

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand
加賀鶴
Kagatsuru

Brewery
やちや酒造
Yachiya Brewing Co., Ltd.



In 1583, Yachiya Brewing relocated to Kanazawa as an attendant of the feudal lord Maeda Toshiie, establishing a brewery to serve the feudal lord. The brewery has more than 430 years of history: it was given the name Yachiya by the feudal lord, and their sake was named Kagatsuru. Back during the Edo era (1603-1868) the Hokkoku Kaido was a major transit route in Japan; this brewery was located along the route.

URL <http://www.yachiya-sake.co.jp/>

E-Mail kamiya@yachiya-sake.co.jp



Featured Sake



社長
神谷 昌利 氏
President
Masatoshi Kamiya

加賀鶴「純米吟醸 金沢」 Kagatsuru Junmai Ginjo Kanazawa

Made mainly using Gohyakumangoku rice, grown by contract farmers located in Kanazawa.

Sake made with water from the river system of Mt. Izen, located at the northernmost end of the Hakusan Mountain Range. Served at a two-Michelin-star restaurant in New York.

(A delicious ways to drink)

A smooth sake, with the perfect balance of savory umami flavor and aroma. Best served chilled or at room temperature.



More Information

Specific designation:
Junmai-ginjo-shu
Raw ingredients:
Gohyakumangoku
polished rice ratio:55%
sake meter value:-1



Food Pairing

Sushi



A smooth sake that complements food without overpowering it. Pairs well with food, especially dishes like light-flavored sashimi and sushi.



Fermented Products from Sake Breweries

Kagatsuru Umeshu liqueur



Made in Kanazawa, using ume plums from Ishikawa. Umeshu liqueur made by steeping ume plums in sake instead of shochu or liquor, for a unique twist on this popular drink. Enjoy a delicious harmony of the savory umami flavor of sake, and the refreshing aroma and tartness of ume plums. Popular both within Japan and overseas.

Awarded Gold in the Umeshu & Other category of the 2018 London Sake Challenge.



This sake brewery's building has been designated a tangible cultural property by the Agency for Cultural Affairs; if you call ahead to make a reservation, you can go on a tour of the brewery. [Closed on Sundays]

For details, contact Yachiya Brewing .
<http://www.yachiya-sake.co.jp/kengaku.html>

Shopping Information (e.g.)

- Yachiya Brewing 8-32, Ohimachi, Kanazawa-shi, Ishikawa
- Aquavit (NEW YORK) <http://www.aquavit.org/about/>

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

(Thailand , Hong Kong , China , Vietnam , Singapore , Malaysia , Australia , USA(New York))