



Explore a Historic Zen Miso Brewery & Miso Soup Cooking

Join a guided tour of a traditional miso brewery that has been producing Japan's essential fermented seasoning for about 200 years, and deepen your understanding of Japanese cuisine and fermentation culture.

At the end of the experience, enjoy a delicious bowl of miso soup made by your own hands.

Basic information	Content	Note
Venue	Komego Miso 2-25-1 Haruyama, Fukui-shi, Fukui-ken, Japan	
Appointed time	-	
Meeting place	Komego Miso 2-25-1 Haruyama, Fukui-shi, Fukui-ken, Japan	
Access to the meeting place	From JR Fukui station 20 minutes walk 5 minutes drive	
Time required	2 hours	
Schedule	1. Learn about miso and dashi, the foundations of Japanese cuisine 2. Behind-the-scenes tour of our brewery 3. Miso soup & rice balls cooking experience	
Fee (tax excluded) *Per group	Private Tour 1-4 guests: ¥35,000 / G 5-8 guests: ¥64,000 / G +¥8,000 per additional guest	
Features included in the travel fee	English-speaking guide / Costume rental / Ingredients	
Features not included in the travel fee	-	
Option features and fee	-	
Payment method	Advance credit card payment *Invoice payment available for Japanese travel agencies.	
Supported languages	English	
Event period	Available year round (except Wednesdays and Sundays)	
Reservation acceptance period	2 days in advance	
Cancel policy	Within 48 hours of the scheduled start time: 100% cancellation fee More than 48 hours before the scheduled start time: No charge	
Number of participants available (minimum/maximum)	Group size: 1-8 guests	
Pick-up and drop-off availability, details	-	
What to wear, what to bring	-	
Limitations (age, health condition, etc.)	-	

Other notes and cautionary notes	-	
Contacts and business hours	Komego Miso / Tel: +81-776-24-0081 / Email: komego@misoya.com	