



## The Ultimate Gourmet Tour of Fukui

### Live Cooking of Echizen Gani Snow Crab at Mikuni Port

We prepare authentic Echizen Crab dishes right in front of you and serve them freshly prepared. You can enjoy hot boiled crab, fragrant roasted crab, and mellow tasting crab miso shell roast.

基本情報	内容	備考
Location	Echizen Crab Restaurant "Mikuni Inkyojo"	
time one is supposed to meet	Lunch time: 11:00 Dinner time 17:30	
meeting place	3-7-22, Shuku, Mikuni-cho, Sakai City, Fukui Prefecture	
Access to the meeting place	8 minute walk from Mikuniminato Station, the last stop on the Echizen Railway Mikuni-Awara Line. 2 minutes walk from "Shuku" or "Komegawaki stop" of Keifuku Bus.	
the time required	Approx. 2 hours	
Schedule	About 2 hours from the start of serving food Introduction of Echizen Crab, cooking and serving crab dishes in front of customers.	
Fee (tax not included) * Per person	40,000 yen	
Included in the trip price	Appetizer, soup, crab dish, dessert	Mikuni Port Echizen Crab weighing approximately 650 grams is used.
Items not included in the tour fee	Beverage and additional food orders	
Option details and fees	none.	
Settlement method	Cash, credit card, PayPay, d-payment, etc.	
Language support	Japanese, English	
Holding period	From the opening of the Echizen crab fishing season in November to around May.	After April, the service will end as soon as there are no more crabs left in the fish tank.
Reservation deadline	negotiable	
Cancellation Policy	No show: 100% of the price With same-day notice: 100% of the price 1 day prior to the date of the reservation: 50% of the price	
Minimum and maximum number of participants	1 person minimum, 8 people maximum	

Pick-up/drop-off availability and details	none.	
What to wear and bring on the day	none.	
Participation restrictions (age, health requirements, etc.)	none.	
Other Supplemental Information and Notes	Only counter seating will be available.	
Contact & Hours of Operation	Echizen Crab Restaurant "Mikuni Inkyojo" TEL: 0776-82-8558 (Closed on Wednesdays and Thursdays) MAIL : iioproduce@gmail.com	