

We are sharing Noto's brewing culture with the world while protecting its limited resources so that Noto's sake can be enjoyed for years to come.

Kazuma Shuzo Sake Brewery

Noto-cho, Ishikawa

Founded in 1869, we are a long-established sake brewery located in Noto-machi, Ishikawa Prefecture. Noto-machi is blessed with the natural beauty of both the sea and the mountains. Kazuma uses Noto rice grown by locally contracted farmers and high-quality spring water from the mountains. Our goal is to produce delicious sake with a focus on Noto ingredients. "Chikuha", our signature sake, is brewed based on the concept of enjoying with food while its good palatability and clean taste make it an ideal sake for sipping. In 2018, Chikuha Noto Junmai won the Governor's Prize, which is the highest award in the Prefectural Tourism Federation's Excellent Tourism Souvenir Competition. In 2020, Chikuha Noto Junmai Oku-Noto became the first Noto sake to win the Regional Trophy in the Sake category of the International Wine Challenge, one of

the world's largest wine competitions. Under the corporate philosophy of "brewing Noto," Kazuma Shuzo Sake Brewery is engaged in the sake, liqueur, and soy sauce businesses. Its mission is to enhance and promote Noto through the manufacturing of sake. To this end, it is engaged in activities rooted in the local community, such as procuring 100% of its rice from Noto. Even before the SDGs (Sustainable Development Goals) were adopted at the United Nations Summit in September 2015, we had been working toward the creation of sustainable products. Specifically, we are creating a comfortable working environment and a better work-life balance by hiring brewery workers year-round, eliminating overnight stays and early-morning and late-night work, and hiring regular workers who work shorter hours and work from home.



Our commitment to rice

At Kazuma Shuzo Sake Brewery, we insist on milling our own rice. This allows us to ensure the quality of the raw material. The greatest advantage of milling our own rice is that the polishing can be adjusted in 1% increments depending on the condition of that year's rice.

Currently, 100% of the rice used in the brewery is produced in Noto, including sake rice grown in collaboration with seven local Noto farmers. Additionally, in order to maintain the landscape of Noto's satoyama and satoumi which are recognized as World Heritage of Agriculture sites, we are

working with local farmers to produce sake from rice grown in paddies. The project, which involves cultivating abandoned land, turning it into rice paddies, and brewing sake from the resulting rice, has succeeded in reducing the amount of abandoned land by

the equivalent of six Tokyo Domes since it began in 2012.

Water

Water is extremely important in the production of Japanese sake, but its hardness can greatly affect the taste of the sake. At Kazuma Shuzo Sake Brewery, we use water from the mountains of Noto Town (formerly Yanagida Village), located in the interior of the Noto Peninsula, as our brewing water. The hardness of this spring water is 1.7 which is one of the highest in Japan. This soft water is essential for brewing sake with a gentle, full mouthfeel and rich taste.

As part of our efforts to create sake that maximizes the value of local resources, we have also focused on deep seawater as a local resource. For the past several years we have been increasing the amount of sake brewed using deep seawater as the brewing water.

Manufacturing that continues to challenge itself

In 2005, the brewery appointed a company employee as the brewer in charge of brewing. This was a shift from the seasonal employment of a Toji (master brewer) to a system in which all employees work together to make sake. We have also

established a "Responsible Brewing System," in which each brewer is given one tank to use freely, valuing the flexibility and innovation of our employees. This system has led to the development of unique products, such as a seaweed fermentation brew and a foodstuff-focused series designed to match local ingredients.

