

Japanese RESTAURANT news

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また繁盛店の紹介を通し、繁盛店のオペ
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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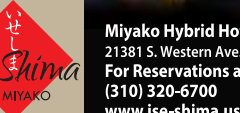
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for Nomura Securities for 10 years.
Former president of California Sushi
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David Kudo
Sake Sommelier
Master Sake Sommelier
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utive Officer of the
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 electroni-
cally) in North America, Japan, and
Southeast Asia.

The Possibilities for Shochu in the Future

California's alcoholic beverage laws were amended to allow the sale of alcoholic beverages under a "soft liquor" license.

While sparkling wine and flavored wine is no doubt popular, another surprisingly popular beverage is shochu (distilled liquor). Shochu on-the-rocks, mixed with lemon soda or with Calpis soda are also popular among American consumers. From the restaurant side's perspective, especially in California, the greatest advantage of selling shochu

is that despite being a distilled liquor, as long as the alcohol level is less than 24 percent, shochu can still be sold with a Beer & Wine license. Surprisingly however, few restaurants are effectively incorporating shochu into their alcohol list. Judging from the response from customer, it seems as if more participants were interested in purchasing shochu than Japanese sake, which means there are still great sales opportunities for shochu.

Even without a bartender, shochu

highball can be easily prepared by mixing shochu with lemon juice, grape juice, lychee juice and carbonated water, with high profit rate. There is no difficult explanation involved other than "Japanese vodka" for easy understanding and acceptance by American consumers. Also, martinis, mojitos, Bloody Mary, and various other vodka and tequila-based cocktails can be made with shochu. Therefore, I look forward to more American consumers trying shochu. ■

これからの焼酎の可能性

カリフォルニア州ではアルコール飲料規制に関する法律の改正が行われ「ソフトリカー」免許で販売できるよう規制が緩和された。

発泡酒やフレイバー酒は言うまでもなく人気だが、意外にも焼酎が好評だ。

焼酎はロックやレモン割り、カルピス割りどれもアメリカ人にうける。

レストラン側から見ると、特にカリフォルニア州では、蒸留酒にもかかわ

らずアルコール24%以下ならBeer & Wineライセンスでも販売できるのが最大のメリットだ。しかし、現場をみるとこの焼酎を有効的に活用しているレストランは意外と少ない。お客の反応からみると日本酒を買って帰る人より焼酎を購入したい人が多いということは、販促によってまだ伸びる可能性があるということだ。

バーテンダーがいなくても、レモン

ジュース、グレープジュース、ライチジュースと炭酸で簡単に利益率の高いカクテル（酎ハイ）ができる。

何も焼酎を難しく説明することではなく、単に"Japanese Vodka"とさえ簡単に理解され、アメリカ人に受け入れられる。このほかにマティーニやモヒト、さらには、Bloody Maryなどウォッカやテキーラで作れるほとんどのカクテルが焼酎で出来るのでぜひ試されたい。

소주의 미래 가능성

미국 캘리포니아주에서 지난 알코올 음료 규제에 관한 법률이 개정되어 '소프트 리커' 면허로 판매할 수 있도록 규제가 완화되었다.

발포주와 플레이버주는 늘 인기를 끌고 있는데 의외로 소주도 좋은 평가를 받고 있습니다.

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레스토랑 입장에서 보면, 특히 캘리포니아주에서는, 증류주라도 알코올이 24% 이하면 Beer & Wine 라이선스로도 판매할 수 있어 큰 메리트가 있습니다. 그러나 실제 이 소주를 효과적으로 활용하는 레스토랑은 의외

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바텐더가 없어도 레몬소스, 포도소스, 리치소스와 탄산으로 높은 마진의 칵테일 (츄하이)을 간단히 만들 수 있습니다.

소주를 어렵게 설명하지 말고 간단히 "Japanese Vodka" 라고 소개하면 미국 사람들도 쉽게 이해하고 받아들일 수 있습니다.

이것 말고도 마티니나 모히토, Bloody Mary 같은 보드카나 데킬라로 만드는 대부분의 칵테일도 소주로 만들 수 있으니 꼭 시도해 보시기 바랍니다.

日本焼酒の可能性

美国加利福尼亚州对酒精饮料管理法进行了修订,放宽了相关规定,允许使用"软酒"许可证进行销售。不言而喻,發泡酒和加香酒很受欢迎;但令人驚訝的是,日本焼酒亦廣獲好評。加冰塊、檸檬或可爾必思的日本焼酒均獲美國人好評。

以餐廳的角度而言——特別是在加利福尼亞州——最大的優勢是在於儘管其歸屬於蒸餾酒;但因其酒精成分只有24%或以下,故只須持有啤酒及葡萄酒許可證,即可販賣之。然而感到

意外的是,去到當地時會發現很少餐館能夠有效地利用這些日本焼酒。從客戶的反應來看,與購買日本酒回家的人比較,更多人希望購買日本焼酒;所以根據促銷活動的展開,日本焼酒的銷售量仍大有可能增加。

即使沒有調酒師,一樣可以利用檸檬汁、葡萄汁、荔枝汁和碳酸輕鬆製作高利潤的雞尾酒(日式highball,即日本焼酒摻汽水)。無須複雜艱難地解釋何謂日本焼酒;只需簡單地說「日本伏特加」,即可簡單容易獲美國人理解和接受。除此之外,大多數可以用伏特加和龍舌蘭酒製作的雞尾酒——如馬丁尼和莫希托,以及血腥瑪麗等——都可以用日本焼酒製作,請務必一試。

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Kosuke Kuji
Nanbu Bijin Inc.
Fifth Generation
Brewery Owner



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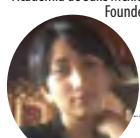
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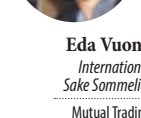
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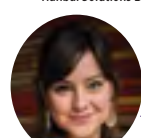
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CHALLENGE

by Kosuke Kuji 214



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 II

岩手県・大船渡市の林野火災と蔵元 その2

The largest wildfire in Japan in over 50 years that scorched over 7,166 acres afflicted Ofunato city, Iwate prefecture, on February 25, 2025. Motoshoei Kitanihon Suisan Co., Ltd., a land-based abalone aquaculture company, was destroyed for the second time in a brief period since the Great East Japan Earthquake in March 2011. Tsunamis from the Great East Japan Earthquake destroyed Motoshoei Kitanihon Suisan Co.'s aquaculture farm, forcing the company to start over from scratch. Since then, the abalone aquaculture company has worked hard to expand sales channels for their land-farmed abalone brand both nationwide

and overseas. Not only is "Sanriku Jade Abalone" far softer than the usual abalone caught in the sea, but this brand of abalones can also be harvested in only three years compared to five years required for the rearing period. Further, Sanriku Jade Abalone is uninfected and highly rated. Most importantly, Sanriku Jade Abalone is exceptionally soft, meaty, and flavorful! Unfortunately, the land-based aquaculture company that reared this high-quality abalone product was destroyed by wildfire. All the water supplied to the abalones stopped and all 2.5 million farm-raised abalones were destroyed, resulting in an estimated damage of

approximately 500 million JPY. The yard where materials were stored and the seawater pumps were all burned, requiring approximately 100 million JPY in costs to reopen the aquaculture facilities. President Suehiro Furukawa gave up on reopening his aquaculture facilities for the second time in a brief period. However, his son and sales manager started crowdfunding in hopes of reopening Motoshoei Kitanihon Suisan Co.'s aquaculture facilities. Any support from overseas is welcomed and greatly appreciated. ■
https://readyfor.jp/projects/ofunato_hisuiawabi.

岩手県大船渡市の日本最大の林野火災。東日本大震災に続き、この短い時間で二度も大きな被害を受けた会社があります。それはアワビの陸上養殖に取り組む「元正榮 北日本水産株式会社」です。

この会社は東日本大震災で養殖場が津波により全壊し、ゼロからのスタートを余儀なくされました。そこから、陸上養殖したアワビをブランドとして「三陸翡翠あわび」の名で日本中、そして海外にも販路を拡大して頑張ってきました。

この「三陸翡翠あわび」は通常の海

で取れるアワビよりも柔らかく、養殖年数も通常の5年よりも短い3年で出せる事、菌などの感染が無い事など、とても高い評価を受けていました。何よりも、すごくやわらかくて肉厚で美味しいのです。

そんな素晴らしいアワビの陸上養殖施設が、今回の林野火災により、アワビへの水の供給などが全て止まってしまい、養殖していたあわび約250万個はほぼ全滅し、損害額約5億円もの被害を受けてしまいました。資材置き場や海水を汲み上げるポンプも焼けてしまい、養殖再

開に向けては1億円程度の費用が見込まれているそうです。この短い期間に2度の施設の全壊・・・もう今回、古川季宏社長は復活をあきらめたそうです。

しかし、ここで息子さんの営業部長が立ち上がり、現在ではクラウドファンディングを立ち上げています。是非海外からも支援が出来ますので、どうか皆さんよろしくお祈いします。

■震災そして山林火災ー大船渡養殖アワビ約250万個全滅から、復興へ
https://readyfor.jp/projects/ofunato_hisuiawabi

日本酒 百味百題

What Type of Sake is Nama-zake? 生酒とは、どのような日本酒か

“**N**ama-zake” (sake not sterilized by heat) refers to sake not pasteurized once from pressing the fermentation mash to shipment, also referred to as “Nama-shu” or “Nama-zake.” According to the Japanese National Tax Agency’s “Standards for Manufacturing Methods and Quality Indication for Sake,” Nama-zake refers to “sake not sterilized by heat after production” and sake not pasteurized, thus labeling such as “refrigeration required” and other caution for consumption is required.

Because Nama-zake is not pasteurized, various enzymes remain in an activated state in the sake with the risk of changes occurring in the stored components, yet characteristic for its fresh flavor exclusive to new sake compared to pasteurized sake. While many of the Nama-zake are shipped after micro-filtration to eliminate general bacteria, some are not filtered at all.

Sake freshly pressed from the fermentation mash is usually cloudy and contains fine sediments (starch, insoluble protein, sake yeast, enzyme, etc.). The sake is left in a cool place to let the sediments settle (to remove the sediments), and filtered further to let the sake become clear like water. Afterwards, the sake is pasteurized and stored (aged) to adjust the sake quality before pasteurizing again, then bottled. The recently popular “freshly-pressed” sake is not produced using this process, a white and cloudy type of sake just pressed, bottled, and shipped. Because this cloudy sake is not necessarily just pressed, sake with high additional value is referred to as “Arabashiri” (first run) to distinguish from

“freshly-pressed” sake.

Also, sake after the first round of sediments are removed is called “first-pressed,” while sake after the second round of sediments are removed is called “second-pressed,” and sediments (sake mixed with sediments) remaining on the bottom of the tank after the “first-pressed” is shipped in some cases as “Ori-zake” or Nigori-zake.” However, even Nigori-zake once pasteurized is no longer Nama-zake, as Nama-zake type Japanese sake are referred to as Arabashiri (first run), freshly-pressed, Nigori-zake, etc., since there are no strict regulations to label these terms other than for Nama-zake.

On the other hand, “Nama-chozoshu” (sake pasteurized only once while bottling) - occasionally confused with Nama-zake - refers to Japanese sake not pressed nor pasteurized before being stored at low-temperatures, but pasteurized only once before bottling. To the contrary, sake not heated once before pressed, stored in a tank, and bottled for shipping is called “Namazume-shu.”■

「**生**酒」とは、もろみを搾ってから出荷するまで、一度も火入れ（加熱殺菌）を行っていない日本酒のことで、「なましゅ」または「なまぎけ」と読む。国税庁の「清酒の製法品質表示基準」では、「製成後、一切加熱処理をしない清酒である場合」にこの表示ができると定め、また、殺菌をしていない酒なので、「要冷蔵」など保存もしくは飲用上の注意事項の記載を義務づけている。

生酒は火入れ殺菌をしていないため、酒の中に各種酵素が活性状態で残ってお

り、貯蔵中に成分変化が起こりやすいというリスクがあるが、一般の火入れをした酒に比べて、新酒特有の新鮮な風味を持っているのが特徴だ。一般細菌まで除去できる精密濾過を行ってから出荷するものが多いが、濾過をまったく行わないものもある。

通常、もろみから搾ったばかりの酒には、まだ細かい滓（でんぶん、不溶性たんぱく質、清酒酵母、酵素など）が混ざっており、白く濁っている。そこで、冷所に数日間以上静置して滓を沈殿させ（「滓引き」という）、さらに濾過を行なって完全に清澄にする。その後、火入れをしてから貯蔵（熟成）し、酒質を調整した上で再度火入れを行ない、瓶詰される。

最近流行の「しぼりたて」とは、この工程を経ずに、搾った直後の白濁した酒をそのまま瓶詰して出荷した濁り酒タイプの生酒だが、白濁してるだけで上槽後最初に出てくる酒とは限らないので、付加価値の高い「荒走り」を「しぼりたて」と呼ぶ場合とは区別する必要がある。また、一度目の滓引きを「一引き」、二度目を「二引き」と呼ぶが、一引き後にタンクの底に残った沈殿物（清酒と滓が混濁したもの）を「おり酒」とか「にがり酒」と称して出荷する場合もある。ただし、濁り酒であっても、一度火入れを行なったものは生酒ではない。ちなみに、生酒タイプの日本酒には、荒走り、しぼりたて、濁り酒などさまざまな呼び名があるが、これらの名称表示については、生酒の規定以外に厳密な規定があるわけではない。

一方、生酒としばしば混同される「生貯蔵酒」とは、上槽してから火入れをせずに生酒の状態のまま低温貯蔵し、瓶詰する時に一度だけ加熱殺菌を行なった日本酒のことである。反対に、上槽後、貯蔵する前に一度火入れを行ない、瓶詰など出荷時には加熱しない日本酒は「生詰酒」と呼ばれる。

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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 2

柴又散歩 其の弐

The last report detailed my visit to the Shibamata Taishakuten Temple. This report describes my visit from Edogawa to the Tora-san Memorial Museum in the Katsushika-Shibamata area. Going around the back of the Taishakuten Temple down a short walk leads to Edogawa (the Edo River). Rapeseed flowers covered the riverbanks with many cherry blossoms still blooming. The blue sky, yellow rape-seed flowers, and pink cherry blossoms were beautiful, reminiscent of the riverbank in the opening scene of the film, "Otoko Wa Tsurai Yo" ("It's Tough Being A Man").

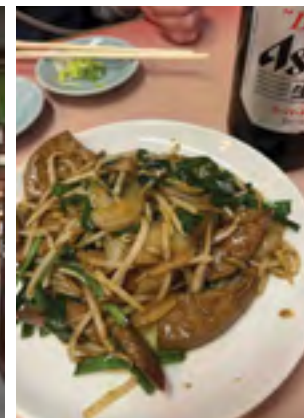
I wanted to ride the Yakiri ferry boat crossing that travels down the Edo River to Chiba prefecture and back. Time was unfortunately limited, so I headed to the Tora-san Memorial Museum instead. A movie set of the entrance and inside of the Kurumaya dumpling shop were recreated inside the museum, where fans always take a photo. A black phone suddenly rings inside the shop. When lifting the receiver, Tora-san's voice is heard from the other end to enjoy a conversation as if you were Sakura (Tora-san's half-sister) or Oi-chan (uncle and younger brother of Tora-san and Sakura's father).

In the back, Tako Shacho's Asahi Print Shop is recreated, where visitors can view the inside of an old print factory. The following booth is a miniature recreation of an old street in the Shibamata neighborhood, where the Kurumaya dumpling shop, the living

room, the floor plan of the second floor, and the bathroom - each difficult to view in detail in the movie - are all visible on a model. Further ahead is the Shibamata Railway Station building, in front of which a red phone is visible in a public phone booth at the front. When you call a certain number, the call connects to the Kurumaya dumpling shop, where you hear the voices of Sakura, uncle, and auntie. A visitor can't help but sense the sadness in bidding farewell to your family to leave on a trip.

Afterwards, an exhibit showed the contents in the cargo space of Tora-san's car and his belongings he always carried with him. I was surprised to learn that Tora-san's watch was a vintage Seiko Divers. After I took in the full view of the movie set, I headed to the Yamada Yoji Museum, where his past work, cameras, and films were displayed. It was around noon when I finished visiting the Shibamata Taishakuten Temple and the Tora-san Memorial Museum, so I headed down the Taishakuten-Sando (approach to the Shibamata Taishakuten Temple).

I thought of enjoying sake, yet the Shimabara neighborhood is a place to enjoy sweet dumplings, so I headed to Toraya instead. I had to wait a bit since it was noon but finally savored the long-awaited Mugwort dumplings. Sweets call for sake. The sake brand was not listed on the menu, which I guessed to be Takashimizu. The subtle



sweet flavor of Mugwort dumplings paired perfectly with the sweet sake flavor. Afterwards, I went to a local Chinese eatery Shinkarou to satisfy my hunger. Although their lunch hours appeared to be over, the staff kindly invited me in. I ordered a bottle of beer, gyoza, and Stir-fried Pork Liver with Chinese Chives, very flavorful and satisfying. Of course, I headed back to the Taishakuten-Sando and went into another eatery. The Shibamata neighborhood I had visited since the morning was a wonderful place to reminisce down memory lane.■

前回、柴又帝釈天に行った話を書いたのだが、今回は江戸川から葛飾柴又寅さん記念館までの話となる。帝釈天の裏手に回り少し歩くと江戸川に出る。江戸川は菜の花が咲き、まだ桜も残っていて、空の青と菜の花の黄色と桜のピンクがとてもステキで、男はつらいよの映画で見たオープニングの土手は健在だった。千葉県へと江戸川を行き来する矢切の渡しも乗ってみたかったが、時間の都合もあるので諦め、寅さん記念館へ。記念館の中は、映画のセットが再現されており、くるまの団子屋

の入り口から内部までリアルに再現されており、ファンなら必ず写真を撮りたい場所である。そしてその店内には黒電話があり、突然電話が鳴るのだが、受話器を取ると寅さんからの電話で、さくらやおいちゃんの気持ちになって会話を楽しむことが出来る。ちゃんと裏手にはタコ社長の朝日印刷所が再現されており、昔の印刷工場の内部も見ることが出来る。その後のブースは昔の柴又の街をミニチュアで再現した場所で、映画では解りにくいくるまの店舗や居間、2階の間取りや廊下の場所まで模型で学ぶことが出来た。その先は寅さんが旅に出る柴又駅の駅舎の前に公衆電話の赤電話が置いてあり、ある番号に電話をかけると、くるまやに電話が繋がり、さくらやおいちゃんおばちゃんの声が聞ける。家族に別れを告げ旅に出る寂しさを感じることが出来るのである。その後は展示で寅さんのトランクの中身や常に身に付けている物を見ることが出来た。腕時計は年物物のセイコーのダイバーズだったことに驚いた。ひと通り映画の中の世界を満喫した後は、山田洋次ミュージアムへ。過去の作品やカメラやフィルムを見学することが出来る。そして、帝釈天と寅さん記念館を巡り、ちょうどお昼を回った頃なので、帝釈天参道へ。どこで酒を飲もうかなと考えたが、やはり柴又は団子屋だろうということで、とらやへ。昼時ともあって少し並んで待ったが、待望の草団子を食べることが出来た。甘味にはやはり日本酒。メニューには銘柄は書いていなかったが、どうやら高清水のようだ。草団子の上品な甘味と酒の甘味がピッタリマッチする。その後、物足りない腹を満たしに気になっていた町中華の新華楼へ。もう昼営業が終わりの雰囲気だったが快く招き入れてくれた。瓶ビールと餃子とレバニラを注文して食べたが、なかなかのレベルの高い味わいで大満足。当然参道に戻ってもう1軒言ったのだが、朝からの柴又はノスタルジックな思い出に浸れる素晴らしい場所だった。



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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.

Sake Shochu Spirits Institute of America -Japanese Sake as a Seasoning- 米国酒焼酎麦酒研究所 / 調味料としての日本酒

Boiled Sake – Japanese sake is boiled to cook the alcohol off. The aroma of alcohol burning off enhances the umami flavor.

Sake Hot Pot – Large quantities of sake poured in with water when preparing the soup broth adds umami flavor to the food ingredients in the hot pot.

Sake-steaming – Method used to steam seafood with sake, especially effective in enhancing the umami flavor in seafood. Sake-steamed abalone is a representative dish with a large quantity of sake sprinkled onto the abalone before steaming.

Kasujiru (Soup made with Sake Lees) – Japanese soup dish simmered with sake lees. A common dish in sake brewing regions where sake lees are in distribution, although the origin of this dish is unknown. Sake lees contain abundant vitamins, carbohydrates, amino acids, etc.

Roasted Sake – Sake simmered down with umeboshi (pickled plum), a seasoning used until the mid-Edo Period (1603-1868) before soy sauce became popular. Roasted sake enhances the flavor of food ingredients and pairs well with fish, especially white fish! In addition to its use as a substitute for soy sauce, roasted sake can also be used to season foil-roasted fish to enhance the flavor of fish.

煮切り酒 – 日本酒を沸騰させ、アルコール成分を飛ばしたものだ。アルコールの香りが飛ぶことで旨みが強くなり味がよくなる。

日本酒鍋 – だし汁を取る際、水とともに大量の日本酒を入れる料理、鍋の具材に旨みを与える。

酒蒸し – 魚介類を日本酒で蒸し煮にする手法。特に貝類の旨みが増幅する。アワビの酒蒸しは、たつぷりと酒をふりかけて蒸す酒蒸しの代表的料理である。

粕汁 – 酒粕を加えて煮込んだ日本の汁物料理。起源詳細は不明であるが、酒粕が流通する酒造地域では一般的な料理である。酒粕には、ビタミン類、炭水化物、アミノ酸等が豊富に含まれている。

煎り酒 – 日本酒と梅干しなどを煮詰めたもので、醤油が普及する前の江戸時代中期まで用いられた調味料。素材の風味を生かす煎り酒は、魚との相性が抜群！ 魚の中でも特に白身魚と合わせるのがおすすめ。そのまま刺身醤油代わりとして使うものよし、魚の切り身をホイル焼きにする際の味付けに使えば魚の味をより引き立てることが出来る。

**ONLINE
SAKE Class**

Sake Navigator

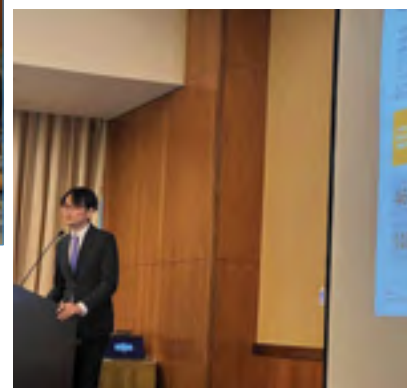
Presented by Sake Shochu Spirits Institute of America

Shichimikai summer seminar and networking event held

-Givin back to local communities through Japanese cuisine-

七味会 夏のセミナーと懇親会を開催

—日本食を通して地域社会に貢献—



Shichimikai – An association consisting of Japanese food manufacturers operating in the U.S. (founded in 1980, President: Tomofumi Suzuki, Yamaki USA, Inc.) – held their annual meeting and networking event at the Miyako Hybrid Hotel in Torrance, Calif., on June 20. Shunichiro Kitagawa, Consulate-General of Japan in Los Angeles, attended as an honored guest.

After the opening remarks by Shichimikai President, the first half of the seminar was a lecture titled “Risk Management Pertaining to Food Manufacturers and Insurance Solutions,” presented by Toru Uki of Willis Towers Watson Insurance Services West, Inc. Part II of the seminar was a speech “Solutions to Optimize Health Insurance Based on Inflation and Surging Labor Costs,” presented by Shutaro Ando, who proposed insurance policies and other solutions in case of unforeseen issues pertaining to consistent quality and sanitation management mandated in the food retail industry.

After the seminar, David Kudo, President of All Japan News, Inc. – Publisher of this monthly publication, Japan Restaurant News – presented the brand concept of “Tokyo Anime Center,” to open in the City of Industry

in December 2025. “Tokyo Anime Center” introduces Japanese anime and manga content in three cities in North America - San Francisco, North Carolina, and Boston.

“Tokyo Anime Center” is to open in the City of Industry on 30,000 sq ft. with a Japanese restaurant that also attracts visitors as the first overseas location to promote Japanese cuisine with anime. The Japanese anime industrial market increased by approximately 7% compared to the previous year and reached a record-breaking 2.93 trillion JPY, of which approximately 50% is targeted overseas as the market expands in Asian nations and the North American market. The facility requested support from Shichimikai to introduce and popularize Japanese culture.

Shunichiro Kitagawa, Consulate-General of Japan in Los Angeles, welcomed guests during the networking event, expressed his gratitude for the year-round activities of Shichimikai, and commented on his expectation of further development to be seen in Japanese food culture. Afterwards, Akira Kajita, Executive Director of Japan External Trade Organization (JETRO) LA office, gave a toast that kicked off the event harmoniously for members who became better acquainted.■

米 国に進出する日系食品製造メーカーで構成する七味会（1980年設立 / 鈴木智文会長、ヤマキ USA Inc）は総会と懇親会を6月20日カリフォルニア州トーレンス市の都ハイブリッドホテルにおいて、在ロサンゼルス総領事館の北川俊一郎領事を来賓として迎え開催した。

鈴木会長の開会の挨拶に続くセミナーの1部では、“食品関連メーカーにかかわるリスク管理と保険ソリューション”をWillis Towers Watson Insurance Service West Inc の鶴木 亨氏が講演し、2部では、“インフレと人件費高騰を踏まえた健康保険最適化ソリューション”をテーマに、食品販売業においては、品質や衛生管理が常に求められる一方で、予期しないトラブルが発生することもあり、そうしたリスクに備えての保険の導入などについて安藤秀太郎氏が講演した。

続いて弊誌ジャパニーズレストランニュースを発行するオールジャパンニュース社のデビット工藤氏が、2025年12月にシティ・オブ・インダストリー市にオープン予定の「東京アニメセンター」について話した。「東京アニメセンター」は、すでに北米にはサンフランシスコ、ノースカロライナ、ボストンに開設しており、日本のアニメやマンガなどのコンテンツの魅力を発信している。しかし、シティ・オブ・インダストリー市にオープン予定の「東京アニメセンター」

は3万SQの敷地に日本食レストランも誘致し日本食とアニメの魅力を発信する初の海外拠点となる。日本のアニメ産業市場は前年比約7%増の2兆9277億円で過去最高を更新し、このうち海外向けが約50%を占めており特にアジア圏や北米市場の拡大が進む。この施設は日本文化の発信に大きな力を発揮する話し七味会の協力を仰いだ。

懇親会では、在ロサンゼルス総領事館の北川俊一郎領事が挨拶に立ち、年間を通した七味会の活動に感謝を述べ、日本食文化の更なる発展に期待すると述べた後、ジェトロ・ロサンゼルス事務所 梶田朗所長の乾杯で会は和やかに始まり会員は互いに親睦を深めた。

Sake Competition “Kura Master 2025” Held in France to Introduce the Flavors of Japanese Sake

-A sake competition held in France by the French for the French to judge the pairing of sake with French cuisine-

フランスから発信する日本酒の魅力“クラマスター 2025”開催
—フランスで開催されるフランス人のためのコンクール—

Kura Master is the first sake competition held in Paris, France; organized in 2017 as the first sake competition held by the French for the French. The sake competition was organized after Keiichiro Miyakawa of Galerie K+Y / Envie d'Art (a contemporary art gallery in PARIS), a promoter of sake based in Paris; had a chance encounter with Xavier Thuizat, Master Sommelier of Hotel de Crillon, a historic luxury 5-star hotel in Paris.

The goal of the Kura Master sake competition is to increase consumption of Japanese sake in France, raise awareness of sake culture, develop tourism to sake breweries, promote education on sake targeting wine professionals, and to study the compatibility of sake with French cuisine.

Unlike other sake competitions, Kura Master is judged mainly by French judges and top sommeliers recognized as Meilleur Ouvrier de France (“Best Craftsman of France Sommelier”) and top sommeliers from prestigious hotels, bartenders, carveries, restaurants, hotels, culinary school affiliates and restaurant industry professionals. The focus of Kura Master is to judge the “compatibility of food and beverages,” an important focus also in French cuisine. The competition provides an opportunity to introduce sake to France and other European markets. Organized for the ninth year this year since 2017, new categories such as the Honkaku (authentic) Shochu & Awamori competition were added in 2021, Umeshu (plum wine) competition was added in 2023, and Japanese wine competitions were added in 2025. Honkaku Shochu & Awamori were hardly known in France until recently. The export value of Honkaku Shochu & Awamori to France was only 5 million JPY in 2020. However, interest in distilled liquor is increasing in France, where the target of interest has switched from brandy to whiskey, followed by gin and vodka. Honkaku Shochu & Awamori are gaining gradual interest worldwide as a distilled liquor sought to savor the flavor and aroma of the ingredient.

The export value of Honkaku Shochu & Awamori to France tripled in 2021. Distilled liquor was customarily consumed as cocktails before meals (aperitif) or after meals (digestif) in France. However, Honkaku Shochu & Awamori (containing 25 or 35 percent alcohol), are gradually gaining acceptance as liquors consumed during meals. The Honkaku Shochu & Awamori Competition established in 2021 by Kura Masters who value the compatibility of food and beverages was significant.

This issue introduces the brands recognized with the Jury Prize in each wine competition in the Honkaku Shochu & Awamori, Umeshu, and wine categories.

Sake Category

The sake competition awarded Gold and Platinum Awards to the top 33 percent of the 1,083 entries submitted for 8 categories total. Of the 30 Excellence Award winners selected from 50 sake entries that proceeded onto the finals, 8 sake entries were awarded the “Jury Award,” the top award in each category. The 8 categories consisted of the Sake Sparkling Category, Junmai Daiginjo Category (ABV 1-35%), Junmai Daiginjo Category (ABV 36-50%), Junmai Category (ABV 51-65%), Junmai Category (ABV 66-100%), Daiginjo Category, Classic Moto Category, and Aged Sake Category.

Japanese Sake Competition:
“Jury Prize” Winners (Top winners in each of the 8 sake categories)

- * **Sparkling Sake Category**
“Kitaya Sparkling Awa Sake” by Kitaya Co., Ltd. (Fukuoka)
- * **Junmai Daiginjo Category (1-35%)**
“Gangi Junmai Daiginjo Sekirei” by Yaoshin Shuzo Co., Ltd. (Yamaguchi)
- * **Junmai Daiginjo Category (36-50%)**
“Junmaidaiginjo Kinoene Hatsuyuki” by Iinumahonke Co., Ltd (Chiba)
- * **Junmai Category (51- 65%)**
“Haneya Junmaiginjo Tominokaori” by Fumigiku Sake Brewery (Brand name: HANEYA) (Toyama)

* Junmai Category (66-100%)

“KIKUYU Karakuchi Junmai” by Kikkawa Jozo (Kanagawa)

* Daiginjo Category

“Rikishi Daiginjo” by Kamaya Co., Ltd. (Hyogo)

* Classic Moto Category

“BYx Yamahai” by Brooklyn Kura (Brooklyn, New York)

* Aged Sake Category

“TENJU Junmaiginjo brewed in 9th year of the Heisei period” by Tenju Shuzo (Akita)

Honkaku Shochu & Awamori Category

The Honkaku Shochu & Awamori competition awarded Gold and Platinum Awards to the top 33 percent of the 163 entries submitted for eight categories total. Of the 17 Excellence Award winners from 28 Honkaku Shochu & Awamori entries that proceeded onto the finals from the Platinum Award winners, 8 entries were awarded the “Jury Award,” the top award for each category. The eight categories consisted of the Sweet Potato Category, Rice Category, Barley Category, Brown Sugar Category, Awamori Category, Variety Category, Barrel Aging Category, and Prestige Koji Spirits Category.

Honkaku Shochu & Awamori

Competition: “Jury Prize” Winners (Top winners in each of the 8 Honkaku Shochu & Awamori categories)

* Sweet Potato Category

“YAMADAICHI Matured Eimurasaki 2016” by Ooyama Jinhichi Shoten, Ltd. (Kagoshima)

* Rice Category

“Joatsu Toyonagakura 35 percent ABV by Toyonaga Distillery Co, Ltd. (Kumamoto)

* Barley Category

“Housenbou” by Himebayashi (Ehime)

* Brown Sugar Category

“Hamachidori no uta Gold” by Amami-Ohshima Co, Ltd. (Kagoshima)

* Awamori Category

“Aka no Matsufuji” by Sakiyama Shuzo Sho (Okinawa)

* Variety Category

“MINATO DISTILLERY APPLE



SPIRITS” by Hachinohe Shuzo Co., Ltd. (Aomori)

* Barrel Aging Category

“Tora Fugu” by Sakagura Ohtemon Co., Ltd. (Miyazaki)

* Prestige Koji Spirits Category

“Asakura” by Shinozaki Co, Ltd. (Fukuoka)

Umeshu (Plum Wine) Category

The Umeshu (Plum Wine) competition awarded Gold and Platinum Awards from the 73 entries submitted. Of the 5 entries that proceeded onto the finals, 3 were awarded the Excellence Award, of which only 1 entry was awarded the “Jury Award,” the top award for the category.

Umeshu (Plum wine) Competition: Jury Award Winner

“Takachiho Umeshu” by TAKACHIHO SHUZO CO., LTD. (Miyazaki)

Wine Category

The Japanese Wine competition was held for only 1 section for Kosu Valley (Yamanashi prefecture) and awarded Gold and Platinum Awards from the 31 entries submitted. Of the 5 entries that proceeded onto the finals, 3 were awarded the Excellence Award, of which only 1 entry was awarded the “Jury Award,” the top award for the category.

Japanese Wine Competition:

Jury Award Winner

“Château Mars Kosu Verdinho 2024” by Hombo Shuzo Co, Ltd. (Yamanashi)

Special Award “Alliance Gastronomique” for pairing of beverage with food

Awarded this year for the fourth time since its inception, the “Alliance Gastronomique Award” (Special Award) judges the pairing of beverage with food. The winner was selected from 5 Daiginjo entries that proceeded onto the finals, each paired with a seafood platter prepared by Sonia Bichet, Best Craftsman of France (MOF*) in the fishmonger category. Judges appointed by the head of the judging panel selected 1 Daiginjo judged to be the best pairing (most complementary).

Japanese Sake Competition: Alliance
Gastronomique Award Winner
“Okagesama Daiginjo”
by Iseman Co., Ltd. (Mie)

Christophe Davoine, Head Judge of the Honkaku Shochu & Awamori Competition, commented, “This competition is not merely a contest, but an opportunity for cross-cultural exchange where exceptional Japanese skills fuse with French skills, a place where long traditions contained in every drop are passed on, and a venue for great creativity. Each Honkaku Shochu & Awamori contain a world of fragrant but delicate aroma, exquisite texture, and stories imparted through each glass. I sincerely thank every producer who submitted the fruits of their passion and hard work, and judges of various backgrounds who each contributed their expertise and sensitivity with great sincerity. Although we still face a long road ahead to increase awareness of Honkaku Shochu & Awamori in France; the path forward is cleared. We look forward to walking this path together with great passion, humility, and curiosity.”

French cuisine and Japanese cuisine are respectively both registered by UNESCO as an Intangible Cultural Heritage. Burgundy, Saint Emilion, and Champagne are world heritage sites as wine production regions. To see sake, etc., added as an Intangible Cultural Heritage is thought to bring global recognition not only in Japan and France, but worldwide. One organizer shared his aspirations as Kura Master to introduce Japanese sake, Honkaku Shochu & Awamori, and the cultural aspects of brewing Japanese sake from Paris worldwide.■

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クラマスターは、フランスで最初の日本酒コンクールであり、パリを拠点として日本酒啓蒙活動に努める GALERIEK PARIS の宮川圭一郎氏と5つ星ホテルを超えるパラスホテルであるホテル・ド・クリヨンマスターソムリエのグザビエ・チュイザ氏との出会いから2017年に創設された。その特徴は、フランス人によるフランスのための日本酒のコンクールという点にある。

コンクールの開催に加え、フランスにおける日本酒の消費拡大を目的とし、日本酒文化の知名度向上、酒蔵ツーリズムの発展、ワインのプロを対象とした日本酒の教育啓蒙活動、料理との相性研究等を推進している。

クラマスターは、他の日本酒コンクールには見られないユニークな側面を有しており、審査員はフランス人を中心にフランス国家が最高職人の資格を証明するMOF*の保有者をはじめ、一流ホテルのトップソムリエやバーマン、カービストや

レストラン、ホテル、料理学校関係者など飲食業界のプロフェッショナルで構成されている。

フランスの歴史的食文化でもある「食と飲み物の相性」に重点をおいて審査を行うコンテストで、フランスをはじめとした欧州市場へアピールする場を提供している。

2017年より開催されており今回で9回目を迎えたが、2021年度から本格焼酎・泡盛コンクール、2023年から梅酒コンクール、そして2025年からは日本ワインコンクールが新設された。

フランスにおいて本格焼酎・泡盛は、これまで殆ど知られておらず、2020年のフランスへの輸出額は僅か500万円であった。しかし、フランスでは蒸留酒への関心が高まっており、その対象もブランデーから完全にウィスキーに移り、ジンやウォッカがそれに次いでいる。本格焼酎・泡盛は、原料の味と香りを残した世界でも特有の蒸留酒として徐々に注目され始めている。2021年のフランスへの輸出額は3倍増となった。フランスでは蒸留酒はカクテル等の食前酒又は食後酒として飲用されてきたが、25度と35度の本格焼酎・泡盛が食中酒として受け入れられるかが注目される。この点、食との相性を重視するクラマスターが2021年に本格焼酎・泡盛コンクールを新設したことの意義は大きいと言える。

今回は、日本酒、焼酎・泡盛、梅酒、ワインの各コンクールで審査員賞を受賞した銘柄について紹介したいと思う。

日本酒部門

日本酒コンクールは、全8部門1083銘柄の中から、上位33%に授与される金賞、プラチナ賞を選出。また、決勝に進んだ50銘柄の日本酒の中から優秀賞30銘柄を、さらに、各カテゴリーの最優秀賞である「審査員賞」8銘柄が選出された。審査部門は、サケ スパークリング部門、純米大吟醸酒 (1-35%) 部門、純米大吟醸酒 (36-50%) 部門、純米酒 (51-65%) 部門、純米酒 (66-100%) 部門、大吟醸酒部門、クラシック配部門、古酒部門の全8部門で実施。

日本酒コンクール 審査員賞受賞酒
(日本酒各8部門のトップ)

*サケスパークリング部門

「喜多屋 スパークリング アワサケ」
株式会社 喜多屋 (福岡県)

*純米大吟醸酒 (1-35%) 部門

「雁木 純米大吟醸 鶴鶴」
八百新酒造株式会社 (山口県)

*純米大吟醸酒 (36-50%) 部門

「純米大吟醸 甲子 初雪」
株式会社飯沼本家 (千葉県)

*純米酒 (51-65%) 部門

「羽根屋 純米吟醸 富の香」
富美菊酒造株式会社 (富山県)

*純米酒 (66-100%) 部門

「菊勇 辛口純米酒」
吉川醸造株式会社 (神奈川県)

*大吟醸酒部門

「力士 大吟醸」株式会社釜屋 (兵庫県)

*クラシック配部門

「BYx Yamahai」

Brooklyn Kura (ニューヨーク)

*古酒部門

「天寿 純米吟醸 平成9年醸造」
天寿酒造株式会社 (秋田県)

焼酎・泡盛部門

本格焼酎・泡盛コンクールは、全8部門162銘柄の中から、上位33%に授与される金賞、プラチナ賞を選出。またプラチナ賞の中から決勝に進んだ28銘柄の本格焼酎・泡盛の中から優秀賞17銘柄を、さらに各カテゴリーの最優秀賞である「審査員賞」8銘柄が選出。審査部門は、芋部門、米部門、麦部門、黒糖部門、泡盛部門、バラエティー部門、樽貯蔵部門、プレステージ コウジ スピリッツ部門の全8部門。

本格焼酎・泡盛コンクール 審査員賞受賞酒 (本格焼酎・泡盛各8部門のトップ)

*芋部門「山大一 Matured えい紫 2016」
有限会社大山甚七商店 (鹿児島県)

*米部門「常庄豊永蔵35度」
合名会社豊永酒造 (熊本県)

*麦部門「宝泉坊」
株式会社媛囃子 (愛媛県)

*黒糖部門「浜千鳥乃詩 ゴールド」
奄美大島酒造株式会社 (鹿児島県)

*泡盛部門「赤の松藤」
株式会社 松藤 (沖縄県)

*バラエティー部門

「湊蒸留所 りんごスピリッツ」
八戸酒造株式会社 (青森県)

*樽貯蔵部門「とらふぐ珍魚」
株式会社酒蔵王手門 (宮崎県)

*プレステージ コウジ スピリッツ部門

「朝倉」株式会社篠崎 (福岡県)

梅酒部門

梅酒コンクールでは、エントリーされた73銘柄から、金賞、プラチナ賞を選出。そして決勝に通過した5銘柄の中から優秀賞が3銘柄、最優秀賞である「審査員賞」1銘柄が選ばれた。

梅酒コンクール 審査員賞受賞酒

「高千穂梅酒」
高千穂酒造株式会社 (宮崎県)

ワイン部門

日本ワインコンクールでは、甲州部門の1部門のみで開催をし、エントリーされた31銘柄から同様に金賞、プラチナ賞を選出。そして決勝に進んだ5銘柄の中から優秀賞3銘柄を選出し、最優秀賞となる「審査員賞」1銘柄が選ばれた。

日本ワインコンクール

審査員賞 受賞酒

「シャトーマルス

甲州ヴェルディーニョ 2024」

本坊酒造株式会社 (山梨県)

食とのペアリングを審査する特別賞
「アリアンス ガストロノミー賞」

今年で第4回目となる、食とのペアリングを評価するアリアンス ガストロノミー賞 (特別賞) は、魚介類のMOF*称号を持つソニア・ビシェ (Sonia Bichet) 氏が準備した魚介類の盛り合わせと、決勝に進出した大吟醸酒5本との相性 (マリアージュ) をもとに選ばれた。審査員長から指名された審査員が評価を行い、その中で特に相性が優れていると判断された1本の大吟醸酒が、受賞酒として選出された。

日本酒コンクール アリアンス

ガストロノミー賞 受賞酒

「おかげさま大吟醸」

株式会社伊勢萬 (三重県)

本格焼酎・泡盛コンクール審査委員長のクリストフ・ダヴォワヌ (Christophe DAVOINE) 氏は、「このコンクールは単なる競争の場ではない。文化と文化の出会い、日本の卓越した技術とフランスの技術の融合、そして一滴一滴に込められた長い伝統の伝承の場だ。また、素晴らしい創造の場でもある。本格焼酎や泡盛の一本一本に、豊かで繊細な香りの世界、優美なテクスチャー、そしてグラスを通じて語られる物語が詰まっているから。情熱と努力の結晶である製品を我々に託してくださったすべての生産者の皆様に、心より感謝申し上げたい。多様なバックグラウンドを持ちながらも、見識と感受性、そして真摯な姿勢をもってこの大会に貢献してくださった審査員の皆様にも、深く感謝したい。フランスにおける本格焼酎・泡盛の認知度向上への道のりはまだ長いかもしれないが、すでにしっかりとその道は拓かれている。我々は、情熱・謙虚さ・好奇心をもって、この道を共に歩み続けて行きたい。」と語っている。

フランス料理と和食はユネスコ無形文化遺産に登録されており、ブルゴーニュ、サンテミリオン、シャンパーニュはワイン生産地域として世界遺産となっている。そこに無形文化遺産として日本酒等が加わることは、日本とフランスのみならず世界において広く認知されることに繋がると考えられる。クラマスターとして、文化的側面も含め日本酒と本格焼酎・泡盛をパリから世界に発信して行くことを目指したい、と主催者はコメントしている。

*MOF (Meilleurs Ouvriers de France)

Meilleur Ouvrier de France (“Best Craftsman of France Sommelier”) is a prestigious award presented to individuals who demonstrated exceptional skills and craftsmanship in various industries such as culinary arts, confectionery, patisserie, jewelry, folk art, gardening, etc. Befitting the French spirit of Art de Vivre (“the art of living”), the award is presented in approximately 180 professions, of which the most renowned is “Culinary Arts.” Renowned chefs awarded the MOF include Paul Bocuse and Joel Robuchon.

*MOF (Meilleurs Ouvriers de Franceの略で、国家最優秀職人章。)はフランス文化の最も優れた継承者たるにふさわしい高度な技術を持つ職人に授与される賞。現在では、対象となる職種は料理、製菓、パン以外にも、宝飾品、工芸品、ガーデニングなど幅広く、フランス人の Art de Vivre (生活芸術) の精神にふさわしく、その数は約180職種に及ぶ。一番有名なのは「料理」であり、これまでもポール・ボキューズ、ジョエル・ロブションら多数の有名料理人が名を連ねている。



From Toyosu to Your Table: Sourcing Excellence with Tsukiji Ohta and ULTS

豊洲から食卓へ：
築地太田とULTSによる卓越した調達オプション

In the world of Japanese cuisine, few elements are as revered—or as scrutinized—as seafood. Whether served in the form of pristine sashimi or grilled to smoky perfection, the quality of seafood can make or break a dish. For chefs and restaurant operators who demand nothing short of excellence, two distinct sourcing options offer unparalleled advantages: Fresh Fish by Tsukiji Ohta and Super Frozen Ultra Low Temperature Seafood (ULTS). While each serves a unique purpose, both share a common goal: delivering peak-quality seafood to discerning professionals around the world.

TSUKIJI OHTA: FRESH FROM JAPAN, CUSTOMIZED FOR YOU

For nearly 75 years, Tsukiji Ohta has been a pillar of trust and excellence in Japan's seafood trade. Originally established at the historic Tsukiji Market and now based in Tokyo's Toyosu Market, Tsukiji Ohta continues to supply Michelin-starred restaurants, sushi and omakase counters, and traditional kappo establishments—all with the same unwavering commitment to quality and expertise.

What sets Tsukiji Ohta apart is not only its deep heritage, but its commitment to precision sourcing. Unlike most seafood suppliers who purchase inventory in bulk, Tsukiji Ohta takes a made-to-order approach. Each morning, their market veterans—armed with decades of seafood knowledge—go directly to the market floor to purchase only what has been ordered. This ensures maximum freshness and eliminates unnecessary handling or time in transit.

Chefs and restaurant operators who partner with Tsukiji Ohta benefit from

personalized service and a high level of product control. Need madai at a specific weight range for uniform plating? Prefer your fish gutted, scaled, and ready for prep? These requests are not only accommodated—they're a regular part of the service.

At Tsukiji Ohta, sourcing seafood is an art guided by deep expertise in seasonality and regional terroir. Whether it's the luminous Hotaru Ika (firefly squid) from Toyama in spring or the richly umami Sanma (Pacific saury) of autumn, every selection reflects nature's peak expression. By honoring the rhythms of the sea, Tsukiji Ohta upholds a core philosophy of Japanese cuisine—delivering ingredients at their freshest, most flavorful, and most authentic.

Ordering from Tsukiji Ohta is now easier than ever. With a modern online ordering system, customers can browse offerings, make purchases, and request support with a single click. For more hands-on assistance, chefs can message Tsukiji Ohta's Toyosu-based representatives via LINE or WhatsApp for real-time updates. Through Mutual Trading, restaurants can easily open an account and receive premium Japanese seafood, air-shipped directly from Tokyo and delivered twice a week to the restaurant door via a temperature-controlled truck. It's a streamlined, secure way to bring Japan's freshest catch straight to the kitchen.

In a competitive dining landscape where quality and consistency are non-negotiable, Tsukiji Ohta gives chefs an edge—offering tailored seafood sourcing backed by unmatched industry knowledge and direct access to Tokyo's premier market.



Raw Sea Urchin Roe UNI

日本料理の世界において、魚介類ほど高く評価され、また厳しく吟味される食材は他にありません。刺身として生で提供される場合でも、香ばしく焼き上げられて提供される場合でも、その品質は料理全体の評価を大きく左右します。常に最高品質を求めるシェフやレストランにとって、2つの調達オプションは比類なき価値を提供します。それが、「築地太田の鮮魚」と「超低温冷凍シーフード(ULTS)」です。それぞれに異なる特長を持ちながら、どちらも世界中の目の肥えたプロフェッショナルに最高品質の魚介類を届けるということが共通の目標を掲げています。

築地太田：日本から直送、お客様一人ひとりに合わせた新鮮な食材

築地太田は、約75年にわたり、日本の水産業界において信頼と品質の象徴としてその地位を築いてきました。歴史ある築地市場で創業し、現在は東京・豊洲市場に拠点を移しています。ミシュラン星を獲得したレストラン、寿司店、おまかせカウンター、そして伝統的な割烹料理店に対し、品質と専門知識に裏打ちされたサービスを提供し続けています。

築地太田の特長は、その長い歴史だけでなく、確かな目利きによる仕入れへのこだわりにあります。多くの水産物業者が大量に仕入れを行うのに対し、築地太田は、受発注システムを採用し、合理化を徹底しています。熟練のスタッフが毎朝市場へ出向き、その日注文された分だけを仕入れることで、最高の鮮度を維持しつつ、無駄な作業や輸送時間を削減しています。

築地太田と提携するシェフやレストラン経営者は、こうしたきめ細やかな対応と徹底した品質管理による恩恵を受けています。「盛り付けの均一性のため、特定のサイズのマダイが欲しい」「下処理済み(内臓抜き、ウロコ取り)で納品して欲しい」といった個別の要望にも、サービスの一環として柔軟に対応しています。

築地太田では、鮮魚の仕入れは単なる業務とは捉えていません。季節感や地域の風土に根ざした知見をもとに行われる仕入れは、まさに「芸術」とされています。たとえば、春の富山湾で獲れる輝くホタルイカ、秋に旬を迎える旨味豊かなサンマなど、選ばれる魚すべてが、自然が最も輝く瞬間を映し出しています。海のリズムを尊重するこの姿勢こそが、「最も新鮮で、最も味わい深く、最も本物の食材を届ける」という日本料理の根幹となる哲学の体现です。

現在では、簡素化された最新のオンライン注文システムにより、ワンクリックで商品を閲覧・購入し、サポートを依頼することが可能です。より直接的なサポートが必要な場合は、豊洲市場にいる築地太田の担当者にLINEまたはWhatsAppで連絡を取ることもできます。さらに、Mutual Tradingの営業担当を通じて簡単にアカウントを開設すれば、東京から空輸された高品質の日本産魚介類が、温度管理されたトラックで週2回、レストランのドアまで届けられます。これは、日本の新鮮な魚介類を厨房へ直接届ける、効率的かつ安全な方法です。

品質と一貫性が求められる競争の激しい飲食業界において、築地太田は、比類のない専門知識と東京の一流市場へのアクセスを活かし、オーダーメイドの魚介類調達を提供することで、シェフが他店と一線を画すための強力なサポートとなります。



SUPER FROZEN ULTRA LOW TEMPERATURE SEAFOOD (ULTS): THE SCIENCE OF PRESERVING PERFECTION

超低温冷凍魚 (ULTS) : 鮮度と美味しさを守る究極の品質管理技術

While fresh fish offers immediacy and tradition, Ultra Low Temperature Seafood (ULTS) offers innovation and consistency—especially when seasonality or logistics pose a challenge. ULTS is seafood flash-frozen at an ultra-low temperature of -60°F, a sharp contrast to conventional freezing methods which typically stop at -20°F. The result? Cell structure and flavor integrity are fully preserved, delivering texture and taste nearly indistinguishable from fresh.

One of ULTS's key advantages is extended access to seasonal seafood at its peak. Products like sanma, ankimo, and shirako—traditionally limited to just a few weeks each year—can now be enjoyed year-round without compromising quality. This empowers chefs to expand their seasonal offerings, build consistency into their menu planning, and explore ingredients previously too difficult to source consistently.

Additionally, ULTS offers a critical food safety benefit: the freezing process eliminates the risk of parasites, especially important for raw consumption items such as sashimi and sushi. For operations where food safety is paramount, ULTS provides both confidence and compliance.

Some chefs even prefer ULTS over fresh in select cases. Take ULTS Reikun Hamachi, for example. Thanks to a meticulous blood removal process prior to freezing, the flesh retains a stark white hue that enhances visual appeal on the plate. The clean, almost translucent appearance allows for elegant presentation and highlights garnishes and plating techniques.

From a logistics standpoint, ULTS products are also easier to manage. They arrive in vacuum-sealed packaging and can be stored for extended periods without spoilage or loss of flavor—ideal for locations outside major metropolitan areas or for restaurants looking to reduce food waste and streamline inventory.

生鮮魚が即時性と日本料理の本質(すなわち「伝統」)を提供する一方で、超低温冷凍魚(ULTS)は、旬が限られる食材や物流上の制約がある状況下においても、革新性と安定供給を可能にします。ULTSは、約-60°F(約-51°C)という超低温で急速冷凍されたシーフードであり、従来の-20°F(約-29°C)程度で凍結される冷凍方法とは大きく異なります。この冷凍技術により細胞構造が保たれ、本来の風味も損なわれず、解凍後も生魚に近い食感と味わいが再現されます。

ULTSの大きな利点の一つは、旬の魚介類をその最盛期に収穫し、鮮度を損なうことなく一年中提供できる点にあります。通常、流通時期が限られるカツオ、イワシ、イカといった食材も、品質を落とすことなく

安定供給が可能になります。これにより、シェフは季節メニューの幅を広げ、メニューの一貫性を確保しながら、希少な食材を探究することができます。

また、ULTSは食品衛生面でも重要な利点があります。冷凍処理によって寄生虫リスクが排除される点は、刺身や寿司などの生食用途においては特に重要です。食品安全が最優先となる飲食業界において、ULTSは信頼性とコンプライアンスの両立を可能にします。

実際、一部のシェフはあえて生鮮品ではなくULTSを選ぶこともあります。例えば、ULTS冷薫ハマチは冷凍前に丁寧に血抜き処理が施されており、鮮やかな白身のまま解凍後も透明感を保ち、盛り付けが美しく仕上がります。清潔感のある見た目は高級感を演出し、付け合わせや盛り付けを引き立てます。

物流面でも、ULTS製品は管理がしやすいのが特長です。超低温で急速冷凍されているので、品質と風味を長期間保持できます。そのため、大都市圏以外の店舗や、食品ロス削減・在庫管理の効率化を目指すレストランにとって、非常に有効な選択肢となります。



FRESH VS. SUPER FROZEN: BOTH HAVE A PLACE AT THE TABLE フレッシュ VS. 冷凍: どちらも「最良の選択肢」

Choosing between Tsukiji Ohta's fresh seafood and Super Frozen ULTS offerings isn't about one being superior to the other—it's about choosing the right tool for the right job.

Fresh fish from Tsukiji Ohta offers seasonal nuance, artisan handling, and market exclusivity, making it ideal for omakase-style restaurants or seasonal specials where freshness and story matter. ULTS, on the other hand, provides year-round consistency, food safety assurance, and logistical flexibility, serving as a smart solution for high-volume operations or dishes where precise presentation is key.

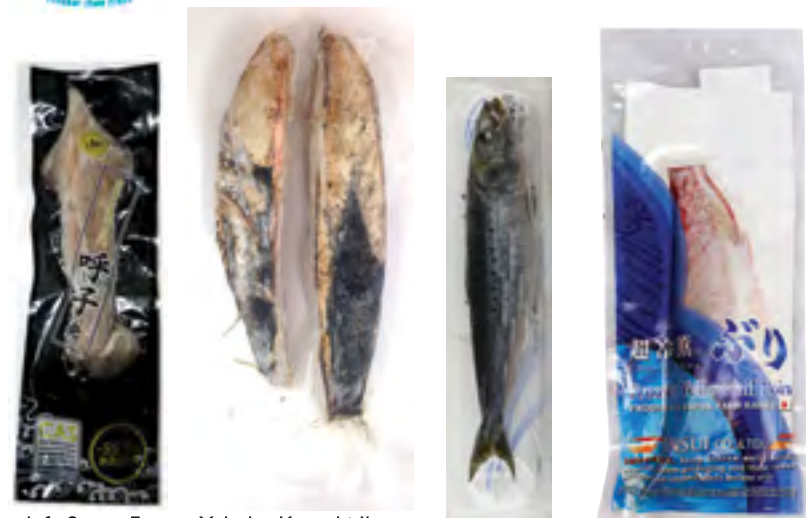
In both cases, chefs and operators can count on Mutual Trading to bridge the gap between Japan's finest seafood sources and professional kitchens across the U.S. With Tsukiji Ohta and ULTS, it's not just about sourcing fish—it's about building trust, enhancing menus, and delivering quality that keeps diners coming back.

築地太田の鮮魚とULTSの超低温冷凍魚を比較する際に重要なのは、「どちらが優れている」ではなく、「用途に応じて適切に使い分けること」です。

築地太田の鮮魚は、旬の繊細な風味や職人技を活かした取り扱い、市場での希少価値が魅力であり、特におまかせ料理や季節の特別メニューに最適です。

一方ULTSは、年間を通しての一貫性、食品安全の確保、物流面での柔軟性を提供し、大量仕入れや見た目を重視した高品質なプレゼンテーションにおいて理想的な選択肢となります。

どちらの場合も、Mutual Tradingが日本の最高級魚介類の供給元と、全米のプロフェッショナルな厨房をつなぐ橋渡し役となります。築地太田とULTSは、単なる魚の調達にとどまらず、信頼関係を築き、メニューを充実させ、そしてリピーターを生む高品質な商品提供に日々尽力しています。



from left: Super Frozen Yobuko Kensaki Ika
Super Frozen Katsuo Tataki with Skin #74028
Super Frozen Toro Iwashi #72914
Super Frozen Reikun Hamachi Loin #74027

For more information or to begin a seafood program, contact Mutual Trading sales representative.
To open a new account, please access the QR code to register.

詳しい情報やシーフード・プログラムの導入に関するお問い合わせは、Mutual Tradingの営業担当者までご連絡ください。
新規アカウントオープンをご希望の方は、QRコードよりアクセスのうえ、ご登録ください。

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日本の味を世界の人々に

*Bringing the Flavors of Japan
to the People of the World*

 @mutualtrading

Kewpie Corporation Started Producing Condiments at their Second U.S. Plant in Tennessee

-Global popularity of Japanese cuisine accelerates production and sales-

米国2カ所目の生産拠点 テネシー工場で調味料の生産を開始

—世界的な日本食ブームで生産販売の動きを加速化—



© Kewpie Corporation



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Kewpie Corporation started producing condiments in May 2025 at their newly built plant in Clarksville, Tennessee, operated by corporate group Q&B Foods, Inc. (headquarters: California) as their second U.S. production base after California. Operations at the Tennessee plant supports growing demand in the U.S., the largest salad dressing market in the world, as the group further develops the U.S. market and strives to popularize their brand.

The Tennessee plant in the southeastern U.S. produces consumer and commercial mayonnaise and dressings while producing products for the East Coast and the Midwest. Dual production sites reduce time and shipment costs from their California plant in the west, allowing speedy supply of products to the East Coast. Their newly built Tennessee plant can triple their production capability in the U.S. and create greater demand. Kewpie Corporation also installed an observation area in their new U.S. plant for the first time as a new point of contact with customers to increase fans of the Kewpie brand (the opening date of the observation area to the public is TBD).

The opening ceremony held locally

on Tuesday, May 20, was attended by Tennessee Governor Bill Lee, and Stuart McWhorter, Tennessee Department of Economic and Community Development Commissioner; as honorary guests. Governor Lee proudly welcomed Kewpie Corporation's expansion into Tennessee in his opening remarks and expressed his gratitude to Kewpie Corporation for creating employment opportunities and for their economic contributions to the community. Shinji Watanabe, Consul-General of Japan in Nashville, also thanked affiliates of Kewpie Corporation and requested strong ongoing support from the Tennessee state government and local economic stakeholders.

Mitsuru Takamiya, Representative Director President and Chief Executive Corporate Officer of Kewpie Corporation, commented on his goals for their new plant. "Our Tennessee plant will serve as a production base not only for the U.S., but for the North American continent, meaning this plant will expand. We look forward to creating employment opportunities long-term to contribute to the economy of Tennessee. Also, Kewpie Group strives to continue our mission to promote the importance and joy of

food to 'contribute to the world's food culture and health.' We're excited to continue our community-based efforts here in Tennessee."■

◆ ◆ ◆

キューピー株式会社は、米国のグループ会社であるQ&B Foods, Inc. 本社：カリフォルニア州)の米国2カ所目の生産拠点として新設したテネシー州クラークスビル市の工場で、2025年5月から調味料の生産を開始した。新工場は、米国内でカリフォルニア工場に次ぐ同社の2番目の生産工場。

テネシー工場の稼働により、拡大する米国での需要に対応するとともに、世界最大のサラダ調味料市場である米国を中心にさらなる市場の開拓とブランド浸透を目指す。

米国南東部に位置するテネシー工場では、家庭用および業務用のマヨネーズ・ドレッシングを製造し、中西部や東部への供給を担う。2拠点生産体制になることで、これまで西部のカリフォルニア工場からの輸送にかかっていた時間とコストが低減され、東部エリアへの速やかな商品供給が可能になる。テネシー工場の新設により米国における生産能力は最大3倍まで拡大可能となり、さらなる需

要創出を進めて行く。また、米国においてはキューピーグループ初となる見学スペースを同工場に設置し、顧客との新たな接点を創出し、キューピーブランドのファン拡大につなげて行きたいと同社は語る。(見学開始時期は未定)。

5月20日(火)に現地で行われた開所式には、ビル・リー・テネシー州知事、スチュアート・マクホッター・テネシー州経済開発庁長官等が来賓として出席した。リー知事は、式典の挨拶において、グローバルブランドであるキューピーがテネシー州へ進出したことは誇りである旨述べ、同社による地域への雇用創出等の経済貢献に対する謝意を述べた。渡邊総領事からは、キューピー関係者への祝意を述べ、テネシー州政府及び地域の経済関係者に対し、引き続き、同社への力強い支援を求めました。

キューピー株式会社 代表取締役 社長 執行役員 高宮 満氏からは「このテネシー工場は米国のみならず北米での生産拠点とする予定。それはこの工場の規模が拡大することを意味しており、長期にわたり雇用を創出することでテネシーの経済に貢献したいと考えている。また、キューピーグループは『食を通じて社会に貢献する』という精神のもと、食の大切さ・楽しさをお伝えする活動を今後も続けて行きたい。テネシーにおいても食を通じて地域社会に根づくような活動を行って行く」と抱負を述べた。



Japanese Restaurant Association (JRA) 2025 Annual Golf Tournament held 米国日系レストラン協会ゴルフ大会を開催

The Japanese Restaurant Association of America (President: Shinji Kugita), striving to popularize Japanese cuisine, held their annual golf tournament at the Angeles National Golf Club in Sunland City, Calif., on June 30. The golf tournament is organized to fundraise for the association and deepen friendships with affiliated organizations.

JRA represents the Japanese food industry in the U.S. and promotes training and understanding of Japanese cuisine. The association organizes sanitation management and workplace seminars, food festivals, and this annual golf tournament, all major events for the association.

The annual golf tournament, held for the 25th time since its inception this year, was attended by approximately

149 Japanese food industry affiliates consisting of restaurant affiliates, food manufacturers, vendors, Japanese food importers, exporters, and trading companies. Approximately 60 corporate sponsors consisting of food manufacturers and vendors sponsored the tournament with their original products to support the purpose of the tournament.

The winner of the golf tournament held in the Double Peoria System was Kiyoshi Naitoh, works for a Full Moon Sushi in Los Angeles.

This golf tournament organized by the JRA is characteristic for installing food and beverage booths in the middle of the teeing ground and course, and for serving hand-rolled sushi prepared by sushi chefs, beer, chilled green tea, yakitori, etc. Beer and chilled green

tea were immensely popular among the players who feasted on hand-rolled sushi, etc.

Shinji Kugita, President of JRA, commented on his aspirations for the association. "I'm grateful to have welcomed 149 participants today. I'd like to express my sincere gratitude to all the participants and members who helped organize this tournament. Our participants enjoyed the food and beverages served at the teeing ground. We change things up every year to ensure an enjoyable golf tournament. We're also organizing the 'Sushi and Sake Festival' at the DoubleTree by Hilton Hotel Los Angeles Downtown in Little Tokyo on November 2. We look forward to organizing many events to popularize Japanese cuisine that brings smiles to our guests." Kenko Sone, Consul General of Japan in Los Angeles and Honorary Chairman of the JRA, participated in the golf tournament and commented on his great expectations of the association. "I'm grateful to the JRA members working hard to promote Japanese cuisine nationwide. I look forward to JRA's ongoing activities to develop Japanese food culture." ■



Kenko Sone, Consul General of Japan in Los Angeles and Honorary Chairman of the JRA

25回目となる今回の開催には、レストラン関係者、メーカー、取引先業者、日本食輸出入商社などの日本食業界関係者約149名が参加し、開催趣旨に賛同するメーカー、取引先業者など約60社が自社製品を協賛した。

ダブルペリア方式で開催したこの大会の優勝を飾ったのは、フルムーン・スシのナイトウ キヨシさんが栄冠を掴んだ。

JRAが主催するこの大会の特徴は、ティーグラウンドやコース途中に設置されたブースで、すし職人が作る手巻きずしや、ビール、冷たい緑茶、焼き鳥などが振る舞われること。ビールや冷茶などプレーヤーには大変好評で、手巻きすしや焼き鳥など頬張っていた。

JRAの釘田慎二会長は、「149名の参加があったことに感謝します。また、参加された方、運営に携わった方々の協力に感謝したい。ティーグラウンドに設置した料理や飲み物など楽しんでいただけたと思うが、年々趣向を変えながらより良いゴルフトーナメントにしたいと思っている。11月2日にリトル東京のダブルツリーヒルトンで「Sushi and Sake Festival」の開催予定で、これからも日本食普及に繋がるイベントをたくさん企画して喜んでもらえたらと思っている。」と抱負を語った。また、ゴルフトーナメントに参加したレストラン協会の名誉会長でもある、曾根健孝在ロサンゼルス総領事は、「レストラン協会の方々の全米に向けての日本食の啓蒙を感謝している。これからもJRAの活動の継続と日本食文化の発展を願っている。」とJRAの今後の活動に期待を寄せる。

第25回 JRAゴルフトーナメント成績

優勝	Kiyoshi Naito	90 (64.8)	Full Monn Sushi
2位	Tetsuyuki Shigeta	100(65.0)	True Word Foods
3位	Hisami Shibata	95 (65.6)	Agora Realty & Management



from left, Emma Fukunaga Ms. JRA / Kiyoshi Naitoh, Winner / Seia Watanabe Ms. JRA / Shinji Kugita, President of JRA

日本食の普及に努める米国日系レストラン協会（JRA、釘田 慎二会長）は同協会の運営資金集めと関係諸団体との親睦のためのゴルフ大会を6月30日、カリフォルニア州サンランド市のエンジェル・ナショナル・ゴルフクラブで開催した。

JRAは、米国の日本食業界を代表し、食についての教育と理解を促進することを目的としており、衛生管理・労働セミナー、食の祭典などを開催しており、このゴルフ大会もJRAの重要な年中行事となっている。



International Wine Challenge 2025 “Sake Category” Trophy winners announced

インターナショナル ワインチャレンジ2025 —「SAKE部門」トロフィー受賞酒が発表—

The “International Wine Challenge” (IWC) announced Trophy winners of the Sake Category on May 27, 2025. “IWC” is the largest international wine contest held annually in London, renowned as the “most influential wine contest worldwide.”

The “Sake Category” of the IWC was established in 2007. Since then, winners in the Sake Category continue to garner attention both domestically and internationally, gaining importance as an important contest for Japanese sake brands to expand overseas.

The 2025 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 judged by blind tasting. The “Amber Sake” category is judged separately from the “Aged Sake” category from 2023, and a trophy winner is also selected from the “Aged Sake” category from 2024.

One of four awards can be awarded according to assessed results: “Commended,” “Bronze,” “Silver,” and “Gold.” Further, exception entries among Gold winners are recognized with a “Trophy,” of which only one entry is selected as “Champion Sake,” the highest honor awarded in the Sake Category.

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 2025 Sake Category received 1,476 entries – each assessed blindly by 70 judges total from 14 nations - of which 153 sake entries were awarded the Gold Medal.

“Champion Sake” to be announced on September 9

The highest award in the Sake Category, “Champion Sake,” along with the “Great Value Champion Sake” and “Sake Brewer of the Year” will be announced at the “IWC Award Dinner” in London on September 9. Anticipation builds until the winners are announced.■

2025年5月27日に、「インターナショナル・ワイン・チャレンジ (IWC)」のSAKE部門におけるトロフィー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。

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。

そして、エントリーした複数の酒蔵が優れた総合成績を収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。

「チャンピオン・サケ」は、9月9日に発表

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。どの銘柄が選ばれるのか、今から期待が高まっている。



**「IWC 2025」SAKE部門
トロフィー受賞酒**

**“IWC 2025”
Sake Category
Trophy Winners**

普通酒 部門 Non-premium sake

“Hanaakita”
Hokushika Co., Ltd. (Akita)
「華秋田」
株式会社北鹿 (秋田県)

“Sen”
Hokkan Sake Brewing.co., Ltd.
(Tochigi)
「鮮」
北関酒造株式会社 (栃木県)



本醸造酒 部門 Honjozo

“Atagonomatsu Kennai Honjozo”
Niizawa Sake Brewery Co., Ltd (Miyagi)
「愛宕の松 県内本醸造」
株式会社新澤醸造店 (宮城県)

“Atagonomatsu Betsushikomi Honjozo”
Niizawa Sake Brewery Co., Ltd (Miyagi)
「愛宕の松 別仕込本醸造」
株式会社新澤醸造店 (宮城県)

“Kikusui Honjozo Shiroki Tenryu”
Kikusui Brewery CO., LTD (Nagano)
「喜久水 本醸造 白貴天龍」
喜久水酒造株式会社 (長野県)

純米酒 部門 Junmai

“Asamayama IBUKI”
ASAMA SHUZO CO., LTD. (Gunma)
「浅間山 IBUKI」
浅間酒造株式会社 (群馬県)

“Kiku-Masamune Junmai Taru Sake”
Kiku-Masamune Sake Brewing Co., Ltd. (Hyogo)
「菊正宗 純米樽酒」
菊正宗酒造株式会社 (兵庫県)

“Shochikubai Shirakabegura Nend”
Takara Shuzo Co Ltd. (Hyogo)
「松竹梅白壁蔵「然土」」
宝酒造株式会社 (兵庫県)

“Tokubetsu Junmai Ugonotsuki Jusanya”
Aihara Shuzo Co., Ltd. (Hiroshima)
「特別純米 雨後の月 十三夜」
相原酒造株式会社 (広島県)

純米吟醸酒 部門 Junmai Ginjo

“Daisekkei Junmai Ginjo D Omachi”
Daisekkei Sake Brewing Co., Ltd. (Nagano)
「大雪溪 純米吟醸 D 雄町」
大雪溪酒造株式会社 (長野県)

“Setoichi Kakukakushikajika”
Setoshuzo-Ten Co., Ltd. (Kanagawa)
「セトイチかくかくしかじか」
株式会社瀬戸酒造店 (神奈川県)

“16th Kurouemon Junmai Ginjo Aiyama”
Yukawa Sake Brewery Co., Ltd. (Nagano)
「十六代九郎右衛門 純米吟醸 愛山」
株式会社湯川酒造店 (長野県)

“Boken Ringo”
Takagi Shuzo (Kochi)
「Boken Ringo」
高木酒造株式会社／BOKEN Sake
(高知県)



純米大吟醸酒 部門 Junmai Daiginjo

“Shichiken Hakushin Junmai Daiginjo”
Yamanashi Meijo Co., Ltd (Yamanashi)
「七賢 白心 純米大吟醸」
山梨銘醸株式会社 (山梨県)

“Sake Hundred Shirin”
oujiman.inc (Yamagata)
「SAKE HUNDRED 思凛 | SHIRIN」
奥羽自慢／Clear (山形県)

“Niizawa Kizashi 2021”
Niizawa Sake Brewery Co., Ltd (Miyagi)
「NIIZAWA KIZASHI 2021」
株式会社新澤醸造店 (宮城県)



“Junmai Daiginjo Aratana”
Kikunosato Shuzo co., Ltd. (Tochigi)
「純米大吟醸 新たな」
菊の里酒造株式会社 (栃木県)

“Kinoene Junmai Daiginjo Yamadanishiki 50”
IINUMAHONKE Co., Ltd. (Chiba)
「甲子 純米大吟醸 山田錦 50」
株式会社飯沼本家 (千葉県)



“Banshu-Ikkon Junmai Daiginjo Yamadanishiki”
Sanyohai Shuzo Co., Ltd. (Hyogo)
「播州一献 純米大吟醸 山田錦」
山陽盃酒造株式会社 (兵庫県)

“Chiyomusubi Junmai Daiginjo Goriki 30”
CHIYOMUSUBI SAKE BREWRY CO. (Tottori)
「千代むすび純米大吟醸強力30」
千代むすび酒造株式会社 (鳥取県)

吟醸酒 部門 Ginjo

“Mutsu Hassen Pink Label”
Hachinohe Shuzo Co., Ltd. (Aomori)
「陸奥八仙 ピンクラベル」
八戸酒造株式会社 (青森県)

大吟醸酒 部門 Daiginjo

“Nagasaki Bijin Daiginjo”
Fukuda Sake Brewing Company
(Nagasaki)
「長崎美人 大吟醸」
福田酒造株式会社 (長崎県)



“Premium Daiginjo Higen”
ASAMA SHUZO CO., LTD. (Gunma)
「プレミアム大吟醸 秘幻」
浅間酒造株式会社 (群馬県)

“Kikuizumi Daiginjo”
Takizawa Brewing Company, Ltd. (Saitama)
「菊泉 大吟醸」
滝澤酒造株式会社 (埼玉県)

古酒部門 Amber Style

“Jumangame Junmai Koshu”
Kameda Shuzo Co., Ltd. (Chiba)
「寿萬亀 純米古酒」
亀田酒造株式会社 (千葉県)

“Echigobijin Koshu H16”
jouetsu shuzo co., Ltd. (Niigata)
「越後美人 古酒 H16」
上越酒造株式会社 (新潟県)



“Tanzan Kijoshu Ruijoshu”
Nishiuchi Shuzo (Nara)
「談山 貴醸酒 累醸酒」
西内酒造 (奈良県)

熟成部門 Aged Style

“Junmai Daiginjo Zankyo Super7”
Niizawa Sake Brewery Co., Ltd. (Miyagi)
「超特選 純米大吟醸 残響 2018」
株式会社新澤醸造店 (宮城県)

“NIIZAWA 2018”
Niizawa Sake Brewery Co., Ltd. (Miyagi)
「NIIZAWA 2018」
株式会社新澤醸造店 (宮城県)

スパークリング部門 Sparkling

“Kamotsuru Sparkling Sake KOJU”
Kamotsuru Sake Brewing Co., Ltd. (Hiroshima)
「賀茂鶴 スパークリング清酒 光壽」
賀茂鶴酒造株式会社 (広島県)

“Yonetsuru (Grateful Cranes) Sparkling Rose”
Yonetsuru Shuzo Co., Ltd. (Yamagata)
「米鶴 スパークリング・ロゼ」
米鶴酒造株式会社 (山形県)



“Gangi Sparkling Junmai Daiginjo”
Yaoshin Shuzo Co., Ltd. (Yamaguchi)
「雁木 スパークリング 純米大吟醸」
八百新酒造株式会社 (山口県)

グレートバリューサケ受賞酒

Sakes awarded the Great Value Sake Award

“Hanaakita”
Hokushika Co., Ltd. (Akita)
「華秋田」
株式会社北鹿 (秋田県)



“Atagonomatsu Betsushikomi Honjozo”
Niizawa Sake Brewery Co., Ltd. (Miyagi)
「愛宕の松 別仕込本醸造」
株式会社新澤醸造店 (宮城県)

“Sen”
Hokkan Sake Brewing.co., Ltd. (Tochigi)
「鮮」
北関酒造株式会社 (栃木県)

“Kikusui Honjozo Shiroki Tenryu”
Kikusui Brewery CO., LTD. (Nagano)
「喜久水 本醸造 白貴天龍」
喜久水酒造株式会社 (長野県)



“Tokubetsu Junmai Ugonotsuki Jusanya”
Aihara Shuzo Co., Ltd. (Hiroshima)
「特別純米 雨後の月 十三夜」
相原酒造株式会社 (広島県)

“Kiku-Masamune Junmai Taru Sake”
Kiku-Masamune Sake Brewing Co., Ltd. (Hyogo)
「菊正宗 純米樽酒」
菊正宗酒造株式会社 (兵庫県)

「Sake Brewer of the year」候補
“Sake Brewer of the Year” Finalists

Heiwa Shuzou (Wakayama)
平和酒造株式会社 (和歌山県)

Niizawa Sake Brewery Co., Ltd. (Miyagi)
株式会社新澤醸造店 (宮城県)

Yamanashi Meijo Co., Ltd. (Yamanashi)
山梨銘醸株式会社 (山梨県)

「Sake Prefecture of the Year」候補
“Sake Prefecture of the Year” Final four

Fukushima 福島県

Hyogo 兵庫県

Miyagi 宮城県

Nagano 長野県

Food Costs フードコスト

-Wholesale food prices stood 5.8% above year-ago levels-

Wholesale food prices resumed their upward trend in May, according to preliminary data from the Bureau of Labor Statistics. The Producer Price Index for All Foods – which represents the change in average prices paid to domestic producers for their output – rose 0.5% between April and May.

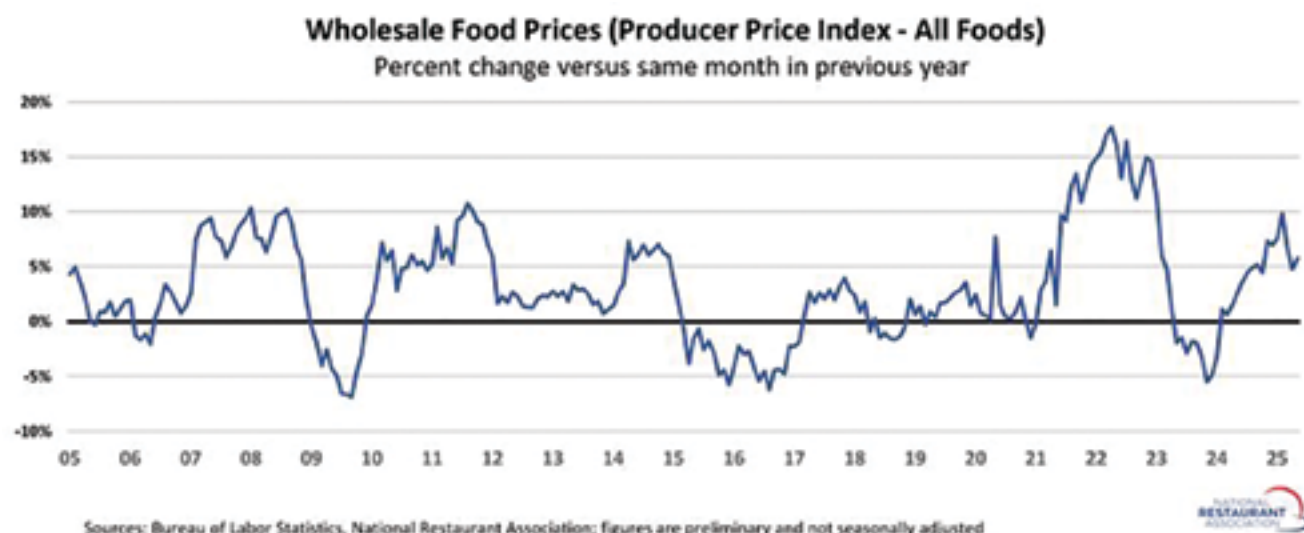
May's moderate increase came on the heels of sharp declines in both March (-2.3%) and April (-1.5%), which had given many restaurant operators a temporary reprieve from the recent resurgence of food inflation.

Prior to the March and April declines, the food price index had risen in 10 of the last 13 months – and 8 of those 10 monthly gains were at least 0.5%.

The resumption of growth in May pushed average wholesale food prices 5.8% above their year-ago level. While that was down somewhat from the strong 9.9% increase during the 12 months ending in February, it extends the period of elevated food costs that continue to impact restaurant profitability.

Zooming out, wholesale food prices also remain well above their pre-pandemic levels. As of May 2025, the Producer Price Index for All Foods stood 35% above its February 2020 reading.

While the overall food price index remains well above year-ago levels,



trends were mixed on the individual commodity level.

Producer prices for eggs (137.4%), coffee (32.5%), confectionary materials (21.6%), beef and veal (10.1%), poultry (3.6%), unprocessed finfish (3.5%) and cheese (1.0%) stood above their May 2024 levels.

At the same time, there was a degree of pricing relief for some commodities in recent months. The

price indices for fresh vegetables (-27.8%), butter (-22.1%), refined sugar (-6.5%), wheat flour (-6.3%), unprocessed shellfish (-5.9%), milled rice (-5.2%) and pork (-1.7%) were down from year-ago levels.

While food costs remain a headwind overall, the degree to which restaurants are experiencing any pricing relief depends on the menu mix of each individual operation.■

昇であった。

5月の成長再開により、食品卸売平均価格は前年同月を5.8%上回った。これは2月までの12ヵ月間の9.9%という大幅な上昇率からやや低下したものの、レストランの収益性に影響を与え続ける食品コストの上昇期間を拡大するものである。

拡大すると、食品卸売価格もパンデミック前の水準を大幅に上回っている。2025年5月現在、全食品生産者物価指数は2020年2月の値を35%上回っている。

全体的な食品価格指数は前年同期の水準を大きく上回っているが、個別品目レベルではその傾向はまちまちである。

鶏卵 (137.4%)、コーヒー (32.5%)、製菓材料 (21.6%)、牛肉・仔牛肉 (10.1%)、鶏肉 (3.6%)、未加工ヒラメ (3.5%)、チーズ (1.0%) の生産者価格は2024年5月の水準を上回った。

同時に、ここ数ヶ月の間に、いくつかの品目では価格が緩和された。生鮮野菜 (-27.8%)、バター (-22.1%)、精製糖 (-6.5%)、小麦粉 (-6.3%)、未加工貝類 (-5.9%)、精米 (-5.2%)、豚肉 (-1.7%) の価格指数は前年同月比で低下した。

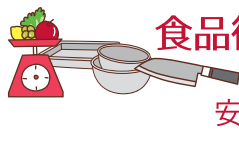
食品コストは依然として全体的に逆風であるが、レストランがどの程度価格緩和を経験しているかは、各店舗のメニュー構成による。

—食品卸売価格は前年同期比 5.8%上昇—

労働統計局の速報データによると、5月の食品卸売価格は上昇傾向を再開した。全食品生産者物価指数（国内生産者に支払われる平均価格の変動を表す）は、4月から5月にかけて0.5%上昇した。

5月の緩やかな上昇は、3月 (-2.3%) と4月 (-1.5%) の急落に続くもので、多くのレストラン経営者は、最近の食品インフレの再燃から一時的に解放された。

3月と4月の下落以前は、食品価格指数は過去13ヶ月のうち10ヶ月上昇し、そのうち8ヶ月は少なくとも0.5%の上



食品衛生豆知識クイズ

安全な食品を提供するために

Q. 次のうち、潜在的に危険性の高い食品として考えられるのはどれか？

A 乾燥米

B 小麦パン

C 調理米

D レモンジュース

全米レストラン協会認定、日本語で講習試験、全米で通用

レストラン・マーケット関係者必携 食品衛生許可証取得教室

詳細は <https://www.alljapannews.com/page/food-manager> 正解は C



Introducing Okinawa prefecture's natural bounty and food culture

-Promoting carefully selected food ingredients and appealing products from Okinawa to the U.S. market-

沖縄が誇る自然の恵みと食文化を紹介
—厳選した食材と商品の魅力を米国市場へ—



Governor Denny Tamaki of Okinawa

“Flavors from Okinawa: Nature’s Gift on Your Plate” - an event to promote food ingredients from Okinawa prefecture, the southernmost prefecture of Japan, to the U.S. - was held at Japan House Los Angeles on Hollywood Blvd. on June 12, attended by approximately 40 guests consisting of distributors and restaurant affiliates. Five companies from Okinawa prefecture consisting of Branding Agency “Noise Value Corporation,” frozen food wholesaler “Yosemiya Co., Ltd.,” etc., attended a sales event presided by Governor Denny Tamaki of Okinawa.

The Governor of Okinawa personally introduced appealing products from Okinawa Prefecture - abundant in nature, surrounded by the ocean, and renowned as a prefecture of longevity - such as “Shekwasha” (citrus depressa), “brown sugar” produced 100% from quality sugar canes, traditional “Vinegared seaweed” harvested from the Okinawan ocean, “Purple yam” characteristic for its bright purple color, traditionally distilled liquor “Awamori,” and other food ingredients and products representative of Okinawa. Menu selections prepared using

Okinawan food ingredients were served to participants.

Kaiseki restaurant “UKA,” listed on the Michelin guide, opened inside Japan House Los Angeles in 2023. The restaurant prepared carefully selected Okinawan food ingredients for the U.S. market and served “Seared Tuna with Shekwasha Ponzu Sauce,” “Mozuku (Okinawa Seaweed) Jelly,” “Mean and Purple Sweet Potato Buns,” “Mont Blanc” prepared from purple sweet potato, “Warabi (Bracken Starch) Mochi” prepared from brown sugar, and “Matcha Custard,” etc.

“Sea Grapes,” a type of seaweed unique for its popping, caviar-like texture and a unique rocket-shaped cuttlefish “Seika” were also introduced. Chilled somen (wheat flour) noodles were served with sea grapes on the side, along with seika sashimi and stir-fried bell peppers. In addition to the food, Awamori “ZANPA,” Okinawan craft beer “Orion Beer,” and alcoholic beverage samples were served along with Shekwasha cocktails, Shekwasha

mixed with beer, and other beverages unique to Okinawa prefecture, all well received.

Okinawa prefecture consists of 160 beautiful islands, the only prefecture in Japan to enjoy subtropical maritime climate with vegetables and fish harvested year-round. Many unique food ingredients consisting mainly of seafood and crops have been harvested since ancient times. Okinawa prefecture is renowned as a “blue zone” where many residents surpass the average life expectancy.

According to Okinawa Prefecture Governor Tamaki, one reason many Okinawans surpass the average life expectancy is because of their high consumption of vegetables and seafood, potatoes prepared into paste and consumed efficiently with animal fat, pork and tofu consumed with seaweed and vegetables, prepared together in a low-calorie, highly nutritious, well-balanced and healthy diet contributes to their health and longevity.

Okinawa Governor Tamaki explained that Okinawa prefecture is surrounded by beautiful seas containing coral reefs and abundant fertile soil, where many nutritious foods rich in minerals grow. The Governor breathed life into the appeal of Okinawan food ingredients to guests who listened intently. “Citrus fruit Shekwasha is a secret to longevity that contains vitamin C with excellent antioxidant properties, abundant citric acid that relieves fatigue, and especially abundant in Nobletin, a type of polyphenol high in antioxidant properties. The slippery surface of Mozuku, a type of seaweed harvested only in certain areas in Okinawa’s beautiful sea, is abundant in fucoidan – a component that enhances immunity and contains anti-allergic properties – that contributes to the longevity of Okinawans. Brown sugar is sourced from sugar canes strong enough to withstand typhoons and contain abundant nutrients. Compared to white sugar, brown sugar is abundant in minerals such as calcium, potassium, iron, and essential amino acids, an important food essential to enjoy longevity. Also, Awamori is the oldest distilled liquor in Japan, also registered by UNESCO as an Intangible Cultural Heritage along with traditional sake brewing and shochu distilling skills. Awamori can be mixed with water or serve as a cocktail base, enjoyed in many ways. Awamori contains no sugar and is low-calorie at only 59 kcal per 100 ml.”

Governor Denny Tamaki further elaborated on the appeal of Okinawan food ingredients, products, and food culture.



“Japanese cuisine is popular in the U.S., especially here in Los Angeles. Therefore, I’d like to introduce Okinawan cuisine, food ingredients, and Awamori for local consumers to savor the flavors as they bloom. Okinawan culture such as Awamori, cultivated in the unique history of Okinawa prefecture, offers a healthier diet and a cultural dining experience. I hope the enjoyment of these flavors will popularize these flavors. I came today prepared to introduce Okinawan cuisine to local consumers and residents. I’m excited to offer delicious flavors unique to our Southern island of Okinawa.”■

日本最南端に位置する沖縄県の食材を米国にPRするイベント「OKINAWA -Flavors from Okinawa: Nature's Gift on Your Plate-」が6月12日、ハリウッドのジャパンハウスで行われ、流通やレストラン関係者ら約40名が参加。沖縄県からブランディングエージェンシー「ノイズバリュー社」や冷凍食品卸業者「寄宮」など4社が参加し、玉城デニー県知事によるトップセールが行われた。

美し海に囲まれた自然豊かで長寿県として知られる沖縄の魅力と柑橘類「シークワサー」や良質なさとうきび100%の「黒糖」、沖縄の海で採れる伝統的海藻「もずく」、鮮やかな紫色が特徴の

「紅芋」、伝統的な蒸留酒「泡盛」など県を代表的な食材や食品を知事自ら紹介し、それらの食材を使った料理も参加者に振舞われた。

米国向けに厳選された食材を使った料理を担当したのは、ジャパンハウス内に2023年にオープンしたミシュラン掲載の懐石レストラン「UKA」で、シークワサーを使った「マグロのたたきシークワサーポン酢」や「もずくゼリー寄せ」、肉入り「紅芋まんじゅう」、紅芋を使ったデザート「モンブラン」に黒糖を使った「わらび餅」と「抹茶プリン」などを提供。さらに、プチプチしたキャビアのような触感が特徴の海藻の一種「海ぶどう」とロケット型の独特な形をしているイカ「セーイカ (seika)」も紹介され、海ぶどうを添えた冷やしソーメンやセーイカのお造りとパプリカ炒めも振舞われた。また料理だけでなく、泡盛「残波」や沖縄のクラフトビール「オリオンビール Orion Beer」などアルコールの試飲も行われ、シークワサーを使ったカクテルやビール割りなど沖縄ならではのドリンクも好評を得ていた。

年間を通じて野菜や魚がいつでも採れる日本唯一の亜熱帯性海洋気候で、160の美しい島々で構成される沖縄には、海産物や農作物を中心に古くから伝わる独特の食材が多く存在し、平均よりも長生きする人が多いブルーゾーンの一つとして知られる。

玉城知事によると、野菜と海産物の摂取量が特に多いことが理由の一つで、芋類をペースト状にしながら上手に摂取し、動物性脂肪を使い、豚肉や豆腐を海藻類や野菜と一緒に料理するなど低カロ



Governor Denny Tamaki of Okinawa (center) / Naoshige Aoshima, Deputy Consul General, Consulate General of Japan (right) / Akira Kajita, Executive Director, JETRO LA (left)



リーで栄養バランスが取れた健康的な食生活が沖縄の人々の健康長寿につながっているという。

また、美しいサンゴ礁の海に囲まれ、肥沃な土壌に恵まれている沖縄には、ミネラルの高い食べ物がたくさん存在していると玉城知事は説明する。「長寿の秘訣である柑橘類シークワサーは、抗酸化作用に優れたビタミンCや疲労回復を助けるクエン酸を豊富に含み、特にポリフェノールの一種である強力な抗酸化作用を持つノビレチンが多く含まれている。沖縄の美しい海の中でも限られた場所所で収穫される海藻の一種であるもずくは、ぬめりのある表面に免疫力の向上や抗アレルギー作用などを持つフコイダンという成分が豊富に含まれており、沖縄の長寿に貢献してきた。黒糖の原料さとうきびは台風に負けない力強さを持ち、豊富な栄養が含まれている。白砂糖に比べてカルシウム、カリウム、鉄、必須アミノ酸などミネラルを多く含み、長寿に欠かせない食べ物の一つとなっている。また、日本最古の蒸留酒である泡盛は、日本酒や焼酎と共に伝統的の酒造りがユネ

スコの無形伝統文化遺産に登録されている。水割りだけでなく、カクテルのベースにも使われるなど、色々な飲み方が楽しめる。糖質を含まず、100mlあたり59kcalと低カロリーなことも特徴」などと、沖縄の歴史が息づく食材の魅力を知事自ら解説し、来場者たちは熱心に聞き入っていた。

玉城デニー知事は、「アメリカ、特にここロサンゼルスは日本料理が市民の皆さんに高い評価と認識を得ていると思います。そこで、沖縄の食材や料理、そして泡盛を紹介することによって味の広がりを楽しんでもらえると思っています。沖縄の独特の歴史に育まれた泡盛などの文化を味わっていただければ、より健康的でそして文化を楽しめる、そういう味の楽しみが広がっていくのではないかと期待しています。地域の皆様、在住の皆様は沖縄の食を紹介させていただくために力を入れてやって参りました。沖縄ならではの南の島の魅力を皆さんにたくさん味わっていただきたいと思っています。」と沖縄の食材と商品、食文化の魅力を語ってくれた。



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お問い合わせ: Japanese Restaurant Academy

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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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Finalist of the 2nd
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Graduated from
Keio University Faculty of Law, Depart-
ment of Political Science. Worked
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Former president of California Sushi
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dept. at Mutual Trading.



David Kudo

Sake Sommelier
Master Sake Sommelier
Born Kita-Akita City,
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Took over as Exec-
utive 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 electroni-
cally) in North America, Japan, and
Southeast Asia.



The Possibilities for Shochu in the Future

California's alcoholic beverage laws were amended to allow the sale of alcoholic beverages under a "soft liquor" license.

While sparkling wine and flavored wine is no doubt popular, another surprisingly popular beverage is shochu (distilled liquor). Shochu on-the-rocks, mixed with lemon soda or with Calpis soda are also popular among American consumers. From the restaurant side's perspective, especially in California, the greatest advantage of selling shochu

is that despite being a distilled liquor, as long as the alcohol level is less than 24 percent, shochu can still be sold with a Beer & Wine license. Surprisingly however, few restaurants are effectively incorporating shochu into their alcohol list. Judging from the response from customer, it seems as if more participants were interested in purchasing shochu than Japanese sake, which means there are still great sales opportunities for shochu.

Even without a bartender, shochu

highball can be easily prepared by mixing shochu with lemon juice, grape juice, lychee juice and carbonated water, with high profit rate. There is no difficult explanation involved other than "Japanese vodka" for easy understanding and acceptance by American consumers. Also, martinis, mojitos, Bloody Mary, and various other vodka and tequila-based cocktails can be made with shochu. Therefore, I look forward to more American consumers trying shochu. ■

日本焼酒の可能性

美国加利福尼亚州对酒精饮料管理法进行了修订，放宽了相关规定，允许使用 "软酒" 许可证进行销售。

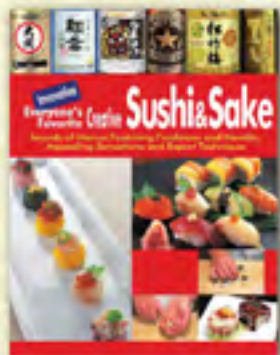
不言而喻，发泡酒和加香酒很受欢迎；但令人惊讶的是，日本烧酒亦广受好评。加冰块、柠檬或可尔必思的日本烧酒均获美国人好评。

以餐厅的角度而言——特别是在加利福尼亚州——最大的优势是在于尽管其归属于蒸馏酒；但因其酒

精成分只有24%或以下，故只须持有啤酒及葡萄酒许可证，即可贩卖之。然而感到意外的是，去到当地时会发现很少餐馆能够有效地利用这些日本烧酒。从客户的反应来看，与购买日本酒回家的人比较，更多人希望购买日本烧酒；所以根据促销活动的展开，日本烧酒的销售量仍大有可能增加。

即使没有调酒师，一样可以利用柠檬汁，葡萄汁，荔枝汁和碳

酸轻松製作高利润的鸡尾酒（日式 highball，即日本烧酒掺汽水）。无须复杂艰难地解释何谓日本烧酒；只需简单地说「日本伏特加」，即可简单容易获美国人理解和接受。除此之外，大多数可以用伏特加和龙舌兰酒製作的鸡尾酒——如马丁尼和莫希托，以及血腥玛丽等——都可以用日本烧酒製作，请务必一試。



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From Toyosu to Your Table: Sourcing Excellence with Tsukiji Ohta and ULTS

從豐洲直達餐桌： 築地太田及「超低溫冷凍海鮮(ULTS)」 帶來的海鮮極致體驗

In the world of Japanese cuisine, few elements are as revered—or as scrutinized—as seafood. Whether served in the form of pristine sashimi or grilled to smoky perfection, the quality of seafood can make or break a dish. For chefs and restaurant operators who demand nothing short of excellence, two distinct sourcing options offer unparalleled advantages: Fresh Fish by Tsukiji Ohta and Super Frozen Ultra Low Temperature Seafood (ULTS). While each serves a unique purpose, both share a common goal: delivering peak-quality seafood to discerning professionals around the world.

TSUKIJI OHTA: FRESH FROM JAPAN, CUSTOMIZED FOR YOU

For nearly 75 years, Tsukiji Ohta has been a pillar of trust and excellence in Japan's seafood trade. Originally established at the historic Tsukiji Market and now based in Tokyo's Toyosu Market, Tsukiji Ohta continues to supply Michelin-starred restaurants, sushi and omakase counters, and traditional kappo establishments—all with the same unwavering commitment to quality and expertise.

What sets Tsukiji Ohta apart is not only its deep heritage, but its commitment to precision sourcing. Unlike most seafood suppliers who purchase inventory in bulk, Tsukiji Ohta takes a made-to-order approach. Each morning, their market veterans—armed with decades of seafood knowledge—go directly to the market floor to purchase only what has been ordered. This ensures maximum freshness and eliminates unnecessary handling or time in transit.

Chefs and restaurant operators who partner with Tsukiji Ohta benefit from

personalized service and a high level of product control. Need madai at a specific weight range for uniform plating? Prefer your fish gutted, scaled, and ready for prep? These requests are not only accommodated—they're a regular part of the service.

At Tsukiji Ohta, sourcing seafood is an art guided by deep expertise in seasonality and regional terroir. Whether it's the luminous Hotaru Ika (firefly squid) from Toyama in spring or the richly umami Sanma (Pacific saury) of autumn, every selection reflects nature's peak expression. By honoring the rhythms of the sea, Tsukiji Ohta upholds a core philosophy of Japanese cuisine—delivering ingredients at their freshest, most flavorful, and most authentic.

Ordering from Tsukiji Ohta is now easier than ever. With a modern online ordering system, customers can browse offerings, make purchases, and request support with a single click. For more hands-on assistance, chefs can message Tsukiji Ohta's Toyosu-based representatives via LINE or WhatsApp for real-time updates. Through Mutual Trading, restaurants can easily open an account and receive premium Japanese seafood, air-shipped directly from Tokyo and delivered twice a week to the restaurant door via a temperature-controlled truck. It's a streamlined, secure way to bring Japan's freshest catch straight to the kitchen.

In a competitive dining landscape where quality and consistency are non-negotiable, Tsukiji Ohta gives chefs an edge—offering tailored seafood sourcing backed by unmatched industry knowledge and direct access to Tokyo's premier market.



生海膽

在日本料理的世界裡，很少有食材像海鮮一樣被如此被追崇，同時又受到如此嚴格的檢視。無論是呈現為精緻的生魚片，或是炭火燒烤至完美的佳餚，海鮮的品質往往決定了一道料理的成敗。對於追求極致品質的廚師與餐飲業者而言，兩種截然不同的採購方式可提供無與倫比的優勢：來自築地太田的當日鮮魚，以及「超低溫冷凍海鮮(ULTS)」。雖然這兩者用途不同，卻有一個共同目標：為全球的專業餐飲業者送上巔峰品質的海鮮。

築地太田： 來自日本的鮮魚，為您量身定制

近75年來，築地太田一直是日本海鮮貿易領域信賴與品質的象徵。起源於歷史悠久的築地市場，如今坐落於東京的豐洲市場，仍持續為米其林星級餐廳、壽司與懷石料理櫃檯，以及傳統割烹店提供一貫高水準的品質與專業。

築地太田與眾不同的不只是其深厚的歷史，更在於其對「精準採購」的堅持。與多數大量進貨的供應商不同，築地太田採用「按需定制」的方式。每天清晨，擁有數十年經驗的資深採購員親赴市場，只採購當日客戶訂購的品項。這不僅確保了極致的新鮮，也減少了不必要的搬運與運輸時間。

與築地太田合作的廚師與餐廳業者可享受高度個人化的服務與嚴格的品控管理。需要特定重量範圍的真鯛以確保擺盤一致性？希望魚體已去內臟、去鱗、備好處理？這些需求不僅能夠被滿足，更是日常標準作業的一部分。

築地太田的採購哲學是藝術與專業的結合，深諳季節性與產地風味。例如春季的富山螢烏賊或秋天充滿旨味的秋刀魚，每一季食材都凝聚著海洋的時令精髓。遵循自然韻律的選品理念，正是日本料理精神的核心——呈現食材最鮮

美、最具風土性與真實原味的狀態。

現在，訂購築地太田的鮮魚全面升級比以往更方便。透過現代化線上訂購系統，顧客只需點擊即可瀏覽產品、下單與獲得支援。如需即時協助，也可透過LINE或WhatsApp與豐洲當地代表直接聯繫。透過共同貿易公司（Mutual Trading）的銷售代表，餐廳可輕鬆開戶，享受來自東京的日本高端海鮮，經空運後每週兩次以冷藏卡車送達餐廳門口，安全、高效、直達廚房。

在餐飲競爭激烈、品質與一致性成為必要條件的時代，築地太田為廚師們提供優勢，量身定制的鮮魚採購方案，背後則是無與倫比的專業知識與對東京頂級市場的直接連線。



SUPER FROZEN ULTRA LOW TEMPERATURE SEAFOOD (ULTS): THE SCIENCE OF PRESERVING PERFECTION

超低溫冷凍海鮮(ULTS):完美保存的科學

While fresh fish offers immediacy and tradition, Ultra Low Temperature Seafood (ULTS) offers innovation and consistency—especially when seasonality or logistics pose a challenge. ULTS is seafood flash-frozen at an ultra-low temperature of -60°F, a sharp contrast to conventional freezing methods which typically stop at -20°F. The result? Cell structure and flavor integrity are fully preserved, delivering texture and taste nearly indistinguishable from fresh.

One of ULTS's key advantages is extended access to seasonal seafood at its peak. Products like sanma, ankimo, and shirako—traditionally limited to just a few weeks each year—can now be enjoyed year-round without compromising quality. This empowers chefs to expand their seasonal offerings, build consistency into their menu planning, and explore ingredients previously too difficult to source consistently.

Additionally, ULTS offers a critical food safety benefit: the freezing process eliminates the risk of parasites, especially important for raw consumption items such as sashimi and sushi. For operations where food safety is paramount, ULTS provides both confidence and compliance.

Some chefs even prefer ULTS over fresh in select cases. Take ULTS Reikun Hamachi, for example. Thanks to a meticulous blood removal process prior to freezing, the flesh retains a stark white hue that enhances visual appeal on the plate. The clean, almost translucent appearance allows for elegant presentation and highlights garnishes and plating techniques.

From a logistics standpoint, ULTS products are also easier to manage. They arrive in vacuum-sealed packaging and can be stored for extended periods without spoilage or loss of flavor—ideal for locations outside major metropolitan areas or for restaurants looking to reduce food waste and streamline inventory.

鮮魚提供的是即時性與傳統性，而「超低溫冷凍海鮮(ULTS)」則代表創新與穩定性，尤其在季節性或物流受限的情況下。ULTS指的是在-60°F（約-51°C）以下的極低溫度下進行急速冷凍，遠低於傳統約-20°F（約-29°C）的標準。如此一來，魚體細胞結構與風味完整保留，解凍後的口感與鮮度幾乎與現撈無異。

「超低溫冷凍海鮮(ULTS)」的核心優勢之一在於能長期提供當令海鮮。例如鰹魚、沙丁魚、烏賊等原本限於特定時節才能品嚐的珍饈，經由超低溫技術後，可全年供應而不犧牲品質。這讓廚師們在菜單設計與季節菜品的創造上更具彈性與穩定性，亦能使用過去難以穩定取得的高端食材。

此外，「超低溫冷凍海鮮(ULTS)」也在食品安全上提供關鍵優勢：其冷凍過程可有效消滅寄生蟲風險，這對於如刺身、壽司等生食用途至關重要。對於重視食品安全的餐廳來說，「超低溫冷凍海鮮(ULTS)」同時提供了信心與合規的保障。

在某些情況下，甚至有廚師偏好使用「超低溫冷凍海鮮(ULTS)」而非鮮魚。例如「超低溫冷凍海鮮(ULTS)」冷燻鰹魚(Hamachi)，因其在冷凍前經過細緻的除血處理，魚肉呈現潔白無瑕的色澤，更凸顯擺盤美感。其紋理透亮，能強化配色與擺飾，讓菜餚呈現更優雅的視覺效果。

從物流角度來看，「超低溫冷凍海鮮(ULTS)」也更容易管理。產品以真空包裝形式到貨，可長期保存而不影響風味，特別適合位於都市以外地區，或希望減少食材浪費、簡化庫存管理的餐廳。



FRESH VS. SUPER FROZEN: BOTH HAVE A PLACE AT THE TABLE 鮮魚與超低溫冷凍：雙強並行，各有其所

Choosing between Tsukiji Ohta's fresh seafood and Super Frozen ULTS offerings isn't about one being superior to the other—it's about choosing the right tool for the right job.

Fresh fish from Tsukiji Ohta offers seasonal nuance, artisan handling, and market exclusivity, making it ideal for omakase-style restaurants or seasonal specials where freshness and story matter. ULTS, on the other hand, provides year-round consistency, food safety assurance, and logistical flexibility, serving as a smart solution for high-volume operations or dishes where precise presentation is key.

In both cases, chefs and operators can count on Mutual Trading to bridge the gap between Japan's finest seafood sources and professional kitchens across the U.S. With Tsukiji Ohta and ULTS, it's not just about sourcing fish—it's about building trust, enhancing menus, and delivering quality that keeps diners coming back.

在築地太田鮮魚與「超低溫冷凍海鮮(ULTS)」之間做選擇，並非誰優誰劣的問題，而是根據需求揀選最適工具。

築地太田鮮魚展現的是季節的細膩、職人手藝與市場專屬性，最適合懷石料理、壽司或重視食材故事與新鮮度的料理。「超低溫冷凍海鮮(ULTS)」則提供全年穩定性、食品安全保障與物流彈性，是高流量餐廳或需極致外觀表現的菜餚的明智之選。

無論選擇哪種方案，餐廳皆可依賴共同貿易公司(Mutual Trading)做為日本頂級海鮮與美國專業廚房之間的橋梁。選擇築地太田與「超低溫冷凍海鮮(ULTS)」，不只是買魚，而是建立信任、強化菜單、並為回頭客創造一份堅實的品質承諾。



from left: Super Frozen Yobuko Kensaki Ika
Super Frozen Katsuo Tataki with Skin #74028
Super Frozen Toro Iwashi #72914
Super Frozen Reikun Hamachi Loin #74027

For more information or to begin a seafood program, contact Mutual Trading sales representative.
To open a new account, please access the QR code to register.

如需進一步了解或開啟海鮮供應計畫，請聯繫共同貿易公司(Mutual Trading)銷售代表。
若您希望開立新帳號，可掃描下方QR碼進行註冊。

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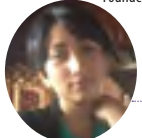
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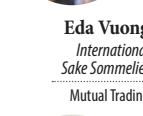
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SAKE
CHALLENGE

by Kosuke Kuji 214



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 II
岩手縣・大船渡市の林野火災與藏元 其二

The largest wildfire in Japan in over 50 years that scorched over 7,166 acres afflicted Ofunato city, Iwate prefecture, on February 25, 2025. Motoshoei Kitanihon Suisan Co., Ltd., a land-based abalone aquaculture company, was destroyed for the second time in a brief period since the Great East Japan Earthquake in March 2011. Tsunamis from the Great East Japan Earthquake destroyed Motoshoei Kitanihon Suisan Co.'s aquaculture farm, forcing the company to start over from scratch. Since then, the abalone aquaculture company has worked hard to expand sales channels for their land-farmed abalone brand both nationwide

and overseas. Not only is "Sanriku Jade Abalone" far softer than the usual abalone caught in the sea, but this brand of abalones can also be harvested in only three years compared to five years required for the rearing period. Further, Sanriku Jade Abalone is uninfected and highly rated. Most importantly, Sanriku Jade Abalone is exceptionally soft, meaty, and flavorful! Unfortunately, the land-based aquaculture company that reared this high-quality abalone product was destroyed by wildfire. All the water supplied to the abalones stopped and all 2.5 million farm-raised abalones were destroyed, resulting in an estimated damage of

approximately 500 million JPY. The yard where materials were stored and the seawater pumps were all burned, requiring approximately 100 million JPY in costs to reopen the aquaculture facilities. President Suehiro Furukawa gave up on reopening his business after the complete destruction of his aquaculture facilities for the second time in a brief period. However, his son and sales manager started crowdfunding in hopes of reopening Motoshoei Kitanihon Suisan Co.'s aquaculture facilities. Any support from overseas is welcomed and greatly appreciated. ■
https://readyfor.jp/projects/ofunato_hisuiawabi.

日本最大の林野火災發生在岩手縣大船渡市。在經歷東日本大地震之後，短時間內，兩次遭受重大打擊的企業是存在的。

那就是從事於鮑魚陸上養殖的「元正榮 北日本水產株式會社」。

這家公司在東日本大地震中，養殖場被海嘯完全摧毀，是被迫從零開始重建的。

從那以後，他們將陸上養殖的鮑魚打造成品牌「三陸翡翠鮑魚」，積極開拓日本國內及海外的銷售渠道，

努力經營至現在。

這款「三陸翡翠鮑魚」比普通的海洋生長的捕鮑魚更加柔軟，養殖時間也從一般的5年縮短到3年，並且沒有病菌感染等問題，因而廣受高度評價。最重要的是，它非常柔嫩、肉質厚實，味道鮮美。

然而，這麼優秀的鮑魚陸上養殖設施，在此次林野火災中，供水等系統全面癱瘓，約250萬個養殖鮑魚幾乎全部死亡，損失金額高達約5億日圓。存放設備的倉庫以及抽海水的水泵也被燒毀，據說重啟養殖所需的費

用預計為1億日圓左右。

在這短短幾年內，兩次設施徹底毀滅……據說這次，社長古川季宏已經放棄了重建的念頭。

然而，就在這時，他的兒子、公司的營業部長站了出來，目前已經發起了眾籌活動。這次海外人士也可以參與支援，懇請大家給予支持和關注。

■從震災到山林火災——大船渡養殖鮑魚約250萬個全滅後的重建之路 https://readyfor.jp/projects/ofunato_hisuiawabi

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What Type of Sake is Nama-zake?

什麼是“生酒”？是一種怎樣的日本酒？

“**N**ama-zake” (sake not sterilized by heat) refers to sake not pasteurized once from pressing the fermentation mash to shipment, also referred to as “Nama-shu” or “Nama-zake.” According to the Japanese National Tax Agency’s “Standards for Manufacturing Methods and Quality Indication for Sake,” Nama-zake refers to “sake not sterilized by heat after production” and sake not pasteurized, thus labeling such as “refrigeration required” and other caution for consumption is required.

Because Nama-zake is not pasteurized, various enzymes remain in an activated state in the sake with the risk of changes occurring in the stored components, yet characteristic for its fresh flavor exclusive to new sake compared to pasteurized sake. While many of the Nama-zake are shipped after micro-filtration to eliminate general bacteria, some are not filtered at all.

Sake freshly pressed from the fermentation mash is usually cloudy and contains fine sediments (starch, insoluble protein, sake yeast, enzyme, etc.). The sake is left in a cool place to let the sediments settle (to remove the sediments), and filtered further to let the sake become clear like water. Afterwards, the sake is pasteurized and stored (aged) to adjust the sake quality before pasteurizing again, then bottled. The recently popular “freshly-pressed” sake is not produced using this process, a white and cloudy type of sake just pressed, bottled, and shipped. Because this cloudy sake is not necessarily just pressed, sake with high additional value is referred to as “Ara-bashiri” (first run) to distinguish from

“freshly-pressed” sake.

Also, sake after the first round of sediments are removed is called “first-pressed,” while sake after the second round of sediments are removed is called “second-pressed,” and sediments (sake mixed with sediments) remaining on the bottom of the tank after the “first-pressed” is shipped in some cases as “Ori-zake” or Nigori-zake.” However, even Nigori-zake once pasteurized is no longer Nama-zake, as Nama-zake type Japanese sake are referred to as Arabashiri (first run), freshly-pressed, Nigori-zake, etc., since there are no strict regulations to label these terms other than for Nama-zake.

On the other hand, “Nama-cho-zoshu” (sake pasteurized only once while bottling) - occasionally confused with Nama-zake - refers to Japanese sake not pressed nor pasteurized before being stored at low-temperatures, but pasteurized only once before bottling. To the contrary, sake not heated once before pressed, stored in a tank, and bottled for shipping is called “Namazume-shu.”■

◆ ◆ ◆
“**生**酒”是指從壓榨釀造的原酒(酒膠)到出貨為止，完全未經過加熱殺菌(火入)處理的日本酒，日語讀作“NAMASYU”或“NAMAZAKE”。根據日本國稅廳制定的《清酒的釀造與品質標示標準》，在“成酒之後完全未進行加熱處理”的情況下，才可以標示為“生酒”。由於此類酒未經過殺菌，因此必須標註如“需冷藏”等保存或飲用方面的注意事項。

由於沒有火入殺菌，生酒中仍保留著有活性的各種酶，在保存過程中成分容易發生變化，存在一定的風險，但其特點是擁有比經過火入處理的酒更具新酒所特有的新鮮風味。許多生酒在出貨前會經過可以去除一般細菌的精密過濾處理，但也有完全不經過過濾的產品。

一般來說，從酒膠壓榨出來的原酒中含有細小的沉澱物(如澱粉、不溶性蛋白質、清酒酵母、酶等)，因此酒體呈現乳白色的渾濁狀態。因此，通常會在低溫下靜置數天以上讓沉澱物下沉(這一過程稱為“滓引”)，然後再進行過濾，使酒液完全澄清。之後會進行一次火入(加熱殺菌)後進行儲藏(熟成)，再根據酒品質進行調整繼而第二次火入，最後裝瓶出貨。

而近年來流行的“現榨”酒，是指跳過上述清澈化和熟成過程，直接將壓榨後的混濁酒裝瓶出貨的一種“濁酒型生酒”。不過需要注意的是，它雖然混濁，但並不一定是壓榨過程中最先流出的酒，因此應與被賦予更高附加值的“荒走”區分開來。

另外，在清酒製作過程中，第一次滓引稱為“一引”，第二次稱為“二引”。經過一引後，儲酒桶底部殘留的沉澱物(混有酒液和滓)有時也會被作為“滓酒”或“濁酒”出貨。但需要注意的是，即便是濁酒，如果曾經經過一次火入，就不屬於生酒。

此外，雖然生酒的種類有很多名稱，比如“荒走”、“現榨”、“濁酒”等，但這些名稱除了“生酒”的標示標準外，並沒有明確的法律規定。

另一方面，常被誤認為生酒的“生貯藏酒”，是指在壓榨後未進行火入處理，以生酒狀態在低溫下儲藏，僅在裝瓶時進行一次加熱殺菌的日本酒。與之相反的是，酒是在壓榨後、儲藏前進行一次火入，而在裝瓶出貨時不再加熱處理的酒稱為“生詰酒”。





Tokyo Jizake Strolling

東京地酒散步

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 2

柴又散步 其二

The last report detailed my visit to the Shibamata Taishakuten Temple. This report describes my visit from Edogawa to the Tora-san Memorial Museum in the Katsushika-Shibamata area. Going around the back of the Taishakuten Temple down a short walk leads to Edogawa (the Edo River). Rapeseed flowers covered the riverbanks with many cherry blossoms still blooming. The blue sky, yellow rape-seed flowers, and pink cherry blossoms were beautiful, reminiscent of the riverbank in the opening scene of the film, "Otoko Wa Tsurai Yo" ("It's Tough Being A Man").

I wanted to ride the Yakiri ferry boat crossing that travels down the Edo River to Chiba prefecture and back. Time was unfortunately limited, so I headed to the Tora-san Memorial Museum instead. A movie set of the entrance and inside of the Kurumaya dumpling shop were recreated inside the museum, where fans always take a photo. A black phone suddenly rings inside the shop. When lifting the receiver, Tora-san's voice is heard from the other end to enjoy a conversation as if you were Sakura (Tora-san's half-sister) or Oi-chan (uncle and younger brother of Tora-san and Sakura's father).

In the back, Tako Shacho's Asahi Print Shop is recreated, where visitors can view the inside of an old print factory. The following booth is a miniature recreation of an old street in the Shibamata neighborhood, where the Kurumaya dumpling shop, the living

room, the floor plan of the second floor, and the bathroom - each difficult to view in detail in the movie - are all visible on a model. Further ahead is the Shibamata Railway Station building, in front of which a red phone is visible in a public phone booth at the front. When you call a certain number, the call connects to the Kurumaya dumpling shop, where you hear the voices of Sakura, uncle, and auntie. A visitor can't help but sense the sadness in bidding farewell to your family to leave on a trip.

Afterwards, an exhibit showed the contents in the cargo space of Tora-san's car and his belongings he always carried with him. I was surprised to learn that Tora-san's watch was a vintage Seiko Divers. After I took in the full view of the movie set, I headed to the Yamada Yoji Museum, where his past work, cameras, and films were displayed. It was around noon when I finished visiting the Shibamata Taishakuten Temple and the Tora-san Memorial Museum, so I headed down the Taishakuten-Sando (approach to the Shibamata Taishakuten Temple).

I thought of enjoying sake, yet the Shimabara neighborhood is a place to enjoy sweet dumplings, so I headed to Toraya instead. I had to wait a bit since it was noon but finally savored the long-awaited Mugwort dumplings. Sweets call for sake. The sake brand was not listed on the menu, which I guessed to be Takashimizu. The subtle



sweet flavor of Mugwort dumplings paired perfectly with the sweet sake flavor. Afterwards, I went to a local Chinese eatery Shinkarou to satisfy my hunger. Although their lunch hours appeared to be over, the staff kindly invited me in. I ordered a bottle of beer, gyoza, and Stir-fried Pork Liver with Chinese Chives, very flavorful and satisfying. Of course, I headed back to the Taishakuten-Sando and went into another eatery. The Shibamata neighborhood I had visited since the morning was a wonderful place to reminisce down memory lane. ■

上 次寫了前往柴又帝釋天的故事，這次要講的是從江戶川走到葛飾柴又寅次郎紀念館的過程。從帝釋天的後方繞過去，走一小段路就能抵達江戶川。江戶川畔開滿了油菜花，櫻花也還殘留著，湛藍的天空、明黃的油菜花與粉色的櫻花相互映襯，美得令人心動。電影《男人真辛苦》的開場鏡頭中出現的那條堤岸，如今依然如舊。原本也想搭乘往返於千葉縣和江戶川的矢切渡船，但因時間關係只得作罷，

便前往寅次郎紀念館。紀念館內重現了電影中的布景，從車屋的團子鋪的門口到內部都極為真實，是寅次郎影迷絕對想拍照留念的地方。店內還有一部黑色老式電話機會突然響起，拿起聽筒會聽到寅次郎打來的電話，你可以化身為小櫻或大叔，盡情享受與寅次郎對話的樂趣。在建築的後方，還復原了“章魚社長”的朝日印刷所，可以一窺昔日印刷廠的內部樣貌。再往後走，是以迷你模型重現的舊時柴又街景。從中可以了解到電影裡不易看清的車屋商鋪的結構，包括起居間、二樓的布局，甚至連廁所的位置都一目了然。再往前，就到了寅次郎出發旅行的柴又車站。在車站前有一台紅色公用電話，如果撥打特定號碼，就會打通到車屋，聽到小櫻、大叔和婢婢的聲音。你可以親身體驗寅次郎離家出走、踏上旅程時那種淡淡的離別感。接著展區中展示了寅次郎手提箱裡的物品和他隨身攜帶的物件。最令人驚訝的是，他戴的手錶居然是一隻年代久遠的精工潛水錶。沉浸在電影世界中流連忘返後，我來到了山田洋次博物館，參觀了他過去的作品、包括攝影機與膠卷等展品。逛完帝釋天與寅次郎紀念館，差不多是中午時分，便前往帝釋天參道。要不要來點清酒助興？不過想到柴又當然還是要吃團子，於是決定去虎屋。正值中午稍微排了一會隊，終於吃上了夢寐以求的草團子。甜點自然要配日本酒。菜單上沒有寫明品牌，不過看起來像是高清水。草團子高雅的甜味與酒的甘甜非常契合。之後肚子還是有點空，就前往一直很感興趣的町中華料理店的新華樓。雖然已經接近午間營業結束，但店家還是很親切地接待了我。我點了瓶裝啤酒、餃子和韭菜炒豬肝，味道非常不錯，令人相當滿意。當然，回到參道後我又去了另一家店。總之，這次從早上開始在柴又的散步，真的是一次充滿懷舊氣息的美好旅程。



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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 -Japanese Sake as a Seasoning- 作為調味料的日本酒

Boiled Sake – Japanese sake is boiled to cook the alcohol off. The aroma of alcohol burning off enhances the umami flavor.

Sake Hot Pot – Large quantities of sake poured in with water when preparing the soup broth adds umami flavor to the food ingredients in the hot pot.

Sake-steaming – Method used to steam seafood with sake, especially effective in enhancing the umami flavor in seafood. Sake-steamed abalone is a representative dish with a large quantity of sake sprinkled onto the abalone before steaming.

Kasujiru (Soup made with Sake Lees) – Japanese soup dish simmered with sake lees. A common dish in sake brewing regions where sake lees are in distribution, although the origin of this dish is unknown. Sake lees contain abundant vitamins, carbohydrates, amino acids, etc.

Roasted Sake – Sake simmered down with umeboshi (pickled plum), a seasoning used until the mid-Edo Period (1603-1868) before soy sauce became popular. Roasted sake enhances the flavor of food ingredients and pairs well with fish, especially white fish! In addition to its use as a substitute for soy sauce, roasted sake can also be used to season foil-roasted fish to enhance the flavor of fish.

煮酒 — 將日本酒煮至沸騰，使酒精成分揮發出去。通過去除酒精的香氣，可以增強鮮味，使味道更好。

日本酒火鍋 — 在熬煮高湯時，與水一起加入大量日本酒的料理方式。這種做法能為火鍋食材增添鮮味。

酒蒸 — 用日本酒蒸煮海鮮的烹調方法。尤其能增強貝類的鮮味。酒蒸鮑魚是代表性的酒蒸料理，製作時會撒上大量的日本酒進行蒸煮。

酒粕湯 — 加入酒粕燉煮而成的日本湯類料理。雖然其起源尚不明確，但在酒粕廣泛流通的釀酒地區是一道常見料理。酒粕富含維生素、碳水化合物、氨基酸等營養成分。

煎酒 — 將日本酒與梅乾等一起煮濃製成的調味料，是醬油普及前至江戶時代中期常用的調料。煎酒能很好地保留食材原味，尤其與魚類搭配效果極佳！其中最推薦與白肉魚搭配使用。可以直接作為刺身醬油的替代品，也可以用來為鋁箔包烤魚片的調味，讓魚的味道更加突出。

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조미료로서의 일본주

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assigned back to Japan. Currently
distributed as Japan Restaurant News
(20,000 issues published electroni-
cally) in North America, Japan, and
Southeast Asia.



The Possibilities for Shochu in the Future

California's alcoholic beverage laws were amended to allow the sale of alcoholic beverages under a "soft liquor" license.

While sparkling wine and flavored wine is no doubt popular, another surprisingly popular beverage is shochu (distilled liquor). Shochu on-the-rocks, mixed with lemon soda or with Calpis soda are also popular among American consumers. From the restaurant side's perspective, especially in California, the greatest advantage of selling shochu

is that despite being a distilled liquor, as long as the alcohol level is less than 24 percent, shochu can still be sold with a Beer & Wine license. Surprisingly however, few restaurants are effectively incorporating shochu into their alcohol list. Judging from the response from customer, it seems as if more participants were interested in purchasing shochu than Japanese sake, which means there are still great sales opportunities for shochu.

Even without a bartender, shochu

highball can be easily prepared by mixing shochu with lemon juice, grape juice, lychee juice and carbonated water, with high profit rate. There is no difficult explanation involved other than "Japanese vodka" for easy understanding and acceptance by American consumers. Also, martinis, mojitos, Bloody Mary, and various other vodka and tequila-based cocktails can be made with shochu. Therefore, I look forward to more American consumers trying shochu.■

소주의 미래 가능성

미국 캘리포니아주에서 지난 알코올 음료 규제에 관한 법률이 개정되어 '소프트 리커' 면허로 판매할 수 있도록 규제가 완화되었다.

발포주와 플레이버주는 늘 인기를 끌고 있는데 의외로 소주도 좋은 평가를 받고 있습니다.

소주는 온더록이나 레몬와리, 칼피스와리 모두 미국 사람들에게 인기 있다.

레스토랑 입장에서 보면, 특히 캘리

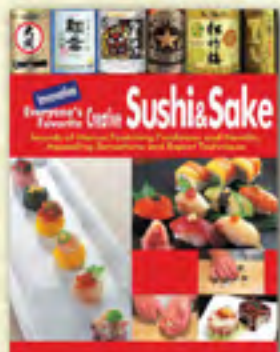
포니아주에서는, 증류주라도 알코올이 24% 이하면 Beer & Wine 라이선스로도 판매할 수 있어 큰 메리트가 있습니다. 그러나 실제 이 소주를 효과적으로 활용하는 레스토랑은 의외로 적습니다. 고객의 반응을 보면 니혼슈를 사가는 사람보다 소주를 구입하려는 사람이 많은데, 판촉만 제대로 한다면 아직도 성장 가능성이 있다고 볼 수 있습니다.

바텐더가 없어도 레몬주스, 포도주스, 리치주스와 탄산으로 높은 마진의

칵테일 (츄하이)을 간단히 만들 수 있습니다.

소주를 어렵게 설명하지 말고 간단히 "Japanese Vodka" 라고 소개하면 미국 사람들도 쉽게 이해하고 받아들일 수 있습니다.

이것 말고도 마티니나 모히토, Bloody Mary 같은 보드카나 데킬라로 만드는 대부분의 칵테일도 소주로 만들 수 있으니 꼭 시도해보시기 바랍니다.



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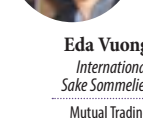
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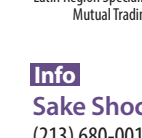
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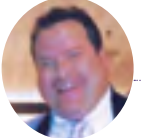
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*Positions of Public Service:
Chairperson, Cassiopeia Corporation Youth Conference;
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Massive Wildfires and Sake Breweries
in Ofunato City, Iwate Prefecture: Part II
이와테현·오후나토시의 임야화재와 주조 2편

The largest wildfire in Japan in over 50 years that scorched over 7,166 acres afflicted Ofunato city, Iwate prefecture, on February 25, 2025. Motoshoei Kitanihon Suisan Co., Ltd., a land-based abalone aquaculture company, was destroyed for the second time in a brief period since the Great East Japan Earthquake in March 2011. Tsunamis from the Great East Japan Earthquake destroyed Motoshoei Kitanihon Suisan Co.'s aquaculture farm, forcing the company to start over from scratch. Since then, the abalone aquaculture company has worked hard to expand sales channels for their land-farmed abalone brand both nationwide

and overseas. Not only is "Sanriku Jade Abalone" far softer than the usual abalone caught in the sea, but this brand of abalones can also be harvested in only three years compared to five years required for the rearing period. Further, Sanriku Jade Abalone is uninfected and highly rated. Most importantly, Sanriku Jade Abalone is exceptionally soft, meaty, and flavorful! Unfortunately, the land-based aquaculture company that reared this high-quality abalone product was destroyed by wildfire. All the water supplied to the abalones stopped and all 2.5 million farm-raised abalones were destroyed, resulting in an estimated damage of

approximately 500 million JPY. The yard where materials were stored and the seawater pumps were all burned, requiring approximately 100 million JPY in costs to reopen the aquaculture facilities. President Suehiro Furukawa gave up on reopening his business after the complete destruction of his aquaculture facilities for the second time in a brief period. However, his son and sales manager started crowdfunding in hopes of reopening Motoshoei Kitanihon Suisan Co.'s aquaculture facilities. Any support from overseas is welcomed and greatly appreciated. ■
https://readyfor.jp/projects/ofunato_hisuiawabi.

이와테현 오후나토시의 일본 최대의 임야화재. 동일본 대지진에 이어서, 이 짧은 시간에도 두 번이나 큰 피해를 입은 회사가 있습니다. 그것은 전복 육상양식에 종사하는 「겐쇼에이호쿠 일본수산 주식회사」입니다. 이 회사는 동일본 대지진에서 양식장이 쓰나미로 완전히 파괴되어, 처음부터 시작해야 했습니다. 그래서, 육상 양식한 전복을 브랜드로 만들어 「산리쿠비취전복」이라는 이름으로 일본전역, 그리고 해외로도 판로를 확대하여 노력해 왔습니다. 이 「산리쿠비취전복」은 보통의 바다

에서 잡히는 것 보다는 부드럽고, 양식 년수도 통상의 5년보다도 짧은 3년으로 낼 수 있다는 점, 균 등의 감염이 없다는 점 등, 매우 높은 평가를 받고 있었습니다. 무엇보다도, 굉장히 부드럽고 두툼해서 맛있었습니다.

그런 훌륭한 전복 육상양식시설이 이번 임야화재로, 전복에 물공급등이 완전히 멈춰버려, 양식중이던 전복 약 250만개는 거의 전멸하고, 손해액 5억엔의 피해를 입고 말았습니다.

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해서는 1억엔 정도의비용이 예상된다고 합니다. 이 짧은 기간에 2번의 시설 완전 파괴...이제 이번에, 후루카와 도키히로 사장은 부활을 포기했다고 합니다. 하지만, 여기서 아들인 영업부장이 나서서, 현재는 클라우드 펀딩을 시작하고 있습니다.

해외에서도 지원이 가능하오니, 아무쪼록 여러분 잘 부탁드립니다.

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What Type of Sake is Nama-zake?

생주란, 어떤 일본주인가?

“**N**ama-zake” (sake not sterilized by heat) refers to sake not pasteurized once from pressing the fermentation mash to shipment, also referred to as “Nama-shu” or “Nama-zake.” According to the Japanese National Tax Agency’s “Standards for Manufacturing Methods and Quality Indication for Sake,” Nama-zake refers to “sake not sterilized by heat after production” and sake not pasteurized, thus labeling such as “refrigeration required” and other caution for consumption is required.

Because Nama-zake is not pasteurized, various enzymes remain in an activated state in the sake with the risk of changes occurring in the stored components, yet characteristic for its fresh flavor exclusive to new sake compared to pasteurized sake. While many of the Nama-zake are shipped after micro-filtration to eliminate general bacteria, some are not filtered at all.

Sake freshly pressed from the fermentation mash is usually cloudy and contains fine sediments (starch, insoluble protein, sake yeast, enzyme, etc.). The sake is left in a cool place to let the sediments settle (to remove the sediments), and filtered further to let the sake become clear like water. Afterwards, the sake is pasteurized and stored (aged) to adjust the sake quality before pasteurizing again, then bottled. The recently popular “freshly-pressed” sake is not produced using this process, a white and cloudy type of sake just pressed, bottled, and shipped. Because this cloudy sake is not necessarily just pressed, sake with high additional value is referred to as “Ara-bashiri” (first run) to distinguish from

“freshly-pressed” sake.

Also, sake after the first round of sediments are removed is called “first-pressed,” while sake after the second round of sediments are removed is called “second-pressed,” and sediments (sake mixed with sediments) remaining on the bottom of the tank after the “first-pressed” is shipped in some cases as “Ori-zake” or Nigori-zake.” However, even Nigori-zake once pasteurized is no longer Nama-zake, as Nama-zake type Japanese sake are referred to as Arabashiri (first run), freshly-pressed, Nigori-zake, etc., since there are no strict regulations to label these terms other than for Nama-zake.

On the other hand, “Nama-cho-zoshu” (sake pasteurized only once while bottling) - occasionally confused with Nama-zake - refers to Japanese sake not pressed nor pasteurized before being stored at low-temperatures, but pasteurized only once before bottling. To the contrary, sake not heated once before pressed, stored in a tank, and bottled for shipping is called “Namazume-shu.”■

생주는 가열살균을 하지 않기 때문에, 술 안에 각종 효소가 활성상태로 남아 있어, 저장중에서 성분변화가 일어나기 쉽다는 위험이 있지만, 일반의 가열한 술에 비해서, 신주 특유의 신선한 풍미를 지니고 있는 것이 특징이다. 일반 세균까지 제거할 수 있는 정밀여과를 실시하여 출하하는 것이 많지만, 여과를 전혀 하지 않은 것도 있다. 보통, 모로리에서 막 짜낸 술에는 아직 잔재(전분, 불용성 단백질, 청주효모, 효소 등)가 섞여 있어 희고 탁하다. 그래서, 찬 곳에 며칠이사 정치하여 재를 침전시키고 (「카스히로키」라고 함), 다시 여과하여 완전히 맑게 한다. 그 후에, 가열하여 저장 (숙성)하고 품질을 조정한 뒤 다시가열한 뒤에 병에 담는다.

최근 유행인 「막 짜낸 술」이란, 이 공정을 거치지 않고, 짜낸 직후의 백탁인 술을 그대로 병에 넣어 출하한 탁한 술 타입의 생주인데, 백탁한 것 만으로 상조후 최초에 나온 술이라고 할 수 없으므로, 부가가치 높은 「아라바시리」를 「막 짜낸 술」이라고 부르는 경우와는 구별할 필요가 있다. 또한 첫번째 카스히로키를 「이치히키」, 두번째를 「니히키」라고 부르는데, 이치히키한 후에 탱크 바닥에 남은 침전물 (청주와 찌꺼기가 혼탁한 것)을 「오리슈」또는 「니고리슈」라고 불려 출하하는 경우도 있다. 단, 니고리슈라고 할지라도, 한번 가열한 것은 생주가 아니다. 덧붙여서 생주 타입의 일본주에는 아라바시리, 시보리타테, 니고리슈 등 다양한 호칭이 있지만, 이들 명칭 표시에 대해서는 생주 규정 이외에 엄밀한 규정이 있는 것은 아니다. 한편, 생주와 종종 혼동되는 「생저장주」란, 상조한 뒤 가열하지 않고 생주 상태 그대로저온 저장하여, 병에 담을 때에 한 번만 가열살균을 실시한 일본주를 말한다. 반대로 상조후, 저장하기 전에 한번 가열하여 병에 담아 출하시에는 가열하지 않는 일본주는 「나마츠메슈」라고 불린다.

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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 2

사바마타 산책 2편

The last report detailed my visit to the Shibamata Taishakuten Temple. This report describes my visit from Edogawa to the Tora-san Memorial Museum in the Katsushika-Shibamata area. Going around the back of the Taishakuten Temple down a short walk leads to Edogawa (the Edo River). Rapeseed flowers covered the riverbanks with many cherry blossoms still blooming. The blue sky, yellow rape-seed flowers, and pink cherry blossoms were beautiful, reminiscent of the riverbank in the opening scene of the film, "Otoko Wa Tsurai Yo" ("It's Tough Being A Man").

I wanted to ride the Yakiri ferry boat crossing that travels down the Edo River to Chiba prefecture and back. Time was unfortunately limited, so I headed to the Tora-san Memorial Museum instead. A movie set of the entrance and inside of the Kurumaya dumpling shop were recreated inside the museum, where fans always take a photo. A black phone suddenly rings inside the shop. When lifting the receiver, Tora-san's voice is heard from the other end to enjoy a conversation as if you were Sakura (Tora-san's half-sister) or Oi-chan (uncle and younger brother of Tora-san and Sakura's father).

In the back, Tako Shacho's Asahi Print Shop is recreated, where visitors can view the inside of an old print factory. The following booth is a miniature recreation of an old street in the Shibamata neighborhood, where the Kurumaya dumpling shop, the

living room, the floor plan of the second floor, and the bathroom - each difficult to view in detail in the movie - are all visible on a model. Further ahead is the Shibamata Railway Station building, in front of which a red phone is visible in a public phone booth at the front. When you call a certain number, the call connects to the Kurumaya dumpling shop, where you hear the voices of Sakura, uncle, and auntie. A visitor can't help but sense the sadness in bidding farewell to your family to leave on a trip.

Afterwards, an exhibit showed the contents in the cargo space of Tora-san's car and his belongings he always carried with him. I was surprised to learn that Tora-san's watch was a vintage Seiko Divers. After I took in the full view of the movie set, I headed to the Yamada Yoji Museum, where his past work, cameras, and films were displayed. It was around noon when I finished visiting the Shibamata Taishakuten Temple and the Tora-san Memorial Museum, so I headed down the Taishakuten-Sando (approach to the Shibamata Taishakuten Temple).

I thought of enjoying sake, yet the Shimabara neighborhood is a place to enjoy sweet dumplings, so I headed to Toraya instead. I had to wait a bit since it was noon but finally savored the long-awaited Mugwort dumplings. Sweets call for sake. The sake brand was not listed on the menu, which I guessed to be Takashimizu. The subtle



sweet flavor of Mugwort dumplings paired perfectly with the sweet sake flavor. Afterwards, I went to a local Chinese eatery Shinkarou to satisfy my hunger. Although their lunch hours appeared to be over, the staff kindly invited me in. I ordered a bottle of beer, gyoza, and Stir-fried Pork Liver with Chinese Chives, very flavorful and satisfying. Of course, I headed back to the Taishakuten-Sando and went into another eatery. The Shibamata neighborhood I had visited since the morning was a wonderful place to reminisce down memory lane. ■

◆ ◆ ◆
지 난편에서, 시바마타 테이샤쿠텐에 갔던 이야기를 썼었는데, 이번에는 에도가와에서카츠 시카시바마타토라씨 기념관까지의 이야기가 된다. 테이샤쿠텐의 뒤로 돌아서 조금만걸으면 에도가와가 나온다. 에도가와는 유채꽃이 피고, 아직 벚꽃도 남아있어, 하늘의파란색과 유채꽃의 노란색과 벚꽃의 핑크가 아주 멋있으며, 남자는 괴로워 영화에서 봤던오프닝 독은 건재했다. 치바현으로 에도가와를 오가는 야키리의 나룻배도 타고보고 싶었지만,시간 형편도 있어서 포기하고, 토라씨 기념관으로. 기념관 안은 영화 세트

장이 재현되어있고, 쿠루마야나 당고게 입구부터 내부까지 실제로 재현되어 있어서, 팬이라면 반드시사진을 찍고싶은 장소이다. 그리고 그 가게 안에는 검은색 전화기가 있어, 갑자기 전화가올려서, 수화기를 들면 토라씨로 부터의 전화로, 사쿠라야오이씨의 기분이 되어 대화를 즐길수 있다. 바로 뒤편에는 타코사장의 아사히 인쇄소가 재현되어 있어, 예전의 인쇄공장의내부도 볼 수 있다. 그 후의 부스는 예전 시바마타 거리를 미니어쳐로 재현한 장소로,영화에서는 알기 힘든 쿠루마야의 점포나 거실, 2층의 방 배치나 변기 장소까지 모형으로배울 수 있었다. 그 앞에는 토사씨가 여행을 떠나는 시바마타역의 역사 앞에 공중전화인빨간 전화기가 놓여 있고, 어떤 번호에 전화를 걸면, 쿠루마야에 전화가 연결되어,사쿠라야오이씨의 음성을 들을 수 있다. 가족에게 이별을 고하고 여행을 떠나는 외로움을느낄 수 있는 것이다. 그 후는 전시에서 토라씨의 트렁크 내용물과 늘 입고 다녔던 물건을 볼수 있었다. 손목시계는 연기물인 세이코의 다이버즈였다는 것에 놀랐다. 대중 영화 속의세계를 만끽한 후에는 야마다 요지 뮤지엄으로. 과거의 작품이나 카메라 혹은 필름을 견학할수 있다. 그리고 테이샤쿠텐과 토라씨 기념관을 둘러보니, 마침 점심 무렵이어서, 테이샤쿠텐참배길에서. 어디에서 술을 마실까 생각했는데, 역시 시바마타는 당고게이지 싶어서,토라야로 향하기. 점심 시간이기도 해서 약간 줄을 서서 기다렸는데, 대망의 쿠사당고를 먹을수 있었다. 단 맛에는 역시 일본주. 메뉴에는 브랜드는 써있지 않았지만, 아무래도타바시미즈인 듯하다. 쿠사당고의 고급스러운 단 맛과 술의 단 맛이 딱 맞는다. 그 뒤로허전한 배를 채우느라 신경쓰이던 동네 중화의 신화로로 가기. 이미 점심 영업을 끝나는분위기였으나, 흔쾌히 초대해 주었다. 병맥주와 만두와 레바나라를 주문해서 먹었는데,상당히 수준이 높은 맛으로 대만족. 당연히 참배길로 돌아와서 한 곳더 있었는데, 아침부터시바마타는 향수있는 그윽한 추억있는 멋진 장소였다.



SAKE SOMMELIER CLUB

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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 -Japanese Sake as a Seasoning- 조미료로서의 일본주

Boiled Sake – Japanese sake is boiled to cook the alcohol off. The aroma of alcohol burning off enhances the umami flavor.

Sake Hot Pot – Large quantities of sake poured in with water when preparing the soup broth adds umami flavor to the food ingredients in the hot pot.

Sake-steaming – Method used to steam seafood with sake, especially effective in enhancing the umami flavor in seafood. Sake-steamed abalone is a representative dish with a large quantity of sake sprinkled onto the abalone before steaming.

Kasujiru (Soup made with Sake Lees) – Japanese soup dish simmered with sake lees. A common dish in sake brewing regions where sake lees are in distribution, although the origin of this dish is unknown. Sake lees contain abundant vitamins, carbohydrates, amino acids, etc.

Roasted Sake – Sake simmered down with umeboshi (pickled plum), a seasoning used until the mid-Edo Period (1603-1868) before soy sauce became popular. Roasted sake enhances the flavor of food ingredients and pairs well with fish, especially white fish! In addition to its use as a substitute for soy sauce, roasted sake can also be used to season foil-roasted fish to enhance the flavor of fish.

니키리슈—일본술을 끓여서, 알코올 성분을 날린 것. 알코올 향이 날아가면서 맛이 강해지고 좋아진다.

니혼슈나베—육수를 낼 때, 물과 함께 많은 양의 일본주를 넣는 요리, 냄비의 건더기 재료에 맛을 더한다.

사카무시—어패류를 일본주로 찜하는 방법. 특히 조개류의 감칠맛이 증폭된다. 전복 술찜은 술을 듬뿍 넣어서 찌는 사카무시의 대표적 요리이다.

카스지루—술지게미를 넣어 끓인 일본 국물요리. 자세한 기원을 알 수 없으나, 술지게미가유통되는 주조 papa지역에서는 일반적인 요리이다. 술지게미에는 비타민, 탄수화물,아미노산등이 풍부하게 들어있다.

이리자케—일본술과 우메보시등을 졸인 것으로, 간장이 보급되기 전 에도시대 중기까지사용되었던 조미료. 재료의 풍미를 살리는 이리자케는 생선과의 궁합이 뛰어나! 생선 중에서도특히 흰살 생선과 맞추기를 추천한다. 그대로 회간장 대신으로 쓰는 것도 좋고, 생선 사시미를호일굽기할 때 양념으로 쓰면 생선의 맛을 더욱 돋보이게 할 수 있다.

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Sake Sommelier and Others



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Masato Kato
Sake Sommelier
Wismettac Asian Foods



Philip Harper
Tamagawa Hand Made
Japanese Sake
Master Sake Brewer



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Sake Sommelier
True Sake



Mai Segawa
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Academia de Sake Mexico
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Joe Mizuno
Head of the "Regional
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Akira Yuhara
Sake Sommelier
Miyako Hybrid Hotel



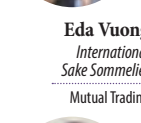
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Miyuki Yoshida
Sake Sommelier



Don Lee
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Yama Sushi
Owner Chef



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Genji Sake



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Kurtis Wells
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酒豪大陸

California
SAKE
CHALLENGE

by Kosuke Kuji 214



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 II

El mayor incendio forestal en Japón en más de 50 años, que arrasó más de 7166 acres, azotó la ciudad de Ofunato, prefectura de Iwate, el 25 de febrero de 2025. Motoshoei Kitanihon Suisan Co., Ltd., empresa de acuicultura terrestre de abulón, fue destruida por segunda vez en un breve período, desde El Gran Terremoto del Este de Japón en marzo de 2011.

Los tsunamis del Gran Terremoto del Este de Japón destruyeron la granja acuícola de Motoshoei Kitanihon Suisan Co., lo que obligó a la empresa a empezar desde cero.

Desde entonces, la empresa de acuicultura de abulón ha trabajado arduamente para expandir los canales de venta de su marca de abulón de cultivo terrestre, tanto a nivel nacional como internacional.

El "Abulón de Jade Sanriku" no solo es mucho más suave que el abulón común capturado en el mar, sino que esta marca de abulones también se puede cosechar en tan solo tres años, en comparación con los cinco años que requiere su período de crianza. Además, el Abulón de Jade Sanriku no está infectado y tiene una excelente reputación. Y lo más importante, ¡el Abulón de

Jade Sanriku es excepcionalmente suave, carnoso y sabroso!

Desafortunadamente, la empresa acuícola terrestre que criaba este abulón de alta calidad fue destruida por un incendio forestal. Se interrumpió el suministro de agua a los abulones y los 2,5 millones de abulones de cultivo fueron destruidos, lo que resultó en daños estimados en aproximadamente 500 millones de yenes. El patio donde se almacenaban los materiales y las bombas de agua de mar se quemaron, lo que requirió aproximadamente 100 millones de yenes en costos para reabrir las instalaciones acuícolas. El presidente Suehiro Furukawa desistió de reabrir su negocio tras la destrucción total de sus instalaciones acuícolas por segunda vez en un breve período. Sin embargo, su hijo y gerente de ventas inició una campaña de financiación colectiva con la esperanza de reabrir las instalaciones acuícolas de Motoshoei Kitanihon Suisan Co. Cualquier apoyo internacional es bienvenido y muy apreciado.

*Terremoto e incendios forestales: Recuperación tras la destrucción total de 2,5 millones de abulones de cultivo en Ofunato.
https://readyfor.jp/projects/ofunato_hisuiawabi

日本酒 百味百題

¿Qué tipo de sake es Nama-zake?

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Yoshihide Murakami
Master Sake Sommelier
Liquor Manager
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"**N**ama-zake" es un sake japonés que nunca ha sido pasteurizado (esterilizado por calor) desde su prensado hasta su envío, y se pronuncia "Nama-shu" o "Nama-zake". Las "Normas para el Etiquetado de la Calidad del Método de Producción de Sake" de la Agencia Tributaria Nacional estipulan que este etiquetado solo se permite si se trata de un sake sin tratamiento térmico posterior a su producción. Al tratarse de un sake sin esterilizar, es obligatorio incluir indicaciones sobre su almacenamiento y consumo, como "refrigerar".

Como el Nama-zake no está pasteurizado, varias enzimas permanecen activadas en el sake, con el riesgo de que se produzcan cambios en los componentes almacenados. Sin embargo, se caracteriza por su sabor fresco, exclusivo del sake nuevo, en comparación con el pasteurizado. Si bien muchos Nama-zake se envían tras una microfiltración para eliminar

las bacterias comunes, algunos no se filtran en absoluto. El sake recién prensado del puré de fermentación suele ser turbio y contener sedimentos finos (almidón, proteína insoluble, levadura, enzima, etc.). Se deja reposar en un lugar fresco para que los sedimentos se asienten (para eliminarlos) y se filtra para que adquiera una luminosidad similar al agua. Posteriormente, se pasteuriza y se almacena (madura) para ajustar su calidad antes de volver a pasteurizarlo y embotellarlo.

El recientemente popular "shiboritate" es un tipo de namazake que no pasa por este proceso y se embotella y se envía tal cual, con el sake turbio inmediatamente después del prensado. Sin embargo, dado que es turbio, pero no necesariamente el primer sake en salir tras el prensado, es necesario distinguirlo del "arahashiri", que tiene un mayor valor añadido y se llama "shiboritate". Asimismo, el primer kasuhiki se llama "ichibiki" y el segundo "nichibiki",

pero el sedimento que queda en el fondo del tanque después del primer kasuhiki (una mezcla de sake y kasu) a veces se envía como "ori-zake" o "nigori-zake". No obstante, incluso el nigori-zake que ha sido pasteurizado una vez no es Nama-zake. Por cierto, el sake tipo Nama-zake puede tener varios nombres, como arahashiri, shiboritate, nigori-zake, etc., pero no existen normas estrictas sobre cómo deben etiquetarse estos nombres, aparte de las normas para el Nama-zake.

Por otro lado, el "Nama-chozo-zake", que a menudo se confunde con el Nama-zake, es el sake que se almacena a bajas temperaturas sin pasteurizar después de la fermentación y se esteriliza por calor solo una vez antes del embotellado. En cambio, el sake que se pasteuriza una vez después de la fermentación y antes del almacenamiento, y que no se calienta durante el transporte, como en el caso del embotellado, se llama "Nama-zuke-zake".





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.

Un paseo al Templo Shibamata Taishakuten: Parte 2

El último informe detalló mi visita al Templo Shibamata Taishakuten. Este informe describe mi visita desde Edo-gawa al Museo Conmemorativo Tora-san en la zona de Katsushika-Shibamata. Rodeando la parte trasera del Templo Taishakuten, un corto paseo lleva a Edo-gawa (el río Edo). Flores de colza cubrían las orillas del río, con muchos cerezos aún en flor. El cielo azul, las flores de colza amarillas y los cerezos rosados eran preciosos, recordando la orilla del río en la escena inicial de la película "Otoko Wa Tsurai Yo" ("Es duro ser hombre").

Quería tomar el ferry Yakiri que cruza el río Edo hasta la prefectura de Chiba y viceversa. Lamentablemente, tenía poco tiempo, así que me dirigí al Museo Conmemorativo Tora-san. Se recreó un escenario cinematográfico de la entrada y el interior de la tienda de empanadas chinas Kurumaya dentro del museo, donde los aficionados siempre se toman una foto. De repente, suena un teléfono negro dentro de la tienda. Al descolgar, se oye la voz de Tora-san desde el otro lado, disfrutando de una conversación como si fueras Sakura



(la hermanastra de Tora-san) u Oi-chan (tío y hermano menor de Tora-san y padre de Sakura).

Al fondo, se recrea la imprenta Asahi de Tako Shacho, donde los visitantes pueden ver el interior de una antigua fábrica de impresiones. La siguiente caseta es una recreación en miniatura de una antigua calle del barrio de Shibamata, donde se pueden ver en una maqueta la tienda de empanadas chinas Kurumaya, la sala de estar, el plano del segundo piso y el baño (cada uno difícil de ver en detalle en la película). Más adelante se encuentra el edificio de la estación de tren de Shibamata, frente al cual se ve un teléfono

rojo en una cabina telefónica pública. Al llamar a un número determinado, la llamada conecta con la tienda de empanadas chinas Kurumaya, donde se escuchan las voces de Sakura, su tío y su tía. Un visitante no puede evitar sentir la tristeza de despedirse de la familia para partir de viaje.

Después, una exposición mostraba el contenido del maletero del coche de Tora-san y las pertenencias que siempre llevaba consigo. Me sorprendió descubrir que el reloj de Tora-san era un Seiko Divers antiguo. Tras contemplar el set de rodaje, me dirigí al Museo Yamada Yoji, donde se exhibían

sus obras, cámaras y películas. Era alrededor del mediodía cuando terminé de visitar el Templo Shibamata Taishakuten y el Museo Conmemorativo de Tora-san, así que me dirigí a Taishakuten-Sando (el acceso al Templo Shibamata Taishakuten).

Pensé en disfrutar del sake, pero el barrio de Shimabara es un lugar para disfrutar de empanadas chinas dulces, así que me dirigí a Toraya. Tuve que esperar un poco, ya que era mediodía, pero finalmente saboreé las tan esperadas empanadas chinas de artemisa. Lo dulce requiere sake. La marca de sake no aparecía en el menú, y supuse que sería Takashimizu. El sutil sabor dulce de las empanadas chinas de artemisa maridaba a la perfección con el sabor dulce del sake. Después, fui a un restaurante chino local, Shinkarou, para saciar mi hambre. Aunque parecía que ya habían terminado sus horas de almuerzo, el personal me invitó amablemente a pasar. Pedí una botella de cerveza, gyozas y un hígado de cerdo salteado con cebollino chino, muy sabroso y satisfactorio. Por supuesto, volví al Taishakuten-Sando y entré en otro restaurante.



SAKE SOMMELIER CLUB

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.

Instituto de la Espiritu Sake Shochu de América -Sake japonés como condimento

Sake hervido: Sake hervido para eliminar el alcohol. El aroma a alcohol se elimina, realzando el sabor.

Sopa de sake: un plato en el que se agrega una gran cantidad de sake junto con agua para hacer el caldo, lo que le da a los ingredientes de la sopa un sabor delicioso.

Cocción al vapor de sake: Método utilizado para cocinar mariscos al vapor con sake, especialmente efectivo para realzar el sabor umami. El abulón cocido al vapor con sake es un plato representativo, en el que se espolvorea abundante sake sobre el abulón antes de cocinarlo.

Kasujiru (Sopa hecha con posos de sake): Sopa japonesa cocinada a fuego lento con posos de sake. Un plato común en las regiones productoras donde se distribuyen los posos de

sake, aunque se desconoce su origen. Los posos contienen abundantes vitaminas, carbohidratos, aminoácidos, etc.

Sake condimentado: Sake hervido a fuego lento con umeboshi (ciruela encurtida), un condimento utilizado hasta mediados del Período Edo (1603-1868), antes de que la salsa de soja se popularizara. El sake condimentado realza el sabor de los ingredientes y combina muy bien con el pescado, especialmente el pescado blanco. Además de usarse como sustituto de la salsa de soja, el sake condimentado también se puede usar para sazonar pescado asado en papel de aluminio y realzar su sabor.

**ONLINE
SAKE Class**

Sake Navigator

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