



Wakasagi Tempura Soba

Lake Shumarinai Wakasagi×Horokanai soba

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The Horokanai-town Tourist Association is developing a signature product that represents Horokanai-cho by combining the fishery resources of Lake Shumarinai and Horokanai soba.

This time, we asked five soba restaurants in the town to cooperate with us and have conducted a series of cooking research and tasting sessions. Please enjoy it with the charms of Horokanai.

【selling price】

under consideration

【Sales Locations】

under consideration



Wakasagi, a fishery resource of Lake Shumarinai.
In the winter you can enjoy fishing on the ice on the lake, but you have to catch it to eat it.

We developed a plan to have such "Wakasagi" combined with "Horokanai soba" at soba restaurants in the town.





In Mid-October 2022,
The town's soba store owners gathered for a planning meeting.

We use 3D frozen Lake Shumarinai Wakasagi.
It tastes as good as freshly caught fish.

The name of menu is "Wakasagi Tempura Soba".
Delicious even with cold soba noodles,
or hot soba noodles.

Tempura is a specialty of soba noodle restaurants.
Each restaurant made full use of its own special cooking methods
Each restaurant has completed a delicious dish.



cooperative store

- Hachiemon
- Ajiyoshi
- Setugekka
- Soba no sato
- Kiritatitei



From October 29, 2022
It was started to serve limited to 100
dishes at each restaurant.

We asked to answer the survey for
customers.
Soba is priced at 700 yen, the same as
mori-soba and kake-soba.



It sold very well and it is also very popular
among the town's residents.

In the survey feedback.
There are good impressions like.
"I'm glad to have some Lake Shumarinai
Wakasagi."
"I want it to be a staple on the menu."

On the other hand there are not good
one like.
"It's fishy, bitter taste."
"Low volume."
and "I want to eat it by itself."

We found many improvements.



Learn from there feedbacks and currently
looking for ways to make it even tastier
and more satisfying.

