

Case 3

Kaga Maruimo Yams Grilled with Nori Seaweed



Kaga maruimo yams have been grown in the southern part of Ishikawa for over a century. They are known for their very sticky texture and unique flavor, and can be eaten even raw. In 2016, Kaga maruimo yams were granted GI (Geographical Indication) protection by the Japanese government.

Pairing to Sake

Kaga maruimo yams grilled with nori seaweed are a common, simple home-cooked dish. The nutrients in the maruimo yams increase liver function, making them a great side dish to enjoy with this sake.



introducer



Miyamoto
Shuzouten
Sales promotion
department
Okumura

Link to producers organizations

URL <http://kaga-maruimo.com/>



Case 4

Mackerel Heshiko Pickled in Sake Lees



Heshiko is a traditional food made by salting fish to preserve it, then pickling it in rice bran. It can be found mostly in prefectures like Ishikawa and Fukui, along the Sea of Japan, where these preserved fish have long been a valuable help to make it through the harsh winters.

Pairing to Sake

The brewery places this salty preserved food in their ginjo sake lees to age once more, reducing its saltiness and boosting its savory umami flavor. This heshiko is delicious alongside the brewery's sake — enjoy the rich flavor of the fatty mackerel.

Shops in Ishikawa

Kano Syuzou Co., Ltd. I-6, Yokaichimachi, Kaga-shi, Ishikawa
Arachu Shoten Co., Ltd. Ko-233, Mikawaeitaimachi, Hakusan-shi, Ishikawa

URL <http://www.arachu.com/>

introducer



Kano Syuzou
Chairman & CEO
Yorinobu Kano



Case 5

Noto beef



Noto Beef is a brand of super-premium wagyu beef, limited to Kuroge wagyu cattle raised in Ishikawa that meet very high standards. Noto Beef is unique for its rarity: because of the small scale of the cattle ranches, nearly all Noto Beef produced is eaten locally in Ishikawa.

Pairing to Sake

The richly flavorful fat of Noto Beef is great in dishes like shabu-shabu, sukiyaki, or simply as a steak, and this sake makes a perfect match for slowly savoring this premium beef.

Restaurants in Ishikawa

Link to Ishikawa Prefecture Website

URL <http://www.pref.ishikawa.lg.jp/nousan/chikusan/chikusann/ninteiten.html>

introducer



Matsunami
Shuzo
proprietress
Eriko Kinshichi

