



Lunch course meal paired with Japanese sake served in lacquerware wineglass

A blissful time awaits you at a restaurant that showcases traditional Japanese culture and serves seasonal Fukui produce prepared in a free-style arrangement using Japanese and western cooking techniques. Indulge in dishes that you can only enjoy here, along with Japanese sake served in lacquerware wineglass in a drink pairing experience.

The wineglasses are designed and developed by a wineglass manufacturer to specifically serve Japanese sake, and are then further treated by lacquerware artisans as part of local efforts to promote Echizen lacquerware. First, taste and compare the sake served in a normal wineglass and an original lacquerware wineglass. This drink pairing plan is a limited-time offer that invites guests to enjoy Fukui specialties while tasting the changes in the flavor of sake. Experience the differences in flavor made by the wineglasses used for drink pairing.

| Basic information | Content | Note |
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| Venue | Oryori Itto (2-1-7 Haruyama, Fukui-shi, Fukui Prefecture) | - |
| Appointed time | 6:00 p.m. to 10:00 p.m. | - |
| Meeting place | Oryori Itto (2-1-7 Haruyama, Fukui-shi, Fukui Prefecture) | - |
| Access to the meeting place | 5 minutes by car or 15-minutes walk from Fukui Station | - |
| Time required | About 2 hours | - |
| Schedule | Dinner paired with a special drink (approx. 2 hours) | - |
| Fee (tax excluded) *Per person | JPY 44,000 per person | - |
| Features included in the travel fee | Dinner course meal paired with five servings of Japanese sake served in Echizen lacquerware wineglass | - |
| Features not included in the travel fee | Any additional drinks and/or meals | - |
| Option features and fee | English guide (check with SOE) | - |
| Payment method | Credit card or payment on invoice | - |
| Supported languages | Japanese and English (arrange for a guide as necessary) | English guide is optionally available |
| Event period | Year-round * Closed on Sundays, first and third Mondays, and some unspecified days | - |
| Reservation acceptance period | 5 days in advance | - |
| Cancel policy | On the day: 100% of the total reservation fee •Cancellation made 3 to 14 days before the date of arrival: 20% of the tour fee •Cancellation made 1 to 3 days before the date of arrival: 50% of the tour fee •No-show and cancellation made on the day or after the service has started: 100% of the tour fee | * Not including days when the restaurant is closed. |
| Number of participants available (minimum/maximum) | Minimum number of participants:1 Maximum number of participants: 8 | - |
| Pick-up and drop-off availability, details | Can be arranged upon request (check with SOE) | - |
| What to wear, what to bring | N/A | - |
| Limitations (age, health condition, etc.) | Please contact us if any of the participants are younger than junior high school students. | - |
| Other notes and cautionary notes | N/A | - |
| Contacts and business hours | SOE (weekdays 9:00 to 18:00) Phone: :0778-78-9967 Email: welcome@soe.or.jp | - |