

UMAMI CELLAR

The World of Umami Crafted by Tsuruga's Legendary Kombu House



Okui Kaiseido is a 150-year-old kombu specialty shop in Tsuruga, Fukui. Its Kuragakoi kombu has been favored by world-renowned three-star restaurants, including Kikunoi in Kyoto and Joël Robuchon in Tokyo. This exclusive experience grants access to warehouses normally closed to the public, where you'll enjoy dashi tastings and discover the profound umami that develops over a decade or more of aging. Through scientific explanations and insights into master craftsmanship, you'll learn why kombu and dashi have been essential to fine cuisine and appreciate their remarkable depth.

✦ Discover the Secrets behind Okui Kaiseido's Umami

After learning about kombu culture and umami components, you'll compare aged Kaiseido Kuragakoi vintage kombu with newly harvested kombu in a tasting. Discern the differences in aroma, color, and flavor that aging brings, and explore why Kuragakoi kombu is chosen by chefs worldwide.

✦ Experience the Craft of Oboro Kombu Shaving

Master craftsmen create this delicate specialty using nothing but a single knife. Watch this technique—recognized by the Japanese government as an Intangible Folk Cultural Property—up close, savor the fragrance and melt-in-your-mouth texture of freshly shaved oboro kombu, and experience shaving it yourself.

✦ Inside the Aging Warehouse

Enter the kombu warehouse, specially opened for this experience. In a space where temperature and humidity are meticulously controlled, Kuragakoi kombu ages undisturbed—some for a minimum of 1 year, others for over 30 years.

1.5 hours

Tsuruga City (Fukui)

1-20 people

Year-round

From 62,000 yen per group



Itinerary

Okui Kaiseido (meeting point)



Kombu culture lecture (20 minutes)



Dashi tasting (20 minutes)



Oboro kombu demonstration (20 minutes)



Warehouse tour (20 minutes)



Souvenir shopping (10 minutes)