

## The Guide to “Bonito Dashi” Tour

### ▷About “Bonito Dashi” Tour

“Makurazaki City” is the hometown of the “Bonito Dashi” (:bonito soup stock), in which the most quantity of “Katsuobushi” (:dried bonito) are manufactured in Japan.

This tour is prepared in order to taste the “Bonito Dashi” which always attracts people in the city. \*Attention: Need to reserve before the participation.

### ▷Application, Contact

1. Guests: min.2-max.100 people \*Regarding Course C, possible to deal with 1 person.
2. Deadline: before 7 days (which will execute it) \*Cancel fee issues before 3 days. Regarding Course C, possible to cancel before 1 business day.
3. Place, Contact: “Katsuichi” Nakahara Suisan Co., Ltd. (Address: 74-1, Higashi-Honmachi, Makurazaki City, Kagoshima, Japan)

Tel: +81-993-72-2232 (Accept: 9AM-5PM\* \*except Sat.&Sunday, holiday)

E-mail: [info@katsu-ichi.com](mailto:info@katsu-ichi.com)

\*Note :

Acceptable Max. 20 guests. If over 20 guests, it's executed in the other place, Makurazaki City.

Possible to prepare various programs without Course A, B, C for No. of people, time, budget. Feel free to ask us.

## The course of the “Bonito Dashi” Tour

▷Course A: Full “Bonito Dashi” class (w/“Bonito Dashi” rice)\* \*standard course (which we recommend)

1. Time: about 2 hours
2. Fee (including tax): JPY3,240 / person for over 10 guests \*Attention: If 2-5 guests, Fee (including tax): JPY4,320. If 6-9 guests, Fee (including tax): JPY3,780 / person.
3. Contents: explanation of “Katsuobushi”, experience of shaving “Katsuobushi”, making real “Bonito Dashi” and tasting, tasting “Bonito Dashi” rice in a restaurant, Makurazaki city.
4. Point: It's possible for you to taste the real “umami” flavor of “Bonito Dashi” made by using “Katsuobushi” of “Makurazaki (City)” in which is the home, fully. Hence, it's possible for you to get the knowledge about “Katsuobushi” & “Bonito Dashi”. Also, it's possible for you to taste the “Bonito Dashi” rice which “Makurazaki” boasts as

local cuisine at a restaurant.

▷Course B: Real “Bonito Dashi” class (w/only “Bonito Dashi”)

1. Time: about 1 hour
2. Fee (including tax): JPY2,160 / person for over 10 guests \*Attention: If 2-5 guests, Fee (including tax): JPY3,240. If 6-9 guests, Fee (including tax): JPY2,700 / person.
3. Contents: explanation of “Katsuobushi”, experience of shaving “Katsuobushi”, making and tasting “Bonito Dashi”
4. Point: It’s possible for you to taste the real “umami” flavor of “Bonito Dashi” made by using “Katsuobushi” of “Makurazaki (City)” in which is the home, fully. Hence, it’s possible for you to get the knowledge about “Katsuobushi” & “Bonito Dashi”.

▷Course C: Simple “Bonito Dashi” making experience

1. Time: about 15 minutes
2. Fee (including tax): JPY540 / person
3. Contents: experience of shaving “Katsuobushi”, making simple “Bonito Dashi”, cooking “Miso Soup” with the “Bonito Dashi”
4. Point: It’s possible for you to enjoy the “umami” flavor of “Bonito Dashi” made by using “Katsuobushi” of “Makurazaki (City)” in which is the home, simply.

That’s all.

