Day 5 (9/13 afternoon)

Wasabi Cultivation (Utogi)
The origin of Japanese wasabi cultivation is said to be from transplanting and cultivating the wasabi that was native to the Utogi area in the early Edo period. In front of "Utsurogi" where local products are sold, there is a monument "wasabi cultivation birthplace." At "Utsurogi", our specialty raw wasabi, Wasabizuke and buckwheat noodle are for sale.

Wasabi-zuke
Finely chopped wasabi stems that are pickled in sugar, salt and the leftover sediment from producing sake. Wasabi-zuke's unique blend of sweet and spicy is a great topping for freshly cooked white rice.