



Food Culture Experiences

Market Tour & Cooking Class

IN KANAZAWA HOUSE

Thorough private tour of Omicho Market where local chefs shop and cooking class guided by local cooking teacher, you will learn how to spot the freshest ingredients and choose fresh seafood and vegetables that you'll use at the cooking class.

Duration 2.5h

Capacity min 4 / max 10

Hours Saturdays & Tuesdays 10:00-12:30

Reservation Required

Tel +81-(0)80-5708-5610

Website <https://www.in-kanazawa.com/>



Kaga Cuisine Cooking Class

AOKI COOKING SCHOOL

Kaga cuisine, the proud heritage of many families and in many restaurants in Kanazawa, has been thoroughly researched at the Aoki Cooking School in the samurai district of Nagamachi. Professional chef will teach jibuni, a traditional Ishikawa duck meat stew with vegetables and a kelp and bonito stock.

*Instruction is in Japanese, but the recipe is available in English.

- 1. Jibuni lesson Chicken is used instead of duck.
- 2. Kaga cuisine lesson Learn how to make other regional dishes

	1. Jibuni lesson	2. Kaga cuisine lesson
Duration	60min	120min
Capacity	40	40
Hours	16:00-17:00	On request
Holidays	Sundays and public holidays	
Reservation	Required 7 days in advance	
Tel	+81-(0)76-231-2501	

Website <http://aokicooking.com/>



Japanese Home Cooking

COOKING STUDIO KANAZAWA SALON

A friendly, enjoyable cooking class in English for the visitors from abroad utilizing an attractive Kanazawa machiya, a historical town house. Learn the basics of Japanese cooking such as dashimaki (Japanese omelette), sushi roll as well as Kaga cuisine dishes such as Jibuni. The recipes can be made with ingredients available in your own country. Private course is also available.

Duration	210min
Capacity	min 3 / max 8
Hours	11:00-14:30 17:00-20:30
Holidays	Irregular
Reservation	Required
Tel	+81-(0) 90-9445-5473
Email	info@cookingkanazawa.com
Website	https://www.cookingkanazawa.com/cookingcourse.html

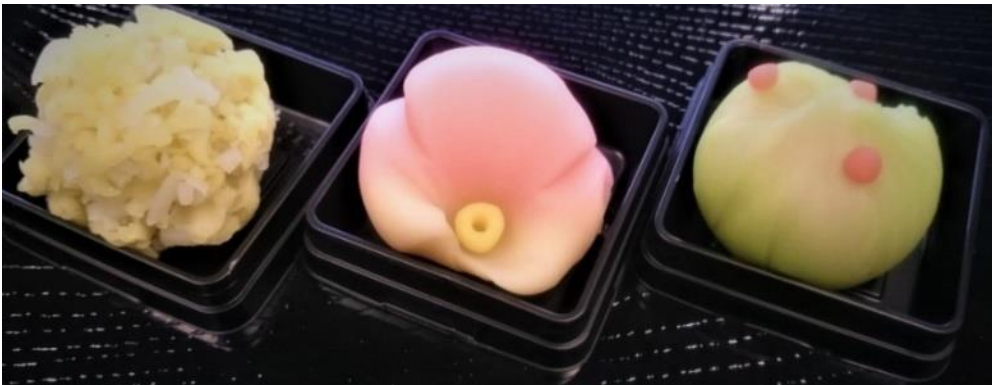


Confectionery Making Workshop

Ishikawa Local Products Center

Join Japanese confectionery making workshop near Kenroku-en Garden. Using red bean paste and other traditional ingredients, you will learn some techniques of traditional Japanese wagashi sweets making.

Duration	40min
Capacity	144
Hours	<div>【Jan-Nov】</div> <div>(Sat, Sun & public holidays) 10:00 10:45 11:30 13:00 13:45</div> <div>(Weekdays) 13:00</div> <div>【Dec】(Sat, Sun, Mon & public holidays) 13:00</div>
Holidays	1/1-1/3, Tuesdays from Dec to Feb
Reservation	Required one day in advance
Tel	+81-(0)76-222-7788
Website	https://kanazawa-kankou.jp/en/#wagashi



Confectionery Making Workshop

At the long-established Japanese confectionery shop with more than 100-year history, learn how to make Japanese confectionery—unbaked sweets made from red bean paste and white bean paste, glutinous rice flour, and water that reflects the distinctive beauty of each season throughout the year.

Duration	40min
Capacity	30

Hours	(Mon, Thu & Sat) 13:30 15:30
Holidays	Wednesdays

Reservation	Required
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Tel	+81-(0)76-221-0336
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Website	https://www.koshiyamakanseido.jp/public_html/en/
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KOSHIYAMA KANSEIDO



Sake Brewery Guided Tour

Fukumitsuya is one of the finest sake breweries in the area founded in the Edo period in 1625. The guided tour includes short film, introduction of sake brewery water, brewery tour and sake tasting.

*Guide in English available on request

Duration	90min
Capacity	10
Hours	Oct-Apr 15:00-16:30 *May- Sep: sake tasting
Holidays	Sundays & Mondays (Open for public holidays)
Reservation	Required 3 days in advance
Tel	+81-(0)76-231-2191
Website	https://www.fukumitsuya.co.jp/english/guidedtour/index.html

Fukumitsuya



Japanese Healthy Food Experience

Koji (fermented rice) is essential ingredient for soy source and miso, Japanese traditional healthy food. On free guided tour, you can visit koji brewery and learn about soy source and miso. Programs such as salted koji seasoning making workshop are also available.

Duration	45min
Capacity	min 10 / max 20
Hours	(Weekdays) 11:00 14:00 *Thu 14:00 only (Sat, Sun, public holidays) 11:00 13:00 14:00 15:00
Holidays	Wednesdays (open for public holidays)
Reservation	Required 7 days in advance
Tel	+81-(0)76-268-1248
Website	http://www.yamato-soysauce-miso.com/

YAMATO SHOYU MISO



Japanese Healthy Food Experience

SHIJIMAYA HONPO

Japanese traditional seasoning Koji (fermented rice) has gained popularity again in Japan for its healthiness. At the quaint pickles shop founded in 1875, you can join cooking-with-koji workshop such as 'kabura-zushi' making (Jan-Mar, Nov), pickles making (Apr-Oct).

Duration 90min

Capacity min 5 / max 20

Hours
1. 'kabura-zushi' making (Jan-Mar, Nov)
10:30 13:30
2. pickles making (Apr-Oct)
Saturdays 13:30

Holidays Irregular

Reservation Required 5 days (Kabura-zushi) / 4 days (Pickles) in advance

Tel +81-(0)76-241-3122

Email shijimaya@kabura.jp

Website <http://www.yamato-soysauce-miso.com/>



Kabura-zushi

