Sake was already a beloved Kobe product due to the advantageous natural environment, and after the Port of Kobe was opened, the unique culture brought from European nations flowered, and everyday people became enthusiastic about Western gourmet.

Kobe Cuisine

SAKE (Nadagogo)
Nada Gogowas a suitable locale for high-quality sake production because sake-making was grown in the nearby Banshu Plains, and because it was blessed with good water called "Miyamizu." Now it is the base for sake production nationwide, and "Nada no Sake" is beloved nationwide.

KOBE SWEETS
Western sweets were first made in Kobe for residents of the foreign settlements, sailors, and travelers. In 1897, a Japanese opened a Western sweets shop in Motomachi. Kobe artisans innovated on the advanced techniques brought by foreign nations.

Kobe Beef

1 CLASSIFICATION
No cow comes into this world and begins its life as Kobe Beef. Even among "Tajima-gyu" cows, only the chosen few that satisfy specific quality criteria deserve the title "Kobe Beef."

2 ORIGIN
What affects the meat quality of beef above all else is its lineage. Tajima-gyu cows originally come from Tajima, a mountainous region with traditional rice farming. Tajima-gyu originated as coloration of domestic cattle of the local aboriginals. "Tajima-gyu" refers to the cattle of which only a few exist, and are classified as the "Kobushi of domestic cows" in their breeding profile, suitable for fat meat.

3 FLAVOR
The deliciousness of Kobe Beef is also scientifically proved. These meat has tender fibers and its own, unique refined sweetness.

Welcome to the World of Kobe Beef

http://plus.feel-kobe.jp/