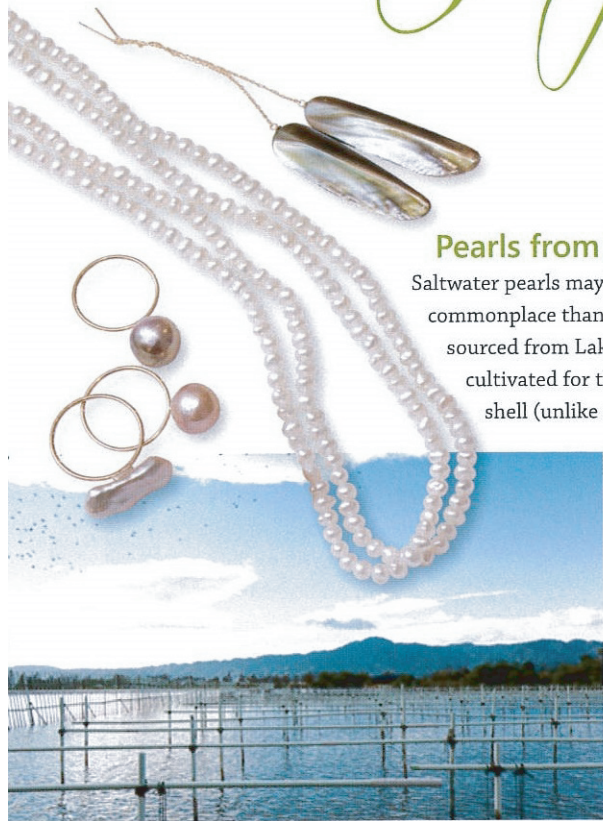


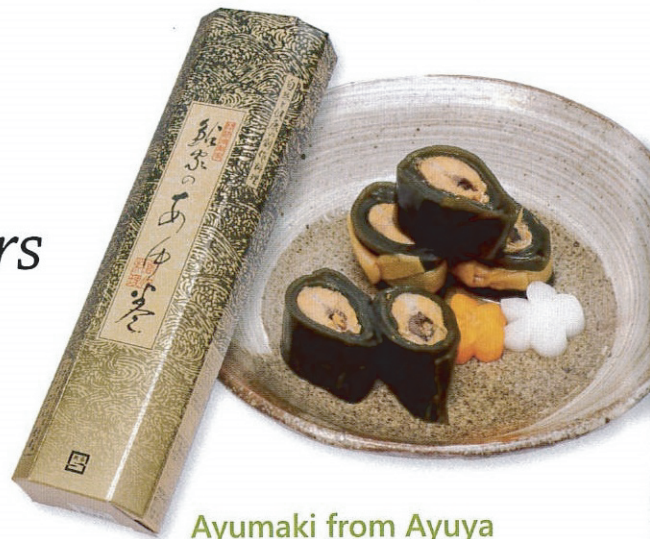
Take home a piece of Shiga with you.

Shiga Souvenirs



Pearls from Jinbo Pearls

Saltwater pearls may be beautiful but are actually more commonplace than freshwater pearls, such as those sourced from Lake Biwa. These pearls are usually cultivated for three to four years inside their shell (unlike saltwater pearls, which are cultivated for one to 1.5 years). The result is an exquisite and refined treasure that is highly sought after by collectors across the world.



Ayumaki from Ayuya

This traditional snack is typically enjoyed on special occasions, with a side of sake. It comprises akkeseri (a type of trout found only in Lake Biwa) that has been simmered in a blend of soy sauce and mirin before being wrapped in a thick strip of kombu (sea kelp).



Funazushi from Sakamotoya

Available only in Shiga Prefecture, funazushi is made with nigorobuna, a fish native to Lake Biwa. Sakamotoya, which has 150 years of history, has preserved the traditional way of making funazushi. The fish is pickled in salt to draw out moisture, then compressed with steamed rice to encourage fermentation. While the smell of funazushi takes a bit of getting used to, this delicacy is said to aid digestion because of the lactic acid that is produced during the fermentation process.



Sake from Tomita Brewery

With a history that dates back over 400 years, Tomita offers top-quality sake, especially the Shichihonyari (七本槍). At this brewery, the rice is sourced from four different first-rate producers in Shiga Prefecture while the water is piped in directly from its own well. While the brewery has a regular rotation of 10 sake labels, be sure to enquire about its seasonal brews, which are just as delightful.

