

## Private Meat Sommelier Lesson and Tajima Beef Meal



Wagyu (Japanese beef) is famous around the globe. Hyogo Prefecture is the birthplace of wagyu. Only pure Tajima cattle bred, raised, and slaughtered in Hyogo Prefecture can be certified as Kobe beef. In this experience, you will enjoy a delicious Tajima beef lunch along with other premium ingredients including wasabi, rice, sake, and Takeno Kaigan salt. You will learn the history of Tajima beef and the restaurant owner, a meat sommelier, will demonstrate beef cutting skills in a private dining space.

### HIGHLIGHTS

- Relish succulent Tajima beef
- Watch a meat sommelier demonstrate proper beef preparation
- Take home souvenirs (60 grams of Takeno Kaigan salt, Japanese-style cooking apron, and a chef's knife)

### SCHEDULE

- 11:00 Meet at Irori Dining Mikuni
- 11:10 Enjoy a welcome drink and meat sommelier introduction
  - Kobe beef history and features
  - Learn about the meat and other ingredients (wasabi, rice, sake, salt)
- 11:40 Cooking begins
  - Beef cutting demonstration
- 12:00 Mealtime
  - Feel free to take photographs anytime during your meal
- 13:00 Experience ends



**MEETING PLACE:** Tajima Gyu Irori Dining Mikuni, Koyado Enn 2F, 219 Yushima, Kinosaki-cho, Toyooka-shi, Hyogo-ken

**ACCOMPANYING GUIDE:** Included

**RESERVATION DEADLINE:** 7 days before activity

**NET PRICE: 32,400 yen per adult (2-6 people)**