



Sake Salon #21



Tradition and Innovation

福光屋 “Fukumitsuya”

Fukumitsuya founded in 1625 is the oldest brewery in Kanazawa city, located on the coast of the Sea of Japan in Ishikawa prefecture. Fukumitsuya is a “traditional sake brewery,” meaning that all of its sake is made by hand using sake making skills and methods that have been passed down from generation to generation. At the same time, the brewery is dedicated to continuous innovation to create the highest quality sake from nature for its customers. Since 1960, the brewery has been closely cooperating with their sake rice farmers to produce the best premium sake rice for their sake. The mineral water to brew their delicious sake comes from “Hyakunensui,” which is water that has come from rain and snow at Mt. Hakusan and over hundreds of years has slowly filtered through the ground becoming rich in minerals that aid in the fermentation process and are essential for producing great tasting sake. In 2001, Fukumitsuya became the first major brewer to produce only “Junmai sake,” which is sake made solely from natural ingredients consisting of the finest quality sake rice and mineral water. Fukumitsuya is also famous for being one of the leading breweries to also make mature, aged sake.



We hope that you can join us to taste and experience the delicious hand-made Junmai sake and aged sake from Fukumitsuya.



Christopher Hughes, sake expert, will provide additional explanations and commentary.

Seats are limited to about 20 people, so please hurry to reserve your spot soon.

- Date: **Thursday, November 29, 2018 19:00~21 : 00**
- Place: JSS Information Center (3min walk from Toranomom on the Ginza Line)
<http://www.japansake.or.jp/sake/english/jssic.html>
1-6-15 Nishi-Shinbashi, Minato-ku, Tokyo
- Fee: 5,000 yen (a light meal will be served with sake)
- To apply, please send an email to: tooticki.shuso@gmail.com