



Tottori Prefecture  
~The Paradise of Delicious Food & Sake~

# Tottori Prefecture

~ Rich in nature and delicious food ~



Facing the Sea of Japan, Tottori is a place rich in nature and surrounded by both the sea and mountains.

The clear water that flows down local rivers to the sea creates fertile lands – a blessing of nature that nurtures the food produced in Tottori.

Bordered by the ocean to the north and mountain ranges to the south, the prefecture is home to a varied geography. The diversity of the land contributes to the richness of the food produced here. The blessings from the mountains extend to the coastal fishing grounds, with both the land and sea adding vibrancy to Tottori's food culture.



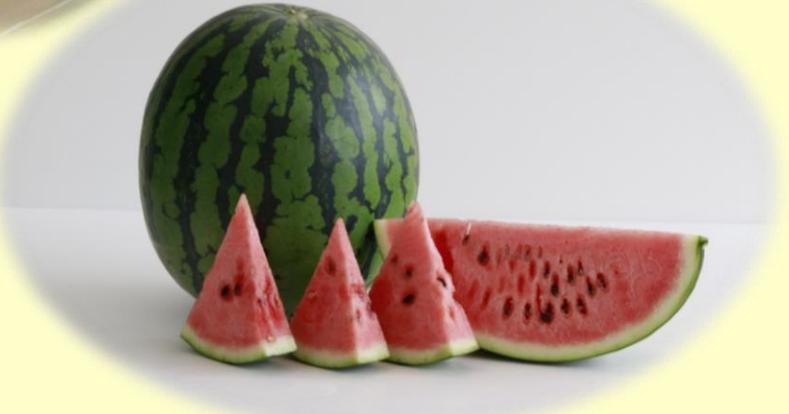


\\ 美味しすぎてショック! \\

# 食パラダイス鳥取県

Food Paradise Tottori Prefecture 美食天堂鳥取县 美食天國鳥取縣 맛의 천국 돗토리현

From delicious fruits like our signature Twentieth Century pears; our bountiful catch of snow crab (*zuwaigani*) and blue-fin tuna; and our rich, flavorful rice and sake — this place is blessed with an abundance of ingredients grown in a beautiful natural environment. Tottori is truly a “Food Paradise”.



# Water

## ~The Source of Delicious Food~

The secret to Tottori's exceptional food lies in its clear water. Starting with Mt. Daisen, Tottori is covered in verdant, green forests that nurture this famously pure water. Snow and rain falling on the mountainsides is naturally filtered, and then springs out in abundance throughout the region. The result is spring water with a gentle, delicious flavor that contains an exquisite balance of minerals and carbonic acid. Quality water helps to grow quality rice, and therefore produce quality sake.



# Characteristics of Tottori's Sake

- production of Junmai Sake
- use of original sake rice, "Gouriki"

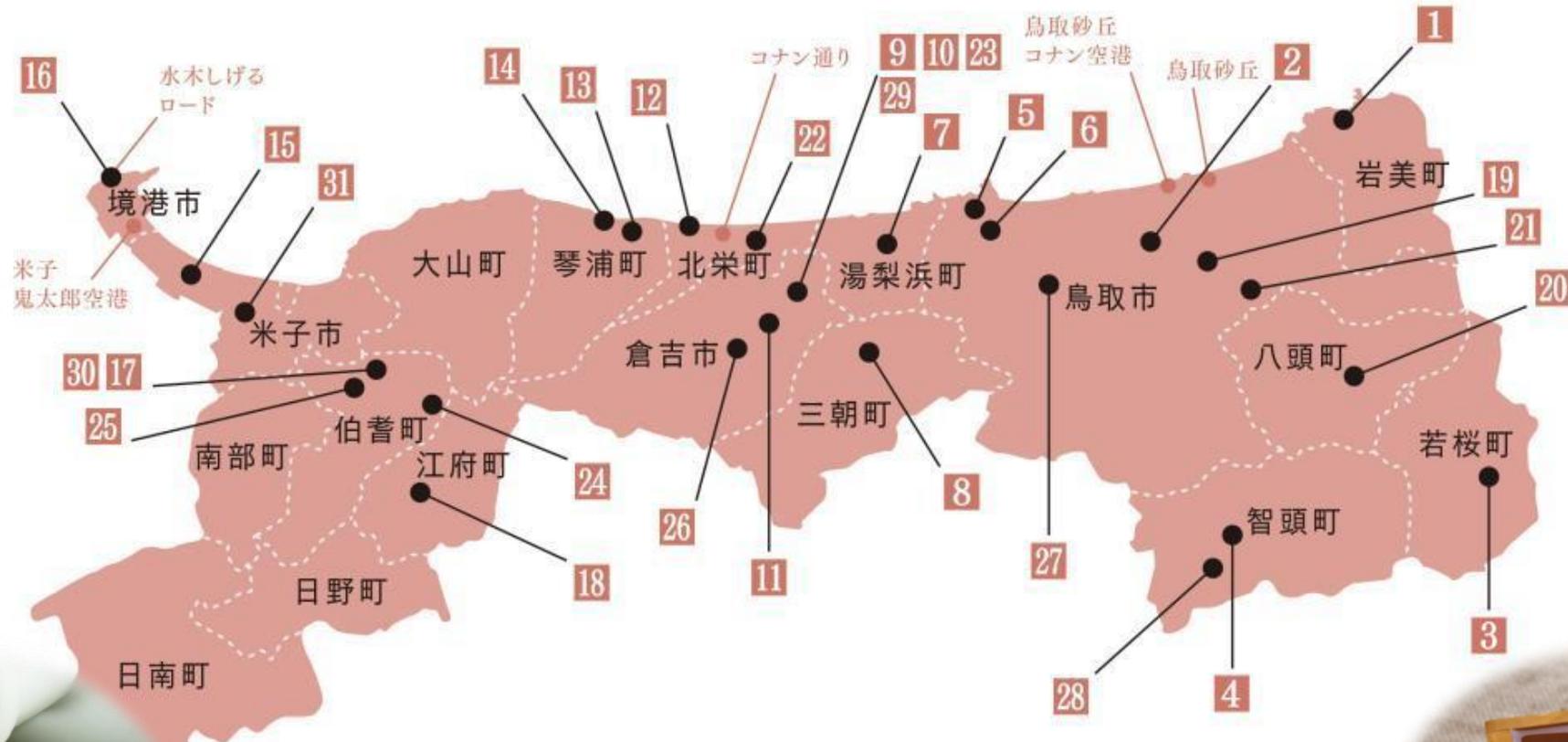
The majority of Tottori's sake breweries produce Junmai sake using only rice and water. This style of sake highlights the flavor of the rice, and is best served warm. It is also not uncommon for breweries to age their sake for several years before release, resulting in deep, round flavor profiles that differ from typical sake offerings.

Original Gouriki sake rice is grown in Tottori. The majority of sake is brewed using quality locally-sourced rice. A feature of the breweries in Tottori is the number that are particular about the rice growing process, and therefore procure their sake rice through direct contract and cooperation with local growers. For this same reason, several breweries even grow their own rice.

"Gouriki" rice features large grain sizes, and it is suitable for making ginjo sake. Cultivation of this variety once rapidly declined due to the height of the rice stalks and its tendency to fall over, but thanks to the efforts of a dedicated group the brewing process was revived, with nine breweries currently brewing sake using "Gouriki" rice.



There are 31 sake breweries in Tottori, producing a variety of unique sakes to match the different climates and cuisines of the region. Each sake is steeped in local culture and culinary tradition, offering a refreshing flavor and depth that enhances the flavors of the dishes it's paired with, which in turn enhances the flavor of the sake again.



*Please enjoy comparing sake that complement the dishes prepared with ingredients produced in Tottori !!*

