

Summer

～夏～

Outline

- ▶ Narazuke
 1. History of Narazuke
 2. Today's Narazuke tasting
- ▶ Ice cream
 3. how to eat ice cream

Narazuke



- ▶ One of the types of traditional Japanese pickles
- ▶ It is pickled in sake lees
- ▶ White melon

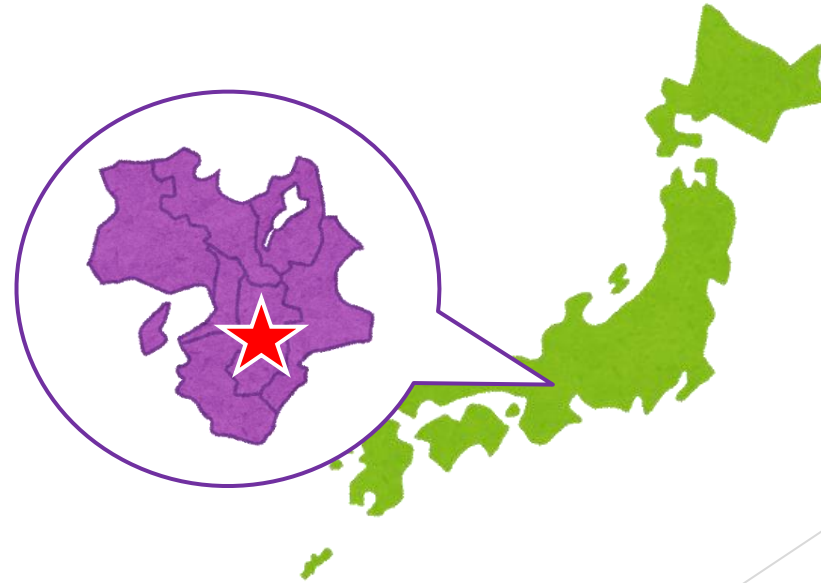


History of Narazuke

“Kasuzuke”



“Narazuke”



since more than 1300 years ago

Narazuke of Konishi Brewery

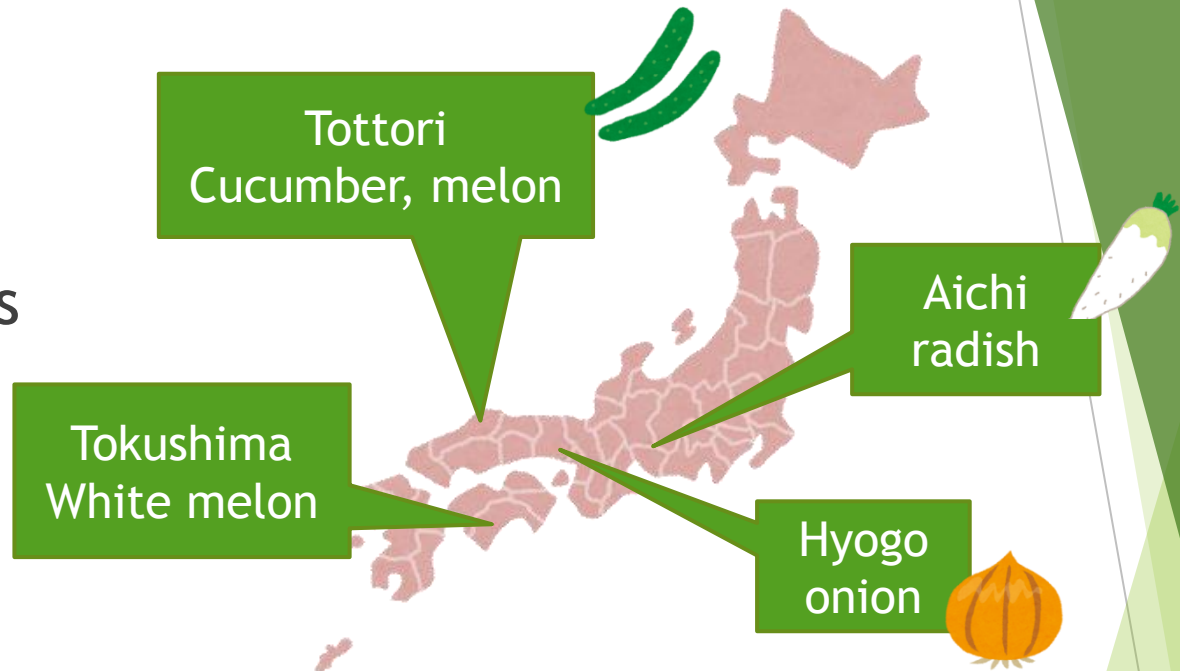
► For 80 years

► Ingredients

sake lees of Shirayuki (Konishi brewery)

vegetables made in several areas in Japan

► pickled for more than one year




KONISHI

Today's tasting Narazuke



Ice cream

- ▶ sprinkle "Edo Genroku Sake" on the lemon sorbet




KONISHI

**Please give it
a try**

Tasting

- ▶ Narazuke

Cream cheese dip

- ▶ Lemon sorbet

with “Edo Genroku Sake”