

# Japanese RESTAURANT news

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JFCインターナショナルが  
コロナ禍以降初となる  
“FOOD & SAKE EXPO”  
5年ぶりに開催

The Annual Japan Sake Awards:  
Hyogo and Fukushima  
won the top Gold Prize

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また繁盛店の紹介を通し、繁盛店のオベ  
レーションや時代を生き抜くヒントを紹  
介します。最新の話題店舗や人気商品な  
どを紹介し、日本食レストランの繁盛を  
応援します。また、アメリカの最新の食  
品衛生管理に関する情報なども提供し業  
界の発展に寄与します。

## Mission of Japanese Restaurant News

This magazine spotlights the Japanese  
restaurant industry to introduce  
the latest trends and successful  
restaurants along with their operations  
to provide hints on how to survive  
the competitive restaurant industry.  
Further, this magazine introduces the  
latest restaurants garnering attention  
and popular products, along with the  
prosperity of Japanese restaurants.  
Lastly, this magazine also introduces the  
latest information on food sanitation  
and management to contribute to the  
development of the Japanese restaurant  
industry as a whole.



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Master Sake Sommelier

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in 1991, when the predecessor was  
assigned back to Japan. Currently  
distributed as Japan Restaurant News  
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cally) in North America, Japan, and  
Southeast Asia.



## 飲日本酒

### 什麼是好酒？

當然，一個準則是價格，但您需要考慮是否適合自己的口味並找到價值。找到一款“適合自己的酒”比找到一款好酒更重要。

喜歡酒味濃郁的紅葡萄酒的人可能會喜歡純米生和本釀造系風格的酒，而喜歡香嫩果味的人往往傾向喜歡優雅而芬芳的大吟釀品種。

## Let's drink Sake

### What is good sake?

Certainly one standard is the price, but we need to think if we can find a sake that has the value to satisfy ones taste. It is important to find a "sake that suits me" instead of a good sake. There would be a tendency for one that likes fully body red wines to prefer a Junmai-Kimoto or Honjozo type, and one that likes a young, fruity chardonnay to prefer a gentle, strong aroma Daiginjo type.

### Cold or Hot

Many people think that high quality sake should be enjoyed cold but this is wrong. Compared to fine quality sake which you can drink without worrying about the temperature, sake that has poor balance should be enjoyed extremely cold.

### Tasting method

Sip it with air like you would with wine. For the glass, it is important to pour a small amount into a glass for white wines type and swish it around lightly to come in contact with air.

### Drinking container is important

It is amazing that the taste can totally change with the glass you use not only for sake but for wines and beers also. If you want to enjoy the taste, especially examine the aroma, it is good to use a small white wine glass. If you are having it hot, it is good to use a smaller ceramic type container that doesn't have the shape to be smothered with alcohol steam and doesn't cover your nose when you put it to your mouth.■

## 日本酒を飲む

### いいお酒とは

もちろん一つの目安になるのが値段だが、本当に自分なりに味わって価値を見出せるかを考える必要がある。いいお酒より「自分に合ったお酒」を見つけ出すことが重要。

フルボディーの赤ワイン系が好きなのは、おそらく純米生もとや本釀造系が気に入るだろうし、若いフルーティーなシャルドネが好きなのは、端麗で香り高

い大吟釀系が気に入る傾向にある。

### 冷か爛か

多くの人は、高級酒は冷して飲むと思っているが、これは違う。質の良い日本酒ほど温度にあまりとらわれず飲むことができるのに対して、バランスの悪い酒は、キンキンに冷やした方が逆に良い。

### テイasting方法

ワインと同じく、空気と一緒にするように飲む。グラスは、白ワイン系のグ

ラスに少しそそぎ、軽く回し空気と触れさせることが重要。

### 意外に大事なグラス

日本酒に限らず、ワインやビールでも飲むグラスによって味が全く変わるから不思議。味、特に香りを吟味し、楽しみたいのであれば小さめの白ワイングラスが良い。熱燗の場合は、アルコールの蒸気でむせないような形や口に当て鼻までかぶらない小さめの陶器系が良い。

### 熱或冷

許多人認為高檔酒應該冷飲，但事實並非如此。高品質的日本酒無需擔心溫度即可飲用，但平衡度不佳的酒最好冷藏後再喝會更好。

### 品嚐方法

像葡萄酒一樣，在空氣中飲用。在白葡萄酒杯中倒一點酒，輕輕搖晃，讓它與空氣接觸是重要的。

### 另一個重要的玻璃杯

不可思議的是，不僅是日本酒，飲酒時用葡萄酒杯或啤酒杯的味道會完全不同。味道，特別是香氣，如果您想享受它，用一個小白葡萄酒杯就是不錯的選擇。在熱酒的情況下，最好使用不覆蓋口鼻的小陶器，以免被酒精蒸汽噁到。

## 일본술을 마시자

### 좋은 술이란?

물론 가격이 기준이 되기도 하지만 정말 본인 나름대로 맛보고 가치를 이끌어낼 수 있는지 생각해 볼 필요가 있다. 좋은 술보다 '본인에게 맞는 술'을 발견하는 것이 중요하다. 풀 바디감의 레드 와인 계열을 좋아하는 사람은 아마도 준마이키토(純米生酛)나 혼조조(本醸造)를 마음에 들어 할 것이다. 영하고 푸르티한 샤르도네를 좋아하는 사람이라면 단아하고 격조 높은 향의 다이긴조(大吟釀)를 좋아하는 편이다.

### 차게 혹은 따뜻하게

대부분의 사람은 고급술은 차게 마셔야 한다고 생각하지만, 이는 틀린 생각이다. 고급

일본술일수록 온도와 상관없이 마실 수 있지만, 균형이 나쁜 술은 완전히 차갑게 마시는 편이 좋다.

### 시음 방법

와인과 마찬가지로 공기를 호로록 빨아들이며 함께 마신다. 화이트 와인 글라스에 조금 따르고 가볍게 돌리며 공기와 접촉시키는 것이 중요하다.

### 의외로 중요한 글라스

일본술뿐만 아니라 와인과 맥주 역시 신기하게도 마시는 글라스에 따라 맛이 변한다. 맛, 특히 향을 음미하며 즐기고 싶을 때는 작은 화이트 와인 글라스가 좋다. 아츠칸(熱燗)은 알코올의 증기로 숨이 막히지 않는 형태나 입에 대도 코까지 덮이지 않는 작은 도자기 계열의 잔이 좋다.



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Nanbu Bijin Inc.  
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## Kosuke Kuji

Fifth Generation Brewery Owner  
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

\*Positions of Public Service:  
Chairperson, Cassiopeia Corporation Youth Conference;  
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

## Massive Wildfires and Sake Breweries in Ofunato City, Iwate Prefecture: Part I

### 岩手県・大船渡市の林野火災と蔵元 その1

A massive wildfire occurred in Ofunato City, Iwate Prefecture at the end of February 2025. Massive wildfires also occurred recently in the U.S. This wildfire was one of the largest in Japan that produced fatalities. Approximately 9% of the city was burnt with many still living in shelters.

Ofunato City was also devastated by the Great East Japan Earthquake on March 11, 2011. Severe tsunami damage affected many fishermen and workers in the coastal region. This massive wildfire also destroyed the lives of residents

2025年2月末、岩手県大船渡市で大規模な林野火災がおきました。アメリカでもカリフォルニアで大規模な火災が起きたのも記憶に新しいです。この火災は日本の林野火災の歴史でも最大級の規模での火災となり、死者も出ました。市の面積の約9%を焼失し、いまだに多くの方が避難所で生活しています。

大船渡市は2011年3月11日の東日本大震災でも大きな被害を受けました。津波の被害が特にひどく、漁師や沿岸部で海の仕事をする方々は大変な思いをし

living along the coastal region.

Ofunato City unfortunately suffered two massive disasters in a brief period. Sake brewery "Suisen" is based in Ofunato City, previously located in the neighboring Rikuzentakata City until the Great East Japan Earthquake. Since the earthquake however, the brewery moved to the neighboring Ofunato City and continued sake production to date.

Sake Brewery Suisen sustained no major damage from this wildfire. When the Great East Japan Earthquake struck, the brewery was completely flooded by the tsunami and many employees

した。

今回の林野火災も、同じく海の人々の生活を根底から破壊しました。

短い期間に2回も大きな災害を受けてしまった大船渡市。

大船渡市には「酔仙」という銘柄の蔵元があります。東日本大震災前までは隣の陸前高田市にあった蔵でしたが、震災以降、お隣の大船渡市に移転して酒造りをしています。

今回は、酔仙さんに林野火災の大きな被害はありませんでした。東日本大震災の時には蔵が全て津波で流され、従業員

died. In comparison, I was relieved that this wildfire did not produce such casualties.

However, since brewery workers and their families were impacted by the wildfire, Suisen Brewery served sweet sake brewed using their own koji from the brewery to benefit Ofunato City.

I feel great satisfaction as a Japanese national to be able to provide such support, even as we ourselves struggle. Further, I feel considerable pride as a Japanese national and a proud former resident of Iwate prefecture to continue our aid in recovery efforts.■

さんにも多数の死者が出た事を考えると、今回は安心しました。

しかし、従業員さんやその家族が被災していて、お世話になっている大船渡市のために酔仙さんは蔵の麹を使った甘酒を振舞って被災地に元気を与えました。

自分たちだつて大変な時に、こういった支援が出来るのが、日本人として本当に素晴らしいと感じています。日本人の誇りを胸に、復興に向けて一生に同じ岩手県民として頑張っていきたいと思います。



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## What Type of Sake is Honjozo? 本醸造酒とは、どのような日本酒か

According to the “Standards for Manufacturing Methods and Quality Indication for Sake” by the National Tax Agency, Honjozo is stipulated as Japanese sake produced by sake rice with a rice polishing ratio below 70 percent, rice malt, water, and distilled alcohol with “good fragrance and color.”

Comparing these standards to that of Junmai, the only difference is the use of distilled alcohol, added to draw out the fragrance and balance the flavors. Honjozo is easy to drink, refreshing, and crisp in flavor compared to Junmai. Honjozo is suitable as hot sake and recommended for consumption with meals. Also, Honjozo tends to become dry as sake type, since the dryness is derived from alcohol.

Japanese sake is divided into Junmai or Honjozo type, depending on if distilled alcohol is added or not. Adding distilled alcohol is a technique developed during or after World War II due to the shortage of rice. Some may hold negative opinions about “Alcohol-added Sake,” but this is not always justified despite the main purpose of adding alcohol to generic sake today is to increase the quantity of alcohol using water and alcohol, for the purpose for adding distilled alcohol is entirely different for Honjozo, as indicated above. However, since distilled alcohol is added to adjust the aroma and flavor of sake, of course there is an appropriate amount that can be added. The amount of distilled alcohol used is below 10 percent of the sake rice weight, as stipulated under these standards. Distilled alcohol weight is calculated by converting to 95 percent alcohol (the

alcohol proportion is also stipulated). However, converting to 100 percent to make the calculation easier, the limit for the amount of distilled alcohol to be added is 116.4 liters per 1t of white rice.

On the other hand, even with generic sake, the amount of distilled alcohol is limited by the Liquor Tax Act to ensure the distinct fragrance and flavor of Japanese sake is not lost. However, the limited amount used for 1t of white rice upon conversion to 100% alcohol is 280 liters (62 gallons). On the other hand, the limit for the amount of distilled alcohol to be added to Honjozo is 2.4 times more.

For Honjozo with “especially notable fragrance and color” with rice polishing ratio of below 60 percent, the “Tokubetsu Honjozo” label can be applied if the distilled alcohol amount used for special brewing methods (sake brewing suitable rice) is above 50 percent, if Ginjo sake, etc. is mixed in), or if the difference in quality is objectively described on the label.■

◆ ◆ ◆

国税庁の「清酒の製法品質表示基準」によると、本醸造酒とは、精米歩合70%以下に精白した白米と米麹、水、それに醸造アルコールで造った日本酒で、「香味、色沢が良好なもの」と規定されている。

この基準を純米酒のそれと比べると、違いは醸造アルコールを使用するという点だけである。では、どうして醸造アルコールを加えるのかというと、香りを引き立て、味のバランスを軽快にととのえるためだ。本醸造酒は、純米酒に比べて

味がすっきりとして爽やかで、飲みやすい酒といえる。燗にも向き、食事と一緒に飲むのに適した酒という評価もある。また、日本酒の辛みはアルコールに由来するから、一般に本醸造酒は辛口タイプの酒になる傾向が強い。

日本酒は、醸造アルコールを添加するかしないかで、純米タイプと本醸造タイプとに分けられる。醸造アルコールの添加というと、米不足時代の戦中戦後に編み出された、いわゆる「アル添酒」や「三増酒」のマイナスイメージを持つ向きもあるようだが、必ずしもそうではない。たしかに、現在でも普通酒の場合のアルコール添加は、水とアルコールによって酒を増量することが主な目的だ。しかし、すでに述べたように本醸造酒の場合のアルコール添加は、目的がまったく違うのである。

ただし、香味の調整をするための添加だから、当然適量がある。同基準で認められている醸造アルコールの使用量は、白米重量の10%以下。醸造アルコールの重量計算は95%アルコールに換算して行なう（アルコールの比重も定められている）ことになっているが、分かりやすく100%アルコールに換算すると、白米1t当たり116.4リットルが限度である。

一方、普通酒の場合でも、日本酒本来の香味を失わないように、酒税法によって醸造アルコールの添加量が制限されているが、その使用量の限度は白米1t当たり100%アルコール換算で280リットルである。本醸造酒の使用量限度の2.4倍である。本醸造酒のうち、「香味、色沢がとくに良好なもの」で、精米歩合が60%以下の場合、または特別な製造方法（酒造好適米の使用割合が50%以上、または吟醸酒などを混和した場合など）により、品質の違いを客観的事項をもって説明表示できるもの（要説明表記）の場合は、「特別本醸造酒」の表示ができることになっている。





# Tokyo Jizake Strolling

by Ryuji Takahashi

## 東京地酒散歩



**Ryuji Takahashi**

Regional Sake Specialty Store “Ji Sakeya” Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake.

Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.



## Strolling to the Shibamata Taishakuten Temple: Part I

### 柴又散歩 其の壱

I usually visit the Shibamata Taishakuten Temple in Katsushika ward to pay my first visit of the New Year. The temple is busy on New Year's Day with many worshippers walking down the approach to the temple, which made it difficult to stroll leisurely through the souvenir shops along the approach to the temple. Long lines also prevented a stop at the dango (sweet dumpling) shop. Therefore, I decided to stroll to the Taishakuten Temple on a weekday and went on a sunny Monday.

From the Keisei-Takasago Station, I boarded the Keisei-Kanamachi Line and rode to the next railway station. Fewer travelers were seen at the railway station and inside the train compared to New Year's Day. However, foreign tourists and fans of the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man) were seen here and there. Very few worshippers were seen walking down the approach to the temple, and pedestrian traffic was light enough to stroll leisurely while peeking into souvenir shops on both sides of the approach to the temple.

I first visited the Taishakuten Temple. The official name of the Shibamata Taishakuten Temple is “Kyoei-zan Daikyo-ji,” a Nichiren sect temple built in 1629. This temple was undoubtedly made famous by the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man), starring Kiyoshi Atsumi and directed by Yoji Yamada. The movie was set at a dango (sweet dumpling) shop and showed scenes at the Taishakuten Temple. Whenever

anything happened, a high-ranking monk at the Taishakuten Temple served as the adviser while ringing the temple bell in between.

Tora-san has a famous line, “to give a baby the first bath at the Taishakuten Temple.” Aside from the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man), the Taishakuten Temple is also famous as a temple of sculptures. The entrance displays the massive Nitenmon Gate. Ten sculptors - Toranosuke Kato, Mitsuharu Kaneko, Koune Kijima, Nobumitsu Ishikawa, Koichi Yokoya, Ginjoro Ishikawa, Shoichi Kafu, Kazuyoshi Yamamoto, Koji Imazeki, and Naomitsu Kobayashi - carved the tale of the Lotus Sutra by hand on the outer wall of the Daikyo-ji Temple, the main building of the Taishakuten Temple from the late Taisho Era (1912-1926) to the early Showa Era (1926-1989). Delicate and exquisitely detailed sculptures, once visible up close, are now covered in glass in a gallery accessible to the public for a fee.

Afterwards, I walked down the connecting corridor and took in the impressively manicured stroll garden “Suikeien.” I first started at the Nitenmon Gate, ducked my head under the Zuiryu Pine Tree as I headed to the main hall, where I paid my respect. White clouds in the blue sky contrasted with the Daikyo-ji Temple and the Zuiryu Pine Tree that lead towards the path of the Buddha, which left me feeling overwhelmed for a while.

I fulfilled my obligatory visit and strolled to where scenes were filmed



for the TV series, “Otoko wa Tsurai yo” (It's Tough Being a Man). I purchased what appeared to be a talisman that Tora-san wore around his neck, then headed to the Tora-san Memorial Museum. It was not noon yet at this point, so I held off on enjoying dango (sweet dumplings) and sake. I look forward to sharing my stories of enjoying sake while walking down the approach to the temple and at the Shibamata Taishakuten Temple in my next report.■

◆ ◆ ◆

私は、お正月の初詣で葛飾区の柴又帝釈天に行くのだが、流石にそのタイミングは人が多く参道も賑わっていて参道沿いの土産物屋もゆっくり見ることが出来ないし、団子屋で休憩するにも大行列といった状況なので、何でもないウイークデーにゆっくり帝釈天にお参りに行こうということで、何気ない天気の良い月曜日に行ってきた。京成高砂駅から京成金町線に乗り一駅。電車内も駅前も正月に比べると圧倒的に人が少ないが、外国人観光客や「男はつらいよ」とファンの姿がちらほら窺えた。参道も人通りはあるがノンビリ左右の土産店を覗きながら歩けるくらいでちょうど良い。まずは帝釈天にお参り。この柴又帝釈天、正式名称は「経栄山題経寺（きょうえいざんだいきょうじ）」といい、寛永6年に建立された日蓮宗寺院である。この寺を有名にしたのは間違

いなく山田洋二監督、渥美清主演の「男はつらいよ」シリーズである。映画の舞台は参道の団子屋であり、帝釈天も必ず出てくる。何かあった時の相談役は帝釈天の御前様（位の高い僧侶の呼称）であり、合間に帝釈天の鐘を鳴らすシーンがしばしば出てくる。寅さんの口上に「帝釈天の産湯を使い〜」という文言もある。そして男はつらいよ以外にも有名なものが、彫刻の寺ということである。入口となる重厚な二天門から始まり、本堂となる帝釈堂の外壁には大正末期から昭和初期にかけて、加藤寅之助、金子光清、木嶋江運、石川信光、横谷光一、石川銀次朗、加府正一、山本一芳、今関光次、小林直光の10人の彫刻師の手により法華経説話が彫られている。繊細で細かい彫刻が昔は普通に見ることが出来たのだろうが、現在はガラスで覆われ、彫刻ギャラリーとして有料で鑑賞することが出来る。その後、渡り廊下を経て手入れされた立派な回遊式の庭園「蓬溪園（すいけいえん）」を鑑賞。もちろん最初に二天門から瑞龍の松をくぐる様に拝殿に行きお参りを済ませた後である。青い空に白い雲と帝釈堂と瑞龍の松のコントラストが仏の道へと導く様な雰囲気、暫しの間圧倒されてしまった。とりあえず、大事な参りは済ませたので、ここからは男はつらいよファンのミーハー散歩ということで、寅さんが首からかけている物をイメージしたお守りを購入し、帝釈天裏江戸川方面の葛飾柴又寅さん記念館へ向かうことにする。この時点ではまだ昼前なので、団子や酒はまだお預けである。参道や柴又での呑み話は其の式で。



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Master Sake Sommelier

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**NPO法人**

**米国酒焼酎蒸留酒研究所**

Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

## Sake Shochu Spirits Institute of America -The History of Sake - 米国酒焼酎麦酒研究所 / 日本酒の歴史

**From Kuchikamizake (mouth-chewed sake) to soboshu (sake brewed by monks) -**

Approximately 100 years later, Procedures of the Engi Era described a method that formed the basis for a step in the present-day sake brewing process.

Afterwards, soboshu (sake brewed by monks) brewed in the temple was well-received and became a financial resource for the temple.

Nanto-morohaku, the highest quality of refined sake brewed by temples in Nara City, was renowned. Nanto-morohaku was not nigori (cloudy) sake that was mainstream at the time, but transparent like present-day sake.

Bodaisen (high-quality sake brand at the time) brewed in the Syorakuji Temple in Nara City is one of these sake that existed then.

Professional sake brewers emerged in the Kamakura Era (1185-1333).

Present-day transparent sake started to enjoy popularity as an industry after the early Edo Era (1603-1868).

Brewing became regulated to require licenses during the mid-17th century.

**一口呑みの酒から僧坊酒へ**

それから約100年後、(延喜式)にある酒づくりは、現代の段仕込みの基となる製法が描かれている。

その後、寺院で造られる僧坊酒も高い評価を得て寺院の財源となっていく。

奈良の寺院が造った、南都諸伯が有名で、これは当時主流だった濁り酒ではなく、現在の清酒に近い透明な酒だった。

奈良の正暦寺で造られていた菩提泉もその一つで当時から存在していた。

いわゆる造り酒屋的な稼業が登場するのは鎌倉時代にはいつからのことである。

現在の透明な日本酒に近い酒が産業として隆盛に向かうのは江戸時代前期以降。

そして醸造業が免許制になったのは17世紀中ごろのことだ。

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# The Annual Japan Sake Awards announced its winners and the Gold prize winner: Hyogo and Fukushima Prefectures won the top Gold Prize

-809 entries were submitted to the sake contest, organized to improve sake quality and brewing skills-

## 全国新酒鑑評会の金賞酒と入賞酒発表 兵庫県と福島県が金賞数 1 位

—日本酒の製造技術と品質向上のための鑑評会に 809 銘柄が出品—



Nineteen brands from Hyogo prefecture garnered the Gold Prize at “The Annual Japan Sake Awards,” held for the 113th time in 2025. The National Research Institute of Brewing (NRIB) and the Japan Sake and Shochu Makers Association jointly organized The Annual Japan Sake Awards, the only national sake contest held since 1911 to improve sake quality and brewing skills.

The national sake contest attracts many Daiginjo and Junmai Daiginjo submitted by sake breweries throughout Japan, garnering attention from sake fans in Japan and worldwide.

The Annual Japan Sake Awards announced the preliminary results from judging the sake quality and brewing skills of sake entries brewed during the 2024 sake year (July 2024 ~ June 2025) in May 21.

Hyogo and Fukushima Prefectures won the top Gold Prize. Fukushima Prefecture reclaimed the top spot for the first time in three years. Niigata Prefecture was third, followed by Nagano Prefecture in fourth place.

This year’s sake contest received 809 entries with excellent scores, of which 410 entries won prizes, and 202 entries garnered the Gold Prize.

### Quality sake from nineteen sake breweries in Hyogo prefecture won the “Gold Prize” at The Annual Japan Sake Awards

#### KIKUMASAMUNE

Kikumasamune Sake Brewing Company Limited Kikuei Gura  
SHO CHIKU BAI

Takara Shuzo Co.,Ltd

Shiakabekura

#### HAKUTSURU

Hakutsuru Sake Brewing Co., Ltd  
Honten Sangokoro

#### HAKUTSURU

Hakutsuru Sake Brewing Co., Ltd  
Honten Nigogura

#### FUKUJU

Kobe Shushinkan Breweries. Ltd

#### SENSUKE

Izumi Sake Brewing Inc

#### HAKUTAKA

Hakutaka Co., Ltd

#### KUROMATSU HAKUSHIKA

Tatsuuma-Honke Brewing Co., Ltd

#### NIHONSAKARI

Tatsuuma-Honke Brewing Co., Ltd

#### OZEKI

Ozeki Corporation Kowagura

#### OZEKI

Ozeki Corporation Kotobukigura

#### SHIRAYUKI

Konishi Brewing Company

Fujiyamagura

#### KIZAKURA

Kizakura Company Limited

Tamba Factory

#### KOTSUZUMI

Nishiyama Shuzojo Co., Ltd.

#### TATSURIKI KOMENOSASAYAKI

Honda Shoten Co., Ltd

Shoryugura

#### BANSHUIKKON

Sanyohaishuzo Corporation

### Quality sake from sixteen sake breweries in Fukushima prefecture won the “Gold Prize” at The Annual Japan Sake Awards

#### HIROTOGAWA

MATSUZAKI SYUZO Co., Ltd.

#### SASANOKAWA

Sasanokawa Shuzo Co., Ltd.

#### SAKAMIZUKI

Tanikawa Shuzo Ltd.

#### ABUKUMA

Genba Honten

#### MIHARUKOMA

Miharu Shuza Co., Ltd.

#### NINKI-ICHI

Ninki inc.

#### OKUNOMATSU

Okunomatsu Sake Brewery Co.,Ltd.

#### AIZUCHUJO

Tsurunoe Sake Brewing

#### HARUHANA

Hanaharu Sake Brewery

#### YAUEMON

YAMATOGAWA SHUZOTEN Ltd.

#### AIZU YOSHINOYAMA

Yoshinogawa Co., Ltd.

#### KAITOU OTOKOYAMA

Kenichi Watanebe

#### TAJIMA

AIZU SHUZO Sake Brewery

#### ROMAN

HANAIZUMI Sake Brewery Co., Ltd.

#### GENSAI

Suehiro Sake Brewery Co.,Ltd.

Hakasegura

#### AIZUOTOKOYAMA KAI

Aizuotokoyama Brewry

### “The Annual Japan Sake Awards”

“The Annual Japan Sake Awards” is an annual sake contest held in May since 1911, organized by the National Research Institute of Brewing (NRIB), a national research institute for sake; and the Japanese Sake & Shochu Makers Association. The national sake contest, the most prestigious in the sake brewing industry, targets Ginjo sake produced with the highest sake brewing skills. Serious dedication by sake breweries that continue to submit entries and technical experts help to improve the quality of sake.

The Annual Japan Sake Awards was held for the 113th year in 2025. The “Gold Prize” is awarded to sake entries of especially notable quality among the new sake brewed and submitted for that year, for which sake breweries nationwide compete for the honor.

### Contributions to improved sake quality

Every year, national sake brewers and producers compete for the prestigious Gold Prize, awarded to especially high-quality sake among the Prize-winning sake brands. As a result, “The Annual Japan Sake Awards” contributed significantly to the improved quality of sake to date.

Prestigious wine contests held worldwide have a sake category, often promoted by the sake industry. However, “The Annual Japan Sake Awards” is held to pass on sake brewing skills and to enhance sake quality, thus sake breweries strive to win a prize at “The Annual Japan Sake Awards.” A long-established sake contest in the sake industry, the prizes awarded are highly prestigious. Half of all entries win a prize, while less than forty percent of all entries are recognized with the Gold Prize. The bar is set high with few entries winning the Gold Prize in a sake contest that is deemed highly credible. Sake breweries are highly motivated to win a prize in this contest because the prize will recognize their high brewing skills and certified sake quality.

In addition, sake breweries receive objective judgment of their entries regardless of whether they won a prize or not, which provides valuable feedback on their hand-brewed sake that either gives the breweries confidence or clarifies challenges that motivates breweries to enhance their sake brewing skills.

To say “The Annual Japan Sake Awards” contributes to significant improvements in the quality of sake, supports the sake industry today, and ultimately popularized sake worldwide, would not be an understatement.■



# TOP 3 PREFECTURES for number of gold prize received これまでの金賞受賞数の上位県

Brewing year    number of gold prize in parentheses

2024		1st	16 兵庫 Hyogo	
			16 福島 Fukushima	
		2nd	15 新潟 Niigata	
		3rd	12 長野 Nagano	

2023		1st	19 兵庫 Hyogo	
			18 福島 Fukushima	
		2nd	14 山形 Yamagata	
		3rd		

2022		1st	20 山形 Yamagata	
			19 兵庫 Hyogo	
		2nd	17 長野 Nagano	
		3rd		

2021		1st	17 福島 Fukushima	
			13 秋田 Akita	
		2nd	13 兵庫 Hyogo	
		3rd		

2020		1st	17 福島 Fukushima	
			17 長野 Nagano	
		2nd	13 秋田 Akita	
		3rd	13 新潟 Niigata	

2019年酒造年度はコロナ禍で鑑評会中止  
Contest canceled due to pandemic

2018		1st	22 福島 Fukushima	
			18 秋田 Akita	
		2nd	16 兵庫 Hyogo	
		3rd		

2017		1st	19 福島 Fukushima	
			19 兵庫 Hyogo	
		2nd	14 新潟 Niigata	
		3rd		

2016		1st	22 福島 Fukushima	
			20 宮城 Miyagi	
		2nd	16 秋田 Akita	
		3rd		

2015		1st	18 福島 Fukushima	
			17 山形 Yamagata	
		2nd	17 兵庫 Hyogo	
		3rd		

2014		1st	24 福島 Fukushima	
			15 山形 Yamagata	
		2nd	15 新潟 Niigata	
		3rd		

2013		1st	17 福島 Fukushima	
			17 山形 Yamagata	
		2nd	16 宮城 Miyagi	
		3rd		

2012		1st	26 福島 Fukushima	
			17 兵庫 Hyogo	
		2nd	15 秋田 Akita	
		3rd	15 新潟 Niigata	

2011		1st	24 新潟 Niigata	
			22 福島 Fukushima	
		2nd	20 兵庫 Hyogo	
		3rd		

2010		1st	23 新潟 Niigata	
			19 福島 Fukushima	
		2nd	19 兵庫 Hyogo	
		3rd		

2025年で113回目となる「全国新酒鑑評会」。兵庫県と福島県が16銘柄で金賞を受賞した。「全国新酒鑑評会」は、広島県東広島市の独立行政法人 酒類総合研究所と日本酒造組合中央会が共催で行う、日本酒の製造技術と品質向上のため明治44年から開催している唯一の全国規模の日本酒鑑評会。

日本中の酒蔵が技術を結集した大吟醸・純米大吟醸などを出品し、日本国内だけに留まらず世界の日本酒愛好家から注目されている。

2024酒造年度（2024年7月～2025年6月）の日本酒の製造技術と酒質を競う全国新酒鑑評会の審査結果が5月21日に発表された。都道府県別の金賞受賞数は兵庫県と福島県が16銘柄で金賞を受賞し、福島県は3年ぶりに首位を奪還した。3位は新潟県、4位は長野県と続いた。金賞受賞数が10以上の蔵は、福島県、新潟県、長野県、兵庫県の4県で過去10年でもっとも少なかった。今年度の鑑評会には809銘柄（前年828銘柄）の出品があり成績優秀な410銘柄が入賞酒、うち特に優秀な202銘柄が金賞酒（前年195銘柄）に選ばれた。

## 全国新酒鑑評会で特に優れた「金賞」に選ばれた兵庫県の16の酒蔵

「菊正宗」 菊正宗酒造株式会社 菊米蔵  
「松竹梅」 宝酒造株式会社 白壁蔵  
「白鶴」 白鶴酒造株式会社 本店三号工場  
「白鶴」 白鶴酒造株式会社 本店二号蔵  
「福壽」 株式会社神戸酒心館 福寿蔵  
「仙介」 泉酒造株式会社 喜卯蔵  
「白鷹」 白鷹株式会社  
「黒松白鹿」

辰馬本家酒造株式会社 六光蔵  
「日本盛」 日本盛株式会社 本蔵  
「大関」 大関株式会社 恒和蔵  
「大関」 大関株式会社 寿蔵  
「白雪」 小西酒造株式会社 富士山蔵  
「黄桜」 黄桜株式会社 丹波工場  
「小鼓」 株式会社西山酒造場  
「龍力 米のささやき」  
株式会社本田商店 尚龍蔵  
「播州一献」 山陽盃酒造株式会社

## 全国新酒鑑評会で特に優れた「金賞」に選ばれた福島県の16の酒蔵

「廣戸川」 松崎酒造株式会社  
「笹の川」 笹の川酒造株式会社  
「さかみずき」 たに川酒造株式会社  
「あぶくま」 有限会社玄葉本店  
「三春駒」 三春酒造株式会社  
「人気一」 人気酒造株式会社  
「奥の松」 東日本酒造協業組合  
「会津中将」 鶴乃江酒造株式会社  
「花春」 花春酒造株式会社  
「弥右衛門」 合資会社大和川酒造店  
「会津吉の川」 合資会社吉の川酒造店  
「開当男山」 渡部謙一  
「田島」 会津酒造株式会社  
「口万」 花泉酒造株式会社  
「玄宰」 末廣酒造株式会社 博士蔵  
「会津男山 回」 合資会社男山酒造店

## 「全国新酒鑑評会」とは

「全国新酒鑑評会」とは、明治44年に初めて開催した日本酒に関する国の研究機関である酒類総合研究所と日本酒造組合中央会が、毎年5月に開催している日本酒のコンテスト。全国規模で開催されている新酒鑑評会で、最高の酒造技術を持って製造される吟醸酒を対象とし、酒造業界では最も信頼性のある鑑評会として有名。出品する蔵元や技術者の酒質向上への真摯な姿勢により支えられ、2025年の開催で113回目を迎える。

その年に造られた新酒のなかで特に優れているとされたものに贈られるのが「金賞」で、全国の酒蔵たちが蔵の威信をかけ、金賞受賞を目指して競い合っている。

## ー日本酒の品質向上に寄与

毎年、全国の酒造メーカーが威信をかけて競い、入賞した日本酒のうち特に優れているものに金賞が授与される。その結果、日本酒の品質向上に対して大きく成果を上げ、現在の日本酒を支えてきたのはこの「全国新酒鑑評会」だと言えるかも知れない。

世界各地で開催されている著名なワイ

ン品評会などで、日本酒のカテゴリーが設けられているが、どちらかと言うとこれらは産業推進色が強いが、「全国新酒鑑評会」は製造技術の習得と進歩を目的としていたため、酒造メーカーは「全国新酒鑑評会」での入賞を目指す。それは日本酒業界でも歴史が長く、権威ある賞として捉えられており、全出品酒のうち入賞するのは約半数、そして金賞に選ばれるのは4割未満とハードルは高く、金賞は受賞数自体が少なく、選考結果の信頼性も高いため、酒造メーカーは確かな品質とそれを実現する技術力を認められたとしてアピールすることが出来るのが理由だろう。

その上、審査結果は入賞の有無に関わらず酒蔵にフィードバックされるので、自分たちで造った日本酒の客観的な評価を知ることが出来る。それにより自分たちの酒造りに確信を持つことが出来たり、課題などが明らかになったりすることで、今後の酒造技術向上に向けてのモチベーションアップにもつながっていくことが考えられる。

これまで日本酒の品質向上に対して大きく成果を上げ、現在の日本酒を支え、結果的に日本酒を世界に広めたのはこの「全国新酒鑑評会」だと言えるだろう。

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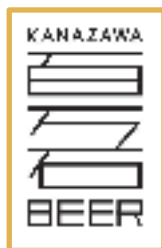


# Spotlight on Ji-Beer: Kanazawa Hyakumangoku From Fields to Foam: A Brew Rooted in Kanazawa's Heart

By Greg Beck

## 地ビール再発見 —金沢・百万石の魅力

地域への愛が生んだ地ビール「金沢百万石」  
グレッグ・ベック



The popularity, profitability, and staying power of craft beer, broadly speaking, have over the last three decades proved to be far more than just a passing fad. Yet within this category, Japanese craft beer remains a wildly untapped opportunity to maximize sales and enhance dining experiences.

As more American craft breweries attempt to stand out by using stereotypical Japanese ingredients like yuzu and rice, the results can be clumsy and lacking in balance. Even the best of these efforts may taste good but often fail to pair well with Japanese dishes. The best food pairings are not bold, attention-seeking styles, but traditional beers designed to harmonize

with food and elevate the meal. Japanese brewers have a clear advantage, thanks to a cultural understanding of how to brew beer to complement cuisine—an approach integrated from the start.

Among these overlooked talents, one brewery stands out for both quality and its unparalleled farm-to-bottle approach: Waku Waku Tezukuri Farm Kawakita based in Ishikawa Prefecture, the producer of Kanazawa Hyakumangoku Beer.



Kanazawa Hyakumangoku Weizen  
From Barley to Bottle—Pure Kanazawa Flavor

地ビールの人気、収益性、そして持続力は、過去30年以上にわたって単なる一過性のブームではないことが証明されてきました。しかし、その中でも「日本産地ビールは、売上の最大化や食体験の向上といった点において、いまだ大きな可能性を秘めた未開拓の分野です。

近年、アメリカの地ビール業界では、柚子や米などの典型的な日本食材を使って差別化を図る動きが見られますが、そうしたビールの多くはバランスを欠き、不自然な仕上がりになることも少なくありません。たとえ味が良くても、日本料理との相性においては不十分な場合が多いのが現状です。本当に料理に寄り添うビールとは、派手さを追求したスタイルではなく、食事と調和し、その魅力を引き立てるために作られた、伝統的でバ

ランスの取れたビールです。日本の地ビール醸造家たちは、そうした“料理とともにあるビール”という考え方を文化的に深く理解しており、その姿勢が初めから醸造に組み込まれている点で、明らかな優位性を持っています。

こうしたまだ広く知られていない実力派醸造所の中でも、品質の高さと他に類を見ない“農場から瓶詰めまで”の一貫した取り組みで際立っているのが、石川県に拠点を置くわくわく手づくりファーム川北です。

## Built to Pair: Beers That Work with Food 料理との相性を追求したビール

Each beer is brewed to highlight food—not compete with it—making them ideal for restaurant beverage programs.

料理と「競う」のではなく、「引き立てる」ことを目的に醸造されたビール。レストランのドリンクメニューに最適です。



**Kanazawa Hyakumangoku Pale Ale**  
#7578

English-style pale ale, smooth and balanced.



Karaage, gyoza, tonkotsu ramen, nodoguro sushi, yellowtail sushi, yakitori



grilled meat pairing



**Kanazawa Hyakumangoku Koshihikari Ale**  
#7592

Craft alternative to mass-produced rice lagers.



Sushi, sashimi, lightly seasoned dishes, miso ramen, Spam musubi



grilled meat pairing



**Kanazawa Hyakumangoku Weizen**  
#7577

Wheat-forward with soft sweetness and velvety mouthfeel.



Robata, tempura, grilled shellfish, vegetable tempura, shrimp cocktail, white fish carpaccio



Summer menus or brunch pairing



**Kanazawa Hyakumangoku Dark Ale**  
#7593

Smooth black ale with a surprisingly light body.



Ramen, tonkatsu, okonomiyaki, spare ribs, braised pork belly, teriyaki chicken



Winter comfort dish pairing or bold-flavored meats

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# Unparalleled Terroir Brewing and Sustainability 他に類を見ないテロワール醸造

With over 25 years of brewing experience in the capital of Ishikawa Prefecture, Waku Waku Tezukuri Farm Kawakita is the only brewery in Japan to use both locally grown and in-house farmed barley. This approach reflects the owner's heritage—his family has farmed the region's land for over 200 years.

The move to brew craft beer came from a love of the land, and as a model for regional revitalization. Their founding motivation was rooted in a desire to support local farmers, agriculture, and protect the region's beautiful natural scenery. Kanazawa Hyakumangoku is made 100% without additives, because, the owner says, "We believe strongly in preserving the purity of our beer, since we put so much care into sourcing and using quality ingredients. Adding unnecessary substances would go against that philosophy, and also contradict our core concept of safety and trustworthiness."

The barley suited to Ishikawa Prefecture's terror rather than the industry's standard and less costly 3-row. The result: richer malt flavor, stronger umami, and excellent head retention. Unlike most breweries, they also malt their own barley—a labor-intensive germination process rarely seen outside of traditional European brewers. This ensures quality control while reducing the carbon footprint of importing malt. Most breweries in Japan use overseas malt, but this on-site process cuts emissions and maintains regional character.

Their commitment to quality extends to purity: no additives are used. While still uncommon in Japan, additive-free brewing

is a core belief at Waku Waku Tezukuri Farm Kawakita. Adding artificial substances would contradict the care put into sourcing premium ingredients and undermine their philosophy of safety and trust.

Sustainability is equally embedded in their operations. Spent malt—the by-product of brewing—is returned to their fields as natural fertilizer instead of being discarded or turned into feed. This eliminates waste transport and nourishes the soil, creating a regenerative circular agriculture system. In 2017, the brewery began growing its own hops—an exceptional step in Japan, where most rely on imported hop pellets. This wasn't just about freshness and flavor. It was about reducing dependency on global supply chains, reinforcing local production, and expressing terroir more clearly in the final product.

At the core of all this is a mission: to support local agriculture, protect Ishikawa Prefecture's natural beauty, and strengthen the community. Inspired by the concept of sixth industrialization—integrating agriculture, manufacturing, and services—Waku Waku Tezukuri Farm Kawakita sees craft beer as a tool for long-term sustainability and regional revitalization.



石川県の県庁所在地・金沢市で25年以上の醸造経験を持つ「わくわく手づくりファーム川北」は、日本で唯一、地元産と自社栽培の大麦を併用している醸造所です。この取り組みは、200年以上にわたりこの土地で農業を営んできたオーナーの家系のルーツに由来しています。

地ビールの醸造に着手した背景には、土地への深い愛情と、地域活性化のモデルになりたいという強い思いから始まりました。創業の動機は、地元農家や農業を支援し、この地域の美しい自然景観を守りたいという願いに根ざしています。

「金沢百万石」は、添加物を一切使用せずに造られています。その理由について、オーナーは次のように語ります。「私たちは、厳選した良質な原材料を用い、細心の注意を払って丁寧に仕込むことで、ビールの純度を守ることを何よりの信条としています。不要なものを加えることは、この理念に反するだけでなく、安全性と信頼性を重視する私たちの基本コンセプトとも矛盾するのです。」

また、同醸造所では石川県の風土に適した伝統的な六条大麦を使用しており、それにより麦芽の風味がより豊かに、うま味が強く、泡持ちも優れたビールが生み出されています。さらに、ほとんどの醸造所とは異なり、自社で大麦を製麦（モルティング）まで手掛けているのも特筆すべき点です。これは発芽という非常に手間のかかる工程を含むもので、現在では伝統的なヨーロッパの一部の醸造所以外ではほとんど見られません。

この製麦を自社で行うことにより、品質管理を徹底できるだけでなく、麦芽輸入に伴う二酸化炭素排出量の削減にも貢献しています。日本国内の多くの醸造所が海外産の麦芽に依存している中、こうした現地生産による一貫体制は、環境への配慮と地域性を維持しています。

また、「わくわく手づくりファーム川北」は品質へのこだわりは「純粋さ」にも及び、添加物を一切使用しないビール造りを実践しています。無添加でのビール造りは日本ではまだ一般的ではありませんが、同醸造所では、それを信念として大切にしています。人工的な添加物を加えることは、選び抜いた高品質な原料への敬意に反するだけでなく、「安全と信頼」という理念を損なうことになるからです。持続可能性も同様に、彼らの醸造哲学の中核を成しています。ビール醸造の副産物である使用済み麦芽は、廃棄や家畜の飼料として処分するのではなく、畑に戻して天然肥料として再利用されています。これにより、廃棄物の輸送が不要となり、土壌の栄養を高めることで循環型の再生農業システムが実現されています。

2017年には、自家栽培によるホップの栽培も開始しました。日本国内の多くの醸造所が輸入ホップペレットに依存している中、これは極めて異例の取り組みです。この挑戦は、単に鮮度や風味を高めることが目的ではなく、グローバルサプライチェーンへの依存を減らし、地域の農業を支え、そして製品により明確なテロワールを反映させるという、深い目的を持っています。こうしたすべての取り組みの根底には、明確な使命があります。それは、地元農業の支援、美しい石川の自然景観の保全、そして地域社会の活性化です。

「わくわく手づくりファーム川北」は、「農業・製造業・サービス業を融合させる」という六次産業化の理念に基づき、地ビールを地域の持続可能な発展と再生のための手段として位置付けており、その真摯な取り組みが、リピーターを生み出す力となっています。「わくわく手づくりファーム川北」が届けるのは、地ビールという枠を超えた“想い”です。品質、飲みやすさ、価格のすべてが高いレベルで調和しており、まさに今後の成長が期待される価値のあるブランドです。

food pairing suggested menu use

seasonal



Sakura Ale  
#10822

Cherry blossom-infused; floral, clean, subtly bitter.

Caprese salad, scallop tempura fritters, prosciutto with melon

Spring seasonal feature

## KANAZAWA HYAKUMANGOKU BEER: Why It Matters for Foodservice

### • A Story Guests Want to Hear

From estate-grown barley and hops to in-house malting, these beers carry a story of craftsmanship that today's guests appreciate. Phrases like farm-to-glass and grown and brewed in Kanazawa offer staff simple, effective talking points to engage diners and justify premium pricing.

### • More Than Just a Talking Point

The difference in flavor and functionality is clear. These beers are built to support—not clash with—cuisine, offering stronger pairing flexibility and elevating the overall meal experience.

### • Strong Margins, Low Risk

At \$8–\$10 per bottle and \$12–\$14 per pour, these beers match or exceed margins from American craft imports while offering exclusivity and a richer story.

What Waku Waku Tezukuri Farm Kawakita delivers is more than craft—it's care. Their dedication to farming, brewing, sustainability, and flavor creates beer that earns repeat customers. With quality, drinkability, and pricing all aligned, this is a brand worth building around.



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## JFC International Inc. organized the “Food & Sake Expo” for the first time in 5 years since the Coronavirus Pandemic

-Approximately 1,500 restaurant industry affiliates packed the event as new tariffs impact imported goods-

ＪＦＣインターナショナルがコロナ禍以降初となる“FOOD & SAKE EXPO”５年ぶりに開催  
—関税問題に揺れる中、およそ1,500人の飲食業界関係者が集まり大盛況—

**JFC** International Inc. – wholesaler of Japanese food products and corporate member of the Kikkoman Group boasting the largest share in the U.S. market – organized the “Food & Sake Expo” for the first time in five years at the Hilton Orange County in Costa Mesa, Calif., on May 17.

The first large-scale business-to-business (B2B) event organized since the coronavirus pandemic was attended by approximately 80 Japanese food manufacturers and 50 sake breweries from both Japan and the U.S., along with 1,500 restaurant industry affiliates with a resounding success.

Various food and sake products were introduced separately in the past. However, consumer demand to “enjoy both food and sake together” led to the “Food & Sake Expo” to be held this year for the first time in five years.

The food booths were attended

by major corporate exhibitors such as Kikkoman Corporation, Ajinomoto Co., Inc.; Day-Lee Foods, Inc.; Myojo Foods Co., Ltd.; Nippon Corporation, Mizkan Holdings Co., Ltd.; Otafuku Foods, Inc.; Ito En, Ltd.; Yamamotoyama Co., Ltd.; Kanefuku Co., Ltd., etc. Several hundred Japanese food products displayed during the expo include quick-and-easy meals and frozen food products, soy products such as ramen, natto, and tofu products; seafood and condiments, beverage products such as tea, ramune soda, sodas and fruit juices, etc. Each booth was lively, packed with guests who requested samples and listened to descriptions of each product.

Sake booths were attended by major sake breweries such as Ozeki Co., Ltd.; Hakutsuru Sake Brewing Co., Ltd.; and Dassai, who exhibited their new sake brand “Dassai Blue,” produced in their new Dassai Blue Sake

Brewery in Hyde Park, New York that opened in 2023. In addition to various sake breweries, Sapporo Breweries Limited, Kawaba Beer, and Awamori also exhibited booths that served over 150 different alcoholic beverages to guests. This year’s expo introduced many new types of sake and alcoholic beverages that consisted of sake like white wine, sake low in alcohol content, plum wine, and sake flavored with fruits like peaches to attract younger consumers who may not be as familiar with alcoholic beverages.

Ozeki Co., Ltd. introduced their line-up of new plum wine “Momo Umeshu” that combines the flavors of sweet peaches with sour plums into an exquisite fusion, along with Junmai Daiginjo “Sakura Beauty 45,” a fruity

sake that is easy to try for female consumers, packaged with a label depicting cherry petals. Hakutsuru Sake Brewing Co., Ltd. introduced Junmai “Hakutsuru Blanc,” a light sake with a palate like white wine, brewed from hybridized yeasts for wine and sake that produce a fruity aroma, and a gentle sweet flavor balanced with refreshing acidity, a sake product for which sales routes are expected to expand.

Based in Kagawa prefecture known for Sanuki udon, Ayakiku Shuzo Co., Ltd. introduced “Olive Yeast Junmai Sake” brewed using “Sanuki Olive Yeast” discovered from olives produced in Kagawa prefecture, while Aiyu Brewing Co., Ltd. from Ibaraki prefecture introduced “Plum Wine” soaked in unprocessed sake and aged over six







months. Toshimaya Corporation based in Tokyo introduced “Junmai Ginjo Edo Sake Oji,” a sake brewed from Edo yeast with a uniquely balanced flavor of acidity and sweetness, etc., that drew attention from many guests.

As the Japanese food industry faces ongoing challenges with inflation, along with new challenges with tariffs imposed by the Trump Administration, this expo served as an excellent opportunity to introduce a wide range of Japanese food and sake products to local consumers.

Kiyosi Tamai, Assistant Vice President Branch Manager of JFC International, commented, “We haven’t

been able to pair sake with food since the Coronavirus pandemic, so I’m grateful for this opportunity to organize this expo and invite many vendors, both local and from Japan. Most of the guests hold positions with authority to make purchasing decisions. I’m not sure what to expect from the challenges surrounding tariffs, but I’d like to see them resolved as soon as possible so we can sell our food products. I work mainly with restaurants and prices are steadily increasing, so we’re facing challenges. We’re looking for ways to provide support as we search for creative solutions.”■

キッコーマンのグループ企業で、日本食品の総合卸として米国最大級のシェアを誇るJFCインターナショナル（JFC）が5月17日、オレンジ郡コスタメサのヒルトン・オレンジ・カウンティで5年ぶりに「FOOD & SAKE EXPO」を開催。コロナ禍以降初の大規模なB to Bイベントとなり、日本の食品メーカー約80社と50社ほどの酒蔵が日本並びに現地から参加。およそ1500人の飲食業界関係者が来場し、大盛況に終わった。

この数年はフードとお酒を別々に紹介してきたが、「両方一緒に楽しみたい」という顧客の要望もあり、今年は5年ぶりに「FOOD & SAKE」としてエキスポを開催する運びとなった。

食品ブースには、キッコーマンをはじめ味の素やDay-Lee Foods、明星食品、ニッポン、ミツカン、オタフクフーズ、伊藤園、山本山、明太子のかねふくなど大手企業がずらりと並び、冷凍食品など簡便食やラーメン、納豆や豆腐など大豆製品、シーフードや調味料を中心にお茶やラムネ、ジュースなど飲料を含め、数百種類の日本の食品が並んだ。どのブースも試食を求める人や商品の説明を聞く人たちで熱気に溢れていた。

酒ブースには、大関や白鶴酒造など大手酒造メーカーと共に2023年に米ニューヨーク州ハイパークにオープンした獺祭の新しいメイド・イン・ニューヨークのブランド「Dassai Blue」が出展。また、日本各地の様々な酒蔵に加





え、サッポロビールやKAWABAビール、泡盛などもブースを出し、150種類を超えるアルコールも来場者に振舞われた。今年の特徴は、普段お酒をあまり飲まない人や日本酒に馴染みの薄い若者にもアピールできる白ワインのような日本酒や低アルコール、梅酒や桃などフルーツを使ったお酒など、今までない新しいタイプの日本酒が数多く紹介されていたことだった。

大関酒造からは、桃の甘さと梅のすっぱさが絶妙なハーモニーを醸す新商品「もも梅酒」と女性にも飲みやすいフルーティーな味わいが特徴の桜の花びらが描かれたラベルデザインが目を引く純米大

吟醸「SAKURA BEAUTY 45」がラインナップ。白鶴酒造からは、まるで白ワインを飲んでいるかのような軽やかな飲み心地の純米酒「Hakutsuru Blanc」が紹介された。ワイン用酵母と日本酒用酵母を掛け合わせたハイブリッド酵母によってフルーティーな香りが楽しめ、やわらかな甘味とすっきりした酸味のバランスが楽しめるお酒として販路拡大に期待を寄せている。

讃岐うどんで知られる香川県の綾菊酒造からは、県産オリーブ果実から発見した「さぬきオリーブ酵母」を使用したオリーブ純米酒「Olive Yeast Junmai Sake」、茨城県の愛友酒造からは県産の

青梅を日本酒の原酒に漬け込んで半年以上熟成させた「梅酒」、そして東京にある酒蔵「株式会社豊島屋本店」からは全量東京都産米を江戸酵母で醸した酸味と甘味のバランスがユニークな「金婚 純米吟醸 江戸酒王子」などが紹介され、多くの来場者の目を引いていた。

インフレやトランプ政権の関税問題などで日本の食品業界は今、厳しい立場に立たされているが、幅広い日本の食とお酒を現地の人たちにアピールする絶好の機会となった。

「コロナ以降はお酒とフードと一緒にやるができなかったのですが、今年は5年ぶりにお酒とフードを合わせたエ

クスポを開催させていただき、たくさんのベンダーさんが現地並びに日本から参加して下さいました。来場者は、購入・購買の決定ができる立場の方を中心にお招きしております。関税の問題が今後どうなるか分かりませんが、早く決着してしっかり我々が販売していけるようになることを願っています。ただ、今は非常に物価が上がっており、レストランのお客様を中心に商売をさせていただいておりますので、とても難しい状況になっています。我々としても協力できることを探しながら工夫していきたいと思っています」と、ロサンゼルス支店長の玉井潔氏は話した。



# The Challenge to Create a New Japanese Food Culture

## 新 日本食文化の挑戦

By Atsushi Ashizawa



**Atsushi Ashizawa**  
Food Service coordinator opening of the first ramen shop in the U.S. in Little Tokyo 1970. Advisor to the ITTO sushi chain in Mexico in 1988. Participated as a director in Chiba Lotte Marines Spring Camp 1995. Awarded a certificate from Russia Academy Hospitality and the city of Saint Petersburg group in 2003. Founded California Roll World in Los Angeles.

## Japanese Restaurants Worldwide

History of Little Tokyo, where Japanese restaurants first opened in the U.S.

### 世界の日本食レストラン

—日本食レストラン発祥の地 リトル東京の歴史—

An overview of Japanese restaurants operating worldwide was published in the February issue of this magazine. According to this unprecedented report, 187,000 Japanese restaurants operate in 109 countries. This report introduces the historical background of how Japanese cuisine was first introduced in the U.S. from the perspective of a living witness in “Little Tokyo,” where the largest population of Japanese residents reside in the West Coast. Restaurant Kawafuku, the first sushi bar to open outside of Japan, opened in the mid-1960s. It was commonly believed at the time that Americans would not consume raw fish.

The next restaurant to expand from Japan was a ramen shop specializing in Sapporo Ramen that opened during the 1970s. The response at the time was, “Ramen? Is ramen considered Japanese food? Who would try ramen?” Around this time, Nissin Foods started local production of instant ramen noodles (Cup Noodles). In 1963, “Tokyo Kaikan” expanded from Japan and founded a local U.S. company that invented the “California Roll” – cucumber, avocado, and Japanese omelet with nori rolled inside-out (needless to say, many claims came from the sushi industry in Japan that the California Roll is not sushi). Next came sake, which was expensive to import due to low consumption in the U.S.

The menu at the time showed ramen was priced at \$1.50, while sake was priced at \$2.50. Sake at the time was also referred to as “saki” or rice wine. The introduction of sushi, California Roll, ramen, and sake was a significant turning point in the Little Tokyo food scene. Increasingly more Japanese restaurants opened afterwards.

In addition, mid-sized Japanese supermarket Yaohan expanded from



Kawafuku Restaurant

Japan to focus on creating demand for the individual consumption of Japanese food ingredients, a move that shocked major Japanese corporations such as The Dai-ichi, Inc. and Ito-Yokado Co., Ltd. that served to popularize individual consumption of Japanese food products. Local production of Japanese food ingredients along with sales of Japanese food products by Mutual Trading Co., Inc., Japan Foods, and Nishimoto Trading in major cities expanded overseas.

The path paved by pioneers in the restaurant, manufacturing, and sales industries were not free of challenges. Industry pioneers foresaw the changing times, acted swiftly, and proceeded without ceasing, which led to the present-day prevalence of Japanese restaurants worldwide. Japanese Restaurant News Magazine, an English language publication introducing Japanese food culture in the U.S.,

launched in 1991. The media plays a key role in introducing and educating consumers about Japanese cuisine. Both government and citizens joined forces, which led to 187,000 Japanese restaurants operating in 109 countries to date. The challenge to expand into the remaining developing nations and regions just started.■

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世界における日本食レストランの概要が当誌2月号に掲載された。それによると、109か国、18万7000軒を数える。この度の公表は業界に前例がなく史上初となる。その歴史の背景を日本食発祥の地である米国西海岸日系人最大の街“リトル東京”から当時の生き証人の一人として関わった記録からお伝えしたいと思っている。1960年代中期、料亭川福で海外初となる寿司バーが誕生した。

この時は、米国人が生魚の寿司を食べ

るはずがない、と言われた。

次に登場したのが1970年代に札幌ラーメン専門店が日本から進出したが、「ラーメン？それ日本食なの？誰が食べるの？」と言われた。同時期、日清食品がインスタントのカップラーメンを現地生産を始めた。

1963年現地法人として日本から進出した“東京会館”で考案した、海苔を裏まきにしてキュウリ、アボガド、玉子焼きなど好みの具を重ね巻き上げたロール寿司を“カリフォルニア巻き”と名付けた。(当然のように日本の寿司業界からは、あれは寿司では無いとクレームがついた)

次は日本酒だ。日本から輸入するも消費する量が少ないため割高だ。当時のメニューを見ると、ラーメンが1ドル50セントに対し、日本酒は2ドル50セントだ。酒の呼び方も酒を“サキ”と発音しライスワインを呼ぶ人もいた。寿司、カリフォルニア巻き、ラーメン、日本酒がニューフェイスとして登場したことで、リトル東京の食文化も大きな変換期を迎える。日本食レストランの開店が拡大していく。それに合わせ、将来の日本食材の個人消費に目を付けた日本の中堅スーパーやオハンのリトル東京進出は、最大手ダイエーやイトーヨーカ堂も衝撃を受けたといわれ、日本食品の個人消費の歴史を作る原動力になった。平行して行くことになる食材の現地生産とその食材を国内の主要都市に販売を展開する共同貿易、ジャパンフード、旧西本貿易、その次の販売先はグローバルに向かっていく。

これまで飲食、製造、販売の人達の歩んで来た道のりは決して平坦ではない。時代の変化を読み取り、立ち止まることなく進んで行ったことで成功に結び付いたのであろう。1991年創業の業界紙ジャパンビズ・レストランニュース社が米国の日本食文化を英文で全米に発信した。メディアの役割は大きい。そして官民一体となり総力で結集した結果の上に世界109か国、18万7000軒という答えにたどりついたのだろう。残る88の日本食文化発展途上国、地域への挑戦は始まったばかりだ。



# Menu Prices メニューの価格

**-Menu prices climbed for a third straight month in April, even as overall inflation cooled-**

Consumer prices rose 0.2% in April, matching expectations and marking a modest increase after a slight 0.1% decline in March. On a year-over-year basis, inflation eased to 2.3%, its lowest level since February 2021.

Food prices edged down 0.1% in April, driven by a 0.4% decline in grocery prices. However, restaurant menu prices continued to climb, rising 0.4% for the third consecutive month. Energy costs were mixed: electricity and natural gas pushed overall energy prices up 0.7%, while gasoline prices dipped 0.1%, extending their decline to a third straight month.

Core CPI, which excludes food and energy, rose 0.2% in April, up slightly from 0.1% in March. Core inflation held steady at 2.8% year-over-year, the slowest pace since March 2021.

Price trends within core categories were uneven. Increases were seen in medical care services (+0.5%), medical commodities (+0.4%), shelter (+0.3%), household furnishings (+0.2%), and transportation services (+0.1%). Meanwhile, prices fell for used cars and trucks (-0.5%) and apparel (-0.2%), while new vehicle prices were flat.

The Federal Reserve is maintaining a cautious posture, signaling that rate cuts remain possible later this year but are unlikely at its next meeting on June 17-18. Potential tariff-related cost pressures could complicate the inflation outlook in the months ahead.

**Menu and grocery store prices rose strongly again in April**

Menu prices rose 0.4% in April for the third consecutive month. Over the past year, the Consumer Price Index (CPI) for Food Away from Home increased 3.9%, edging up from 3.8% in March and reaching the highest annual rate since September. While menu inflation has accelerated in recent months, it remains well below its peak of 8.8% in March 2023, the highest in over two decades.

In contrast, grocery prices declined 0.4% in April, reversing the 0.5% gain seen in March. The CPI for Food at Home rose 2.0% year-over-year, down from 2.4% in the previous month. Grocery inflation has decelerated

sharply from its August 2022 peak of 13.5%, a notable shift for consumers and operators alike.

In the food-away-from-home category, full-service restaurant prices jumped 0.6% in April for the second consecutive month. In contrast, prices at limited-service establishments rose a more modest 0.3% in April, up from 0.2% in March.

Full-service menu prices have climbed 4.3% year-over-year, the highest annual increase in 15 months. Limited-service prices, meanwhile, are up 3.4% over the past 12 months. While both figures reflect ongoing inflation, they remain well below recent peaks: full-service prices surged as high as 9.0% year-over-year on several occasions in 2022, while limited-service prices hit a high of 8.2% in April 2023.

Within the broader food-away-from-home category, prices for food from vending machines and mobile vendors jumped 1.2% in April, extending the 2.0% gain seen in March. In contrast, prices at employee sites and schools were flat for the month.

Over the past year, vending and mobile vendor prices have climbed by a very solid 6.5%. Prices for food at employee sites and schools are up 3.7% year-over-year, while the broader "other food away from home" category saw a 4.8% annual increase in April.

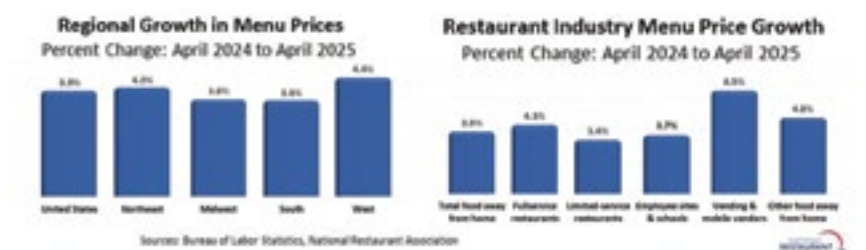
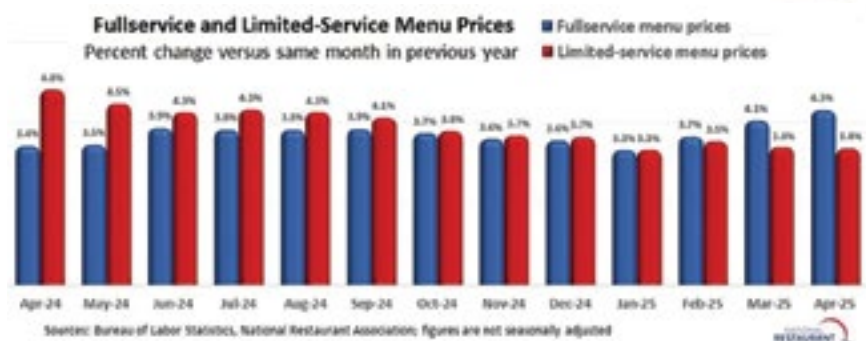
Regionally, the West recorded the fastest menu price growth, with a 4.4% year-over-year increase in April. At the other end of the spectrum, the Midwest and the South saw the slowest paces, with menu prices rising 3.6% over the same period. The Northeast posted 4.0% growth on menu prices over the past 12 months.■

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**-インフレ率が低下する中、4月のメニュー価格は3ヶ月連続で上昇した-**

4月の消費者物価は0.2%上昇し、予想と一致した。3月の0.1%の小幅下落の後、小幅上昇となった。前年同月比では、インフレ率は2.3%まで低下し、2021年2月以来の低水準となった。

4月の食品価格は、食料品価格の0.4%下落に牽引され、0.1%下落した。しかし、レストランのメニュー価格は上昇を続け、3ヶ月連続で0.4%上昇した。エネルギーコストはまちまちで、電力と天然ガスがエネルギー価格全体を0.7%押



上げたが、ガソリン価格は0.1%下落し、下落幅は3ヶ月連続で拡大した。

食品とエネルギーを除いたコアCPIは4月に0.2%上昇し、3月の0.1%からわずかに上昇した。コアインフレ率は前年同月比2.8%で安定し、2021年3月以来最も遅いペースとなった。

コア・カテゴリー内の価格動向にはばらつきがあった。医療サービス (0.5%増)、医療品 (0.4%増)、住居 (0.3%増)、家庭用家具 (0.2%増)、輸送サービス (0.1%増) で上昇した。一方、中古車・トラック (-0.5%) と衣料品 (-0.2%) は下落し、新車価格は横ばいだった。

米連邦準備制度理事会 (FRB) は慎重な姿勢を維持しており、年内利下げの可能性は残っているが、次回会合 (6月17-18日) での利下げの可能性は低いと示唆している。関税関連のコスト圧力が今後数ヶ月間のインフレ見通しを複雑にする可能性がある。

**4月のメニュー価格と食料品店価格は再び大幅上昇**

4月のメニュー価格は0.4%上昇し、3ヶ月連続の上昇となった。過去1年間で、「家庭外食品」の消費者物価指数 (CPI) は3.9%上昇し、3月の3.8%から上昇幅を拡大、年率では9月以来の高水準となった。メニュー・インフレはここ数カ月で加速しているものの、過去20年以上で最も高かった2023年3月のピーク8.8%を大きく下回っている。

対照的に、4月の食料品価格は0.4%下落し、3月の0.5%上昇から反転した。

家庭向け食品CPIは前年同月比2.0%上昇し、前月の2.4%から低下した。食料品インフレは2022年8月のピーク13.5%から急減速しており、消費者にとっても事業者にとっても注目すべき変化である。

外食部門では、フルサービス・レストランの4月の価格は0.6%上昇し、2ヶ月連続の上昇となった。一方、リミテッドサービスは0.3%の上昇と、3月の0.2%から上昇幅は縮小した。

フルサービスのメニュー価格は前年比4.3%上昇し、過去15ヶ月で最高の年間上昇率となった。一方、リミテッドサービスの価格は過去12ヶ月で3.4%上昇している。フルサービス価格は2022年に何度か前年比9.0%の高騰を見せたが、リミテッドサービス価格は2023年4月に8.2%の最高値を記録した。

より広範な「家庭外食品」のカテゴリーでは、自動販売機と移動販売業者による食品の価格は4月に1.2%上昇し、3月の2.0%上昇を上回った。対照的に、従業員用施設や学校での価格は月間で横ばいであった。

過去1年間で、自動販売機および移動販売業者の価格は6.5%上昇した。従業員用施設と学校での食品価格は前年比3.7%上昇し、より広範な「家庭外でのその他の食品」カテゴリーは4月に年間4.8%の上昇を見た。

地域別では、西部が4月に前年同月比4.4%増と最も速い伸びを記録した。一方、中西部と南部は最も伸び悩み、同期間のメニュー価格は3.6%上昇した。北東部は過去12ヶ月間で4.0%の伸びを記録した。



# International Wine Challenge 2025 -Award-winning entries for the “Sake Category” announced-

## インターナショナル ワインチャレンジ2025 —「SAKE 部門」メダル受賞酒発表—



Award-winning entries for the “Sake Category” of the “International Wine Challenge” (IWC) was announced on May 20, 2025.

“IWC” is an international wine competition held annually in London, known as “one of the most influential wine competitions worldwide.”

IWC added the “Sake Category” in 2007. Award-winning entries in the Sake Category attract domestic and international attention. Therefore, IWC has become an increasingly important competition for sake breweries to expand overseas.

In 2025, the “Sake Category” consisted of 10 categories: “Non-premium Sake,” “Junmai,” “Junmai Ginjo,” “Junmai Daiginjo,” “Honjozo,” “Ginjo,” “Daiginjo,” “Sparkling Sake,” “Amber Sake,” and “Aged Sake.” Each category was judged by blind tasting. Since 2023, Aged sake was judged separately between “Amber Style” and “Aged Style.” Since 2024, winners of the Trophy Award are also selected from the “Aged Style” category.

The entry requirements stipulated by the IWC are as follows:

**Amber Style:** Tinted in color from yellow to amber. The storage period (from pressing to shipping) takes over three years. Storage method (container, temperature) is not specified. Natural aging type.

**Aged Style:** Storage temperature and method must be planned carefully to inhibit oxidative aging. Aged for over one year inside the sake brewery before shipped out. The hue is nearly clear.

One of four medals can be awarded based on the score: “Commended Award,” “Bronze,” “Silver,” or

“Gold.” Further, “Trophy” is awarded to especially high-grade sake selected from winners of the Gold Medal, from which only one winner will be selected for the highest award in the Sake Category, “Champion Sake.”

Also, sake entries with a domestic retail price below 1,500 JPY (before taxes) with high cost performance – production volume of over 100,000 in 720 ml bottles - are recognized with the “Great Value” Award, from which only one entry is awarded the “Great Value Champion Sake.” Further, sake breweries with multiple entries that each scored high are recognized as the “Sake Brewer of the Year.”

Furthermore, prefectures that produced multiple breweries with a high comprehensive score are recognized as the “Sake Region of the Year.”

The Sake Category in 2025 received 1,476 entries for which blind tasting was conducted by 70 judges total from 14 nations, of which 153 entries received the Gold Medal.

Meanwhile, the highest award in the Sake Category, “Champion Sake,” along with winners of the “Great Value Champion Sake” and “Sake Brewer of the Year” will be announced at the “IWC Award Dinner” planned in London on September 9.

2025年5月20日に、「インターナショナル・ワイン・チャレンジ (IWC)」のSAKE部門におけるメダル受賞酒が発表された。

世界最大級のワインコンテスト「IWC」は毎年ロンドンで行われ、“世界でもっとも大きな影響力をもつワインコンテスト”ともいわれている。

IWCに「SAKE 部門」が誕生したのは2007年。以来、SAKE部門の受賞酒は国内外で注目され、IWCは日本酒の海外進出における重要なコンテストとして、その価値を高めてきた。

2025年のSAKE部門は「普通酒」「純米酒」「純米吟醸酒」「純米大吟醸酒」「本醸造酒」「吟醸酒」「大吟醸酒」「スパークリング」「古酒」「熟成」の10カテゴリーに分けられ、それぞれの部門でブラインドテイastingによる審査が行われた。

2023年から、古酒は「古酒」と「熟成酒」に分けて審査されていたが、2024年から、「Aged Style (熟成酒)」からもトロフィーが選出されることになった。IWCが定めるそれぞれのエントリー条件は以下のとおり。

**古酒:** 黄色から琥珀色に着色している。貯蔵期間 (上槽から出荷まで) は3年以上。貯蔵方法 (容器、温度) は問わない。自然な熟成タイプ。

**熟成酒:** 酸化熟成が進みにくように貯蔵温度や貯蔵方法を工夫し、蔵内で1年以上熟成させてから出荷。色合いも変化していないクリアに近いタイプ。

審査結果に応じて与えられる評価は「ゴールドメダル」「シルバーメダル」「ブロンズメダル」「大会推奨酒」の4つ。さらに、ゴールドメダルを獲得した出品酒の中で特に優れたものに「トロフィー」が与えられ、その中の1点に、SAKE部門の最高賞として「チャンピオン・サケ」の称号が与えられる。また、日本での小売価格が四合瓶換算で1,500円 (税抜) 以下、かつ生産量が四合瓶換算で10万本以上という優れたコストパフォーマンスを持った出品酒に与えられる賞が「グレートバリュー」。その中の1点が「グレートバリュー・チャンピオン・サケ」に選出される。さらに、エントリーした複数の出品酒すべてが高い評価を得た酒蔵は「サケ・ブリュワー・オブ・ザ・イヤー」として表彰される。

尚、エントリーした複数の酒蔵が優れた総合成績を取めた都道府県に対して「サケ・リージョン・オブ・ザ・イヤー」が授与される。

2025年のSAKE部門は1,476銘柄が出品。14か国・総勢70名の審査員によるブラインド・テイastingを行い、そのうち、153銘柄がゴールドメダルに輝いた。

日本酒部門の最高賞である“チャンピオン・サケ”と“グレートバリュー・チャンピオン・サケ”、“サケ・ブリュワー・オブ・ザ・イヤー”は、9月9日にロンドンで予定されている“IWC Award Dinner”の席上で発表される予定。

Category Medal Acquisition カテゴリー別メダル獲得数

	Gold	Silver	Bronze	Total Awarded Sake	Entries Total
Junmai	14	56	58	128	249
Junmai Ginjo	24	63	60	147	312
Junmai Daiginjo	52	137	113	302	478
Honjozo	6	7	13	26	42
Ginjo	1	8	4	13	19
Daiginjo	13	35	36	84	134
Amber	11	9	2	22	25
Aged	21	26	20	67	81
Non Premium	5	11	13	29	54
Sparkling	6	16	21	43	82
<b>Total</b>	<b>153</b>	<b>368</b>	<b>340</b>	<b>861</b>	<b>1,476</b>



# Washoku 日本食

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The Association for the Advancement of the Japanese Culinary Art run the world's first professional recipe portal for professional chefs, based on the philosophy of "further enhancing the value of cuisine and providing customers with a better dining experience. Japanese Restaurant News introduces a different recipe from the site in each issue.

公益社団法人日本料理研究会では、「料理の価値を更に高めたい、お客様により良い食体験を提供をしたい」という理念のもとに世界初のプロの料理人のためのプロレシピポータルサイト「レシビる！」を運営しています。レストランニュースではその中から毎号違ったレシピを紹介します。

## White sesame blancmange

### 白胡麻ブランマンジェ

(roasted figs, wild peaches, lotus root crackers, brown sugar syrup)

(焼無花果、山桃、蓮根煎餅、黒蜜)



#### Ingredients 材料

##### <Amount><分量>

- Sesame water 胡麻水.....900cc
- Roasted sesame seeds 煎り胡麻.....80g
- Fresh cream 生クリーム.....100g
- Gelatin ゼラチン.....25g
- Salt, granulated sugar 塩、グラニュー糖..A little of each
- Fig 無花果.....250g

##### Grilled eggplant in batter 蓮根煎餅

- Cake flour 薄力粉.....20g
- Butter バター.....20g
- Egg white 卵白.....20g
- Powdered sugar 粉糖.....10g
- Ground lotus root 搗り卸し蓮根.....80g
- Salt 塩.....a little 少々

\* Bake at 160°C for about 10 minutes and dry.  
160°Cで10分ほど焼いて乾かす。

- Chinese bayberry.....10 pieces 個
- Kuromitsu black syrup 黒蜜..Appropriate amount (適量)

#### COMMENT



#### コメント

I made a French dessert called "Blancmange" using sesame and other Japanese ingredients. Traditionally it is made with almond milk, so to get closer to the unique almond flavor, I added the sesame water I made in the professional basic "White Sesame Water Yokan" to add more flavor. The lotus root crackers served with the blancmange were made using a baking sheet. This time, I used ground lotus root, but depending on the season, you can use various vegetables such as lily bulb, chestnuts, and jiku, which will give a sense of the season and change the flavor. I also garnished it with caramelized figs in a cassonade.

フランス生まれのデザート「ブランマンジェ」を、胡麻をはじめとした和の食材を中心に作りました。従来はアーモンドミルクで作るので、アーモンドならではの香ばしさに近づけるために、プロの基本の「白胡麻水羊羹」で公開した胡麻水を入れて香ばしさを加えています。ブランマンジェに添えている蓮根煎餅は、焼菓子用の型シートを使って作ってみました。今回は搗り卸した蓮根を食材としましたが、季節によっては百合根、栗、慈姑等、いろいろな野菜で工夫でき、季節感の演出と、味の変化も出せるかと思います。また、無花果をカンナードでキャラメリゼして添えています。

#### How to cook 調理方法

- Heat the sesame water introduced in "White Sesame Water Yokan" in "Professional Basics" to about 70°C, add 80g of roasted sesame seeds, cover with plastic wrap, and leave for about 30 minutes to infuse the fragrant aroma.  
「プロの基本」の「白胡麻水羊羹」で紹介している胡麻水を70°Cくらいまで温め、煎り胡麻80gを入れてラップをし、30分くらい置いて香ばしい香りを移す。
- Heat 20cc of fresh cream in a saucepan, dissolve 2g of gelatin in it, add sesame water, salt and granulated sugar, mix well, place in a bowl and leave to cool and harden.  
生クリーム20ccを鍋で温め、ゼラチン2gを溶かし、胡麻水、塩、グラニュー糖を入れて混ぜ合わせ、器に入れて冷やし固める。
- Cut the figs into slices with the skin on, sprinkle cassonade on the surface, and caramelize over a burner.  
無花果は、皮ごと輪切りにし、表面にカンナードを振り掛け、バーナーで炙ってキャラメリゼする。
- For the lotus root rice crackers, process the flour, butter, egg whites, powdered sugar, ground lotus root, and salt in a food processor. Pour the batter into a mold for baked goods and bake at 160°C for about 10 minutes to dry.  
蓮根煎餅は、薄力粉、バター、卵白、粉糖、搗り卸し蓮根、塩をフードプロセッサーで回す。焼菓子用の型に生地を流し、160°Cで10分ほど焼いて乾かす。
- Serve with brown sugar syrup, drizzled to taste.  
黒蜜を添え、好みに掛けていただく。



Katsuhiko Honda 本多勝彦氏

- Ginza Noki
- Head Chef and Master AAJ  
(The Association for the Advancement of the Japanese Culinary Art)
- 銀座 宇 (Noki)
- 料理長・公益社団法人  
日本料理研究会 師範



# White asparagus

## ホワイトアスパラ寄せ

(clam paste, spicy wasabi flower, salmon roe pickled in soy sauce, flower spike)

(蛤潮餡、花山葵辛煮、イクラ醤油漬、花穂)



### Ingredients 材料

#### <Amount><分量>

- White asparagus ホワイトアスパラ ..... One 1本
- Meringue メレンゲ ..... 1/4 piece 個分
- Gelatin ゼラチン ..... 2g
- Hamaguri clam 蛤 ..... 1 piece 個
- Japanese sansho pepper flower 花山葵 ..... One 1本

### How to cook 調理方法

- After boiling the white asparagus, chop it with a knife to remove the fibers and put it in a blender.  
ホワイトアスパラは、湯がいたら庖丁で刻んで繊維を切り、ミキサーにかける。
- Combine the asparagus paste, meringue and gelatin and pour into a bowl, then chill and set.  
アスパラペースト、メレンゲ、ゼラチンを合わせて器に流し、冷やし固める。
- Once the clams have opened, adjust the seasoning, add kudzu and let the pot cool.  
蛤は、開かせたら味を調え、そのまま葛をひき、鍋ごと冷やす。

- Boil the sansho pepper flowers to bring out the spiciness, then simmer the stems in a spicy sauce and soak the flowers.  
花山葵は、湯がいて辛みを引き出したら軸の方を辛煮とし、花の部分は浸しとする。



### COMMENT



### コメント

Once the clams have opened, add kudzu and chill the pot, but be careful not to let the flesh get too firm. When blending the asparagus, be sure to cut the fibers thoroughly. Asparagus fibers are quite strong, so if you don't take care when doing this, the finished product won't have a smooth texture. This is a dish that allows you to fully enjoy the charms of asparagus, which is only in season for a short time.

蛤は口が開いたら、葛をひいて鍋ごと冷やしますが、身が締まらないように注意します。アスパラは、ミキサーにかける際、繊維をしっかりと切ります。アスパラの繊維は結構強いので、この作業を大事にやらないと仕上がりの口当たりが滑らかになりません。旬が短いアスパラの魅力を存分に楽しめる一品となっています。



Yoshiaki Masumoto 榎本嘉昭氏

- Kanemeguro Branch of the Norinchukin-cho
- 農林中金目黒分室

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### 公益社団法人 日本料理研究会

1930年創立。各事業を通じて、「料理人同士の調理技術、知識の共有と昇華」を実現。料理人の更なるレベルアップ、提供料理の付加価値向上により、目の前のゲストの期待値を越え続け、食体験価値向上に寄与していく。この活動を通じて、日本料理技術の伝承及び発展を実現している。

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<https://www.alljapannews.com/page/food-manager>のフォームよりお申し込みください。  
または、電話、メールでお問合せください。

お問い合わせ: Japanese Restaurant Academy

(213) 680-0011 [restaurantacademy@alljapannews.com](mailto:restaurantacademy@alljapannews.com)

### 練習問題

- 1 次のうち、食を扱う場所で微生物の蔓延を防ぐために最も重要なことは何か?
- a) 食べ物を扱うときに手袋を着用すること
  - b) すべての身に着けている貴金属を外すこと
  - c) ヘアーネットを被ること
  - d) 効率的に手を洗うこと

- 2 不適切に解凍された食品は危険を伴う可能性がある。なぜなら・・・
- a) その食品の味または色を変えるかもしれないから
  - b) 解凍中にバクテリアが増殖するかもしれないから
  - c) お客様が凍った食品の一部を偶然食べるかもしれないから
  - d) 不適切な解凍は中心の大部分が凍ったままになるかもしれないから

回答: 1) d 2) b



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**Kats Miyazato**  
Honorary Sake Sommelier  
Owner of M&M Enterprise



#### Yuji Matsumoto

Master Sake Sommelier  
Finalist of the 2nd World Sake Sommelier Competition.  
Graduated from Keio University Faculty of Law, Department of Political Science. Worked for Nomura Securities for 10 years. Former president of California Sushi Academy. Former chief of planning dept. at Mutual Trading.



#### David Kudo

Sake Sommelier  
Master Sake Sommelier  
Born Kita-Akita City, Akita Prefecture.  
Took over as Executive Officer of the Japanese Food Trend News founded in 1991, when the predecessor was assigned back to Japan. Currently distributed as Japan Restaurant News (20,000 issues published electronically) in North America, Japan, and Southeast Asia.



## Let's drink Sake

### What is good sake?

Certainly one standard is the price, but we need to think if we can find a sake that has the value to satisfy ones taste. It is important to find a "sake that suits me" instead of a good sake. There would be a tendency for one that likes fully body red wines to prefer a Junmai-Kimoto or Honjozo type, and one that likes a young, fruity chardonnay to prefer a gentle, strong aroma Daiginjyo type.

### Cold or Hot

Many people think that high quality sake should be enjoyed cold but this is wrong. Compared to fine quality sake which you can drink without worrying about the temperature, sake that has poor balance should be enjoyed extremely cold.

### Tasting method

Sip it with air like you would with wine. For the glass, it is important to pour a small amount into a glass for white wines type and swish it around lightly to come in contact with air.

### Drinking container is important

It is amazing that the taste can totally change with the glass you use not only for sake but for wines and beers also. If you want to enjoy the taste, especially examine the aroma, it is good to use a small white wine glass. If you are having it hot, it is good to use a smaller ceramic type container that doesn't have the shape to be smothered with alcohol steam and doesn't cover your nose when you put it to your mouth.■

## 飲日本酒

### 什麼是好酒？

當然，一個準則是價格，但您需要考慮是否適合自己的口味並找到價值。找到一款“適合自己的酒”比找到一款好酒更重要。

喜歡酒味濃郁的紅葡萄酒的人可能會喜歡純米生和本釀造系風格的酒，而喜歡香嫩果味的人往往傾向喜歡優雅而芬芳的大吟釀品種。

### 熱或冷

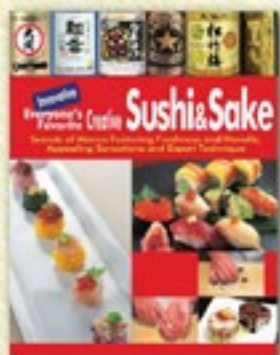
許多人認為高檔酒應該冷飲，但事實並非如此。高品質的日本酒無需擔心溫度即可飲用，但平衡度不佳的酒最好冷藏後再喝會更好。

### 品嚐方法

像葡萄酒一樣，在空氣中飲用。在白葡萄酒杯中倒一點酒，輕輕搖晃，讓它與空氣接觸是重要的。

### 另一個重要的玻璃杯

不可思議的是，不僅是日本酒，飲酒時用葡萄酒杯或啤酒杯的味道會完全不同。味道，特別是香氣，如果您想享受它，用一個小白葡萄酒杯就是不錯的選擇。在熱酒的情況下，最好使用不覆蓋口鼻的小陶器，以免被酒精蒸汽噁到。



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## Spotlight on Ji-Beer: Kanazawa Hyakumangoku

From Fields to Foam:  
A Brew Rooted in Kanazawa's Heart

By Greg Beck

## 焦點啤酒特寫： 金澤百萬石精釀啤酒 從田野到酒泡： 根植金澤風土的釀造之道

作者: Greg Beck (格雷格·貝克)

The popularity, profitability, and staying power of craft beer, broadly speaking, have over the last three decades proved to be far more than just a passing fad. Yet within this category, Japanese craft beer remains a wildly untapped opportunity to maximize sales and enhance dining experiences.

As more American craft breweries attempt to stand out by using stereotypical Japanese ingredients like yuzu and rice, the results can be clumsy and lacking in balance. Even the best of these efforts may taste good but often fail to pair well with Japanese dishes. The best food pairings are not bold, attention-seeking styles, but traditional beers designed to harmonize

with food and elevate the meal. Japanese brewers have a clear advantage, thanks to a cultural understanding of how to brew beer to complement cuisine—an approach integrated from the start.

Among these overlooked talents, one brewery stands out for both quality and its unparalleled farm-to-bottle approach: Waku Waku Tezukuri Farm Kawakita based in Ishikawa Prefecture, the producer of Kanazawa Hyakumangoku Beer.



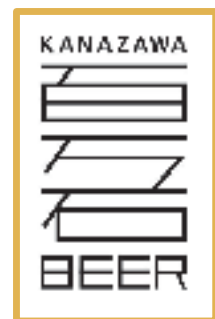
Kanazawa Hyakumangoku Weizen 金澤百萬石小麥啤酒 (Weizen) From Barley to Bottle—Pure Kanazawa Flavor 從大麥到酒瓶——金澤純粹風土風味的展現

在過去三十年間，精釀啤酒的流行、獲利潛力與市場持久性早已證明這不僅僅是一時的風潮。然而在這個領域之中，日本精釀啤酒依然是一塊尚未被充分開發的市場寶藏，擁有巨大的潛力可用以提升銷售與打造更具深度的用餐體驗。

越來越多的美國精釀酒廠試圖透過加入帶有「日本風」的原料（如柚子與米）來突顯特色，然而結果往往顯得生硬，缺乏平衡。即使這些啤酒本身口感尚可，卻常常無法與日本料理達到良好的搭配效果。最佳餐酒搭配並非追求張揚奪目的風格，而是遵循傳統釀造哲學、旨在烘托食物本來味道的啤酒。在這方面，日本釀酒廠擁有明顯的優勢——他們從文化根本上理解如何釀造出能夠襯

托料理的啤酒，並將這種理念貫穿於整個釀造過程之中。

在眾多被低估的優秀釀酒廠之中，有一家以卓越品質與無可比擬的「從農田到酒瓶」全程自製理念脫穎而出——那就是位於石川縣的「Waku Waku 手作農場川北」釀造所。



## Built to Pair: Beers That Work with Food 料理との相性を追求したビール

Each beer is brewed to highlight food—not compete with it—making them ideal for restaurant beverage programs.

為料理而生：與食物相得益彰的啤酒

每款啤酒皆以烘托料理為本，而非喧賓奪主，堪稱餐飲項目的理想之選



**Kanazawa Hyakumangoku Pale Ale**  
#7578

金澤淡色艾爾

英式淡色艾爾，滑順平衡



搭配唐揚炸雞、煎餃、豚骨拉麵、喉黑壽司、鰻魚壽司、燒鳥



菜單應用建議：生啤酒常備或烤肉搭配



**Kanazawa Hyakumangoku Koshihikari Ale**  
#7592

越光艾爾

量產大米拉格的精釀升級版。



搭配壽司、生魚片、清淡料理、味噌拉麵、午餐肉飯糰



菜單應用建議：高端拉格替代品或品嚐組合



**Kanazawa Hyakumangoku Weizen**  
#7577

金澤小麥啤酒

突顯小麥特性，帶有柔和甜感與天鵝絨口感。



搭配爐端燒、天婦羅、炙烤貝類、蔬菜天婦羅、雞尾酒鮮蝦、白身魚刺身



菜單應用建議：夏季菜單或早午餐搭配



**Kanazawa Hyakumangoku Dark Ale**  
#7593

金澤黑艾爾

柔順黑啤，口感輕盈令人驚喜。



搭配拉麵、豚骨湯、大阪燒、排骨、滷豬肉、照燒雞



菜單應用建議：冬季暖食搭配或重口味肉類

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# Unparalleled Terroir Brewing and Sustainability 無可比擬的風土釀造

With over 25 years of brewing experience in the capital of Ishikawa Prefecture, Waku Waku Tezukuri Farm Kawakita is the only brewery in Japan to use both locally grown and in-house farmed barley. This approach reflects the owner's heritage—his family has farmed the region's land for over 200 years.

The move to brew craft beer came from a love of the land, and as a model for regional revitalization. Their founding motivation was rooted in a desire to support local farmers, agriculture, and protect the region's beautiful natural scenery. Kanazawa Hyakumangoku is made 100% without additives, because, the owner says, "We believe strongly in preserving the purity of our beer, since we put so much care into sourcing and using quality ingredients. Adding unnecessary substances would go against that philosophy, and also contradict our core concept of safety and trustworthiness."

The barley suited to Ishikawa Prefecture's terror rather than the industry's standard and less costly 3-row. The result: richer malt flavor, stronger umami, and excellent head retention. Unlike most breweries, they also malt their own barley—a labor-intensive germination process rarely seen outside of traditional European brewers. This ensures quality control while reducing the carbon footprint of importing malt. Most breweries in Japan use overseas malt, but this on-site process cuts emissions and maintains regional character.

Their commitment to quality extends to purity: no additives are used. While still uncommon in Japan, additive-free brewing

is a core belief at Waku Waku Tezukuri Farm Kawakita. Adding artificial substances would contradict the care put into sourcing premium ingredients and undermine their philosophy of safety and trust.

Sustainability is equally embedded in their operations. Spent malt—the by-product of brewing—is returned to their fields as natural fertilizer instead of being discarded or turned into feed. This eliminates waste transport and nourishes the soil, creating a regenerative circular agriculture system.

In 2017, the brewery began growing its own hops—an exceptional step in Japan, where most rely on imported hop pellets. This wasn't just about freshness and flavor. It was about reducing dependency on global supply chains, reinforcing local production, and expressing terroir more clearly in the final product.

At the core of all this is a mission: to support local agriculture, protect Ishikawa Prefecture's natural beauty, and strengthen the community. Inspired by the concept of sixth industrialization—integrating agriculture, manufacturing, and services—Waku Waku Tezukuri Farm Kawakita sees craft beer as a tool for long-term sustainability and regional revitalization.

擁有逾25年釀造經驗的「Waku Waku 手作農場川北」釀造所，坐落於石川縣縣廳所在地金澤市，是日本唯一一家同時使用當地種植與自營農場大麥的酒廠。這樣的釀造方式不僅展現出對原料來源的極致堅持，也深深體現了酒廠主人的家族傳承——其家族已在這片土地上耕作超過200年。

轉型釀造精釀啤酒的動機來自對土地的熱愛，以及希望作為地區振興典範。他們的初衷是為了支持在地農民與農業，同時守護這片地區珍貴的自然風景與文化資產。「金澤百萬石」精釀啤酒堅持100%無添加釀造，正如業主所言：「我們非常重視原料品質與來源，既然對優質原料的甄選如此用心，添加不必要物質既違背我們的哲學，更背離安全可信的核心理念。」

酒廠採用更適應石川風土的傳統六稜大麥（6-row barley），釀造出的啤酒擁有更濃郁的麥芽香氣、更強的旨味，並具備優異的泡沫持久度。與大多數酒廠不同，他們更自行完成耗時的麥芽發芽工序——這種傳統歐洲以外罕見的工藝，既確保了品質管控，又減少了進口麥芽的碳足跡。現今日本多數酒廠仍依賴進口麥芽，而他們的這套在地生產體系不僅降低排放，也保留了地域特色。

他們對品質的承諾也體現在對純淨的堅持上：零添加物。雖然在日本，無添加釀造仍屬少數，但「Waku Waku 手作農場川北」釀造所視此為核心信念。他們認為，若在精心挑選的優質原料中添加人工成分，不僅違背了對原料嚴選的用心，更與其對「安全與信賴」的品牌理念背道而馳。

永續經營同樣深植於他們的營運理念中。釀造過程中產生的副產品——「麥芽粕」（spent malt），並不會被丟棄或製成飼料，而是作為天然有機肥料直接回灌至自家農田。這種做法既消除廢棄物運輸，又滋養土壤，形成再生型循環農業體系。

2017年，酒廠開始自家種植啤酒花——在普遍依賴進口啤酒花顆粒（hop pellets）的日本堪稱創舉。這不僅是追求新鮮風味，更是為了降低對全球供應鏈的依賴、強化在地生產，讓產品更鮮明表達風土特質。

貫穿一切的，源於一個明確的使命：支持在地農業、守護石川自然之美、強化社區連結與活力。受「第六產業化」（整合農業、製造與服務業）理念啟發，「Waku Waku 手作農場川北」釀造所將精釀啤酒視為長效可持續發展與區域振興的載體。



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food pairing suggested menu use

seasonal (季節限定)



Sakura Ale  
#10822

櫻花艾爾

櫻花浸釀，花香清冽微苦。

搭配卡布里沙拉、干貝天婦羅、蜜瓜火腿

菜單應用建議：  
春季限定主打

## KANAZAWA HYAKUMANGOKU BEER: Why It Matters for Foodservice 為何這對餐飲業者至關重要

### 顧客願意傾聽的品牌故事

從自家栽種的大麥與啤酒花，到自廠製麥，這些啤酒承載著的匠人故事正契合當代消費者的精神需求。像是「從農場到酒杯（farm-to-glass）」、「金澤在地種植、釀造」這類用語，都是現場服務人員簡潔有力的溝通話術，不僅能引起顧客共鳴，也有助於傳遞產品價值與合理化高端定價。

### 不只是行銷話術，更是實力展現

這些啤酒的風味與功能性上的差異顯而易見。它們的設計初衷是為了襯托料理，而非喧賓奪主，因此能提供 stronger 的搭餐靈活性，全面提升用餐體驗的深度與層次。

### 高利潤，低風險

每瓶售價約8至10美元，生啤杯裝價格為12至14美元，利潤率媲美甚至超越美國精釀進口酒，同時具備獨家性與更具吸引力的品牌故事。

### 核心價值

「Waku Waku 手作農場川北」釀造所所傳遞的，不僅是「精釀」，更是一份用心。從農耕、釀造、永續發展與風味上的執著，每一瓶啤酒都凝聚了他們對土地與顧客的真誠承諾，因而贏得了高回購率與顧客忠誠度。在品質、易飲性與價格三者間取得完美平衡，這不只是一款產品，而是一個值得長期主打的品牌。



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Sake Sommelier  
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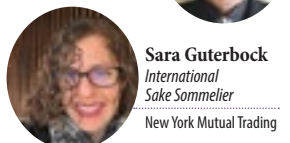
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**Masato Kato**  
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## Kosuke Kuji

Fifth Generation Brewery Owner  
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

\*Positions of Public Service:  
Chairperson, Cassiopeia Corporation Youth Conference;  
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

## Massive Wildfires and Sake Breweries in Ofunato City, Iwate Prefecture: Part I

### 岩手縣・大船渡市の林地火災與藏元 其一

A massive wildfire occurred in Ofunato City, Iwate Prefecture at the end of February 2025. Massive wildfires also occurred recently in the U.S. This wildfire was one of the largest in Japan that produced fatalities. Approximately 9% of the city was burnt with many still living in shelters.

Ofunato City was also devastated by the Great East Japan Earthquake on March 11, 2011. Severe tsunami damage affected many fishermen and workers in the coastal region. This massive wildfire also destroyed the lives of residents

2025年2月底，岩手縣大船渡市發生了一場大規模的林地火災。這讓人不禁聯想到美國加州最近也曾發生的大型山火，記憶猶新。這場火災成為日本森林野火災歷史上規模最大之一，並造成了人員死亡。火勢燒毀了市域面積約9%，至今仍有許多市民生活在避難所中。

大船渡市在2011年3月11日東日本大地震中也遭受了嚴重的打擊。尤其是海嘯造成的破壞尤為嚴重，從事漁業和海邊作業的人們經歷了極大的苦難。

living along the coastal region.

Ofunato City unfortunately suffered two massive disasters in a brief period. Sake brewery "Suisen" is based in Ofunato City, previously located in the neighboring Rikuzentakata City until the Great East Japan Earthquake. Since the earthquake however, the brewery moved to the neighboring Ofunato City and continued sake production to date.

Sake Brewery Suisen sustained no major damage from this wildfire. When the Great East Japan Earthquake struck, the brewery was completely flooded by the tsunami and many employees

這次的林地火災，同樣從根本上摧毀了這些海邊居民的生活。

短時間內兩次遭遇如此重大的災害，對大船渡市來說是一個巨大的打擊。

在大船渡市，有一個名為「醉仙」的清酒品牌的藏元。東日本大地震前，它原本位於鄰近的陸前高田市，在地震後遷移到了大船渡市繼續釀酒。

這次林地火災中，醉仙並未受到直接損害。相比之下，在東日本大地震時，釀酒廠整個被海嘯沖走，連員

died. In comparison, I was relieved that this wildfire did not produce such casualties.

However, since brewery workers and their families were impacted by the wildfire, Suisen Brewery served sweet sake brewed using their own koji from the brewery to benefit Ofunato City.

I feel great satisfaction as a Japanese national to be able to provide such support, even as we ourselves struggle. Further, I feel considerable pride as a Japanese national and a proud former resident of Iwate prefecture to continue our aid in recovery efforts. ■

工也有多人遇難。因此，這次沒有受到嚴重打擊，令人感到一絲寬慰。

但是一部分員工及其家屬卻遭受了災害。為了支援一直以來深受照顧的大船渡市，醉仙用酒廠的米麴製作甘酒，免費分發給受災的民眾，為避難者帶去了溫暖與力量。

在自己也面臨困境的情況下還能伸出援手，我認為這是日本人真正令人欽佩的精神。作為同是岩手縣人，我懷著日本人的驕傲，希望大家齊心協力，一起為重建家園而努力。



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## What Type of Sake is Honjozo? 本釀造酒是什麼樣的日本酒？

According to the “Standards for Manufacturing Methods and Quality Indication for Sake” by the National Tax Agency, Honjozo is stipulated as Japanese sake produced by sake rice with a rice polishing ratio below 70 percent, rice malt, water, and distilled alcohol with “good fragrance and color.”

Comparing these standards to that of Junmai, the only difference is the use of distilled alcohol, added to draw out the fragrance and balance the flavors. Honjozo is easy to drink, refreshing, and crisp in flavor compared to Junmai. Honjozo is suitable as hot sake and recommended for consumption with meals. Also, Honjozo tends to become dry as sake type, since the dryness is derived from alcohol.

Japanese sake is divided into Junmai or Honjozo type, depending on if distilled alcohol is added or not. Adding distilled alcohol is a technique developed during or after World War II due to the shortage of rice. Some may hold negative opinions about “Alcohol-added Sake,” but this is not always justified despite the main purpose of adding alcohol to generic sake today is to increase the quantity of alcohol using water and alcohol, for the purpose for adding distilled alcohol is entirely different for Honjozo, as indicated above. However, since distilled alcohol is added to adjust the aroma and flavor of sake, of course there is an appropriate amount that can be added. The amount of distilled alcohol used is below 10 percent of the sake rice weight, as stipulated under these standards.

Distilled alcohol weight is calculated by converting to 95 percent alcohol (the alcohol proportion is also stipulated). However, converting to 100 percent to make the calculation easier, the limit for the amount of distilled alcohol to be added is 116.4 liters per 1t of white rice.

On the other hand, even with generic sake, the amount of distilled alcohol is limited by the Liquor Tax Act to ensure the distinct fragrance and flavor of Japanese sake is not lost. However, the limited amount used for 1t of white rice upon conversion to 100% alcohol is 280 liters (62 gallons). On the other hand, the limit for the amount of distilled alcohol to be added to Honjozo is 2.4 times more.

For Honjozo with “especially notable fragrance and color” with rice polishing ratio of below 60 percent, the “Tokubetsu Honjozo” label can be applied if the distilled alcohol amount used for special brewing methods (sake brewing suitable rice) is above 50 percent, if Ginjo sake, etc. is mixed in), or if the difference in quality is objectively described on the label.■

較，唯一的不同點就在於是否使用了釀造酒精。那麼，為什麼要添加釀造酒精呢？主要目的是為了提升香氣，使口感更清爽平衡。本釀造酒相較於純米酒來說，口味更為清淡爽口，容易入口。它也適合加熱飲用，被認為是很適合與食物搭配的酒類。另外，由於日本酒的辛口風味主要來自酒精，因此本釀造酒通常較容易呈現辛口類型的酒質。

日本酒根據是否添加釀造酒精，可分為「純米型」與「本釀造型」。提到添加釀造酒精，有些人可能會聯想到因戰時米糧匱乏而產生的所謂「加酒精酒」或「三增酒」，進而產生負面印象。但實際上，本釀造酒的添加酒精，與這些酒的目的完全不同。現在，普通酒增加酒精和水的主要目的是為了增加酒的量。但是，本釀造酒增加酒精的目的完全不同。

因為目的是為了調整香氣，所以當然有一個適量的標準。根據上述規定，本釀造酒中釀造酒精的添加量不能超過白米重量的10%。在計算添加酒精量時，以95%酒精為基準(酒精的比重也有相關標準)，如果換算為100%純酒精，則每噸白米最多可添加116.4升。

相比之下，即使是普通酒，為了不失去日本酒本來應有的香氣和風味，酒稅法也對釀造酒精的添加量做出限制，其上限為每噸白米可添加280升的100%純酒精。是本釀造酒允許上限的2.4倍。此外，在本釀造酒當中，根據如果“香氣、色澤特別優秀”，且其精米步合低於60%，或使用特殊釀造方法(例如使用比例超過50%的酒造好適米，或混合吟釀酒等)，能通過客觀標準加以說明品質的不同，則可以標示為“特別本釀造酒”(需要附加說明標示)。

根據日本國稅廳發布的《清酒的釀造方法與品質標示基準》，所謂「本釀造酒」，是指使用精米步合70%以下的白米、米曲、水，以及釀造酒精釀製而成的日本酒，並且被規定為「香氣、風味和色澤良好」的酒類。

將這個標準與「純米酒」進行比







# Tokyo Jizake Strolling

## 東京地酒散歩

by Ryuji Takahashi



**Ryuji Takahashi**

Regional Sake Specialty Store “Ji Sakeya” Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake.

Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.



## Strolling to the Shibamata Taishakuten Temple: Part I

### 柴又散歩 其一

I usually visit the Shibamata Taishakuten Temple in Katsushika ward to pay my first visit of the New Year. The temple is busy on New Year's Day with many worshippers walking down the approach to the temple, which made it difficult to stroll leisurely through the souvenir shops along the approach to the temple. Long lines also prevented a stop at the dango (sweet dumpling) shop. Therefore, I decided to stroll to the Taishakuten Temple on a weekday and went on a sunny Monday.

From the Keisei-Takasago Station, I boarded the Keisei-Kanamachi Line and rode to the next railway station. Fewer travelers were seen at the railway station and inside the train compared to New Year's Day. However, foreign tourists and fans of the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man) were seen here and there. Very few worshippers were seen walking down the approach to the temple, and pedestrian traffic was light enough to stroll leisurely while peeking into souvenir shops on both sides of the approach to the temple.

I first visited the Taishakuten Temple. The official name of the Shibamata Taishakuten Temple is “Kyoei-zan Daikyo-ji,” a Nichiren sect temple built in 1629. This temple was undoubtedly made famous by the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man), starring Kiyoshi Atsumi and directed by Yoji Yamada. The movie was set at a dango (sweet dumpling) shop and showed scenes at the Taishakuten Temple. Whenever

anything happened, a high-ranking monk at the Taishakuten Temple served as the adviser while ringing the temple bell in between.

Tora-san has a famous line, “to give a baby the first bath at the Taishakuten Temple.” Aside from the TV series “Otoko wa Tsurai yo” (It's Tough Being a Man), the Taishakuten Temple is also famous as a temple of sculptures. The entrance displays the massive Nitenmon Gate. Ten sculptors - Toranosuke Kato, Mitsuharu Kaneko, Koune Kijima, Nobumitsu Ishikawa, Koichi Yokoya, Ginjoro Ishikawa, Shoichi Kafu, Kazuyoshi Yamamoto, Koji Imazeki, and Naomitsu Kobayashi - carved the tale of the Lotus Sutra by hand on the outer wall of the Daikyo-ji Temple, the main building of the Taishakuten Temple from the late Taisho Era (1912-1926) to the early Showa Era (1926-1989). Delicate and exquisitely detailed sculptures, once visible up close, are now covered in glass in a gallery accessible to the public for a fee.

Afterwards, I walked down the connecting corridor and took in the impressively manicured stroll garden “Suikeien.” I first started at the Nitenmon Gate, ducked my head under the Zuiryu Pine Tree as I headed to the main hall, where I paid my respect. White clouds in the blue sky contrasted with the Daikyo-ji Temple and the Zuiryu Pine Tree that lead towards the path of the Buddha, which left me feeling overwhelmed for a while.

I fulfilled my obligatory visit and strolled to where scenes were filmed

for the TV series, “Otoko wa Tsurai yo” (It's Tough Being a Man). I purchased what appeared to be a talisman that Tora-san wore around his neck, then headed to the Tora-san Memorial Museum. It was not noon yet at this point, so I held off on enjoying dango (sweet dumplings) and sake. I look forward to sharing my stories of enjoying sake while walking down the approach to the temple and at the Shibamata Taishakuten Temple in my next report. ■

◆ ◆ ◆

我 每年正月都會去葛飾區的柴又帝釋天參拜，但那時候人非常多，參道也異常熱鬧，沿街的特產店根本沒法慢慢逛，想在團子店休息一下也要排長隊。因此我決定選個普通的工作日，悠閒地去帝釋天參拜。這次我就選了一個天氣晴朗的星期一出發。從京成高砂站搭乘京成金町線，僅僅是一站的路程。車廂內和車站前的人流量與正月相比可謂天壤之別，但還是能看到一些外國遊客，以及《男人真命苦》的影迷。參道上雖然也有人來往，但可以慢悠悠地邊走邊看左右兩側的土產店，節奏剛剛好。首先是前往帝釋天參拜。這個柴又帝釋天，正式名稱是“經榮山題經寺”，是建立於寬永六年的日蓮宗寺院。使這座寺廟聞名的毫無疑問是山田洋次導演、渥美清主演的《男人真命苦》系

列電影。電影的舞台設在參道上的團子店，而帝釋天也總是出現在鏡頭中。遇到問題時，大家就去找帝釋天的“御前大人”（高位僧侶）商量，片中還經常會出現敲響帝釋天鐘聲的場景。寅次郎的開場白中也有“用了帝釋天的洗禮水”這樣的台詞。除了《男人真命苦》之外，柴又帝釋天還有另一個出名的地方，就是它作為“雕刻之寺”的美名。從莊嚴的二天門起，到本堂“帝釋堂”的外壁上，從大正末期到昭和初期，由加藤寅之助、金子光清、木島江運、石川信光、橫谷光一、石川銀次郎、加府正一、山本一芳、今關光次、小林直光等這十位雕刻師雕刻的法華經故事浮雕延綿其上。以前這些精美而細膩的雕刻是可以近距離欣賞的，現在則被玻璃所覆蓋，參觀“雕刻畫廊”需要購票。之後，穿過連廊前往並鑑賞了修剪整齊別致優雅的回遊式庭園“邃溪園”。當然，最初我是在從二天門穿過瑞龍之松、前往拜殿並完成參拜之後才去參觀的。湛藍的天空、潔白的雲朵、帝釋堂以及瑞龍之松之間的對比，彷彿在引導人走向佛之道，一時間讓我感到無比震撼。總之，重要的參拜已經完成，接下來便是《男人真命苦》影迷的小小追星散步了。我買了一個以寅次郎掛在脖子上的物品為原型製作的護身符，然後前往帝釋天背面、面朝江戶川方向的葛飾柴又寅次郎紀念館。這個時候還未到中午，因此團子店和清酒還暫時作罷。至於參道和柴又的品酒閒談就留到“其二”再說吧。



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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

## Sake Shochu Spirits Institute of America -The History of Sake - 日本酒の歴史

From Kuchikamizake (mouth-chewed sake) to soboshu (sake brewed by monks) -

Approximately 100 years later, Procedures of the Engi Era described a method that formed the basis for a step in the present-day sake brewing process.

Afterwards, soboshu (sake brewed by monks) brewed in the temple was well-received and became a financial resource for the temple.

Nanto-morohaku, the highest quality of refined sake brewed by temples in Nara City, was renowned. Nanto-morohaku was not nigori (cloudy) sake that was mainstream at the time, but transparent like present-day sake.

Bodaisen (high-quality sake brand at the time) brewed in the Syorakuji Temple in Nara City is one of these sake that existed then.

Professional sake brewers emerged in the Kamakura Era (1185-1333).

Present-day transparent sake started to enjoy popularity as an industry after the early Edo Era (1603-1868).

Brewing became regulated to require licenses during the mid-17th century.

——從口嚼酒到僧坊酒——

大約一百年後，(延喜式)中記載的釀酒方法，已經描寫出了現代的「分階段投料」工藝的基礎。

之後，在寺院中釀造的「僧坊酒」也因其高品質而獲得了高度評價，逐漸成為寺院的重要財源。

奈良的寺院所釀造的「南都諸伯」最為有名，它是不同於當時主流的濁酒，而是接近現代清酒的透明酒。在奈良的正歷寺所釀造的「菩提泉」也是其中之一，當時就已經存在了。

類似於現代「釀酒作坊」的產業形式，是到了鎌倉時代才逐漸出現的。而接近於現代透明日本酒的酒類，作為產業走向繁榮，則是在江戶時代前期以後。

接著釀造業執照制度的出現是在17世紀中葉。

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in 1991, when the predecessor was  
assigned back to Japan. Currently  
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## Let's drink Sake

### What is good sake?

Certainly one standard is the price, but we need to think if we can find a sake that has the value to satisfy ones taste. It is important to find a "sake that suits me" instead of a good sake. There would be a tendency for one that likes fully body red wines to prefer a Junmai-Kimoto or Honjozo type, and one that likes a young, fruity chardonnay to prefer a gentle, strong aroma Daiginjyo type.

### Cold or Hot

Many people think that high quality sake should be enjoyed cold but this is wrong. Compared to fine quality sake which you can drink without worrying about the temperature, sake that has poor balance should be enjoyed extremely cold.

### Tasting method

Sip it with air like you would with wine. For the glass, it is important to pour a small amount into a glass for white wines type and swish it around lightly to come in contact with air.

### Drinking container is important

It is amazing that the taste can totally change with the glass you use not only for sake but for wines and beers also. If you want to enjoy the taste, especially examine the aroma, it is good to use a small white wine glass. If you are having it hot, it is good to use a smaller ceramic type container that doesn't have the shape to be smothered with alcohol steam and doesn't cover your nose when you put it to your mouth.■

## 일본술을 마시자

### 좋은 술이란?

물론 가격이 기준이 되기도 하지만 정말 본인 나름대로 맛보고 가치를 이끌어낼 수 있는지 생각해 볼 필요가 있다. 좋은 술보다 '본인에게 맞는 술'을 발견하는 것이 중요하다.

풀 바디감의 레드 와인 계열을 좋아하는 사람은 아마도 준마이키토모(純米生酛)나 혼조조(本醸造)를 마음에 들어할 것이다. 영하고 푸르티한 샤르도네를 좋아하는 사람이라면 단아하고 격조 높은 향의 다이긴조(大吟醸)를 좋아하는 편이다.

### 차게 혹은 따뜻하게

대부분의 사람은 고급술은 차게 마셔야 한다고 생각하지만, 이는 틀린 생각이다. 고급 일본술일수록 온도와 상관없이 마실 수 있지만, 균형이 나쁜 술은 완전히 차갑게 마시는 편이 좋다.

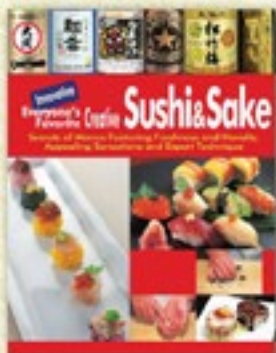
### 시음 방법

와인과 마찬가지로 공기를 호로록 빨아들이며 함께 마신다. 화이트 와인 글라스에 조금 따르고 가볍게 돌리며 공기와 접촉시키는 것이 중요하다.

### 의외로 중요한 글라스

일본술뿐만 아니라 와인과 맥주 역시 신기하게도 마시는 글라스에 따라 맛이 변한다. 맛, 특히 향을 음미하며 즐기고 싶을 때는 작은 화이트 와인 글라스가 좋다. 아츠칸(熱燗)은 알코올의 증기로 숨이 막히지 않는 형태나 입에 대도 코까지 덮이지 않는 작은 도자기 계열의 잔이 좋다.

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## Kosuke Kuji

Fifth Generation Brewery Owner  
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

\*Positions of Public Service:  
Chairperson, Cassiopeia Corporation Youth Conference;  
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Massive Wildfires and Sake Breweries  
in Ofunato City, Iwate Prefecture: Part I

## 이와테현·오후나토시의 임야화재와 주조 1편

A massive wildfire occurred in Ofunato City, Iwate Prefecture at the end of February 2025. Massive wildfires also occurred recently in the U.S. This wildfire was one of the largest in Japan that produced fatalities. Approximately 9% of the city was burnt with many still living in shelters.

Ofunato City was also devastated by the Great East Japan Earthquake on March 11, 2011. Severe tsunami damage affected many fishermen and workers in the coastal region. This massive wildfire also destroyed the lives of residents

living along the coastal region.

Ofunato City unfortunately suffered two massive disasters in a brief period. Sake brewery "Suisen" is based in Ofunato City, previously located in the neighboring Rikuzentakata City until the Great East Japan Earthquake. Since the earthquake however, the brewery moved to the neighboring Ofunato City and continued sake production to date.

Sake Brewery Suisen sustained no major damage from this wildfire. When the Great East Japan Earthquake struck, the brewery was completely flooded by the tsunami and many employees

died. In comparison, I was relieved that this wildfire did not produce such casualties.

However, since brewery workers and their families were impacted by the wildfire, Suisen Brewery served sweet sake brewed using their own koji from the brewery to benefit Ofunato City.

I feel great satisfaction as a Japanese national to be able to provide such support, even as we ourselves struggle. Further, I feel considerable pride as a Japanese national and a proud former resident of Iwate prefecture to continue our aid in recovery efforts. ■

2025년 2월말, 이와테현 오후나토 시에서 대규모 임야화재가 발생했습니다. 미국에서도 캘리포니아에서 대규모 화재가 일어난 것도 기억에 새롭습니다. 이 화재는 일본의 임야화재 역사에서도 최대 규모의 화재로, 사망자도 나왔습니다. 시면적의 약 9%를 소실하고 아직 많은 분들이 대피소에서 생활하고 있습니다.

오후나토시는 2011년 3월 11일의 동일본대지진에서도 큰 피해를 입었습니다. 쓰나미의 피해가 특히 심해서, 어부나 연안부에서 바닷 일을 하는 분들은 힘

든 일을 겪었습니다.

이번의 임야화재 역시 바다 사람들의 생활을 뿌리부터 파괴했습니다.

짧은 기간에 2번이나 큰 재해를 입게 된 오후나토시.

오후나토시에는「취선」이라는 이름의 주조가 있습니다. 동일본대지진 전까지는 근처의 리쿠젠타카타시에 있던 주조였지만, 지진이후, 가까운 오후나토시로 이전하여 술을 만들고 있습니다.

이번에는 취선에 임야화재의 큰 피해는 없었습니다. 동일본대지진에는 공간이 완전히 쓰나미로 떠내려가, 종업원

에게도 다수의 사망자가 나온 일을 생각하면 이번에는 안심했습니다.

하지만 종업원이나 그 가족이 피해 입고, 신세를 지고 있는 오후나토시를 위해 취선주조에서는 창고의 누룩을 사용한 감주를 대접하여 피해지에 원기를 북돋웠습니다.

자신들도 힘들 때에 이러한 지원을 할 수 있는 것이 일본인으로서 진정한 훌륭하다고 느껴집니다. 일본인의 긍지를 가슴에 품고, 부흥을 향하여 매진하는 것은 이와테현민으로서 노력해 나갈 생각입니다.



# 日本酒 百味百題

## What Type of Sake is Honjozo? 본양조주란 어떤 일본술인가?

According to the “Standards for Manufacturing Methods and Quality Indication for Sake” by the National Tax Agency, Honjozo is stipulated as Japanese sake produced by sake rice with a rice polishing ratio below 70 percent, rice malt, water, and distilled alcohol with “good fragrance and color.”

Comparing these standards to that of Junmai, the only difference is the use of distilled alcohol, added to draw out the fragrance and balance the flavors. Honjozo is easy to drink, refreshing, and crisp in flavor compared to Junmai. Honjozo is suitable as hot sake and recommended for consumption with meals. Also, Honjozo tends to become dry as sake type, since the dryness is derived from alcohol.

Japanese sake is divided into Junmai or Honjozo type, depending on if distilled alcohol is added or not. Adding distilled alcohol is a technique developed during or after World War II due to the shortage of rice. Some may hold negative opinions about “Alcohol-added Sake,” but this is not always justified despite the main purpose of adding alcohol to generic sake today is to increase the quantity of alcohol using water and alcohol, for the purpose for adding distilled alcohol is entirely different for Honjozo, as indicated above. However, since distilled alcohol is added to adjust the aroma and flavor of sake, of course there is an appropriate amount that can be added. The amount of distilled alcohol used is below 10 percent of the sake rice weight, as stipulated under these standards. Distilled alcohol weight is calculated by

converting to 95 percent alcohol (the alcohol proportion is also stipulated). However, converting to 100 percent to make the calculation easier, the limit for the amount of distilled alcohol to be added is 116.4 liters per 1t of white rice.

On the other hand, even with generic sake, the amount of distilled alcohol is limited by the Liquor Tax Act to ensure the distinct fragrance and flavor of Japanese sake is not lost. However, the limited amount used for 1t of white rice upon conversion to 100% alcohol is 280 liters (62 gallons). On the other hand, the limit for the amount of distilled alcohol to be added to Honjozo is 2.4 times more.

For Honjozo with “especially notable fragrance and color” with rice polishing ratio of below 60 percent, the “Tokubetsu Honjozo” label can be applied if the distilled alcohol amount used for special brewing methods (sake brewing suitable rice) is above 50 percent, if Ginjo sake, etc. is mixed in), or if the difference in quality is objectively described on the label.■

끔하고 상쾌하여 마시기 좋은 술이라 할 수 있다. 데워먹기도 좋고 식사와 함께 마시기에 적합한 술이라는 평가도 있다. 또한 일본술의 쓴맛은 알코올에서 유래하기 때문에, 일반적으로 본양조주는 쓴맛 타입의 술이 되는 경향이 강하다.

일본술은 양조알코올을 첨가하느냐 안하느냐에 따라서 순미타입과 본양조타입으로 나뉘어진다. 양조 알코올의 첨가라고 하면, 쌀부족시대의 전쟁중이나 전후에 짜낸, 이른바 「아르침주」 혹은 「삼증주」라는 마이너스 이미지를 가지는 경향도 있는 듯 하지만, 반드시 그렇지는 않다. 분명히 현재에도 보통주 경우의 알코올 첨가는 물과 알코올에 따른 술을 증량하는 것이 주된 목적이다. 하지만 이미 말했듯이 본양조주의 경우 알코올의 첨가는 목적이 전혀 다른 것이다.

단, 향미 조정을 하기 위한 첨가이므로, 당연히 적당량이 있다. 같은 기준으로 허용되는 양조 알코올의 사용량은 백미증량의 10%이하. 양조 알코올의 증량계산은 95% 알코올로 환산해서 시행 (알코올 비중도 정해져 있다) 하도록 되어 있는데, 알기 쉽도록 100% 알코올로 환산하면, 백미 1t 당 116.4 리터가 한도이다.

한편, 보통주의 경우에도, 일본주 본래의 향미를 잃지 않도록, 주세법에 따른 양조 알코올의 첨가량이 제한되고 있는데, 그 사용량의 한도는 백미 1t당 100%알코올을 환산으로 280리터이다. 본양조주의 사용량한도의 2.4배이다. 본양조주 가운데, 「향미, 색택이 특히 양호한 것」으로, 정미비율 60%이하의 경우, 또는 특별한 제조방법 (주조호적 미 사용비율이 50%이상, 또는 음양주 등을 혼합한 경우 등)에 따라, 품질의 차이를 객관적사항으로 설명표시할 수 있는 것 (요설명표기)의 경우에는 「특별본양조주」표시를 할 수 있도록 되어 있다.

국 세청의 「청주의 제법품질표시 기준」에 따르면, 본양조주란, 정미비율 70%이하로 정백한 백미와 쌀누룩, 물, 여기에 양조 알코올로 만든 일본술로, 「향미, 색택이 양호한 것」으로 규정되어 있다.

이 기준을 순미주의 그것과 비교하면, 차이점은 양조 알코올을 사용한다는 점뿐이다. 그렇다면 왜 양조 알코올을 첨가하는가 하면, 향을 돋보이게 하고, 맛의 균형을 경쾌하게 맞추기 위해서이다. 본양조주는 순미주에 비해 맛이 짙

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# Tokyo Jizake Strolling

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## Strolling to the Shibamata Taishakuten Temple: Part I

### 시바마타산책 1편

I usually visit the Shibamata Taishakuten Temple in Katsushika ward to pay my first visit of the New Year. The temple is busy on New Year's Day with many worshippers walking down the approach to the temple, which made it difficult to stroll leisurely through the souvenir shops along the approach to the temple. Long lines also prevented a stop at the dango (sweet dumpling) shop. Therefore, I decided to stroll to the Taishakuten Temple on a weekday and went on a sunny Monday.

From the Keisei-Takasago Station, I boarded the Keisei-Kanamachi Line and rode to the next railway station. Fewer travelers were seen at the railway station and inside the train compared to New Year's Day. However, foreign tourists and fans of the TV series "Otoko wa Tsurai yo" (It's Tough Being a Man) were seen here and there. Very few worshippers were seen walking down the approach to the temple, and pedestrian traffic was light enough to stroll leisurely while peeking into souvenir shops on both sides of the approach to the temple.

I first visited the Taishakuten Temple. The official name of the Shibamata Taishakuten Temple is "Kyoei-zan Daikyo-ji," a Nichiren sect temple built in 1629. This temple was undoubtedly made famous by the TV series "Otoko wa Tsurai yo" (It's Tough Being a Man), starring Kiyoshi Atsumi and directed by Yoji Yamada. The movie was set at a dango (sweet dumpling) shop and showed scenes at the Taishakuten Temple. Whenever

anything happened, a high-ranking monk at the Taishakuten Temple served as the adviser while ringing the temple bell in between.

Tora-san has a famous line, "to give a baby the first bath at the Taishakuten Temple." Aside from the TV series "Otoko wa Tsurai yo" (It's Tough Being a Man), the Taishakuten Temple is also famous as a temple of sculptures. The entrance displays the massive Nitenmon Gate. Ten sculptors - Toranosuke Kato, Mitsuharu Kaneko, Koune Kijima, Nobumitsu Ishikawa, Koichi Yokoya, Ginjoro Ishikawa, Shoichi Kafu, Kazuyoshi Yamamoto, Koji Imazeki, and Naomitsu Kobayashi - carved the tale of the Lotus Sutra by hand on the outer wall of the Daikyo-ji Temple, the main building of the Taishakuten Temple from the late Taisho Era (1912-1926) to the early Showa Era (1926-1989). Delicate and exquisitely detailed sculptures, once visible up close, are now covered in glass in a gallery accessible to the public for a fee.

Afterwards, I walked down the connecting corridor and took in the impressively manicured stroll garden "Suikeien." I first started at the Nitenmon Gate, ducked my head under the Zuiryu Pine Tree as I headed to the main hall, where I paid my respect. White clouds in the blue sky contrasted with the Daikyo-ji Temple and the Zuiryu Pine Tree that lead towards the path of the Buddha, which left me feeling overwhelmed for a while.

I fulfilled my obligatory visit and strolled to where scenes were filmed

for the TV series, "Otoko wa Tsurai yo" (It's Tough Being a Man). I purchased what appeared to be a talisman that Tora-san wore around his neck, then headed to the Tora-san Memorial Museum. It was not noon yet at this point, so I held off on enjoying dango (sweet dumplings) and sake. I look forward to sharing my stories of enjoying sake while walking down the approach to the temple and at the Shibamata Taishakuten Temple in my next report. ■

◆ ◆ ◆  
나는 정월의 첫 참배로 카츠시카구의 시바마타 타이샤쿠텐에 가는데, 역시 그 타이밍에는 사람이 많고 참배길도 붐비고 있어서 참배길을 따라 선물가게도 천천히 볼 수 없고, 당고집에서 휴식하기에도 큰 행렬인 상황이라서, 한산한 주중에 천천히 타이샤쿠텐에 참배하러 가기로 하여, 날씨가 좋은 월요일에 다녀왔다. 경성고사역에서 경성 가나마치선을 타고 1역. 전차안에도 역전도 신년에 비하면 압도적으로 사람이 적었지만 외국인 관광객이나「오토코와 쓰라이요」라는 팬들의 모습이 드문드문 보였다. 참배길도 사람의 왕래는 있지만 여유있게 좌우의 선물가게를 들여다 보면서 걸을 수 있는 정도라서 마침 좋았다. 우선은 타이샤쿠텐에 참배. 이 시바마타타이샤쿠텐, 정식 이름은

「경영산제경사 (쿄오에이잔다이쿄오지)」라고 하고, 간에이 6년에 건립된 일련종 사찰이다. 이 절을 유명하게 한 것은 틀림없이 야마다요지감독, 아츠미 키요시 주연의

「남자는 괴로워」시리즈이다. 영화의 무대는 참배길의 당고가게이며, 타이샤쿠텐도 꼭 나온다. 무슨 일이 있을 때의 상담역은 타이샤쿠텐의 고젠사마 (위계가 높은 승려의 명칭)이고, 중간에 타이샤쿠텐의 종을 치는 장면이 종종 나온다. 토라씨의 대사중에

「타이샤쿠텐도 우부유요 쓰카이～」라고하는 말도 있다. 그리고 남자는 괴로워 이외에도 유명한 것이, 조각의 절이라는 것이다. 입구가 되는 중후한 이 천문을 비롯하여, 본당이 되는 타이샤쿠도 외벽에는 대정말기부터 쇼와초기에 걸쳐, 카토토라노스케, 카네코미쯔키요, 키지마에운, 이시가와노부미츠, 요코야코이치, 이시가와긴지로, 카후쇼이치, 야마모토카즈요시, 이마제키코지, 코바야시나오미츠 10인의 조각가의 손에 의한 법화경설화가 조각되어져 있다. 섬세하고 세밀한 조각을 예전에는 수월하게 볼 수 있었겠지만 현재에는 유리로 덮여 있어서 조각 갤러리로 유료로 감상할 수 있다. 그 후, 복도를 지나 손질된 훌륭한 회유식 정원「스이케이엔」을 감상. 물론 처음에 이천문에서 서릉 소나무를 지나 배전에 가서 참배를 마친 후의 일이다. 푸른 하늘에 흰 구름과 타이샤쿠도와 서릉 소나무의 대비가 부처의 길로 인도하는 듯한 분위기로, 잠시 압도되고 말았다. 우선, 중요한 참배는 마쳤기 때문에 이제부터는 남자는 괴로워 팬의 미하 산책이라고 하는 것으로, 도라상이 목에 걸친 것을 이미지한 부적을 구입하여, 타이샤쿠텐 우라에토가와 방면의 카츠시카시바 마타토라씨 기념관으로 향하기로 한다. 이 시점에서는 아직 점심전이라서 당고나 술은 아직 보류중이다. 참배나 시바마타에서의 술잔이 야기는 2편에서.



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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

## Sake Shochu Spirits Institute of America -The History of Sake - 일본주의 역사

From Kuchikamizake (mouth-chewed sake) to soboshu (sake brewed by monks) -

Approximately 100 years later, Procedures of the Engi Era described a method that formed the basis for a step in the present-day sake brewing process.

Afterwards, soboshu (sake brewed by monks) brewed in the temple was well-received and became a financial resource for the temple.

Nanto-morohaku, the highest quality of refined sake brewed by temples in Nara City, was renowned. Nanto-morohaku was not nigori (cloudy) sake that was mainstream at the time, but transparent like present-day sake.

Bodaisen (high-quality sake brand at the time) brewed in the Syorakuji Temple in Nara City is one of these sake that existed then.

Professional sake brewers emerged in the Kamakura Era (1185-1333).

Present-day transparent sake started to enjoy popularity as an industry after the early Edo Era (1603-1868).

Brewing became regulated to require licenses during the mid-17th century.

입에 문 술에서 승방주

그로부터 약 100년후, (연희식)에 있는 술만들기는, 현대의 단계적용의 기초가 되는 제조법이 묘사되어 있다.

그후, 사찰에서 빚어지는 승방주도 높이 평가를 얻어 사원의 재원이 되어간다.

나라의 사원이 만든, 남도제백이 유명 한데, 이것은 당시 주류였던 탁주가 아니라 현재의 청주에 가까운 투명한 술이었다.

나라의 쇼라쿠지에서 만들어진 보다 이센도 그중 하나로 그 때부터 존재하고 있었다.

소위 주조술집적인 직업이 등장한 것은 가마쿠라시대에 들어서부터이다.

현재의 투명한 일본주에 가까운 술이 산업으로 융성해 진것은 에도시대 전기이후.

그리고 양조업이 면허제가 된 것은 17세기 중엽의 일이다.

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**Sake tradicional  
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## 酒豪大陸

California  
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CHALLENGE

by Kosuke Kuji 213

**Kosuke Kuji**

Fifth Generation Brewery Owner  
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

\*Positions of Public Service:  
Chairperson, Cassiopeia Corporation Youth Conference;  
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

## Grandes Incendios Forestales y Destilerías de Sake en la Ciudad de Ofunato, Prefectura de Iwate: Parte I"

Al finales de febrero de 2025, se produjo un gran incendio forestal en la Ciudad de Ofunato, Prefectura de Iwate. Recientemente, también se produjeron grandes incendios forestales en Estados Unidos. Este fue uno de los mayores incendios forestales en Japón, con víctimas mortales. Aproximadamente el 9% de la ciudad quedó arrasada, y muchas personas aún viven en refugios.

La Ciudad de Ofunato también fue devastada por el Gran Terremoto del Este de Japón el 11 de marzo del 2011. Los graves daños causados por el tsunami afectaron a numerosos pescadores y trabajadores de la región costera.

Este gran incendio forestal también destruyó la vida de los residentes.

La ciudad de Ofunato sufrió dos grandes desastres en un breve período.

La destilería de sake "Suisen" tiene su sede en la ciudad de Ofunato, que anteriormente se encontraba en la vecina ciudad de Rikuzentakata hasta el Gran Terremoto del Este de Japón. Sin embargo, desde el

terremoto, la destilería se trasladó a la ciudad aledaña y ha continuado produciendo sake hasta la fecha.

La destilería de Sake Suisen no sufrió daños importantes a causa de este incendio forestal. Cuando se produjo el Gran Terremoto del Este de Japón, la destilería quedó completamente inundada por el tsunami y muchos empleados murieron, por lo que en comparación me sentí aliviado de que este incendio forestal no causara tantas víctimas.

Sin embargo, dado que los trabajadores de la destilería y sus familias se vieron afectados por el incendio forestal, Suisen sirvió sake dulce elaborado con su propio koji para beneficiar a la ciudad de Ofunato.

Como japonés, siento que es realmente maravilloso poder brindar este tipo de apoyo en un momento tan difícil para nosotros también. Con orgullo japonés en mi corazón, me gustaría seguir trabajando duro como compatriota de la prefectura de Iwate por la reconstrucción.



# 日本酒 百味百題

## ¿Qué tipo de sake es el Honjozo?

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Según las "Normas para los Métodos de Fabricación e Indicación de Calidad del Sake" de la Agencia Tributaria Nacional, el Honjozo se define como un sake japonés elaborado con arroz para sake con una proporción de pulido inferior al 70%, malta de arroz, agua y alcohol destilado con buena fragancia y color.

Al comparar estas normas con las del Junmai, la única diferencia radica en el uso de alcohol destilado, añadido para realzar la fragancia y equilibrar los sabores. El Honjozo es fácil de beber, refrescante y de sabor limpio en comparación con el Junmai. También es adecuado para calentar y se considera un sake ideal para acompañar las comidas. Además, dado que la sequedad del sake proviene del alcohol, el Honjozo generalmente tiende a ser un sake seco. El sake japonés se divide en Junmai y Honjozo, según se añada alcohol destilado. La adición de alcohol destilado es una técnica desarrollada durante

o después de la Segunda Guerra Mundial debido a la escasez de arroz. Algunos pueden tener opiniones negativas sobre el "sake con alcohol añadido", pero esto no siempre está justificado, a pesar de que el propósito principal de añadir alcohol al sake genérico hoy en día es aumentar la cantidad de alcohol usando agua y alcohol. Como se indicó anteriormente, el propósito de añadir alcohol destilado es completamente diferente para el Honjozo.

Sin embargo, dado que el alcohol destilado se añade para ajustar el aroma y el sabor del sake, existe una cantidad adecuada que se puede añadir. La cantidad de alcohol destilado utilizada es inferior al 10 % del peso del arroz para sake, según lo estipulan estas normas. El peso del alcohol destilado se calcula convirtiendo al 95 % de alcohol (la proporción de alcohol también está estipulada). Sin embargo, al convertir al 100 % para facilitar el cálculo, el límite de alcohol destilado que se

puede añadir es de 116,4 litros por tonelada de arroz blanco. Por otro lado, incluso con el sake genérico, la cantidad de alcohol destilado está limitada por la Ley del Impuesto sobre las Bebidas Alcohólicas para garantizar que no se pierda la fragancia y el sabor distintivos del sake japonés. Sin embargo, la cantidad máxima utilizada para 1 tonelada de arroz blanco al convertirlo a 100 % alcohol es de 280 litros (62 galones). Por otro lado, el límite de alcohol destilado que se puede añadir al Honjozo es 2,4 veces mayor.

Para el Honjozo con una fragancia y un color especialmente notables y un grado de pulido del arroz inferior al 60 %, se puede aplicar la etiqueta "Tokubetsu Honjozo" si la cantidad de alcohol destilado utilizada para métodos especiales de elaboración (arroz apto para la elaboración de sake) es superior al 50 %, si se mezcla sake Ginjo, etc., o si la diferencia de calidad se describe objetivamente en la etiqueta.







# Tokyo Jizake Strolling

## 東京地酒散歩

by Ryuji Takahashi



### Ryuji Takahashi

Regional Sake Specialty Store "Ji Saakeya" Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake.

Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.



## Paseando por el Templo Shibamata Taishakuten: Parte I

Suelo visitar el Templo Shibamata Taishakuten en el barrio de Katsushika para mi primera visita de Año Nuevo. El templo está muy concurrido en esta fecha, con muchos fieles caminando por las entradas, lo que dificulta pasear tranquilamente por las tiendas de recuerdos. Las largas colas también impedían una parada en la tienda de dango (empanadillas dulces). Por lo tanto, decidí dar un paseo hasta el Templo Taishakuten un día laborable y fuí un lunes soleado.

Desde la estación Keisei-Takasago, tomé la línea Keisei-Kanamachi y me dirigí a la siguiente estación de tren. Vi menos viajeros en la estación y dentro del tren en comparación con el día de Año Nuevo. Sin embargo, se vieron turistas extranjeros y fans de la serie de televisión "Otoko wa Tsurai yo" (Que duro es ser hombre) aquí y allá. Se veían muy pocos fieles caminando por el acceso al templo, y el tráfico peatonal era lo suficientemente ligero como para pasear tranquilamente mientras se echaba un vistazo a las tiendas de recuerdos a ambos lados.

Primero visité el Templo Taishakuten. El nombre oficial del Templo Shibamata Taishakuten es "Kyoei-zan Daikyo-ji", un templo de la secta Nichiren construido en 1629. Este templo se hizo famoso, sin duda, gracias a la serie de televisión "Otoko wa Tsurai yo" (Qué duro es ser hombre), protagonizada por Kiyoshi Atsumi y dirigida por Yoji Yamada. La película transcurría en una tienda de dango (empanadillas dulces) y mostraba escenas del Templo Taishakuten. Siempre que ocurría algo, un monje de alto rango del Templo Taishakuten servía de consejero mientras tocaba la campana del templo.

Tora-san tiene una frase famosa: "darle el primer baño a un bebé en el Templo Taishakuten". Además de la serie de televisión "Otoko wa Tsurai yo" (La dureza de ser hombre), el Templo Taishakuten también es famoso por sus esculturas. La entrada exhibe la imponente Puerta Nitenmon. Diez escultores —Toranosuke Kato, Mitsuharu Kaneko, Koune Kijima, Nobumitsu Ishikawa,



Koichi Yokoya, Ginjoro Ishikawa, Shoichi Kafu, Kazuyoshi Yamamoto, Koji Imazeki y Naomitsu Kobayashi—tallaron a mano la historia del Sutra del Loto en el muro exterior del Templo Daikyo-ji, el edificio principal del Templo Taishakuten desde finales de la Era Taisho (1912-1926) hasta principios de la Era Showa (1926-1989). Esculturas delicadas y exquisitamente detalladas, que antes eran visibles de cerca, ahora están cubiertas de cristal en una galería accesible al público mediante pago. Después, caminé por el pasillo de conexión y contemplé el impresionantemente cuidado jardín "Suikeien". Empecé por la Puerta Nitenmon, me agaché bajo el pino Zuiryu mientras me dirigía a la sala principal, donde

presenté mis respetos. Las nubes blancas en el cielo azul contrastaba con el templo Daikyo-ji y el pino Zuiryu que conducen al camino del Buda, lo que me dejó abrumado por un rato.

Cumplí con mi visita obligada y caminé hasta donde se filmaron escenas de la serie de televisión "Otoko wa Tsurai yo" (Qué duro es ser hombre). Compré lo que parecía ser un talismán que Tora-san llevaba colgado del cuello y luego me dirigí al Museo Conmemorativo de Tora-san. Todavía no era mediodía, así que pospuse para disfrutar de dango (empanadillas dulces) y sake. Espero compartir mis historias de cómo disfruté del sake mientras caminaba por el acceso al templo y en Shibamata Taishakuten en mi próximo informe.



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**Sake Shochu Spirits Institute of America**

**NPO法人**

**米国酒焼酎蒸留酒研究所**

Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

## Instituto de la Espiritu Sake Shochu de América -Historia del Sake

### -Del Kuchikamizake (sake masticado) al soboshu (sake elaborado por monjes) -

Aproximadamente 100 años después, los "Procedimientos de la Era Engi" describieron un método que sentó las bases de un paso en el proceso actual de elaboración del sake.

Posteriormente, el soboshu (sake elaborado por monjes) elaborado en el templo tuvo una gran aceptación y se convirtió en una fuente de ingresos para el templo.

El Nanto-morohaku, el sake refinado de mayor calidad elaborado en los templos de la ciudad de Nara, era reconocido. El Nanto-morohaku no era el sake nigori (turbio) que era común en aquel entonces, sino transparente como el sake actual.


El Bodaisen (una marca de sake de alta calidad en aquel entonces), elaborado en el Templo Syorakuji de la ciudad de Nara, es uno de estos sakes que existían en aquellos días.

Los destiladores profesionales de sake

surgieron en la Era Kamakura (1185- 1333). El sake transparente actual comenzó a gozar de popularidad como industria después de principios de la Era Edo (1603-1868).

A mediados del siglo XVII, su elaboración se reguló y exigió licencias.





# ONLINE SAKE Class

## Sake Navigator

Presented by Sake Shochu Spirits Institute of America

