

10 Brand Senmaida Shimizu Sake brewing



A crisp and refreshing sake named for the famous Senmaida Rice Terraces

Dried Fish



Brewery Recommended



Wajima-nuri

Good

The delicious seafood dishes of the Noto Peninsula are great with this sake

Brewery



11 Brand Okunoto No Shiragiku Hakuto Sake Brewery



Junmai sake brewed with a combination of Yamadanishiki and Hyakumangoku rice, for a distinctively mild flavor

Blowfish Pickled in Rice Bran



Brewery Recommended



Wajima-nuri

Good

Sake with a mild sweetness perfectly complements the saltiness of blowfish pickled in rice bran

Brewery



12 Brand Oeyama Matsunami Shuzo



Slowly fermented at low temperatures, taking advantage of the Noto Peninsula's cold winters

Noto beef



Brewery Recommended



Wajima-nuri

Good

A bold and impressive sake that goes well with rich or fatty foods

Brewery



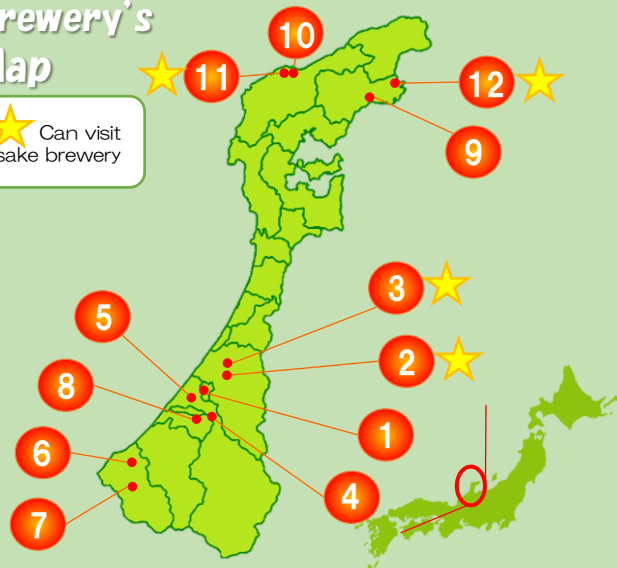
Brewery's Recommended... Sake Food Pairing Cup



For more information,
Hokuriku Regional website.
The QR code above

Brewery's Map

★ Can visit sake brewery



Contact : Hokuriku Regional
Agricultural Administration Office

MAFF

Ministry of Agriculture, Forestry and Fisheries

The Food culture of Hokuriku, Sake made from rice

ISHIKAWA edition

Introduction
of Sake,
Food & Cup



Hokuriku Regional Agricultural
Administration Office
MAFF

Support
Kanazawa Regional Taxation Bureau
Chubu Bureau of Economy, Trade and Industry

1 Brand Nichiei Brewery Nakamura Brewery



Sake brewed with Kanazawa Kobo yeast and Gohyakumangoku rice grown in Ishikawa

Salt-Grilled Blackthroat Seaperch



Brewery Recommended

Good

Sake gives food a clean aftertaste, to bring out the best in foods

Brewery



2 Brand Kagatobi Brewery Fukumitsuya Sake Brewery



Flavorful sake with a crisp finish, named for Kanazawa's traditional firefighters

Sea Bream Marinated with Kombu Kelp



Brewery Recommended

Good

Harmonizes with the flavor of the kombu kelp, for a delicate combination

Brewery



Daiginjo glass

3 Brand Kagatsuru Brewery Yachiya Brewing



Served at a 2-Star restaurant in New York

Sushi



Brewery Recommended

Good

A mild sake that pairs well with food, without overpowering its flavor

Brewery



4 Brand Kikuhime Brewery Kikuhime Limited Partnership



The first sake to receive the Champion Sake award at the International Wine Challenge

Grilled Loach with Kabayaki Sauce



Brewery Recommended

Good

This rich, full-bodied sake goes great with the sweet and savory flavor of sauce

Brewery



Wajima-nuri

5 Brand Tengumai Brewery Shata Shuzo



Made with the traditional yamahai process, for an intense tartness and a complex flavor

Blowfish Pickled in Rice Bran



Brewery Recommended

Good

The aroma of this yamahai junmai sake complements the flavor of blowfish pickled in rice bran

Brewery



"KABURAKI" Wine & Sake Glass

6 Brand Jyokigen Brewery Kano Syuzou



Sake made with Yamadanishiki rice and slowly aged at low temperatures

Mackerel Heshiko Pickled in Sake Lees



Brewery Recommended

Good

This sake pairs perfectly with the rich mackerel flavor of heshiko

Brewery



Kutaniyaki

7 Brand Shishinosato Brewery Matsuura Shuzo



Made with super-soft water and Ishikawamon rice grown by the brewers

Yamanaka Haben Fish Cake



Brewery Recommended

Good

Try broiling the fish cake to bring out its aroma, and serving it with this dry junmai sake

Brewery



Yamanaka lacquerware

8 Brand MuJou Brewery Miyamoto Shuzouten



Sake made with locally grown Gohyakumangoku rice, brewed to celebrate MuJou's 10th anniversary

Kaga Maruimo Yams Grilled with Nori Seaweed



Brewery Recommended

Good

The fruity aroma and mellow flavor of this sake bring out the best of foods

Brewery



Kutaniyaki

9 Brand Chikuha Brewery Kazuma Sake Brewery



Brewed with Yamadanishiki rice from the Noto Peninsula, for a deliciously balanced flavor

Whitefish Sashimi



Brewery Recommended

Good

A sake that goes especially well with fatty whitefish sashimi

Brewery



Wine glass