

Hoshino Area Sonmin-Shokudo (Karuizawa, Nagano)

“Sake Terrace” with Sake Barrel Smoker and Hiyaoroshi Sake

Sonmin-Shokudo is a casual Japanese restaurant located in the Karuizawa Hoshino Area, a daytime facility operated by Hoshino Resorts. The Sake Terrace event will be held from September 9th to October 6th, 2019, where visitors will be able to taste smoked food grilled in a sake barrel and Hiyaoroshi sake made by brewers in Shinshu Saku. While enjoying the subtle sake fragrances drifting over from the grill, visitors can taste the smoked food and Hiyaoroshi.

**The unique Hiyaoroshi of the thirteen sake breweries in the Saku area**

In the Saku area adjacent to Karuizawa, there are thirteen sake breweries known for the delicious flavor of their sake. Sake that is stored in winter, fermented for one summer, and ready to drink by autumn is called Hiyaoroshi, and in Nagano Prefecture it is released every year on September 9th. Sake Terrace is an event taking place just after this release, where visitors can try out and compare different varieties of Hiyaoroshi sake.

Smoked food cooked in a sake barrel

The Sake Terrace event has been held at Sonmin-Shokudo in the Karuizawa Hoshino Area since 2011. For this year, the 9th annual event, a total of twelve special grills will be made from sake barrels to go with the Hiyaoroshi. The lees from the sake making process are used when smoking food, so a soft scent of sake will emanate from the grill, and stimulate the appetite.

Enjoy smoked food grilled in a sake barrel during SAKE Happy Hour

Inside the sake barrels, there will be smoked cheese, fish, Nozawana turnips, etc., that go well with Hiyaoroshi. The small sake barrel grills are for groups of two to three people. Visitors can experience smoking the food themselves and enjoy the fragrance and appearance.



Dates: September 9th - October 6th 2019 (weekends and holidays only)

Venue: Hoshino Area Fir Tree Plaza (in front of Tombo-no-Yu)

Time: 3:00 pm - 5:00 pm (will be canceled if raining)

Fee: 600 yen for 1 glass of Hiyaoroshi (excl. tax); subsequent glasses 500 yen (excl. tax)

Smoked set: 1,300 yen (excl. tax) (4 servings with cheese, fish, Nozawana turnips, and egg pickled in miso)

Hiyaoroshi Tasting: Topsy Five Fortunes

During the Sake Terrace event, the Topsy Five Fortunes set, which contains five kinds of Hiyaoroshi from Saku's thirteen sake breweries, will be on sale. For people inexperienced with sake, the staff will give advice on what is most suited to their taste.



Dates: September 9th - October 6th 2019

Venue: Sonmin-Shokudo

Time: 5:00 pm - 9:00 pm

Fee: 1,800 yen (excl. tax) (5 types of Hiyaoroshi and 3 types of food)



Karuizawa Hoshino Area

Karuizawa Hoshino Area is a little city featuring accommodation, hot springs, restaurants, cafes, and shops, and it stands next to a river, surrounded by the beauty of nature. Sonmin-Shokudo is a casual Japanese restaurant where visitors to Karuizawa can go for a good meal.

Address: Hoshino, Karuizawa, Nagano 389-0194

Phone: +81-267-45-5853 URL: <http://www.hoshino-area.jp/en>

Access: 15 minutes by taxi from Karuizawa Station (JR Hokuriku Shinkansen)

