



羅白
Rausu

羅^{らうす}白 冬^{しれとこ}うに
Rausu Sea Urchin

ごく限られた場所にしか生息しない「羅白昆布」を食べて育ったのが、知床羅白産のエゾバフンウニ。臭みが少なく、味は濃厚、そしてたっぷりの栄養。1月～6月しか食せなく、地元の市場でも希少。冬の流氷の絶景時期にうに丼が食べられるところ。

Ezo horse-dung sea urchin grew up eating Rausu seaweed, which only inhabit in a very limited area. It does not smell much, has a rich flavor, and is very nutritious. It is only available between January and June and very rare even at the local market. You can eat Uni-don (sea urchin on rice) in Rausu when a marvelous view of drift ice is available in the winter.



らうす
羅白丸魚 浜田商店
<http://rausu.co.jp/>



Rausu Maruuo Hamada Shoten
<http://rausu.co.jp/>

