

Japanese delights for Berlin



KYUSHU GOURMET SALON

24.10.2019 (THU)
12:30~15:30

Hotel Orania
Oranienstraße 40 / 5th floor
D-10999 Berlin

+ SHOCHU + UMAMI + KYUSHU +
SHIITAKE TEMPURA + HOME-STAY + YUZU PEPPER +
MATCHA SALT + CHEF'S RECOMMENDATION + KERORIN +
HOKURIKU + TAKACHIHO + SHOCHU-COCKTAIL +
BAMBOO LANTERN + KIRISHIMA

Come and taste local flavours at the Kyushu gourmet fair

Your chance to meet the Japanese exhibitors at HOUSE OF FOOD !

* invitation sent upon request

【Contact Us】

T. Tanaka: ttanaka@ax-on.co.jp

R. Miyata: info@catena.co.jp

In collaboration with

Botschaft von Japan in Deutschland



JETRO Berlin



HOUSE OF FOOD

25&26.10.2019 10:00-20:00

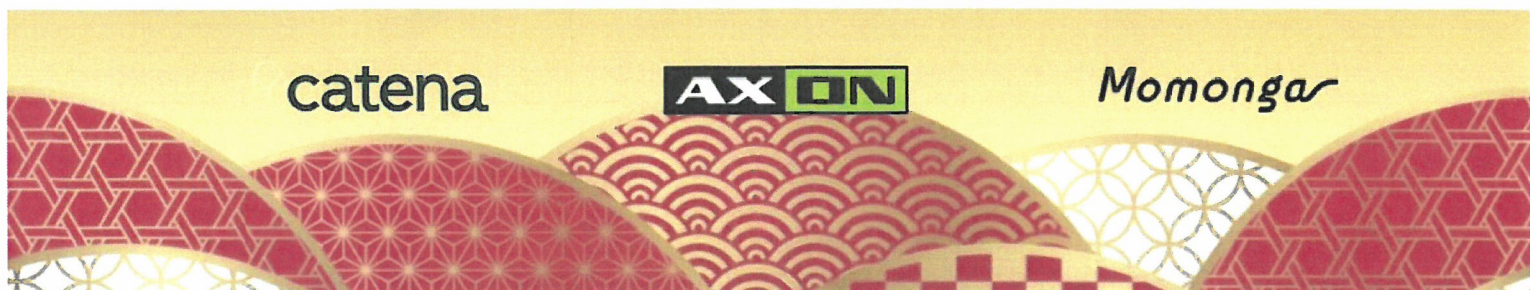
Bikini Berlin Budapester Str. 38-50 10787 Berlin



catena

AXON

Momonga



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SHIITAKE

The best representatives of these well-known Japanese fungi grow on sweet sap oak tree trunks. Shiitake can be cooked in various ways and are known to be particularly rich in Umami, the so-called fifth taste.

[Sugimoto Shoten]
sugimoto.co



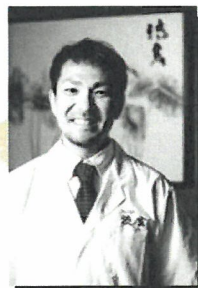
SHOCHU

Kirishima has been producing one of Japan's most famous shochu's for more than 100 years. Shochu is the spirit with the highest consumption in Japan and is distilled from rice and sweet potatoes. In Japan, Shochu is traditionally paired with food.

[Kirishima Shuzo]
kirishima.co.jp



料理
洪玄



JAPANESE CUISINE CHEF

MICHIAKI NITTA Shibugen

Japanese cuisine (washoku) offers an abundance of gastronomical delights with a boundless variety of regional and seasonal dishes. The concept of Shibugen is "Relaxed Atmosphere".

TAKACHIHO

Takachiho Gorge: over seven kilometres long with rock walls that rise 100 metres from the banks of the turquoise blue Gokase River. Travellers can take an idyllic gondola ride along the river to the 17-metre-high Manai Waterfall. When the cherry blossoms bloom here in spring.

[Takachiho City
Tourism Department]
takachiho-kanko.info



YUZU

Yuzu, a unique citrus fruit that has become an indispensable part of haute cuisine, is a cross between a lemon and satsuma and is more complex and aromatic than the citrus fruits we know here in Germany.

[Kagura no Sato]
mera-yuzu.com



GREEN TEA

Wakohen produces steamed green tea from its own fields and from fresh tea leaves. Wakohen owns one of Japan's leading plantations with an area of around 130 hectares. The tea there grows on Osumi soil, which has good permeability. This makes it the perfect breeding ground for tea plants.

[Wakohen]
wakohen.co.jp



KERORIN

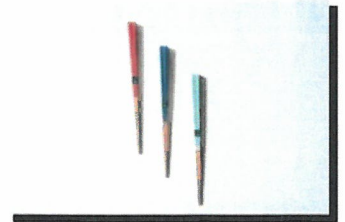
Japan's famous branded goods became very popular after advertising on public path wash tubs to advertise the analgesic product "Kerorin".

[Toyamamegumi Pharmaceutical]
www.kerorin.com

BAMBOO

Bamboo tableware has a long tradition in Japan. GreeNexus will present its butter knives, chopsticks and lights at the booth.

[GREENEXUS]
greenexus-bamboo.com



AMAZAKE

From the best organic rice, this producer makes vegan sweets from rice powder and amazake. Amazake is a traditional Japanese drink made from fermented rice. It is sweet, low in alcohol and part of the family of traditional Japanese dishes made with the help of the Kōji mushroom.

[Takachiho Muratabi]
takachiho-muratabi.com



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