



**About Nabadana brewery**

Founded more than 320 years ago, Nabadana Brewery blends centuries-old tradition with craftsmanship, producing elegant, well-balanced sake like Jinyu and Fudoh in Chiba Prefecture.

**"Exploring and savoring the world of Sake is a journey of delight — where discovering the perfect culinary pairing becomes a celebration of joy and happiness."**

**Nabadana Co., Ltd.**

1916 Kanzaki-Motojuku,  
Kanzaki Town, Katori District,  
Chiba Prefecture 289-0221, Japan  
TEL: +81-478-72-2255



**Discovering Sake through food – finger food for your next party**



### Spicy Ajillo with Champignons and Oysters

1 can of smoked oysters in oil, 7–8 mushrooms, 100ml olive oil, Garlic powder , Chili Pepper Rings

Pour olive oil and sprinkle garlic powder in a small pan (14 cm). Heat on low until fragrant.

Add quartered mushrooms and cook on medium-low until slightly shrunken.

Add smoked oysters with their oil. Cook until bubbling, then sprinkle with Italian herbs.

Serve hot with bread, using a trivet to protect the table.

### Crêpes with Tuna/Salmon-Avocado-Filling

1 Egg; 160g Flour; 1 Tsp Sugar; 1 Tsp Salt; 200-250ml Milk; 1 Avocado; Tuna/Salmon; Balsamico; Salt, Pepper

For the Crêpes, mix the ingredients into a smooth batter and make thin pancakes out of it in a pan.

For the filling, mash the avocado until it becomes a smooth texture and season it to your likings. Then add the tuna or smokes salmon to the avocado cream.

Spread some filling onto the Crêpe and roll it up. Lastly, slice it into bite sized pieces.

### Eggplant with Dengaku-Miso

1 Eggplant; 2 Tbsp Miso; 2 Tbsp Sugar; 1 Tbsp Sake; 1 Tbsp Mirin

Cut the eggplant into 2 cm thick slices and grill them briefly on both sides. Put all the other ingredients in a pan and let them simmer for 4 minutes. Then, spread a thick layer of Dengaku Miso on the eggplant slices. Finally, grill the eggplant again for a short time.