

WELCOME TO IZUMIBASHI

JUNE 2024
Vol.01



The rice growing
season has started.

Thank you for checking “IZUMIBASHI NEWSLETTER”.



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This newsletter was created for everyone who is interested in IZUMIBASHI, not only to provide information on sake brewing, sake rice production, and products, but also to provide information about the members who work at our company and their daily lives that you would not normally know about.

First of all, we are planning to publish four times a year according to the seasons of Japan, and occasionally a special issue, so we look forward to your impressions, supportive comments, and requests.

Marketing Dev.

HARUNA HASHIBA



Who are we ??

Established in 1857, Izumibashi is a rare “Cultivation Brewery.” Driven by our belief that “sake starts with rice,” we cultivate and mill our own rice from nearby fields right here in our hometown of Ebina.

Our brands are “IZUMIBASHI”, “TONBO(Red dragonfly)”, and seasonal brands express dragonfly’s lifecycle. We use red dragonflies as a symbol mark because we want to protect the regions and countries and the earth where many red dragonflies fly in the autumn sky.



[Address] 5-5-1 Ebina, Kanagawa-pref, JAPAN

*It takes 20mins by foot or 5mins by taxi from Ebina station.

[Business hours] Our shop, called “SHU-YU-KAN” open 10:00-18:00.

[Holiday] Open all year round without from 13th to 16th in August,
and New year holiday season.

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01 THE RICE GROWING SEASON HAS STARTED.



OUR CULTIVATION

In addition to directly cultivating sake rice by our own employees, Izumibashi Sake Brewery also engages in contract cultivation with local sake rice producers, JA, and the Kanagawa Prefecture Agricultural Technology Center. The main cultivated varieties include “Yamada Nishiki”, “Omachi”, “Shinriki”, and “Rakufumai”.

Sake rice is cultivated in Ebina City, Zama City, and Sagami City along the left bank of the Sagami River, with approximately 46 hectares of in-house cultivation as well as contract cultivation, providing over 90% of the raw rice used.

THE RICE GROWIN YEAR

March to May	Growing Seedlings
May to mid-June	Transplanting Seedlings into the Field
late June to late September	Draining and Re-flooding the Paddy
August to early September	Appearance of the Ears
late September to Ocotober	Ripening & Harvesting

GROWING SEEDLINGS

Before sowing the rice seeds, we select seeds of a suitable quality from seeds harvested the previous year. After that, we disinfect the selected seeds with hot water to remove dirt and fungal spores that can cause disease.(1)

Then we soak the selected seeds in water 3days to encourage germination.(2)

For wet rice cultivation, the seeds are not planted in fields straight away. After germination, we sow in small containers holding soil, creating seedlings that can be planted later.(3)



(1) disinfecting with hot water
We use a big pot used to steam sake rice when brewing.



(2) Selected seeds of YAMADANISHIKI after germination.



(3) Small containers to create seedlings and seedlings become 15-20cm long.



TRANSPLANTING SEEDLINGS INTO THE FIELD

That is time to transplant that Seedlings become 15-20cm long. Transplanting is usually done mechanically by a small tractor that plants the seedlings in evenly space straight rows. (4)

Our tractor are equipped with GPS, so actually we don't need to drive. We have to transplant seedlings in many rice fields, it's very helpful for brewers.



(4) Planting the seedlings by tractor

A SPECIAL WORKSHOP FOR STAKEHOLDERS!!!

Every year, we hold a workshop to plant rice seedlings with Stakeholders of IZUMIBASHI together. In this workshop, you will plant rice with your own hands, just like the Japanese did in the past. During this year, we did this workshop with over 180 peoples on Sunday, June 9.

Put on your tabi(traditional Japanese split-toe socks), grab the seedlings, and start planting rice!!!
The planting spots are marked, making it easy even for beginners.



Sprinkling NUKA (The rice dust generated by rice polishing) . By doing this, It blocks sunlight, preventing weeds from growing.



After planting rice, we enjoyed a delicious lunch and sake under the nice weather.

You can try over 15 kind of sake with various temperature, and handmade BENTO with local ingredients. And also we could enjoy deep-fried AYU (sweetfish) caught in the Sagami River flowing through Kanagawa Prefecture.



Amazingly, we prepared over 200 BENTO in the morning of the day.



You can drink as much of your favorite sake as you like.
Be careful not to drink too much.



Deep-fried AYU. It's so delicious that it makes the sake go down easily..



Announcement of autumn workshop

Rice Harvesting Workshop

Why not join us in harvesting sake rice, an experience only possible at Izumibashi, which cherishes the belief that sake brewing starts with rice cultivation?

On Sunday, October 20, We are going to hold “RICE HARVESTING WORKSHOP”. This is limited class for Importers, distributors, and Stakeholders of IZUMIBASHI.

Don't worry if it's your first time. We will follow you!



Before start, the brewer's leader, Mr. Takahashi tells you how to harvest sake rice.

IT'S ONLY THREE STEPS YOU SHOULD DO.



1. Cutting rice with a sickle.



2. The harvested rice roots are tied together with straw.



3. Hanging the rice in bulk on a fence to dry it.

You can challenge to harvest sake rice, and after that, let's enjoy lunch with local dishes and IZUMIBASHI's sake together.

To join this class, [you have to make a reservation.](#)
If you want to get more information or join the class, Please send us message.



Enjoy lunch after harvesting sake rice!

Would you like to join?



【DATE】 Sunday, October 13, 10AM – 14PM

【COST】 1,500JPY per Adult / 500JPY per child

*cost for lunch and drink

Contact Us  info@izumibashi.com

“ NATU YAGO ”
Summer sake is coming.



YAGO, which is a child (larva) of the red dragonfly,
grows in rice fields in the summer.
This is a summer sake with a label design inspired
by a YAGO that grows happily in rice fields.

As a name suggests,
it has a taste that is perfect for hot summer days.

Please enjoy it!



*The products listed are announced according to our release dates in Japan and are not necessarily exported overseas. For inquiries regarding new products and other matters, please contact Izumibashi.



NATUYAGO GENSHU

夏ヤゴ 原酒

This is a pure rice sake that has not been diluted with water prior to bottling, called "JUNMAI GENSYU". Alcohol is 18%.

【BLUE】

RICE : Estate grown YAMADANISHIKI

Polishing Ratio : 65%

【PINK】

RICE : Estate grown OMACHI

Polishing Ratio : 65%

NATUYAGO THIRTEEN

夏ヤゴ 13

This is a pure rice sake that has been adjusted with water prior to bottling to drink easily. Alcohol is 13%, because it is said that YAGO molt its skin 13 times and becomes DRAGONFLY.

【13】

RICE : Estate grown YAMADANISHIKI

Polishing Ratio : 65%

【MOMO 13】

RICE : Estate grown SHINRIKI

Polishing Ratio : 60%



NATUYAGO SPARKLING JUNMAI NIGORI

Nigori means cloudy. Because of it is roughly filtered, It looks white.

After secondary fermentation in the bottle, this sake is heat-pasteurized for bright acidity and refreshing sweetness.

RICE : Estate grown YAMADANISHIKI

Polishing Ratio : 80%

03 NEW PRODUCT "YUZU LIQUEUR"



What is the base alcohol...?

Izumibashi Shuzo, which handles everything from rice cultivation to sake brewing, produces a lees shochu called "Amasukonaku" that is distilled from the sake lees left after the sake brewing process.

The sake lees that comes out after the sake brewing process is a valuable by-product that is still packed with the flavor and alcohol of the sake. We started production in 2020, thinking that if we did not enjoy this precious by-product to the end, we would be sorry for the great sun, water, and nature that nurtured rice and alcohol. This shochu is popular for its refreshing and clean taste.



↑↑

Brewers put sake lees to a distillation machine.

New product, YUZU LIQUEUR was born using this kasutori shochu, “AMASUKOTONAKU” in this summer!!!



The YUZU used is from the Fujino area of Sagami-hara city, Kanagawa pref. In this area, there has been a custom of planting “YUZU” on fallow fields for a long time. It seems that yuzu has long been considered a healthy ingredient, with the idea that even unused fields should be used with care.

This yuzu liqueur is a collaboration between the lees removal shochu “AMASUKOTONAKU” and “YUZU”, which were born from the same desire to “use certain resources with care.”

It has the refreshing taste, pleasant bitterness, and gentle sweetness of yuzu, while also having the refreshing taste of kasutori shochu.

You can enjoy this liqueur both on the rock and with soda. Please enjoy it!!

How to drink...? *Our recommendations

① ON THE ROCK



Chill with ice and enjoy the sweetness. As the ice melts over time, you can enjoy the change in flavor.

② WITH SODA



Add soda and enjoy the refreshing sour taste. We recommend 1 part yuzu liqueur and 1 to 2 parts soda.



04 8th ANNIVERSARY SAKE TO ATE

Thanks to all of you, Izumibashi Sake Brewery's directly managed restaurant "SAKE TO ATE ~Kuramoto Kakou Izumibashi~" will celebrate its 8th anniversary on July 7th.

You can order additive-free dishes using our original miso, soy sauce, koji, sake lees, koji, amazake, rice, and so on.

you can order all products of IZUMIBASHI. We also recommend alcoholic beverages that go well with your dishes. Of course, non-alcoholic drinks are also available.

English menus are also available for both sake and food. When you come to Izumibashi Brewery, please be sure to try our restaurant.



You can order all products of IZUMIBASHI. If you're lucky you can drink special sake...!?



The most popular dish "Grilled sake-lee-marinated Wagyu Beef", and The Head chef cooking.

SAKE TO ATE ~Kuramoto Kakou Izumibashi~

【Address】 12-33 Ougimachi, Ebina, Kanagawa-pref, JAPAN

It takes 7mins from Ebina station. *The location is not in brewery.

【Business hours】 17:00~22:00 (L.O.21:00) 【Regular holiday】 Sunday/Monday

【Reservation】 Please send e-mail : info@izumibashi.com



Marketing Div
Manager

MITSURO KAWANABE

Who is KAWANABE?

The first person is a manager of marketing Div. In agricultural work, he is attending sake rice inspections during the harvest season. In brewing, he handles bottling. In sales, he is responsible for disseminating information from the brewery, product guides, preparing estimates, and participating in events, taking a central role in various areas.

He supports employees in the fields of agriculture, brewing, and sales, and are highly trusted by those in the field.

Please tell us your main job content.

I am in charge of everything from bottling to marketing.
Daily job content varies depending on the day.



Mr.Kawanabe, the dependable helper in various tasks.

Thanks to him, everyone's work goes smoothly.

What do you like about your work, and please tell me the reasons.

We can Express Kanagawa prefecture with sake, we made. Also making sake set up the good environment, and protect the environment.

Local community, agriculture, landscape, culture... I became keenly aware of these perspectives after joining this company. I want to pass on these traditions, which have been handed down by our predecessors, to the next generation through “Izumibashi”.

Which product do you like, and please tell us your recommended how to drink and pairing with foods?

The best for me is “JUNMAI-DAIGINJO IZUMIBASHI YAMADANISHIKI 48%”, a classic sake made with 901yeast. I recommend “NURU-KAN” when you drink this sake.
*NURU-KAN is term used to describe sake heated to 40°C,104°F.



Do you have some place you recommend near IZUMIBASHI or in Kanagawa?

“KOKUBUNJI SOBA”. You can enjoy not only delicious SOBA but also OTSUMAMI, and of course, our products (SAKE). Especially, I recommend “ANAGO-NO-TENPURA”, conger tempura and “AGEDASHI-TOHU”, deep-fried tofu.



KOKUBUNJI SOBA

What is your hobby, and please tell me the reasons?

I like playing baseball, because playing baseball with local people make me a new relationship besides being worker. I also enjoy camping, because I can feel freedom, and have a fulfilling time with my family. Eating and drinking sake outdoors is exceptional.



Camping with his family.



Please tell me something nice that has happened to you recently.

I like growing vegetables recently because I can enjoy process leading up to the harvest. And finally, I was able to cultivate the perfect onions I was looking for!!!



For him, the onions are perfect in every way—color, size, and shape.

Please say a few words to readers.

The dragonfly mark of Izumibashi. One sip will surely bring a smile to your face!!



Who is TAKAHASHI?

The second person is the head of rice farming and sake brewing. He attended Tokyo University of Agriculture, where he majored in rice polishing technology, which inspired him to pursue sake brewing. After graduating from university, he joined Izumibashi and has been there for over 10 years.

Please tell us your main job content.

Cultivating sake rice, and brewing sake. Production planning and schedule from rice cultivation to sake brewing, tractor and combine operator in farm work are main job in summer season.

Which process do you like in your work, and please tell me the reasons.

One is Doing soil preparation, because it's really important process to cultivate good sake rice.

The other one is Filtration, because this is a moment to separate sake lees and sake, so I can be Feeling fulfilled.



He removed ridges between rice fields this year, to make easy to care about rice plants. *the photo on the left.
As a leader, he creates and executes plans for both rice farming and sake brewing.

Which product do you like, and please tell us your recommended how to drink and pairing with foods?

The best for me is “AKI-TONBO YAMADANISHIKI”, an autumn’s sake.

This sake is bottled in the previous winter and then stored, which enhances its flavor and gives it the best taste. Drinking it Warm with Filefish hotpot is the best way to enjoy this sake.



Do you have some place you recommend near IZUMIBASHI or in Kanagawa?

Of course, “SAKE TO ATE”, because you can enjoy all Izumibashi products and delicious dishes made with miso, shoyu, koji... we made.

“SAGAMI SANSEN PARK” is also nice place I recommend. It takes about 30mins on foot from Izumibashi brewery or Ebina Station, and you can feel the four seasons.



Q SANSEN PARK KANAGAWA

What is your hobby, and please tell me the reasons?

I enjoy watching soccer matches, whether they are professional games or my son's matches.

From before I like fishing and filleting a fish, Recently I’m into making “SUSHI” by myself. I’d like to get better, so got to “SUSHI SCHOOL” on my holiday.



Watching soccer with his son.



Just like with sake brewing, Takahashi is dedicated to teaching his son how to fillet fish.

Please say a few words to readers.

All of our brewers will work hard at everything from rice cultivation to sake brewing in order to deliver delicious sake, so we hope you will continue to support us!