

Would you like to try to make Suttate soup?

~Have fun in Former Toyama
House Folk Museum~



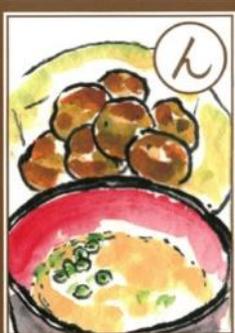
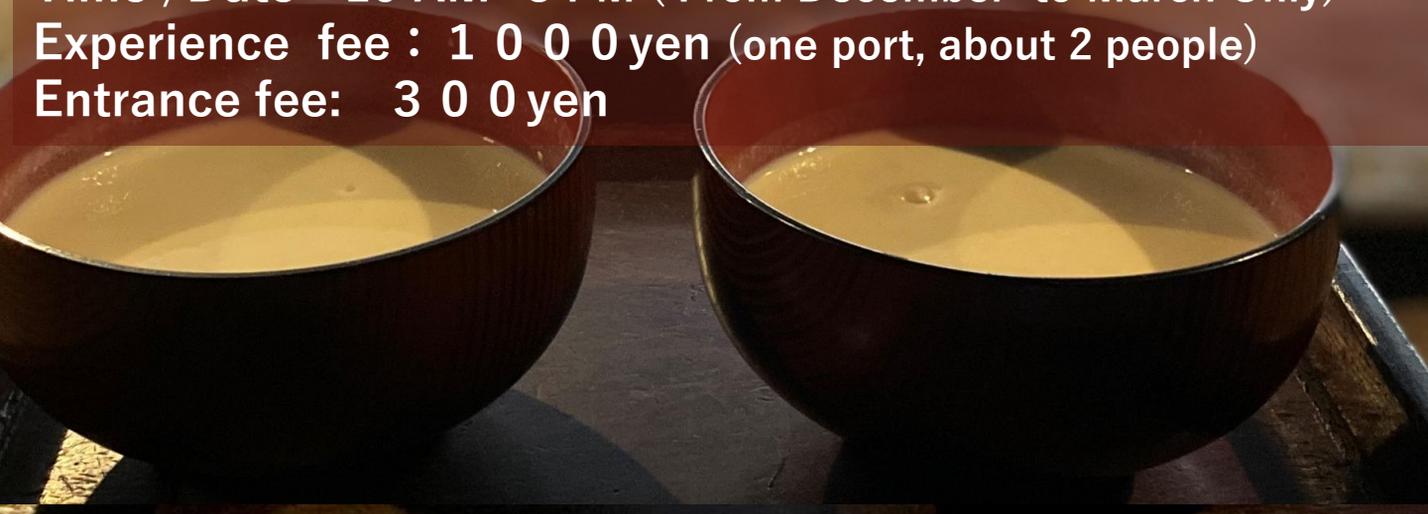
During the wintertime, you can make Suttate soup around the fireplace in Former Toyama House Folk Museum. Enjoy yourself !

Address: Former Toyama House Folk Museum
Miboro 125, Shirakawa village

Time /Date : 10 AM~3 PM (From December to March Only)

Experience fee : 1 0 0 0 yen (one port, about 2 people)

Entrance fee: 3 0 0 yen



Suttate soup is a Shirakawa-go specialty with origins in vegetarian Buddhist cuisine. A thick mixture of freshly ground soybeans and broth made with miso and soy sauce. The soup gradually became a part of everyday culinary culture, but remained unfamiliar beyond Shirakawa-go until recently.

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