

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand
加賀鳶

Kagatobi

Brewery
福光屋

Fukumitsuya Sake Brewery

Established in 1625, this is one of the longest-established breweries in Kanazawa.

In 2001, Fukumitsuya switched to exclusively brewing junmai varieties of sake, using superb rice grown by contract farmers and pure water from the sacred Mt. Hakusan, combined with both traditional brewing techniques and cutting-edge ideas.

Today, the techniques they use to ferment rice are also used to develop cosmetics and foods. Brewery tours are available by reservation.

URL <https://www.fukumitsuya.co.jp/english/>



Featured Sake



杜氏
板谷 和彦 氏
Toji(chief sake brewer)
Kazuhiko Itaya

加賀鳶 純米大吟醸 藍
Kagatobi Junmai Daiginjo Ai

More than simply “dry” – this sake embraces the savory umami flavor that is the lifeline of sake, for a deliciously crisp and dry finish.

This junmai daiginjo sake is made exclusively from Yamadanishiki rice grown by contract farmers, using traditional techniques.

Fukumitsuya’s flagship product, sold both in Japan and overseas.

(A delicious ways to drink)

Excellent with whitefish or creamy seafood dishes like pasta with cream sauce.

Best served at room temperature or chilled, alongside food.



More Information

Specific designation:
Junmai-daiginjo-shu
Raw ingredients:
Yamadanishiki
polished rice ratio:50%
sake meter value:+4



Food Pairing

Sea Bream Marinated with Kombu Kelp



This sake’s fruity ginjo aroma and savory umami flavor harmonize with the umami of kombu kelp, for a mild yet delicious pairing.



Cups for Well Suited

RIEDEL Daiginjo glass



This sake glass was developed in collaboration with a long-established wine glass maker.

With its distinctively large bowl, this glass is designed to bring out the best of daiginjo sake’s aroma and flavor.



Fermented Products from Sake Breweries

Broad variety products made by fermenting rice



• ANP71, a non-alcoholic lactobacillus beverage made with rice from contract farmers, fermented with plant lactobacillus and koji mold. (Left photo)

• Junmai Koji Amazake, a non-alcoholic amazake made with only rice and koji, with no added preservatives, flavorings, or salt. (Right photo)



Various brewery tours available by reservation, with guides available who speak English and French. Both free and paid tour options are available. 【Tour availability varies by season】 For details, contact Fukumitsuya.

<https://www.fukumitsuya.co.jp/english/guidedtour/index.html>

Shopping Information (e.g.)

- SAKE SHOP FUKUMITSUYA KANAZAWA
- FUKUMITSUYA HIGASHI

2-8-3, Ishibiki, Kanazawa-shi, Ishikawa
1-14-9, Higashiyama, Kanazawa-shi, Ishikawa

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

(USA , Hong Kong , China , Canada , France , Spain , Thailand , Singapore)