Experience Tohoku's Food Culture as Told by a Top-Class Chef

Gastronomy



*" Gastronomy" is a method of dining in which you enjoy the ingredients' story and value as you eat



Ingredients example: Iwate scallops, Iwate venison, Ishinomaki Sendai wagyu beef, Fukushima taro, etc.

*Course menu varies seasonally

Sample Itinerary			
09:00	- 17	:00	Sightseeing in Miyagi Prefecture
17:00	- 17	:30	Hot air balloon ride
17:30	- 19	:30	Gastronomy experience at Sendai Ryokusaikan (dinner)

Enjoy Tohoku's bounty with all five senses

Tohoku's rich nature yields high-quality livestock and crops, and its Sanriku Coast is home to one of the world's 3 top fisheries.

Its ingredients are an infusion of Tohoku's climate, topography, and history. In this tour, you can experience the story of these ingredients through videos and a photobook.

Feel the passion of the farmers and fishermen harvesting the life created in this beautiful nature in a full-course meal, where the story of these ingredients is expressed to its maximum potential. You will also enjoy a sake pairing by a sake connoisseur from Fujisaki, a long-standing department store in Sendai.

Deepen your knowledge of Tohoku by knowing the story behind these ingredients. Each dish will be a special opportunity to connect you with the nature, culture, and producers of Tohoku. We invite you to experience a story of memorable flavors and emotions.

Chef Profile: Hiroyoshi Terashima has cooked at Italian, charcoal grill, and teppanyaki restaurants all over Japan. He is currently the Head Chef at Sendai City's Teppanyaki Tarobou. His careful work, backed by a long career at a members-only hotel, has earned him the trust of producers, and he offers high quality food.

Available Year-round

Time 17:00-21:00

Price 1,500,000 yen base fee + 50,000 yen/pax *Can arrange for alternate budgets. Please inquire for more details.

Capacity 5-20 pax

Length 2 hrs.

Language English, Chinese

Contact & Reservations

Japan Convention Service Tohoku Branch

E-mail: parkmice_mi@convention.co.jp

Business hours: Weekdays 9:30-17:30 (Closed Sat., Sun., holidays)