

Farm & Dining

Koga, Ibaraki

Program 2

Take Part in Creating a Farm-to-Table Meal

Duration
2-3 hours



See how rice is cooked over a traditional wood-fired kamado stove, experience life in a farm kitchen, and learn to cook innovative and traditional Japanese dishes with co-owner and talented chef Satoru Akiba. In addition to highlighting the peak freshness of his home-grown herbs and produce, Satoru's menu often features highly sought-after local Meishanton pork or Hitachi Wagyu beef and frequently incorporates flavorful sake kasu (sake lees) from Aoki Brewery. Your meal is uniquely created for each visit and will be tailored to match with your prior choice of three local wines or three of Aoki's Gokeiji sakes.

Program 3

Create Herbal Tea with an Expert Tea Blender

Duration
2-3 hours

After lunch, expert tea blender Hiroko Akiba (Satoru's wife) will guide you through the sensory experience of creating a tea from various herbs, including the rare varieties of Japanese mint grown at the farm. Choose from among fifty fresh and dried herbs to make something perfect for yourself. Hiroko will share her extensive knowledge of the flavors and properties of various herbs to help you to create your own perfect blend of calming, refreshing, or rejuvenating tea. Your unique creation will be served with dessert in one of HARIO's round glasses, which accentuates the aromas of the herbs.



The Farm and Dining Tour is by reservation only. (We are happy to respond to individual requests concerning your desired date, the content of the tour, your transportation needs, and any other details, so please feel free to inquire.)

Website: <https://musubi-travel.jp/experience> Inquiries: megumi@musubi-travel.jp

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