texture”) independently established by Nagano Prefecture is recognized as Prime Shinshu Beef. The tender and aromatic character of Wagyu beef enhanced by the quality of its smooth and melt-in-the-mouth fatty tissues can be felt from the meat.
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Shine Muscat grape

The Shine Muscat grape is a popular, seedless variety that can be consumed skin and all without being peeled. Crisp and pleasing to the palate and flavorsome to the bite, the large and firm grape can be addictive. Characterized by the Muscat aroma and high sugar content, it has an excellent effect on the palate. Nagano Prefecture leads the nation in both cultivated area and production volume. This is a variety whose production is ramping up rapidly throughout Japan.

[ Main Production Centers ]
Josho, Hokushin, and Nagano regions

© Agricultural Administration Department, Nagano Prefecture

Apple

The apple has the greatest area and production volume of all fruits in Nagano Prefecture. Cultivation began in 1874 in Nagano Prefecture, which is now the second largest apple producer at 160,000 tons annually. Long daylight hours and large temperature differences between day and night produce sweet, richly-colored apples.

© Agricultural Administration Department, Nagano Prefecture
Asparagus

Cultivation began in Nagano Prefecture at the beginning of the Showa era. Today, Nagano is the fourth largest producer in the nation, with shipping reaching its peak in May. The asparagus contains large amounts of aspartic acid, which is effective in recovery from fatigue by accelerating metabolism, in addition to dietary fiber, potassium, rutin, and vitamins. Purple asparagus also contains large amounts of anthocyan, the polyphenol.

[ Main Production Centers ]
Hokushin region including Iiyama City and Nakano City.

© Agricultural Administration Department, Nagano Prefecture

Walnuts

The walnut is receiving attention and increasing production as organic food that provides well-balanced nourishment. Nagano Prefecture produces the largest amount of walnuts in Japan with a share close to 80% of national production. The main varieties produced are the Shinano Walnut and the Kashi Walnut, walnuts of Nagano Prefecture origin, but Oni and Hime varieties are also cultivated. The Shinano Walnut is a high-quality, high-productivity variety with a thin shell that is heavily cultivated in the region centered around Touni City.

[ Main Production Centers ]
Josho region

© Agricultural Administration Department, Nagano Prefecture
Japanese Food Ingredients

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Sake, Adatara Ginjo

This sake aspires to be a “ginjo sake to be enjoyed every evening.” The water used is the underflow water from Mount Adatara, the mountain of renown in Nihonmatsu nearby, and is said to flow underground 40 years before surfacing. (The locally familiar name “Adatara” was adopted for the product to embody the aspiration to be a local brewery that provides a sake one class above. At the International Wine Challenge (IWC) 2018, the Adatara Ginjo was selected Champion Sake, the most highly esteemed rank of the nine sake categories.

Brewer: Okunomatsu Sake Brewery
© Okunomatsu Sake Brewery Co. Ltd.

Sake, Hiroki Daiginjo

Hiroki is the sake created by this brewery, established during the Edo era, with the aim of creating a sake like the white wine that the brewer loves. Taking Japan by a storm since its launch, it is one of the Japanese sakes that has led the ongoing sake boom. Its aroma, which sweeps you up the moment the moment the bottle is opened, and flavor offer a delightful blend of brilliance and refinement. The perfect balance between sweetness, umami, and aroma enables it to fit all circumstances, making it a superb companion for meals. It was awarded the Gold Medal in the Junmai Daiginjo Sake category of the sake competition at the International Wine Challenge (IWC) 2019.

Brewer: Hiroki Shuzo Honten
© FUKUSHIMAKENAN SHUHAN Ltd.
The following is an introduction to the Japanese food ingredients that are being served at the reception today.

**Sake, Josen Matabei**

Legend has it that the First Matabei, who assumed the name in the year Koka 8, or 1845, called himself a “true sake drinker” and began making sake for his personal enjoyment. 95% of the sake produced by this small brewery is consumed locally, making it a true local sake. The aim is to supply a sake that matches the surf and turf from the abundant natural beauty of the Iwaki region. This sake has acquired an extremely high reputation nationally. Over the last ten years, it has won eight gold prizes at the National New Sake Appraising and Deliberating Fair, more than any of the major Nada breweries. A delicate, sweet overtone can be detected although no sugar is used as an additive. Good for serving chilled or heated, it is popular as a beverage for the evening.

**Sake, Taiheizakura Kizuna**

A small brewer that has been brewing sake continuously since the middle of the Edo era. Only rice produced in Nagano Prefecture is used to make the sake. The water for preparing the rice comes from the Same River water system, which springs from the Abukuma mountain range. Painstaking preparation is made with no efforts spared just to make a small amount of sake. Taiheizakura Kizuna is a pure-rice sake refreshing to the palate, made from Ten-no-Tsubu, a variety of rice produced locally. It is highly refined and is prepared with the Utsukushima Yeast and Kirmeki Yeast, both developed in Fukushima Prefecture.
Japanese Food Ingredients

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Sake, Yamahai Junmai Daiginjo Iwakikotobuki

A brewery that experienced the Great East Japan Earthquake, losing its homeland and the daily life that came with it, yet it undertook reconstruction and confronted the challenges of maintaining the cultural tradition that began in the Tempo years of the Edo era, when the wholesaler in port branched out to begin making sake. Seafarers, their lives under constant threat, valued auspice in everything, including names, which is how the Iwakikotobuki got its name. Relocated from the Ukedo region in Namiemachi, where the brewery stood before the earthquake disaster, to Koide Village in Yamagata Prefecture, the brewer takes on the challenge of enhancing quality while staying true to its history and flavor as the sake of seafarers.

This sake is aimed at achieving compatibility between refinement and an overwhelmingly voluptuous flavor. It is also a vintage sake, with long-term aging in its perspective. There are two versions, one using as the rice of choice Yamadanishiki from Hyogo Prefecture and the other Omachi from Okayama Prefecture. This is a sophisticated sake whose individuality shines through.

Brewer: Suzuki Shuzoten
© K.K. Suzuki Shuzoten

Sake, Masumi Sparkling Origarami

Miyasaka Brewing, a brewery in Shinshu Suwa with a three hundred-year history, has produced sake named after the “Mirror of Masumi,” the treasure of the Suwa Grand Shrine. The Masumi Sparkling Origarami, created at this brewery. Allowing the sake to continue to ferment in the bottle by not extracting the lees generates natural, delicate effervescence and a creamy flavor from the rice. It features just the right touch of acidity and sophisticated sweetness. It received a gold medal in the Sparkling Sake Category at The Fine Sake Awards Japan 2019.

Brewer: Miyasaka Brewing
© Miyasaka Brewing Company, Ltd.
Japanese Food Ingredients

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Wine, Shinshu no Koshu 2017

The grape is cultivated for wine at higher altitudes than it is in Yamanashi Prefecture. The wine features firm acidity and rich flavor. Neat and dry. The magazine Dancyu selected it as one of the “99 Japanese wines that can compete on the global stage” in its “Textbook on New Wines.”

Wine, Takayama Village Chardonnay 2017

Takayama Village, located in the Hokushin region of Nagano Prefecture, has large temperature differences between day and night as well as low precipitation, which gives the region an optimal environment for growing grape. The wine is aimed at creating “a wine that enhances the dining experience” while maximizing and cherishing the individuality of the grape nurtured in the Japanese climate. A refreshing, citric aroma reminiscent of the Iyokan orange, the sweet aroma of ripe peaches, and the toasty aroma from the barrel. The attack yields a bracing acidity, which is joined in the middle and the ending in a harmonious balance by the natural sweetness of the fruit. The endnote is long and features a deep and supple taste. You will enjoy its complicated aroma and mellow and fulsome flavor. Received Silver Award, Japan Wine Competition 2018.
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Wine Chateau Mercian Kikyogahara Merlot 2014

A wine that features depth and robustness underlying its delicate flavor as its brilliant aroma gradually spreads. The first Merlots in the Kikyogahara region were planted in 1976. The Kikyogahara Merlot has been highly esteemed in Japan and abroad as one of the top Japanese red wines since its first vintage in 1985.

A rich garnet in color with a touch of purple, the wine offers as its aroma a harmonious blend of cassis, blueberry, and other dark fruits, mulch, clove and other spices, vanilla from the barrel, and coffee. With a firm acidity forming its backbone, this is an elegant wine with a harmonious blend of rich fruits and firm tannin—just the right wine for wagyu loin steak with red wine sauce or herb-favored grilled veal.

Gold Award, Japan Wine Competition 2018.

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