

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand

常きげん

Jyokigen

Brewery

鹿野酒造

Kano Syuzou Co., Ltd.

Kano Brewery was established in 1819. Kano's sake is brewed with water from the legendary Hakusui Well, said to have dug by the Buddhist priest Rennyō, as well as with Yamadanishiki rice grown by the brewery, for premium hand-made sake. Their sake has earned awards at events in Japan and internationally, and is sold in North America and throughout Asia.



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



Featured Sake



代表取締役
鹿野 博通 氏
CEO
Kano Hiromichi

KISS of FIRE

Made with water from Hakusui Well and 100% Yamadanishiki rice, then slowly aged at low temperatures for a sake that is beloved both in Japan and overseas. Served at Louis Vuitton's new year party, a party held for Nobel Laureate Shinya Yamanaka, and more. With its distinctive bottle, Kiss of Fire makes a great gift.



More Information

Specific designation: Junmai-daiginjo-shu
Raw ingredients: Yamadanishiki
polished rice ratio: 50%
Sake meter value : +3

(A delicious way to drink)
Best served chilled, to bring out its deep flavor and crisp finish.



Food Pairing

Mackerel Heshiko Pickled in Sake Lees



Heshiko is usually made from mackerel, pickled in rice bran, and is known for its very salty flavor. By aging heshiko in sake lees, though, it is possible to make this saltiness milder, and bring out its savory umami flavor. Heshiko is full of the savory umami flavor of mackerel, making it a delicious side to go along with any sake.



Cups for Well Suited

Kutaniyaki Guinomi



Kaga no Sake is a limited-edition set of sake and a Kutani Ware guinomi cup, developed in collaboration with Kaga City. The guinomi cup, decorated with the Five Colors of Kaga, makes a stylish way to enjoy your sake.



Fermented Products from Sake Breweries

Jyokigen Sake Lees



These ginjo sake lees are also used to marinate mackerel heshiko. Try marinating meat or fish in ginjo sake lees, or try it as a secret ingredient in miso soup.

Shopping Information (e.g.)

- Kano Syuzou I-6, Yokaichimachi, Kaga-shi, Ishikawa
- For Drink <http://www.jokigen.co.jp/shop/index.html> (Japanese site only)

A country or region where you can buy or drink the sake of our brewery (USA , Taiwan , Singapore)