

Tofu in the making

— an exclusive look into a master's workshop —



Frozen Tofu is a special kind of tofu which is produced in the coldest months of winter by laying tofu slices outside, to freeze for one night. It can be consumed frozen or dried to be used later on. Production of this food started as an attempt of local farmers to create a source of income during winter.

In a small shop an artisan keeps alive family tradition

"Sennen Tofu" is a family-run tofu shop at 1200m. The current master has inherited the centenary tradition of frozen tofu while expanding his repertoire to regular tofu and tofu-based cooking. This activity will let you into his workshop where you can observe up-close the tofu making process. After the guided visit, you will move to a nearby room where under the artisan's guide you can try making your own tofu. The experience will conclude with a light meal featuring many tofu-based dishes.



Details and conditions

Season	Frozen Tofu : End of December to end of February Regular Tofu : March to June; September to December
Price [Details]	5,000 yen (+tax) / person~ with English-speaking guide Prices vary for children under 13
Capacity	Max. 4 persons Min. 2 person
Duration	3h
Access	20 min by car or 30 min by bus from Chino station
Deadline	10 days prior the date of the activity
Misc.	If you have any allergy, please let us know. Vegetarian and vegan options available.

Why choose this activity

To be able to see an artisan at work is a rare chance; to have him explain the process step by step and answer your questions is even rarer. This is both a guided visit and a hand-on experience, so it's twice the fun. Also, in winter you get to make frozen tofu, which is unique to this area.

