

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand
日榮

Brewery
中村酒造

Nichiei

Nakamura Brewery Co., Ltd.

A sake brewery with two centuries of history. Nakamura Brewing's outstanding sake is the result of focusing on customer needs and using locally grown sake rice. In 2001, they became one of Japan's few certified organic breweries.



URL <http://nakamura-shuzou.co.jp/>



Featured Sake



代表取締役社長
中村 太郎 氏
President
Taro Nakamura

金澤 中村屋 純米吟醸 Kanazawa Nakamura Junmai Ginjo

This brewery only uses locally grown Gohyakumangoku rice. Their products are brewed using Kanazawa Kobo yeast (No. 14). Enjoy their mild aroma and a clean aftertaste.



(A delicious ways to drink)
With its clean aftertaste, this sake never overstates its welcome, making it delicious with food. Great for bringing out the best in the flavor of any food it's served with.

More Information

Specific designation:
Junmai-ginjo-shu
Raw ingredients:
Gohyakumangoku
polished rice ratio:
koji rice 55%・kake rice 60%
sake meter value:±0



Food Pairing

Salt-Grilled Blackthroat Seaperch



This brewery's sake features a savory umami flavor at first, which gives way to a deliciously clean, crisp finish. Drinking their sake alongside dishes made with fresh ingredients also gives food a clean aftertaste, for a meal that comes together as more than the sum of its parts.



Fermented Products from Sake Breweries

Sake Brewery Beef Jerky



Roast beef is marinated in a mixture of sake lees, junmai sake, and seasonings, then dried to make this luxurious beef jerky.

The sake lees remove the gamey flavors from the meat, for a deliciously mild flavor. (Limited item)



Certified organic for processing and production. Their AKIRA is a certified organic junmai sake.

Shopping Information (e.g.)

• For Drink http://nakamura-shuzou.co.jp/user_data/shop.php (Japanese site only)



A country or region where you can buy or drink the sake of our brewery

(USA, Taiwan, China, Hong Kong, France, Australia, Thailand)