

The ultimate Soba experience

— 1-night stay with half-board included —

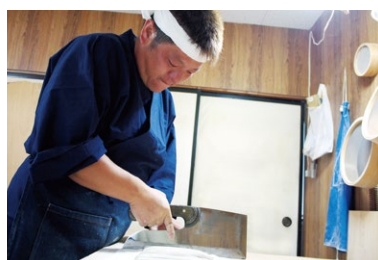
Soba, the Japanese equivalent of 'buckwheat', has a long-standing tradition in Nagano. Rice farming has always proven hard in this mountainous region and easy to grow buckwheat represented an invaluable source of nutrition in the past. It is usually served in the form of chilled thin noodles.



Distilled in one plate of noodles an unwavering commitment to quality

Meet a soba master who impersonates the phrase "from field to table". In order to achieve top quality with his soba, he has mastered the whole production process from farming to cooking. Who better to introduce you to soba tradition in Nagano?

After learning everything there is to know about soba from the master himself, you will experience first-hand how to make noodles. The master will guide you step by step, showing you all the secrets to perfect soba. This package includes a 1-night stay at the master's minshuku with delicious breakfast and soba-based dinner.



Details and conditions

Season	All year
Price	11,500 yen (+tax) / person (standard room, 2persons 1room)~
[Details]	Prices vary for children under 13 The price includes stay with breakfast and dinner, activity and an English-speaking guide.
Capacity	Max. 8 persons Min. 2 persons
Duration	2h (14:00~16:00) for the activity
Access	40min by car from Chino station or 50min by bus from Chino station
Deadline	3 days prior the date of the activity
Misc.	If you have any allergy, please let us know. The soba noodles made during the activity will be served at dinner.

Why choose this activity

First, for the master's intimate knowledge of soba. If you're looking for more than just a kneading session, you'll enjoy the chance to discover more on this typical food from such an expert. Second, for the food itself. Everything on the table is home-grown and home-made, prepared with the utmost care.

