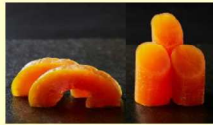




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Moriguchi Zuke Pickles 守口漬(もりぐちづけ)

There are many types of pickles in Japan. Perhaps you are familiar with pickled cucumbers?



In Japan, many vegetables are pickled with salt, vinegar and sake lees. Moriguchi Zuke Pickles is a type of Japanese pickles made from sake lees. The history of Moriguchi Zuke Pickles is about 100 years long and have been enjoyed by people all over Japan for very long time. The process of making Moriguchi Zuke Pickles is traditional and they have been handed down from generation to generation..



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How to eat

It is good combination !!



Omelette



Minced Moriguchi Zuke Pickles



Usually Japanese eat Moriguchi Zuke Pickles with rice.

Moriguchi Zuke Pickles are made from very long Japanese white radish. The longest length is 191.7cm and this length is recognized as a Guinness world record. The white radish is pickled over 3 years.



参照：公益社団法人愛知県漬物協会



Product Introduction

Moriguchi Zuke Pickles (standard)



Japanese seasoning of Moriguchi Zuke ※EXP : 90 days



Cheese Miso Lees Pickles
※EXP: 120days
※Keep refrigerated

大和屋守口漬惣本家

Yamatoya-Moriguchi-Zuke (main store)
Opening hours: 9:00AM~18:00PM
Phone number: 052-251-8821
Access: 3-15-1, Sakae, Naka-ku, Nagoya-city



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