3rd Edition Sendai Kokusai Hotel Homemade Original Caviar Invitation to a Paid Tasting Event

The last delight of the season.

2024 February 11th 50,000 JPY

The price per persion, includes taxes and service charge



A special flavor and excitement for today only.

Smooth and rich "umani," lingering aftertaste... We, as a team, have aimed to make this flavor not just a decoration but the star of the show. For the preservation of our fresh caviar, typically more than 7% salt is used. Instead of overwhelming saltiness, we raise the desire for you to experience the natural deliciousness of fish roe. After numerous trials and errors, we have realized the finest caviar with a salt concentration of 3% - the Sendai Kokusai Hotel Original Caviar. At the upcoming tasting event, you will have the opportunity to witness the entire process from handling to preparation, and then taste the freshly made flavor on the spot. It's a genuine "made on the day of procurement" caviar, offering a distinct and fresh deliciousness compared to what you would enjoy in a restaurant. Additionally, on the day of the event, we will not only offer tours but also present course meals crafted by our chef to bring out the richness of caviar, along with a variety of beverages. This is a last paid tasting event of the season, where you can fully enjoy the allure of caviar. We invite professionals from various fields to join us, and everyone in the

region who takes pride in supporting the gourmet culture of Miyagi, the food capital. Let's together create new gastronomic delights in Sendai. As a contributor to the vibrancy of the region, we look forward to sharing an exciting experience with all of you.



*Regarding the menu and presentation, in order to provide the best experience to our customerts, we are currently working on to make the provide the best experience to our customerts, we are currently working on to make the provide the best experience to our customerts, we are currently working on to make the provide the best experience to our customerts, we are currently working on to make the provide the best experience to our customerts, we are currently working on to make the provide the best experience to our customerts, we are currently working on the make the provide the best experience to our customerts, we are currently working on the make the provide the prov





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 For the official website, click here ►



The proceedings of the media tasting event for the 1st Homemade Original Caviar, held on February 17, 2023, at Sendai Kokusai Hotel can be found here ►

