

# MENU



## Kura Café Sen no Hana

The café is located in a remodeled kura (storehouse) building on the grounds of Kunitaya Miso Factory. The menu includes drinks such as amazake, Mongolian-style tea, and coffee, as well as lunch items featuring miso and shoyu in local Nihonmatsu cuisine.



● Hours 11:00–14:00 and 15:00–18:00 (last order 17:30) / Closes at 17:00 on Sundays (last order 14:30)

### Drinks

- |  |       |       |
|--|-------|-------|
|  | Small | Large |
| ○ <b>Amazake</b>   | ¥360  | ¥410  |
| <small>*a nonalcoholic drink made from koji, or fermentation starter</small> |       |       |
| ○ <b>Mongolian tea</b>   | ¥460  |       |
| ○ <b>Coffee or black tea</b>   | ¥460  |       |
| ○ <b>Matcha set</b>  | ¥540  |       |
| ○ <b>Green tea set</b>   | ¥540  |       |

### Snacks

- **Amazake set** ¥770  
\*Served with konnyaku in miso sauce, Sen no Hana karinto snacks, pickles, and green tea
- **Konnyaku in miso sauce** ¥310
- Nihonmatsu's famous**
- **Zaku zaku soup** ¥510

### Lunch Sets

¥1,500 each

- **Onigiri (rice ball) set**
- **Thai curry Set**
- **Soft-boiled egg on rice set**



\*All sets include zaku zaku soup, a small dessert, and a drink.

Zaku zaku is a traditional soup packed with chunky cubed vegetables. It's eaten on special occasions like festivals and ceremonies.



## Kunitaya Miso Factory

Distinguished by its red wood lattice, the Kunitaya shop is located in the Takeda district of Nihonmatsu, on a street known in the Edo period (1603–1868) as Okachimachi (“Foot Soldier Row”).

The shop sells miso, shoyu, and the koji (fermentation starter) used to make Fukushima's sagohachi pickles, all hand crafted at Kunitaya using pure water from Mount Adatara and locally grown ingredients.



- |                               |  |  |
|-------------------------------|--|--|
| ○ <b>Dark shoyu</b> 1.8L ¥720 | ○ <b>Shofuan</b> 500ml ¥720            | ○ <b>Amazake</b> ¥550                    |
| 1.0L ¥415                     | <b>soup base</b> 1.0L ¥1,030           | ○ <b>Sen no Hana karinto snacks</b> ¥260 |
|                               | 1.8L ¥1,850                            | ○ <b>Chiekosho</b>                       |
| ○ <b>Miso</b> 1.0kg ¥850      | ○ <b>Sangohachi pickling base</b> ¥540 | <b>seven spice powder</b> ¥460           |
| ○ <b>Yuzu miso</b> 1 jar ¥515 |  |  |

**Sangohachi** is the base for making Fukushima-style pickles. The name means 3-5-8 in Japanese, and comes from the mixture's ratio of 3 parts salt to 5 parts steamed rice to 8 parts koji (fermentation starter).

\*Miso kits made with domestically grown rice and soy beans are available. The factory also will custom-make batches of miso using rice and beans provided by the customer. Please inquire if you are interested.

\*Shoyu-simmered butterbur stalks (kyarabuki), bottled pickles (isshozuke), and other special items are available on a seasonal basis.

<http://kunitaya.jp>

# Local Nihonmatsu Cuisine and Miso Factory Tour

## ① Eat at Kura Café Sen no Hana.



Enter the café, located in a remodeled kura building on the grounds of Kunitaya.



Choose one of the lunch options below.

- Onigiri (rice ball) set
- Soft-boiled egg on rice set
- Thai curry set



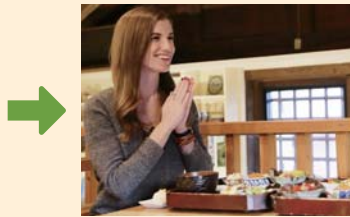
The famous Zaku zaku!

All sets are ¥1,500 and include zaku zaku soup, a small dessert, and a drink.

“Zaku zaku” is a traditional soup packed with cubed vegetables that’s eaten on special occasions, such as ceremonies and festivals.



Listen to your server explain the dishes you’re about to eat.



Enjoy the local country-style cuisine. *Itadakimasu!*



The meal features many different dishes made with house-made miso and shoyu.



How did you like Nihonmatsu’s famous Zaku zaku?

## ② After your meal, take a tour of the miso factory and visit the Kunitaya shop.



See various stages in the production process, from making the koji starter to mixing the miso.



You won’t find many opportunities like this to enter a miso factory!



The traditional recipe has been handed down since the brewery’s establishment in 1777.



After the tour, stop by the Kunitaya shop to sample the miso.

In addition to meals, Kura Café Sen no Hana offers drinks including coffee and amazake, a healthful non-alcoholic beverage made from koji. Stop in for a casual drink or bite to eat!

