



函館真昆布

はこだてまこんぶ



HAKODATE

The Journey
of Kombu All Began
in Hakodate

Why is it
Considered
the Finest Quality
Kombu?

Hakodate

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Makombu

The Secrets
of the Three Varieties
of Hakodate Makombu

The Power
of Cold-Brewed
Kombu Water
(Kombu Sui)



Learn more and enjoy Hakodate Makombu!

<https://makombu.marine-hakodate.jp>

Hakodate: Japan's No.1 Producer of Kombu

More than 90% of the kombu produced in Japan comes from Hokkaido, and about 30% of that is from Hakodate, making Hakodate **the top producer in Japan by both volume and revenue**. Among the more than ten different species of kombu found in Hokkaido, Hakodate harvests Gagome Kombu and Mitsuishi Kombu, but its main product is undoubtedly **Hakodate Makombu**.

The starting point of the Kombu Road



During the Edo period (1603-1868), Makombu from the Hakodate region was transported to Osaka by trading ships that navigated the Sea of Japan. This shipping route became known as the Kombu Road.

As kombu spread across various regions through this route, unique culinary traditions and processing industries flourished, especially in the Hokuriku and Kansai regions, making them major centers of kombu consumption. However, the journey of kombu all began in Hakodate, Hokkaido.

Rich, Clear Dashi with a Refined Flavor



Hakodate Makombu is thick, wide, and prized for producing a clear stock (dashi) with a rich, refined flavor, earning it a reputation as the finest quality kombu.

It has long been highly valued, especially in high-end restaurants in the Kansai region, where it is used for making dashi, as well as in premium tsukudani (kombu simmered in soy sauce and mirin) and shiofuki (salted) kombu.

How to make kombu dashi



(<https://kombu.or.jp/power/dashi>)

Three Varieties with Distinct Regional Characteristics

Shirokuchi-hama ("White cut surface")

Named after the color of the cut surface, this kombu grows in mineral-rich areas and is known for its refined taste and clear dashi. In the Edo period, it was presented to the imperial court and the shogunate, earning it the nickname "Kenjo (tribute) Kombu".

Kurokuchi-hama ("Black cut surface")

In contrast to Shirokuchi-hama Makombu, this variety has a black-tinged cross-section, which gives it its name. Grown in cold currents, it is characterized by its rich flavor and clear dashi.

Hombaori-hama ("Folded")

This variety is known for being large and long, making it ideal for being processed into folded kombu, which is how it got its name. It produces a clear dashi with a lighter flavor.

Easy and Convenient! How to Make Kombu Water



Kombu water is a simple way to add umami to your cooking, and any leftovers can be frozen for later use. Rich in minerals and water-soluble fiber, it can be enjoyed as a drink or used to cook rice. Additionally, the kombu used for making the kombu water can be used in other dishes later.

Ingredients

1L Water, 20g Makombu

How to Make

Place water and Makombu in a pot or pitcher. Leave to steep in the refrigerator for at least 2 hours. Remove the kombu before use.

Tip: Avoid leaving the kombu in for too long, as the kombu water may become too bitter.

More Than Just Dashi!

Recommended Recipe Using Makombu

Other Recipes ▶



Hakodate Makombu Seasoned Rice

by Hakodate City Dietary Improvement Council

Ingredients (for 6-8 people)

- 450g rice
- Desired amount of Makombu
- 30g carrot
- 2 blocks fried tofu

Seasonings

- 36g soy sauce, 36g mirin, desired amount of white sesame seeds

Instructions

1. Wash and soak the rice for at least 30 minutes.
2. Cut the Makombu into strips around 3mm wide and rehydrate in water.
Cut the carrots into thin strips about 2cm wide. Halve the tofu horizontally and slice it into thin strips.
3. Place the rice, soy sauce, and mirin in the rice cooker, fill with water up to the indicated level, then add Makombu, carrot, and fried tofu and start cooking.
4. Once cooked, mix well, serve in bowls, and sprinkle with white sesame seeds.

