

Japan Class Series
Regional Dishes: Nagoya
Saturday, September 21st, 4-6PM

A nighttime photograph of the Nagoya skyline. The Aonavi Tower is prominent on the right, illuminated with yellow and blue lights. The city lights are visible in the background under a dark sky with some clouds. In the foreground, there's a large, curved, illuminated structure, possibly a stadium or a park feature.

NAGOYA



258 N Palm Canyon Dr., Palm Springs
RSVP/Tickets: www.WabiSabiJapanLiving.com/Events

Japan Class Series

Regional Dishes: Nagoya

Tonight



- Sign in
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Japan Class Series

Regional Dishes: Nagoya

About the Store



Ramen Pop Up Restaurant By Wabi Sabi Japan Living

Sunday, September 29th, 5:30PM & 7:30PM Seatings



Location: Venezia Italian Restaurant, 2500 N Palm Canyon Dr.

Tickets/RSVP: <https://www.wabisabijapanliving.com/events-1/ramen-pop-up-restaurant-sun-9-29-1st-seating-5-30pm-2nd-seating-7-30pm>

Japan Class Series

Japanese Picnic

About Sake

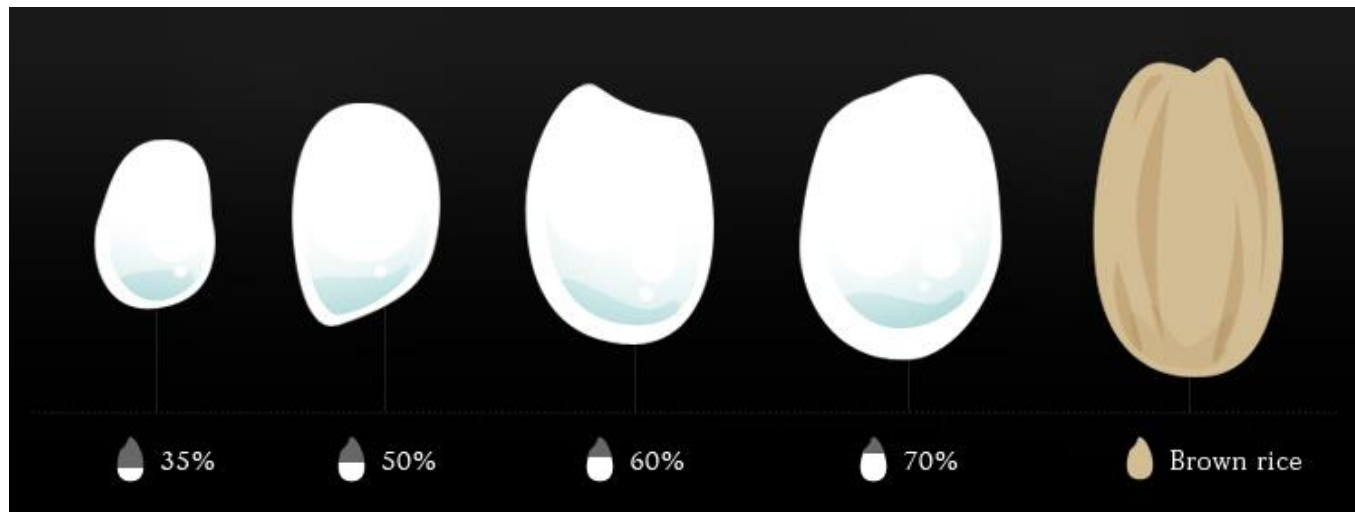
Junmai—50 years ago

France

Innovation

Polishing Ratio

- % remaining
- Milling



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Regional Dishes: Nagoya

About Sake



Polishing ratio	Brewer's alcohol	
	Not used	Less than 10%
	Junmai (pure-rice) type	Honjozo (authentically brewed) type
No regulation	Junmai sake (Sake made only from rice and koji without the addition of brewer's alcohol)	
Less than 70%		Honjozo sake (Sake made from quality rice with a small amount of brewer's alcohol added)
Less than 60%	Junmai Ginjo sake (Sake made from highly polished rice without the addition of brewer's alcohol)	Ginjo sake (Sake made from highly polished rice using a special technique)
Less than 50%	Junmai Daiginjo sake (Super premium Ginjo made from highly polished rice without the addition of brewer's alcohol)	Daiginjo sake (super premium Ginjo made from highly polished rice)

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About Sake



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20% OFF

today only



Sake

Shindo Ura-Gasanryu Syoka—
Honjozo \$27.95

Tasting Notes

Crisp refreshing flavors of melon and soft floral notes. This sake is made by a female brewer. There are very few in Japan.

Sake Facts

Class: Honjozo
Rice: Miyama Nishiki
Rice-Polishing Ratio: 65%
Alcohol: 14.2%
Brewery Location: Tohoku, Yamagata
Size: 720ml

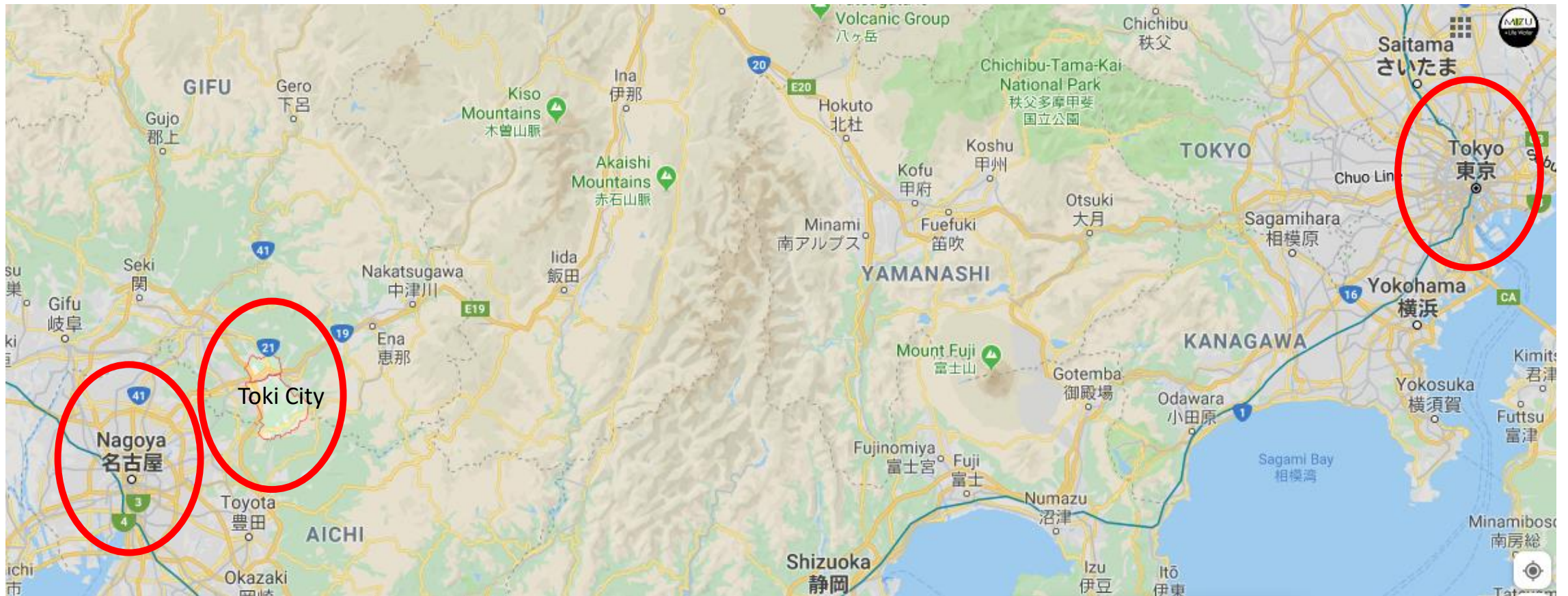


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Nagoya

50% of ceramics domestically produced in Gifu prefecture
Seki City, a major producer of kitchen knives



Japan Class Series

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Nagoya



Japan Class Series

Regional Dishes: Nagoya

Nagoya, Aichi

- Fire bombed during WWII
 - 52% of aircrafts manufactured
- Today...
 - Major industries
 - Toyota Motors
 - Aerospace
 - Machin Tools
 - IT
 - Service
 - Tourism



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Regional Dishes: Nagoya

Tenmusu



- Originated in Nagoya
- Onigiri (rice ball) w/ rice and shrimp tempura wrapped in nori (seaweed)
- Flavor reminds one of the sea
- Offered as takeaway at convenience stores and street vendors
- Also available in restaurants



Tempura Batter

- 2/3 cup plain flour
- 1/3 cup **Potato Starch**
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 egg
- 2/3 cup ice cold water
- Oil for deep frying

Directions

- Mix dry ingredients
- Beat in wet ingredients (don't over work)
- Bring oil to 180jF
- Dip shrimp into tempura batter and fry
- Place on to drain rack
- Dip into **Hon Tsuyu Sauce**

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Regional Dishes: Nagoya

Kishimen Noodles

- Originated in Nagoya
- A flat udon noodle
- Great variety but typical style is Miso broth

Ingredients for 4

- 1 package of Udon or Kishimen
- 4-6 tbsp Miso & Easy
- 4 cups water
- ½ cup cubed tofu
- ¼ cup scallions
- 1 cup blanched spinach

Directions

- Cook noodles according to instructions
- Mix water and Miso & Easy to taste
- Add toppings & noodles to soup



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Domo Arigato



Otorii of Itsukushima Shrine
<http://visit-miyajima-japan.com/en/>

70 flour
30 potato starch
1 tsp baking powder
250ml
1 egg

Tofu
Green Onion
Spinach