

# Local Sake Breweries

取材・編集: 北陸農政局  
編集協力: 金沢国税局

Brand **長生舞** Brewery **久世酒造店**  
Choseimai Kuze Sake Brewery Co., Ltd.

Since 1786, Kuze Brewery has grown their own unique variety of rice, known as Choseimai, as part of their belief that excellent rice is a key part of excellent sake. The brewery uses a combination of hard underground water from the brewery's premises and soft spring water, as they make their sake by hand. This has been the only brewery in Japan that has handled every step of the sake-making process themselves, from growing the rice to brewing the sake, from the very start.



URL <http://www.choseimai.co.jp/>



## Featured Sake



代表取締役会長  
久世 一嘉 氏  
Chairman of the Board  
Kazuyoshi Kuze

### 長生舞 特別純米酒 Choseimai Tokubetu Junmai

Made with 100% Choseimai rice, a unique type grown only by the brewery, ever since its founding. The brewery uses a combination of soft spring water and harder underground water, taking advantage of each to brew their sake.



(A delicious ways to drink)  
Delicious at any temperature — enjoy chilled, at room temperature, or warmed to 40-50°C.

#### More Information

Specific designation :  
Tokubetsu-junmai-shu  
Raw ingredients :  
Choseimai  
polished rice ratio:58%  
Sake meter value : +4



## Food Pairing

### Jibuni



Jibuni is a local dish from Ishikawa: duck meat is lightly coated in flour, then stewed in a dashi-based soup. Kuze's sake goes particularly well with the thick consistency and rich flavor of jibuni.



## Fermented Products from Sake Breweries

### Salt Sake Lees & Five Years Aged Sake Lees



• Nuri-Zuke no Moto is an all-purpose condiment made from just two ingredients: aged sake lees from Kuze Brewery, and natural salt from the Noto Peninsula. Use it to marinate vegetables overnight, or spread on meat or fish to bring out their natural flavors. (Left photo)



• A blend of daiginjo sake lees aged for at least five years and junmai ginjo sake lees. Aging gives the sake lees a rich color and flavor. ( Right photo )



In addition to sake, the brewery's shop sells sake lees, as well as items like condiments made with sake lees.

## Shopping Information (e.g.)

• Kuze Sake Brewery I-122, Shimizu, Tsubata-machi, Kahoku-gun, Ishikawa

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

( Germany , United Kingdom , Malaysia , Singapore , China , Hong Kong )