



Yukitora (Atsuage : Fried Tofu) is loved by Rosanjin Kitaoji Hirano tofu in Kyoto is loved by Rosanjin Kitaoji and Jiro Shirasu



Rosanjin had stayed in Kiyamachi Kyoto at his later years. He especially would like to have three kind of food as the first is Gori (River fish) of the Kamo-river, the second is boar cooked in soup stock , the third is Yukitora made of Tofu..Why it is Yukitora, it is made by Tofu roasted by interposed between the grilled net . it will appear as black tiger pattern as the net line darkens in thick frying.

Rosanjin enjoyed naming it as “Yukitora”, accompanied by grinding radish . I also eat like this method and it is delicious. In the manuscript written by the Rosanzin in the magazine, “I bought tofu at Maruhira store and ate it, but the application that we are delivering to the insurance facility is this Hirano tofu store .

The original tofu is eaten by Rosanjin Kitaoji , the second generation tofu is eaten by Jiro Shirasu , the third generation is stubbornly keeping its taste. Currently it is a tofu store that is delivering to the long-established inns such as Tawaraya Ryokan, Sumiya Ryokan, Hiiragiya.

Jiro Shirasu was not good at Tofu since he was a child and in the conversation “Jiro and Masako” described “There is the comment he has the likes or dislikes about foods ” When I asked him why you dislikes tofu, he replied “ When I was a child, take nutrition because tofu have nutrition, and then I hated ” Tofu etc , he was telling the reason why he should not eat with inexplicable words . But strangely he only eat Hiranoya’s tofu . My mother says that my father is “ideological” about food. “It was introduced.

Gori’s body length is an average 7 - 8 cm river fish and has no odor, taste is good, Gori is eaten as ingredients of soup stock, Tsukudani (Taste braised preserved food), ochazuke(hot tea poured on rice).





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Gori was eaten since the Edo period and was fished actively in the Kamo-river during the 1950-60 age, there were also restaurant with a fisherman who entrusted, but in the 1970's the number of inhabitants decreased due to river pollution, etc. It seems that the restaurant has also become less. Although water quality was improved by the drainage regulation etc. in the 1990s, it has not reached the revival of food culture.

Rosanjin Kitaoji also writes in his book that "Gori body is short and small, but very good fish" "In between meals, it is prized as a champagne of chrysalis". Approximately 389 Goris are living in Kamo-river at present ..

Why do not you try eating as you will be Rosanjin.

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