

Local Sake Breweries

取材・編集: 北陸農政局
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Brand **千枚田** Brewery **清水酒造店**
Senmaida Shimizu Sake brewing Co., Ltd.

Shimizu Brewery was established in 1862 in Wajima, on the Noto Peninsula, by a brewer who had previously for another brewery. In the century and a half since, they have continued to do as much work as possible by hand, with a focus on brewing small batches of excellent sake. Shimizu has won 20 awards at the Kanazawa Regional Taxation Bureau Sake Awards, and earned Gold three times at the Annual Japan Sake Awards.



URL <http://notohomare.com/>



Featured Sake



代表取締役
清水 互 氏
CEO
Wataru Shimizu

奥能登輪島 千枚田 Okunotowajima Senmaida

This brewery produces junmai sake from Gohyakumangoku rice, as well as local rice varieties, brewed with Noto Toji techniques. An easy-to-drink junmai sake with a light and pleasantly dry flavor.

(A delicious ways to drink)
This crisp and refreshing sake pairs wonderfully with food, for a meal that becomes more than the sum of its parts. Try it chilled in summer, at room temperature in spring and autumn, and slightly warmed in winter.



More Information

Specific designation:
Junmai-shu
Raw ingredients:
Gohyakumangoku etc.
polished rice ratio:60%
Sake meter value : +4



Food Pairing

Dried Fish



The Noto Peninsula is a treasure trove of delicious fish, and Shimizu's sake goes great with seafood. Delicious with sashimi, grilled fish, and simmered dishes, and especially with dried seafood.



Cups for Well Suited

Wajima-nuri



Wajima Lacquerware is one of Wajima's most iconic traditional crafts, and considered some of Japan's finest lacquerware. Wajima Lacquerware has a luxurious image, but a lot of these items are quite affordable, and they can be repaired, making them dishes you can use for many years to come.



Fermented Products from Sake Breweries

Notohomare Sake Lees



Shimizu Brewery's sake lees have a savory umami flavor that works well for making amazake or for cooking. The possibilities are endless: enjoy them on their own to savor their cheese-like flavor, use them in making sweets or snacks, and more!

Shopping Information (e.g.)

• Shimizu Sake brewing 1-18-1, Kawaimachi, Wajima-shi, Ishikawa