

The charm of Hatcho miso To you who are dear!

A special experience to learn about authentic fermentation culture

Experience the long history and food culture of "Hatcho Miso," a special fermented food created by order of Shogun Tokugawa Ieyasu. This is a special experience event.



What is Hatcho miso?

- Hatcho miso is a food that was created by Tokugawa Ieyasu, the shogun who founded the Edo period, with the aim of promoting his own health and longevity, and providing a strong military supply.
- It is still called "Hatcho Miso" because it was made in Hatcho Village, eight cho (approximately 800 meters) west of Okazaki Castle, the castle where the family resided.
- It is made using only soybeans, salt, and water, and brewed in wooden barrels for "two summers and two winters," following the original recipe.



Tour the treasured Hatcho Miso storehouse

- Hatcho miso is fermented using beneficial microorganisms such as lactic acid bacteria and koji mold.
- The miso brewery is managed with the utmost care to prevent contamination by other bacteria.
- Among these, the private miso storehouse is not open to the public.



Cooking class using Hatcho miso

- **Participants will create their own unique seasoning using Hatcho miso.**
- **The president of Maruya will personally teach you how to make the perfect seasonings to complement French cuisine at your dinner party.**
- **You can actually sample the unique seasonings you've created at the dinner party later.**



Meditation by Japanese candlelight

- The oldest traditional Japanese candles in Okazaki City, Japan.
- Because it is wind-resistant, it provides a stable light even when used outdoors.
- The combination of strong light and gentle flickering creates the perfect space for meditation.



Miso French cuisine and food pairing experience

- We will confirm that Hatcho miso is the perfect secret ingredient for French cuisine by using the condiments we made in the practical session.
- There is an extremely good pairing (wonderful combination) between miso-based French cuisine and sake.
- Enjoy the finest French cuisine and the finest sake in the flickering light of traditional Japanese candles.



Special Program Details



▪ Content :

1. Welcome with Hatcho miso snacks and welcome sparkling sake
 2. This article introduces the history of Maruya Hatcho Miso, as told directly by President Shintaro Asai.
 3. We toured Maruya Hatcho Miso's secret storehouse, guided by President Asai himself.
 4. A cooking class using Maruya Hatcho miso, based on French cuisine.
 5. In the courtyard of the miso storehouse, I found Zen meditation in the flickering flame of a Japanese candle.
 6. A French dinner featuring Hatcho miso prepared by a dedicated chef, and a sake pairing experience selected by the "Sake Prince."
- Duration: 5 hours
 - Capacity: Maximum 12 people, minimum 2 people
 - Price: 140,000 yen per person (with English guide, tax included)

Visit, contact information

- **Destination: Maruya Hatcho Miso**
52 Hatchocho, Okazaki City, Aichi Prefecture
Phone: 0564-23-0172
- **Contact (one company) Aichi Inbound Association**
URL <https://inbound.aichi.jp>
Mail info@inbound.aichi.jp
Phone: 052-930-5778



Schedule

- 17:00
Welcome everyone with Maruya Hatcho Miso
Welcome with a special Hatcho miso snack and welcome sparkling sake
Introducing the history and culture of Maruya Hatcho miso by President Asai
17:40
Guided to Maruya's treasured miso brewery
18:00
Hatcho miso French cooking practice
18:40
Zen with the fluctuation of the flame of a
Japanese candle
19:00
Dinner time
Experience the marriage of Hatcho miso
French and specially selected sake
22:00
break up.

