

愛知の発酵食を活用した
メニューを提供中！

あいち

の
報はこちら

A round cake with a dark green and white patterned top, decorated with a white ribbon and a small tag. The pattern on the cake top consists of stylized white flowers or leaves on a dark green background. The cake is wrapped in a clear plastic band with a white ribbon around the middle. A small white tag is attached to the ribbon. The cake is sitting on a white surface.

Aichi, Gifu and Mie have long been favoured by geography: abundant water, a temperate climate and the kind of conditions in which slow transformation thrives. Here, sake brewing developed early and with it came a broader mastery of fermentation — one whose techniques fed directly into the making of vinegar, miso, soy sauce, mirin and pickles.

The connections are visible everywhere. Wooden vats retired from sake production found a second life in miso production. The liquid that gathered during the making of soybean miso became the foundation of tamari soy sauce. Vinegar was drawn from sake and its lees. The disciplines of koji cultivation and careful pressing, refined over generations in sake breweries, quietly shaped the making of mirin. Vegetables and fish left to mature in mirin or sake lees became kasuzuke.

That this region remains one of Japan's foremost centres of fermentation today is the result of sustained innovation. From the Edo period into the Meiji era, leading breweries expanded into related fermented foods, diversifying their operations and refining their craft. Crucially, the knowledge they developed was not kept to themselves. It was shared among neighbouring producers, and through interconnecting, fermentation techniques across the entire region have progressed, making the food even more flavoursome.

The umami flavours that resulted now attract chefs from around the world. Washoku —

The Tokai region has long been considered particularly hospitable to fermentation, its climate and humidity combining to encourage the slow, reliable processes on which fermented foods depend. This year, as in years before, local breweries are expected to be active — and so, increasingly, are private households, each preparing its own batch in its own way.

The forecast, then, is favourable: umami in all bloom across the region, and no shortage of people willing to taste it.

積物

つなぐ
豊

発

豆がかな水質が豊か
に愛知、岐阜
の醸造によって
酒の醸造が発
達し、その技術
は酒蔵のまな
り、豆味噌
庄持などの移
転された。野
柴かた。野
で熟成させた
この土地が今
であるのは、

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The umami flavours that resulted now attract chefs from around the world. Washoku — the broader culture of Japanese food — has been recognised by UNESCO as an Intangible Cultural Heritage. And yet the number of artisans capable of sustaining these traditions continues to fall.

Preservation will not be easy, and it cannot rest with producers alone. It begins with the people on the other side of the table: those who choose to know what they are eating, to take some pride in it and to taste it with genuine attention. Wanted: makers of fermentation. Wanted: eaters who understand its value. If we stay connected by appetite, by curiosity, by the simple pleasure of eating well — the path of fermentation will lead us somewhere more delicious, more nourishing and more beautiful.

は有名な蔵が「ベシシ」を出
重ね、発酵食品の多角経営に乗り出
しに果した。こうした経営は狭い市場を
めぐるのではなく、近郊農産品を同一
で、其有るはたしうつながら取り出
すことで、地域振興の確かな技術が
うまれ、いままで休んでしまっていた
世界の料理人が目覚めている。今
食・日本食文化は「ユネスコ」の無
文化遺産にもなった。そして幾分か
文化伝播の味を、めづりかけてい
る。数は少ないが、続いているという
守りていけるのは合意である。それ
は発酵食品でも知り、辨るべきで
なわつて、この弊をえたい
求む、発酵職人 求む、発酵食人
が、は、もう一つ、健康美
しい未来と発酵の道は続はする

このステッカーが目印です！

あいち発酵食の館 登録店

現在 登録
約 40 店舗

当店は、愛知の発酵食を愛用したメニューを提供しています。
愛知「発酵食文化」振興協議会

愛知の発酵食、またはその発酵食を使用した飲食物を通年で提供している県内の飲食店（宿泊施設内にある飲食施設を含む）を愛知「発酵食文化」振興協議会が登録。

登録
詳しく

一般社団法人愛知県観光協会)