2nd Annual “Taste of Miyagi, Japan” in Delaware

Food Showcase at Janssen’s Market, Takumi Restaurant, and The Cultured Pearl Featuring Authentic Ingredients from Miyagi Prefecture, Japan

Photo from last year’s “Taste of Miyagi” event at Janssen’s Market in Greenville, Delaware

Delaware’s sister state, Miyagi Prefecture in Japan, is returning to Delaware to host the 2nd Annual “Taste of Miyagi” food showcase at three local businesses in October.

Janssen’s Market in Greenville will again offer a free tasting event of Miyagi recipe creations throughout the store on Saturday, October 10, and Sunday, October 11, from 10 a.m.-2 p.m., both days.

New this year to the Taste of Miyagi events, Takumi in North Wilmington, and The Cultured Pearl in Rehoboth Beach, will offer menu specials made with Miyagi ingredients. The menu specials at both Takumi and The Cultured Pearl will be offered throughout the week of October 5-11, or until supplies last.

“We’re excited to welcome our friends from Miyagi back to
Delaware, and for the opportunity to once again enjoy some of their culinary specialties,” said Secretary of State Jeff Bullock.

“We are very pleased to be able to showcase Miyagi’s food products here in our sister-state of Delaware. We are only able to have this event because of the positive support and cooperation from the State of Delaware, Janssen’s Market, Takumi Restaurant and The Cultured Pearl. Please enjoy the taste of Miyagi!” said Mr. Tatsuya Misaka, the Miyagi delegation leader and International Affairs Division Director.

Last October, Janssen’s Market hosted the first “Taste of Miyagi” event.

“We were overwhelmed by the positive response last year and are excited to host the Miyagi group again!” said Paula Janssen, owner of Janssen’s Market.

Chefs at Takumi and The Cultured Pearl have crafted special menus to offer during the week of October 5-11. Takumi will offer the special menus for both lunch and dinner, and The Cultured Pearl will offer the specials for dinner.

“Takumi is proud to offer five high-quality and healthy Miyagi specials for lunch and dinner for the Taste of Miyagi,” said Hideyuki Okubo, owner and head chef of Takumi in North Wilmington.

“The Cultured Pearl is proud to host Miyagi Week. Having created a special relationship with those in Miyagi, it is important for us to grow awareness of this beautiful region. Our family had the honor of visiting this area not so long ago. We saw firsthand both the devastation of the tsunami as well as the rebuilding efforts and the plan for the future. It was an amazing journey filled with history, food, culture and friendship,” said Rob Wood, owner of The Cultured Pearl.

“We welcome everyone to The Cultured Pearl for a taste of
Miyagi. Our chefs are keeping the dishes simple to let the products from Miyagi shine”, continued Mr. Wood, “We are also honored to be listed by Tabelog as the #8 ranked Sushi Restaurant in America. Maybe with the help of ingredients from Miyagi we can move up to the top spot!”

The public is encouraged to meet the delegation at Janssen’s Market on Saturday, October 10, and Sunday, October 11 (10 a.m.-2 p.m.), and to participate in the Taste of Miyagi week by trying the menu specials at Takumi restaurant and The Cultured Pearl restaurant. The Cultured Pearl will offer the special menu for dinner on Monday, Thursday, Friday, Saturday and Sunday (starting in October, they will be closed on Tuesday and Wednesday). Takumi will offer the specials for lunch and dinner throughout the week.

The State of Delaware and Miyagi Prefecture have been sister states since 1997. Delaware and Miyagi collaborate and mutually promote products and companies along with tourism and culture.

In 2011, the Great East Japan Earthquake and Tsunami devastated areas in Miyagi Prefecture. Immediately after the disaster, Governor Markell began a fundraising initiative to help in the relief and recovery effort. The fundraising campaign brought in over $100,000 for the recovery effort, with the help of hundreds of Delawareans who donated.

**Tasting/Sampling Event at Janssen’s Market**
Available only Saturday, Oct 10 and Sunday, Oct 11
Both days 10 a.m.-2 p.m.; sampling tables throughout the store
3801 Kennett Pike, Wilmington, DE 19807

- Green Salad with Sendai Miso Dressing – Sendai Miso is a red miso paste, that comes from Sendai City in Miyagi Prefecture.
- Sendai Miso Cream Cheese Dip – Sendai Miso mixed with cream cheese and sugar, and creates a very tasty dip for crackers and veggies.
• Spicy Chicken with Yocchan Nanban Sauce – Yocchan Nanban Sauce is a mild sauce made from four varieties of organic charcoal roasted chili peppers, koji made from premium rice, and soy sauce aged three months.

• “Nattocine” Pasta – Natto Fettuccini rice noodles are made from rice and not from wheat, offering a healthy alternative to traditional fettuccini noodles.

• U-men Noodle Salad – with tuna, bell peppers, cherry tomatoes, and fresh basil. U-men noodles are made from flour, salt, and water and have no added oil.

Miyagi Specials at Takumi Restaurant
Throughout the Week of October 5-11th – offered for both lunch and dinner
Takumi, Independence Mall, 1601 Concord Pike, Wilmington, DE 19803

• Sendai Miso Soup – Sendai Miso is a red miso from Miyagi’s capital city of Sendai. Red miso has a deeper flavor than white miso, which makes it a delicious Fall soup.

• Jah Jah U-men – Miyagi jah-jah ground pork sauce with U-men noodles. U-men noodles are made from flour, and come from Miyagi.

• Tempura U-men – Shrimp or Chicken with vegetable Tempura with U-men noodles. U-men noodles are made from flour, and come from Miyagi.

• Tataki – Bonito or Tuna with salt lemon and Miyagi mild sauce made from chili peppers.

Miyagi Specials at The Cultured Pearl
Throughout the Week of October 5-11 – offered for dinner on Monday, Thursday, Friday, Saturday, and Sunday (closed Tuesday and Wednesday)
The Cultured Pearl, 301 Rehoboth Ave, Rehoboth Beach, DE 19971
• Sendai Aged Red Miso Soup
  Featuring littleneck clams, wakame, tofu, scallion and shiitake mushrooms.

• Miyagi Dumplings
  Spinach and toasted pine nut dumplings topped with a Sendai Red Miso cream sauce. Finished with fried shallots, scallion, togarashi and sesame seeds.

• Shiroishi Castle U-men Noodles
  Cooked in a fragrant dashi, spun with fresh ginger and scallion.

• Green Tea Baumkuchen
  A beautifully layered cake using some of Japan’s finest green tea powder. Served with ginger ice cream.

• Chocolate Covered Natto Soybeans
  Vanilla ice cream topped with Miyagi chocolate soybeans. Served with fresh berries.