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Tourism League

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# Ishikawa Tourism Newsletter

# Special

## Ishikawa Winter Local Sake

Ishikawa is blessed with an abundant fresh underground water source and fertile earth from Mt. Hakusan. This allows for great tasting rice to be grown here and many types of local sake can be made from it. Take a trip to a local brewery for observation tours and taster sessions to spice up your winter.





# **1 Sake breweries in Ishikawa**



# Sogen Sake Brewery 1

(Brand) Sogen

Founded in 1768, the brewery has been sticking to its roots continuing to produce a slightly sweet mild tasting sake. The high quality sake has built a reputation and its Daiginjoshu sake is served on first class international flights with ANA.



24-22 Horyumachi Sogen, Suzu City http://www.sougenshuzou.com (Website has English)

# Kazuma Sake Brewery 2

(Brand) Chikuha

The company originally started in the Edo period as a miso and soy sauce producer. Now the local farmers with their contract farming for "Noto rice, Noto water, and Noto chief sake brewer" are now producing sake.



He 36, Ushitsu, Noto Town, Hosu-gun http://chikuha.co.jp/ (English and simplified Chinese pages available)

### Shata Shuzo Sake Brewery 4

(Brand) Tengumai

Tengumai sake has been produced from the Hakusan plains since 1823. Sake continues to be produced arduously making use of the main rice ingredient's flavours and to make a powerful yeast.



60-1 Bomarumachi, Hakusan City http://www.tengumai.co.jp (English and simplified Chinese pages available)

#### Fukumitsuya 8

(Brand) Fukumasamune, Kagatobi

Established in 1625, the sake brewery boasts the oldest history and tradition in Kanazawa. Sake continues to be made with a background that stems from the glorious Kaga Hyakuman Goku cuisine and the use of nature's blessings.



2-8-3 Ishibiki, Kanazawa City http://www.fukumitsuya.co.jp (English page available)

#### Brewery tour information

A tour of the "Hyakunensui" 100 year old water and brewery is given after watching a DVD. Taster sessions of freshly pressed sake and seasonal sake are also available.

http://www.fukumitsuya.co.jp/english/sakebrewery/index.html (English)

### 2 Trivia — Why is sake made in winter?

Sake is made with the "Kanjikomi" process between November and March.



The main rice ingredient for sake is harvested in autumn.



It was easy to bring in people to work at the brewery.

Winter was the off-season for farming and thus winter was the only time they could recruit workers for the sake brewery. For this reason there are many master brewer groups coming to regions with heavy snow.



#### Fermentation is suited to the lower winter temperatures.

A slow fermentation process under low temperatures produces high quality sake. The microbes for the sake work best under low temperatures, thus sake is made in winter.

### 3 Recommended places to buy Sake in Ishikawa

#### Kanazawa Jizakegura 3

Inside JR Kanazawa Station (Anto shopping plaza)

Open hours 8:30 – 20:00 (Open every day of the year)

Local sake from 35 Ishikawa breweries are sold here. Local sake can even be purchased from \100 with the vending machine inside the store. There is a bar counter that serves local Ishikawa sake drink sets so you can compare the different tastes. Duty free service also available.





# Travel Plans

### ② Kanazawa City Sightseeing Taxi

(3 hour course from 09:00 with an English speaking driver) 3

(Tour Code) PTX1CTAXI058B

Take a 3 hour sightseeing taxi around Kanazawa with an English speaking driver. With your very own private taxi there is no need to worry about your extra shopping bags. Sightseeing routes can be arranged for the day provided they are kept within the allotted time. Be sure to check this out when you go sightseeing in Kanazawa.

Every day till 31st March 2016

(Excluding 31st Dec - 3rd Jan, 9th - 11th Jan, 19th - 21st

¥17,400 for 1 taxi (Tax included)

\*Bookings are to be made at least 2 days in advance

Kanazawa Miyako Hotel, ANA Crowne Plaza Hotel Kanazawa, Hotel Nikko Kanazawa, Kanazawa Tokyu Hotel, Kanazawa Hakuchoro Hotel Sanraku, Motoyu Ishiya

Model Course

9:00 Depart from hotel

Higashi Chaya District (30 min) Kenrokuen Garden (50 min)

21st Century Museum of Contemporary Art (20 min) Nagamachi Samurai District

Omicho Market (30 min)

12:00 Arrive at hotel





(From Kanazawa Station and back) **World Heritage Sites** Historic Villages of Shirakawa-go and Gokayama day trip

(with an English speaking assistant) 5

(Tour Code) BUS1C05612CCB

Visit the Historic Villages of Shirakawa-go and Gokayama World Heritage Sites on this 1 day round trip from Kanazawa Station. There will be a chance for you to try the local specialty Gokayama Tofu and make hand-grilled rice crackers. A friendly English speaking crew member will be accompanying so you can feel at ease during your travels.

Availability Mon/Wed/Fri till 31st March 2016 \*Must have 4 tour participants or more

¥9,800 per person Children (6 - 11) \8,800 per person \*Tax included, bookings are to be made at least 2 days in advance

9:00 Depart from Kanazawa Station west exit Shirakawa-go (90 min) Lunch: Gokayama Tofu (45 min) Gokayama Ainokura Village (60 min) Rice cracker cooking session (30 min) 16:30 Arrive at Kanazawa Station



4 Round paper fan making, Kaikaro tea ceremony viewing and gold leaf green powder tea set 3



(Tour Code) ACT1CEACT013B

Kaikaro located in Higashi Chaya District has a special course that includes tea ceremony viewing, creating round paper fans that Geiko performers use, and gold leaf green powder tea with Japanese confectionary. This tour has plenty to offer if you are looking for a Japanese parlour experience in Kanazawa.

Availability Every day until 31st March 2016 (Excluding 5th Dec. There may be days unavailable from Jan onwards)

¥4,300 / person (Tax included) \*Applications available for 2 people or more

Kaikaro Entrance (9:00 - 15:30)





\* Contact details and bookings for tours ② - ④ TEL: 03-5796-5454 (7:00~21:00)

Information on other tours: http://japanican.com/chubu

# **Openings**

#### 1 Ryokusone - Inn in Kanazawa 8

This Japanese style inn is located 10 minutes by car from Kenrokuen Garden on a hill surrounded by greenery. The 2 floor refurbished mansion houses 7 rooms, with rooms large enough for 2 to 4 guests. The inn has maximum capacity of 19 guests. Rooms cost from ¥40,000 per person per night. (Tax and service charge not included)



TEL: 076-208-3999 http://ryokusone.jp/

#### 2 Matsu no Midori - Kagaya Villa 6



Wakura Onsen Kagaya has opened a villa, with departures from Hokuriku inclusive. All food and drinks are included in the price of the overnight stay. There is a total of 31 rooms which can accommodate 96 guests seeking a luxurious special occasion. Rooms cost from ¥40,000 per person per night. (Tax and service charge not included)



TEL: 0767-62-8000 http://www.matsunomidori.jp/#123

# **Events**



# Kanazawa Castle & Kenrokuen Garden Light-upWinter Edition3

Dates: 29th – 31st Jan 2016 5th – 14th Feb 2016 17:30 – 21:00

For each season a different array of colours will be shone around Kanazawa Castle and Kenrokuen Garden. See the winter lights on the Yukizuri and its dazzling scenery.



#### 4 Snowman Festival 2016 7

Dates: 6th Feb 2016 (Kuwajima District)
12th Feb 2016 (Shiramine District)
Food stalls from 15:00. illumination 17:00 – 21:00

The Shiramine District residents create snowmen of all shapes and sizes and place them around the district. A magical atmosphere fills the towns when the snowmen are lit up with lamps.

are lit up with lamps.
Access: Take the Kaga Hakusan Bus from JR Kanazawa Station. Alight at Kuwajima Onsen or Hakusan Taiken-mura. (Around 2 hours)

### 5 Jumbo Oyster Festival in the Snow 2016 8

Dates: 30th Jan 2016 10:00 – 16:00, 31st Jan 2016 9:00 – 15:00

The event is held at the Anamizu Bay Asunaro Plaza in which a 400m stretch of jumbo grills are set up. Here you can relax and enjoy Noto's finest winter flavours of oysters. (\,1,000 for a bag of oysters)

Access: Take the JR Nanao line from Kanazawa Station to Wakura Onsen Station. At Wakura Onsen Station, change to the Noto Railway line and alight at Anamizu Station (final station). Asunaro Plaza is 10 minutes from the station on foot.

http://translate.google.co.jp/translate?hl=ja&sl=ja&tl=en&u=http%3A%2F%2Fwww.town.anamizu.ishikawa.jp%2F (English)



#### (6) Yamanaka Onsen Crab Soup Ohnabe Yamanaka Onsen Yuge-Kaido Street Machibito-Tabibito-Tei

Dates: 1st November 2015 - 31st March 2016 10:00 - 11:30

The main winter dish of Yamanaka Onsen is the Crab Soup Ohnabe giant hot pot made with carefully selected ingredients. It costs a mere \200 for a bowl so be sure to get a taste.

Access: Take the Kaga CANBUS from JR Kaga Onsen Station. Alight at bus stop No. 2 Yamanaka Onsen Kiku no Yu/ Yamanaka-za.

