

**Okaribayaki**  
Samurai Delicacy of Edo



佐竹北家伝承

Lord Satake Kita Branch  
Family Recipe

御狩場焼

Okaribayaki

**Traditional fare of  
the Samurai lords of Kakunodate, Akita**

Okaribayaki is a hearty dish of meat and seasonal vegetables delicately seasoned with a fragrant Japanese pepper miso. The name, which means 'to cook in the hunting grounds', reflects the history of this local cuisine reborn in the modern day through 300-year-old hunting tales of the Satake Kita branch family, who ruled over Kakunodate Castle in years past.

