



Oboro Konbu Kelp Making Experience

This plan allows you to experience the taste and aroma of freshly shaved, handmade oboro kelp. A craftsman will teach you one-on-one, so you can enjoy the experience with your family, friends, or even by yourself.

Basic information	Content	Note
Venue	Tsuruga Konbu (Japan, 914-0051 Fukui, Tsuruga, Honmachi, 1 Chome-21-2)	
Appointed time		
Meeting place	Tsuruga Konbu (Japan, 914-0051 Fukui, Tsuruga, Honmachi, 1 Chome-21-2)	
Access to the meeting place	On foot: about 12 minutes from JR Tsuruga Station By car: Approximately 7 minutes from the Tsuruga IC on the Hokuriku Expressway. Bus: 3 min. by "Gurutto Tsuruga Shuyu Bus" from JR Tsuruga Station. 5 min. walk from "Kehi Jingu" bus stop.	
Time required	45 minutes	
Schedule	All year round Except Wednesdays	
Fee (tax excluded) *Per person	<p><3 main plans to choose from></p> <p>1. This is the course for those who want to be insta-famous! The "Narikiri Course"</p> <p>Hokkaido Makonbu kelp is used. This course allows you to experience the process of making kelp while dressed in a craftsman's samue (work clothes) and tenugui (a thin cloth used for wiping hands).</p> <p>This course is recommended if you want to take pictures and keep them as a memory!</p> <p>Fee: 2,750 yen</p> <p>2. If you want to compare the taste of different types of kelp, this is the course for you! The "Kodawari Course"</p> <p>Two kinds of kelp are used: high-grade Hokkaido Rausu kelp and Hokkaido Makonbu kelp.</p> <p>You can experience kelp making in a craftsman's samue work clothes and tenugui towel.</p> <p>You can take pictures of your experience wearing the same attire as the artisans. This course is also recommended for those who want to enjoy a special taste comparison of the two types of kelp!</p> <p>Price: 3,850 yen</p> <p>3. If you just want to try it out! "Otameshi Course"</p> <p>Hokkaido Makonbu kelp is used. This course allows you to experience the craftsmanship at a reasonable price.</p>	

Features included in the travel fee		
Features not included in the travel fee		
Option features and fee	You can experience making Tororo Kombu (kelp with grated yam). Please apply as a set with one of the above 3 courses. Fee: Course fee + 2,200 yen	
Payment method		
Supported languages	Explanations in foreign languages are not available. We will use translation apps to communicate.	
Event period	All year round	
Reservation acceptance period	Web: 3 days before the reservation date Phone reservations can be made on the day of the reservation (0120-014-051)	
Cancel policy		
Number of participants available (minimum/maximum)	From 1 person to 5 persons in each session	
Pick-up and drop-off availability, details		
What to wear, what to bring	Please wear clothing you can sit and cross your legs in	
Limitations (age, health condition, etc.)		
Other notes and cautionary notes	Parking for cars is available	
Contacts and business hours	Tsuruga Konbu 0770-47-5852	https://tsuruga-konbu.com/