



A CULINARY TOUR OF ISHIKAWA, JAPAN

Ishikawa is a region I am not familiar with, but that is likely to change after my taste of the Japanese prefecture's produce at Keyaki restaurant recently.

The prefecture is located on the west coast of Honshu, Japan's biggest island, with a peninsula projecting north into the Sea of Japan, which has bountiful seafood.

Now is the season for kano gani (snow crab), which can be caught only from November to March, and it is on the menu, served chilled with ponzu and miso sauces on the side. But the crabmeat is so sweet that I'd suggest you eat it plain: The miso sauce, especially, tends to mask the sweetness.

It is available as part of a \$240 eight-course menu.

Also included in the set menu is Jibuni simmered beef with sudare gluten dumpling and vegetables. The dumpling has a soft, stretchy texture that is irresistible and is filled with delicious minced beef.

Another Ishikawa speciality is grilled squid stuffed with sweet miso (\$28, above), which is available as an a la carte order. The squid is fresh and springy, while the miso provides the flavour needed to relieve it of blandness.

WHERE: Keyaki, Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade

WHEN: Till Dec 13, 11.30am - 2.30pm, 6.30 - 10.30pm daily **TEL:** 6826-8240