

地域貢献冊子シリーズNo.11

Enjoy **Fushimi**,

Home of **Sake** Breweries

伏見 日本酒



Decoding Kyoto Project 2009



Errata

page (line)	wrong	correct
p.2 (8 from the bottom)	京都市観光協会専務理事・永山恵一郎様 および伏見地区まちづくり委員会（観光 担当）	伏見観光協会専務理事・永山恵一郎様お よび伏見地区まちづくり会社（観光担 当）
p.4 (7 from the bottom)	Koichi	Hirokazu
p.17	<i>Toraijin</i> or immigrants from Kudara, Silla Kingdom and	<i>Toraijin</i> or immigrants from Baekje and Silla Kingdoms as well as
p.18,20,25,26	Reference: Feburary	February
p.28	9. Kyohime Dai-Gin-Jo (Kyoyama Honke Brewing Company)	9. Kyohime Dai-Gin-Jo (Kyohime Shuzo Co., Ltd)
p.38	Kyoyama Honke Brewing Company	Kyohime Shuzo Co., Ltd
p.40	Kyoyama Honke Brewing Company	Miyakotsuru Shuzo Co., Ltd.

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Enjoy Fushimi, Home of Sake Breweries

(『伏見 日本酒』) の刊行によせて

--in media res--

Enjoy Fushimi, Home of Sake Breweries は、立命館大学政策科学部 2 年生 11 名による “Decoding Kyoto Project 2009” の成果です。“Decoding Kyoto Project” は、学生の自主的活動、フィールドワーク、グループワークに基づいて研究を行う 2 年生ゼミナール（「研究入門フォーラム」）のプロジェクトの一つですが、これらに英語の実践的学習の要素を加え、外国人住民や観光客にとって京都をもっと暮らしやすく、楽しめる町にするために、重要な情報の英語翻訳を行っています。2007 年度は木屋町界限を、2008 年度は「銭湯」をテーマに英語のガイドブックを発行し、ウェブサイトでも公開中です (<http://decodingkyoto.policy-science.jp/>)。このプロジェクトの三年目にあたる 2009 年度は、京都市内で長い歴史と豊かな文化をもつ「伏見と酒」をテーマに、学生が独自の調査を重ね、*Enjoy Fushimi, Home of Sake Breweries* を完成させ、この冊子とウェブサイトで公開する運びとなりました (<http://decodingkyoto.policy-science.jp/fushimi/>)。

プロジェクトのメンバーは、まずインタビューを行い、外国人にとって伏見は認知度が低いこと、しかし伏見の観光・文化資源を紹介すると、ほとんどの外国人が関心を示すことを確認しました。そこで、外国人がこの魅力的な伏見に赴き、まちの雰囲気やお酒を楽しむようなガイドブックを作成するため、伏見酒造組合のご協力の下に調査を行い、伏見へのアクセスなど外国人が必要とする情報や、名水や銘酒など外国人が喜んでくれると思われる情報を精選しました。伏見は歴史も古く、酒文化も日本独自のものが多いため、伏見やお酒を楽しむために必要な基礎知識もあわせて、外国人に理解してもらえるようにシンプルな英語で表現しました。これらの過程で、伏見酒造組合主事・池田弘一様をはじめとする組合のみなさまや、京都市観光協会専務理事・永山恵一郎様および伏見地区まちづくり委員会（観光担当）のみなさま、そして名前も知らぬ外国人の協力を得て、学生たちはいままで気づかなかった伏見の文化の豊かさ、そしてそれを英語で外国人に伝えることの難しさを学びました。一年のプロジェクトが終わって、それぞれが実践的な英語能力の伸長を実感しています。またこのプロジェクトは平成 20 年度に採択された文部科学省教育 GP「質の高い大学教育推進プログラム」の一環として、立命館大学政策科学部非常勤

講師・中島剛先生の貴重なご助言を得て、このような立派なガイドブックを刊行できることに、担当教員はじめプロジェクトメンバー一同が大きな達成感を味わっています。

このガイドブックを作成するにあたり、プロジェクトメンバーは最大限の努力を惜しみませんでした。不備が多々あると思います。このガイドブックは成長過程にある学生の一つの到達点にすぎませんのでどうぞお許しいただき、お気づきの点はぜひともお知らせいただきますようお願いいたします。ウェブサイトのほうは今後も修正を続けていきますので、ぜひみなさまも「共著者」としてこのプロジェクトに参加いただきますよう、お願いいたします。

in media res はラテン語で「事物や出来事の只中へ」の意味です。身近ではあっても知らないことが多い、伏見と酒という「事物・出来事の只中へ」若い力で勇敢に出かけていき、研究の端緒についたばかりのプロジェクトメンバーをたたえて、ご挨拶に代えさせていただきます。

2010年3月1日
立命館大学政策科学部教授
田林 葉



Foreword

--in media res--

Enjoy Fushimi, Home of Sake Breweries is a product of “Decoding Kyoto Project 2009” conducted by a group of eleven second-year students of the College of Policy Science, Ritsumeikan University. This project is part of a grand plan which aims to make Kyoto a more comfortable place for residents and travelers from overseas to live in and stay, with the help of English translation of important information about the city. We have already published two well-received books: *Kiyamachi Walker* (2008), a guidebook of Kyoto City’s most interesting downtown area and *The Sento: Japanese Public Bathhouses in Kyoto* (2009), a guide to sento and its unique culture (visit our website <http://decodingkyoto.policy-science.jp/>). This year we focused on Fushimi, the southern part of Kyoto City. Fushimi has been one of the city’s most attractive places, an area known as the home of sake breweries as well as for its many historical sites to visit.

The students first interviewed travelers from overseas to see if the travelers knew or had ever heard anything about Fushimi. Not many travelers knew about Fushimi, but many showed interest after the interview by the students explaining about the place with photos. Then the students carried out extensive fieldwork in Fushimi and intensive researches into the history and basic information about sake for the purpose of helping people from overseas understand the cultural background of Fushimi and sake. Here we are glad to finally present the guidebook in the form of booklet and on the internet. With the generous assistance and cooperation of many individuals, especially Mr. Koichi Ikeda, Director of Fushimi Sake Brewers Association, Mr. Keiichiro Nagayama, Tourist Ambassador of Kyoto City and Executive Director of Kyoto City Tourist Association, and Mr. Tsuyoshi Nakajima as a supervising editor, the students studied how to provide potential readers with useful information in English. The students also learned how to behave as a responsible member of society in contacting with people in charge of sake in Fushimi who kindly provided them with

valuable information. Lastly the students experienced the joy of doing academic research on their own, the kind of joy that can be experienced only through hard work. “In media res” in Latin means being in the middle of real things or events. As their academic adviser, I would be very happy to admire the students for their courage to start their study “in media res” of Fushimi and sake as novice researchers.

Enjoy Fushimi, Home of Sake Breweries is for anyone who is interested in Fushimi. “Decoding Kyoto Project 2009” will soon be over, but *Enjoy Fushimi* will continue to evolve with your input and feedback. We will greatly appreciate any suggestions, advice, and questions you may have. Please visit our website at <http://decodingkyoto.policy-science.jp/fushimi/>. We all hope you will enjoy the fruits of our efforts and be co-authors of this booklet.



March 1, 2010

Yo Tabayashi
Professor
The College of Policy Science
Ritsumeikan University

I. General Introduction to Fushimi

Introduction to Fushimi

Where is Fushimi?

Fushimi is an area that lies to the south of Kyoto city. Besides various sightseeing spots like Fushimi Inari shrine, Fushimi is famous for sake breweries. In Fushimi, sake brewing developed because of its good spring water and water transportation. In Fushimi there are not only historical places like Teradaya and Ryoma dori but also places related to sake.

From Kyoto station

Take the express or local train of Kintetsu Kyoto Line.

Get off at **Momoyama-goryo-mae** station.

It takes about fifteen minutes.

Fee: **250 yen**

From Sanjo station

Take the limited express of Keihan Line to Yodoyabashi.

Change to local trains at Tanbabashi station to Yodoyabashi.

Get off at **Fushimi-momoyama** station.

It takes about twenty minutes.

Fee: **260 yen**



Where to visit in Fushimi?

A map of Fushimi within about one square kilometer. The following pages (pp. 7-13) show you attractive sites/restaurants in Fushimi numbered in the map. Enjoy Fushimi, home of sake breweries!

MAP



① Chokenji temple



The temple is also called *shima-no-benten*. There are beautiful crimson-colored earthen walls and a Chinese-style gate that looks like the palace of the sea goddess here.

② Fushimi-yumehyakusyu

BUY! Drink!



OPEN

Tue. - Fri.: 11:00-17:00

Holidays: 10:30-18:00

CLOSED

Mondays

[TEL] 075-623-1360

You can buy souvenirs of Fushimi such as sake, sake sponge cakes, and sake buns of Fushimi. You can also get a tourist brochure of Fushimi and taste sake here.

③ Gekkeikan-okura-kinenkan

BUY! Drink!



OPEN

9:30-16:30

Fee: **300 yen**

[TEL] 075-623-2056

More than 400 tools for sake making are preserved and exhibited here. You can see the process of sake making, taste sake, and drink tasty water used for sake making, too.

④ Kizakura-kappa-country



OPEN
10:00-20:00
[TEL] 075-611-9919

You can try sake for **100 yen**, and buy bottled sake as souvenir.

⑤ Teradaya



Fushimi prospered as a river port in Edo era (1603-1868). Teradaya was a ship hotel where the guests who traveled by the ship stayed. Leaders of political movements at the end of Edo era gathered here. The admission of Teradaya is **400 yen**.

⑥ Ju-kkoku-shu ship

⑦ Sanju-kkoku-shu ship



Business hours
change with seasons.
Check the time table
in advance at
075-623-1030.

The ships carried travelers between Osaka and Fushimi in Edo era. You can still enjoy a river trip. The fee of the ship is **1,000 yen**. One trip takes forty to fifty minutes.

⑧ Fushimizu water

Fushimizu water is rich underground water that has not changed for a long time, and has been an essential ingredient of Fushimi sake. Enjoy fresh taste of spring water at Kizakura-kinenkan (㊤).



⑨ Gokonomiya shrine



Fresh water springs in the shrine. Because the water is flavorful, the water was named Gokusui, meaning water with good aroma, by the Seiwa emperor in Heian era (794-1192).

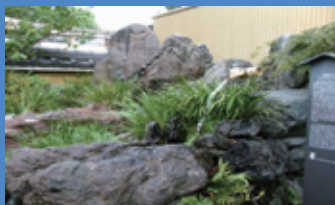
Gokusui water



Gokusui water is very mild and indispensable for sake making of Fushimi. A lot of people take it home in plastic bottles for cooking.

⑩ Kin-un-shimizu water

The water is believed to bring prosperity as well as fortune to the visitors and their descendants. Drink this water and be rich.



⑪ Sakamizu water

Sakamizu water is mysterious water that tastes like sake. Interestingly, it was so tasty that it was called Sakamizu water, meaning “sake-like water.”



⑫ Shiragikusui water

Shiragikusui water is on the side of Torisei (⑩). Shiragikusui water has a good scent so brewers use this water for sake making.



⑩ Torisei

Drink! Buy! Eat!

OPEN

Tue.-Sat.: 11:30-23:00

Holidays : 11:00-23:00

CLOSED

Mondays

[TEL] 075-622-5533



※English menu is available.

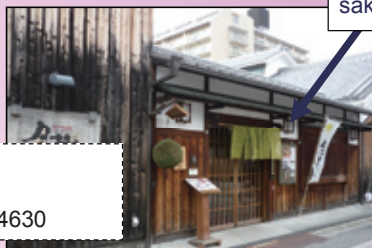
⑪ Tsuki-no-kurabito

Many travelers from overseas drop in these Japanese taverns. Also, you can buy bottled sake.

OPEN

11:00-23:00

[TEL] 075-623-4630



※Menu is Japanese only.

Budget

Lunch: about **1,500 yen**

Dinner: about **3,000 yen**

Other restaurants where you enjoy sake!

⑬ Moromine (もろみね) ⇨ p. 30

⑭ Asada (あさだ) ⇨ p. 46



⑮ Aburacho (油長) ⇨ pp. 38, 42, 44, 45

⑱ Kyogoku-ya (京極屋) ⇨ pp. 31, 36, 43, 47



History and Attractions of Fushimi

Fushimi is a very attractive place. As the map shows (p. 7), there are a lot of interesting places related to sake. This section helps you to understand the relations of Fushimi and sake, introducing some of Japanese historical events and episodes.

From the beginning, Fushimi has been blessed by high quality natural water, *meisui*. *Meisui* is essential component for good sake. So, Fushimi became one of the major sake producing areas and there were about 100 breweries in early Edo era. Then, however, sake in Fushimi had to undergo a lot of hardships.

First, sales of sake produced by sake breweries in Fushimi were prohibited in Rakuchu (洛中), central area of the Kyoto City, by the law. During Edo era, Fushimi was not thought Rakuchu. The sake market in Fushimi was restricted by the law and this gave economic damage to sake breweries in Fushimi. Second, Fushimi sake was challenged by the new breweries of the nearby areas which had been the markets of Fushimi sake. Not only did it become more difficult for Fushimi



breweries to sell their sake in the nearby areas where Fushimi had enjoyed monopoly, but sake produced by new breweries rushed into Fushimi. Finally, the Battle of Toba-Fushimi (1868) gave sake industries a finishing stroke. This battle was fought between Tokugawa shogunate and the imperial court. The town was burnt down and people were killed. For these reasons, breweries in Fushimi had greatly suffered and there survived only two breweries in late Edo era.

Fushimi seems to have been an important place in terms of modernization of Japan. The Battle of Toba-Fushimi is a historical turning point of the process from Edo era to Meiji era, which is usually called *meiji-ishin* (Meiji Restoration). At that time,

Ryoma Sakamoto, a reformer, strived to bring Japan into a modern nation. He is like a shooting star on the eve of Meiji Restoration and was attacked and nearly killed by assassins in Fushimi. On the night of March 8, 1866, he was staying at Teradaya Inn and assassins attacked him while he lowered his guard. He counterattacked them by a pistol which was rare at that time and barely escaped. Now, at Teradaya you can see a lot of historical materials. There is no “IP” in history, but if he had been killed there, there would be no present Japan. (Photo taken by Miyuki Takahashi at Teradaya on August 7, 2009.)

In early Meiji era, sake in Fushimi was called *bachigaisake* (場違酒) that means “not good sake.” However, breweries in Fushimi carried out various unique projects and came back strong as a major production area of sake during Meiji era. For example, while they kept hiring *toji* who had control over the process of brewing, brewers in Fushimi started to employ college graduates who joined the process of brewing as novice workers. Also, to improve the quality of sake, “Institute of Fushimi Sake Brewers Association” was founded. Members of this association succeeded in creating sake without preservative



which had been used in sake making. For this and other achievements, Fushimi sake had been awarded gold prize many times at the “National Sake Fair.”

After WWII, Japanese economy was badly hit by the depression, and breweries in Fushimi were no exception. During the Showa 30s (1955-1964) because of Japan's economic recovery the production of sake in Fushimi increased more and more. Then, a member of Fushimi Sake Association invented a new way of brewing which replaced the traditional one. In the past sake could be brewed only in winter, and this old method is called *kanzukuri*. but today it can be brewed at any time of the year with a new method *shiki-jozo* (四季醸造), which means “brewing all the year round.”

Because of the rapid economic growth from Showa era to Heisei era (1989-), the number of *toji*, skilled brewery masters working only in winter, has been decreasing slowly. Many sake makers who owned sake cellars were using the traditional systems of brewery in Japan, however, and they needed to employ *toji* who could brew sake in this old way. As a result, many breweries found it difficult to produce sake, and some of them even lost the traditional brewery skills. In Fushimi, as seen above, the brewing makers have employed a lot of regular workers for brewing since Meiji era. So they can produce Japanese sake without worrying about the shortage of *toji*.

Reference: Fushimi Sake Brewers Association (2001),
The 125-year History of Fushimi Sake Brewers Association.

II. History & Culture of Sake

What is SAKE?

Japan has four seasons, each of which offers beautiful scenery in different ways. You can drink sake hot or chilled, as you like, at the temperature from 5°C (41°F) to 60°C (140°F). Japanese sake is a luxury item which has become part of Japanese culture. Japanese sake has a history as long as wine. Also, *hon-jo-zo-shu*, which is a type of sake, may have strong taste such as tequila or vodka.

Sake had been brewed in Japan since the middle of Jomon era. Paddy rice cultivation was started around the second or third century B.C. in Japan, and the sake fermented with rice *koji* was also brewed. The sake brewed by using malt can be found only in Japan. *Toraijin* or immigrants from Kudara, Silla Kingdom, and the mainland China had a lot of influences on the development of the ancient culture of Japan in about the fifth century. They contributed to the improvement of the conventional brewage style of Japan. The demand for sake used for the politics of Yamato dynasty increased in about the seventh century, and it had Brewing Office for sake brewing consisting of specialists of sake making. In this office, the specialists seem to have made ten kinds or more sake. As for the sake making, techniques unique to Japan became a main force, and a prototype of present sake brewing was established around the ninth century.

Water is necessary for the making of Japanese sake. There is abundant spring water everywhere in the Fushimi area. Because of the spring water, the good and tasty Fushimi sake can be made. The underground water of Fushimi is famous as *meisui* and many visitors bring the spring water home in plastic bottles or small tanks. Some Japanese people love to use spring water when cooking at home. If you want to drink it on the spot, you can use a *shaku* or a dipper looking like a big wooden spoon (shown in the photo). However, please do not drink water directly from the edge of a *shaku*. That is also part of Japanese culture. Why don't you try Fushimi good spring water?



Sake Dokoro

The Kansai district has two areas called “the best *sake dokoro* (sake place) in Japan.” They are Fushimi in Kyoto city and Nada in Kobe city, and the production of sake in the two areas accounts for 45 percent of the country’s sake production. Conditions such as water, rice, climate, and special techniques are essential to any good brewing grounds. Both Fushimi and Nada satisfy all these conditions, and this was in particular the primary reason for the development of Fushimi as the town of sake breweries with good quality brewing water. Because Fushimi sake is produced by fermenting rice slowly at low temperature with good quality riverbed water flowing in the Fushimi area, it has a mild bouquet. Because of these characteristics, Fushimi sake is called sweet “*onna-sake* (woman sake)” as opposed to Nada sake that is called dry “*otoko-sake* (man sake)” for its high-temperature short-term preparation. Fushimi is often compared with Nada in this way, and Fushimi and Nada developed as a town competing against one another. As a result, both have produced a lot of excellent sake. In this way Fushimi and Nada have been called “the best *sake dokoro* in Japan,” and the production of sake in both areas is high. In fact, the whole area of Fushimi is developing as a town of sake brewing now. The beautiful historical townscape of wooden sake cellars standing in line will make you feel the spirit of *sake dokoro* Fushimi and the culture of sake brewing. We believe that sake tasting in the real sake town, Fushimi, will be precious experience for you!

Reference: *Kansai Window*. Retrieved on February 12, 2010,
from http://www.kippo.or.jp/index_j.asp

Toji: A chief brewer of sake

Toji

Toji is a master of sake making, top of the group of professional workers called *kurabito*. To become a *toji*, special techniques to control the conditions of sake ingredients are required. A keen sense for making sake and management of the *kurabito* group are also required. This means not all *kurabito* can become *toji*. As leader of sake brewing, *toji* has to have love for sake and an ability to control the entire group of *kurabito*.

History

Sake had been made all the year around until Muromachi era, but it came to be made only in winter since Edo era. This system, called *kanzukuri*, gradually became mainstream, since malted rice is more active at the lower temperature in winter. In addition, farmers who came to *kuramoto* (meaning “cellar owner” or “brewery”) in winter increased in number. The wintertime is farmers’ off-season, and brewing sake was a stable job because it required special techniques. So this system was favorable for farmers. Then many farmers started to make migrant worker groups, and made sake at *kuramoto* in winter. They came to *kuramoto* right after finishing the harvest, and they brewed sake until April. So they were also called “100 days worker.” *Kurabito* under control of *toji* came into existence like this.

Though it has become possible to manage the elaborate sake making process by using computers in recent years, Japanese sake still needs the power and wisdom of *toji*. *Toji*’s intuition and experiences are the basis of the workmanship of sake making.

The Present Condition

Aging of the workers is becoming a serious problem in the sake industry, and it is difficult to find a successor who would continue the job of *toji*. One of the reasons is that the number of those who do the farmwork in summer and brew sake in winter has been decreasing now. Another is that hard training is required to be a *toji*. However, some *kuramoto* started to employ young people as *kurabito* and there is a new generation of young *toji* today. Furthermore, today many female workers enter the world of sake industry to become *toji* after the enforcement of the Equal Employment Opportunity Law in 1985, though in the past sake brewing was primarily closed to women. Thus, the world of *toji* is changing now. However, it is still necessary for sake makers to find a potential successor full of special knowledge.

***Sugidama*, or “ceder ball,” representing aging of sake**

Sugidama is a round ball made of trimmed leaves of Japanese cedar, and it is often hung in front of the sake brewery. *Sugidama* is not a mere decoration and it has interesting meanings.

Sugidama tells people the degree to which the sake has matured. “Young sake” is brewed with the rice harvested in the autumn. A fresh green *sugidama* (see the picture) means the sale of young sake has just started. When a fresh green *sugidama* appears, sake-loving people are very happy because they expect that young sake of various kinds will appear one after another.

Some of the sake pressed from the winter through the spring is sold in the market as young sake, but the rest of the sake is stored in sake cellar. This sake gradually matures and gets a well-mellowed taste. When the autumn comes, the matured sake is sold in the market. By this time, *sugidama* will have been dead and turned completely brown.

Therefore, a brown *sugidama* is a sign that sake has matured moderately and the right time for drinking of the sake has come. Fresh sake gradually matures in sake cellar in the same way as a fresh green *sugidama* gradually turns brown. We enjoy seeing how the color of *sugidama* turns as the year goes along. It is one of the unique customs of Japan, where you can enjoy the changing seasons and a lot of sake, too.



Pay attention to the color of *sugidama* if you have a chance to stroll around Fushimi. Your walk in Fushimi will be more interesting.

Reference: *Sakabayashi*. Retrieved on February 12, 2010, from <http://www.kuroushi.com/sakabayashi/what.htm>

Ways to Drink Sake for Four Seasons

Spring



桃花酒 <i>Tokashu</i>	We usually drink <i>tokashu</i> on March 3 (<i>momo-no-sekku</i> and festival for girls). It tastes sweet! A peach is called <i>momo</i> which means a long life. It is believed that <i>tokashu</i> cures various sicknesses and improves the complexion.
花見酒 <i>Hanamizake</i>	The joy of watching cherry blossoms and drinking sake has been one of the main events since Nara era. Enjoying cherry blossoms has been part of the traditional Japanese culture.
菖蒲酒 <i>Shobuzake</i>	We drink <i>shobuzake</i> (also called <i>ayamezake</i>) on May 5 (known as <i>tango-no-sekku</i> and festival for boys). <i>Shobu</i> in Japanese means "iris," and <i>shobuzake</i> , sake with iris leaves, roots, or stalks in it, is believed to have mystical powers to protect us from evil.

Summer

夏越しの酒 <i>Natsugoshi-no-sake</i>	This sake is drunk on the last day of June, to wash out the dirt accumulated during the first half of the year. Having finished rice planting in rice field, farmers in Japan take a deep breath at this time of the year. To overcome the hottest season, we drink this sake wishing for good harvest in autumn.
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鰻酒 <i>Unagizake</i>	On <i>doyo-no-ushi</i> day (usually late July) in the middle of the hottest season, it is tradition for Japanese to eat <i>unagi</i> (eel). First we put a broiled eel in a bowl and then pour <i>atsukan</i> (heated sake) sufficiently, cover the bowl and wait for about five minutes. After drinking this sake, we eat eel, too.
冷やづくし <i>Hiyazukushi</i>	<i>Hiya</i> means sake served at room temperature, and <i>reishu</i> means chilled sake. There are three types of chilled sake: <i>yukibie</i> (5°C/41°F), <i>hanabie</i> (10°C/50°F) and <i>suzuhie</i> (15°C/59°F). In summer, they are very suitable for heated body. Sherbet-style sake is also tasty.

Autumn

月見酒 <i>Tsukimizake</i>	<i>Tsukimizake</i> means drinking sake watching the full moon. It is time when we prepare ear of Japanese pampas grass and seven grasses of autumn, and enjoy the turn of the season.
重陽の節句 <i>Cho-yo-no-sekku</i>	We drink <i>kiku-no-hana-no-sake</i> on September 9 (<i>cho-yo-no-sekku</i>). We can live a long life, if we drink <i>kiku-no-hana-no-sake</i> (<i>kiku</i> means chrysanthemum in Japanese).
冷やおろし <i>Hiyaoroshi</i>	New brew that is made between winter and spring is stored in cellar to cool. After sake is bottled in autumn and the temperature falls, it is shipped from the cellar. <i>Hiyaoroshi</i> means “shipment without heating.”

Winter

除夜の酒 <i>Joya-no-sake</i>	<i>Joya</i> means new year's eve. We enjoy drinking this sake, hearing <i>joya-no-kane</i> (bell of new year's eve) and remembering the passing year to make a vow for the new year.
屠蘇・年酒 <i>Toso, toshizake</i>	<i>Toso</i> means to drink sake with family at the beginning of the year. Originally this custom came from China. In early Heian era, it was drunk only at the royal court, but as years went by, it became popular among common people. After Meiji era, we started to soak <i>tososan</i> into <i>mirin</i> (sweet sake). We serve <i>toso</i> to the guests at the beginning of the year. This sake is called <i>toshizake</i> (new year's sake).
鏡開き <i>Kagamibiraki</i>	It has been a custom in Japan to eat <i>kagami-mochi</i> (two flat, round rice cakes, the smaller one on top of the larger) and drink <i>miki</i> (sake dedicated to gods) after they were served for gods. It is said that good luck comes to those who eat <i>kagami-mochi</i> cut and broken into small pieces.
雪見酒 <i>Yukimizake</i>	This is an elegant custom in Japan. Famous author Murasaki Shikibu (Lady Murasaki), in Heian era, is said to have drunk sake enjoying a view of beautiful snow outside. There is another way to enjoy sake with snow. If you want to make a <i>yukiwari</i> , go outside on a snowy day with your favorite glass, then wait until the glass is covered with snow (amount depends on you!). You can pour sake as much as you like.
ひれ酒 <i>Hirezake</i>	<i>Hirezake</i> is heated sake (<i>atsukan</i>) with roasted fins in it. Put some fins in hot sake, cover up and wait until aroma of fins spread around sake. This amber-colored sake is quite popular among Japanese because roasted fins change the taste of inexpensive sake into delicious flavor.

Types and Features of Sake

Alcoholic beverage is divided into three groups: liquor made by fermentation, spirits, and blended liquor. Japanese sake is liquor made by fermentation. Sake has two groups. One is special designation sake. This sake is premium sake distinguished by the degree to which the rice is polished, and the added percentage of brewer's alcohol or the absence of such additives. The other includes normal sake, unpasteurized sake, unfiltered sake, unprocessed sake, well-aged sake, etc. In the following sections "Special Designation Sake" and "Others," you may wish to learn the types and features of sake more in detail.



Special Designation Sake

Rate of
polished rice

50%

or less



Dai-Gin-Jo

Highest-grade finely-brewed sake
This sake is brewed at low temperatures from rice grains milled to 50 % of the original weight or less. This is special first-grade sake with a fine aroma and a fruity taste.



Jun-Mai-Dai-Gin-Jo

This is Dai-Gin-Jo with no added alcohol. This is special first-grade pure rice sake and has a mellow taste.

60%

or less

Gin-Jo

High-grade finely-brewed sake
This sake is brewed at low temperatures from rice grains milled to 60 % of the original weight or less. This has a fruity fragrance with a well-mellowed soft taste.

Jun-Mai

Sake made only from rice, yeast, and water. It has a mellow bouquet and a rich, smooth flavor.

*There is not a rule about the rate of polished rice of Jun-Mai.

Jun-Mai-Gin-Jo

This is Gin-Jo with no added alcohol. Slightly less polishing time results in high quality sake with a little more body than Jun-Mai.



70%

or less



Hon-Jo-Zo

Finely-brewed sake

Sake made using white rice which has been milled so that 70% or less of the grain remains, along with rice *koji*, brewing alcohol, and water. It is known for its mild, unobtrusive bouquet, and a crisp flavor.

Reference: Kizakura Corporation,
"About Sake Ranks." Retrieved on February 12, 2010,
from <http://kizakura.co.jp/ja/en/ranks.html>

The Others



Namazake (Unpasteurized sake):

Sake that is not heated for pasteurization after the final mash is pressed. It is characterized by a light, fresh flavor. There are various types such as unpasteurized *Jun-Mai*, unpasteurized *Gin-Jo*, and the like.



Nigorizake (Unfiltered sake):

Sake that is milky white, since the mash is only lightly filtered using a coarse-textured cloth.

Normal sake:

This sake is equivalent of table wine and accounts for the majority of sake produced. This category offers various tastes, with each brand of sake featuring a unique flavor that is characteristic of the brewery.

Unprocessed sake:

Sake with a higher alcohol content because it has been pressed but not diluted with added water. It has a deep, rich flavor and an alcohol content of from 17% to 20%.

Well-aged sake:

This sake has been aged for a couple of years, or up to five years or longer. It has a bouquet like sherry, with a flavor profile that includes spices and nuts.

Cask sake:

This sake is aged in casks and thus takes on the fragrance of the wood from which the cask is made.

Sparkling sake:

Carbonated sake, similar to champagne. Alcohol content is low, around 8 %.

Reference: Japan Sake Brewers Association (2005),
"Welcome to the World of Japanese sake."
Retrieved on February 12, 2010,
from <http://www.japansake.or.jp/sake/english/index.html>

III. Sake and Breweries in Fushimi

Fushimi Sake Brewers Association

Fushimi is one of the oldest sake producing areas in Japan. Fushimi Sake Brewers Association is more than 130 years old. It originated from a group of brewers in Fushimi in Edo era and developed in Meiji era. During its peak of 1966 and 1968, it included forty-five sake brewers as its members. Now twenty-four sake brewers are its members.

Sake represents one of the oldest Japanese food cultures. However, as life style of Japanese gets westernized and many other kinds of alcoholic beverage get available, sales and production of sake have been in decline. Fushimi Sake Brewers Association has been now striving against this trend by working on various projects in order to let people know good sake more. For example, they published *The 125-year History of Fushimi Sake Brewers Association* (2001), a book describing their activities from late Edo era to now. As



another example, last autumn they opened bars at downtown shopping malls in Kyoto City for about two months, where young customers enjoyed all the eighteen famous sake brands of the traditional sake brewing companies with a long and distinguished history. The events were very popular. The association also published a pretty brochure titled "Fushimi Seishu Kiko" ("traveling and drinking around Fushimi") which presents these eighteen famous sake brands with beautiful photos in it. The brochure also introduces Fushimi-yumehyakushu (p. 8) where you can buy all the well-known and delicious sake recommended.

However, the brochure is written in Japanese. So in the following section, you will find our recommendation of the eighteen Fushimi sake in English. Overage members of this project actually tasted all the sake which are very different from each other and yet tasty. Please enjoy looking at them, and come to Fushimi to try them out on your own.

Our Recommendation of Fushimi Sake

1. Eikun Dai-Gin-Jo (Saito Shuzo Co., Ltd.)
2. Furisode Nigorizake (Mukaijima Brewing Company)
3. Gekkeikan Horin Jun-Mai-Dai-Gin-Jo (Gekkeikan Sake Company, Ltd.)
4. Heian-no-Shirabe (Kinshi-Masamune Co., Ltd.)
5. Hinodesakari Momo-no-Shizuku Jun-Mai-Dai-Gin-Jo (Matsumoto Sake Brewing Co., Ltd.)
6. Hohshuku Jun-Mai-Shu (Toyosawa Honten Corporation)
7. Keicho Jun-Mai-Gin-Jo (Heiwa Sake Joint-stock Company)
8. Kizakura Dai-Gin-Jo (Kizakura Co., Ltd.)
9. Kyohime Dai-Gin-Jo (Kyoyama Honke Brewing Company)
10. Kyoto Gozan-no-Shiki Tsurumasamune (Tsurumasa Sake Corporation)
11. Miyakotsuru Jun-Mai-Dai-Gin-Jo (Miyakotsuru-Shuzo Co.,Ltd)
12. Sho-Chiku-Bai "Nama" So-Koji-Jikomi (Takara Shuzo Co., Ltd.)
13. Shotoku Jun-Mai-Dai-Gin-Jo Enju-Sen-Nen (Shotoku Brewery Co., Ltd.)
14. Takatori Jun-Mai-Dai-Gin-Jo (Yamamotokanzo-Store Company)
15. Tama-no-Hikari Jun-Mai-Dai-Gin-Jo Bizen-Omachi 100% (Tamanohikari Sake Brewing Co., Ltd.)
16. Tessai Tokubetsu Hon-Jo-Zo (Yamamoto Honke Corporation)
17. Tomio Dai-Gin-Jo Yamadanishiki (Kitagawa Honke Corporation)
18. Tsuki-no-Katsura Nigorizake (Masuda Tokubee Store)

How to Look at “Our Recommendation of Fushimi Sake”

The price is subject to change.

Horin

同 麟

This square box contains basic information about sake to give you a specific image of each sake brand.

This square box describes the taste and aroma of sake, so that you will be able to know how it tastes.

Price (including tax)	¥2,478 (1)
Rice milling ratio	50%
Alcohol content	15.2%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Fruity, Soft

CEKKEIKAN SAKE COMPANY, LTD.
247, Minamihara-cho, Fushimi-ku, Kyoto
[TEL] 075-611-4115
<URL> <http://www.gekkyo.com/kyoto/ny/mahori>

This square box provides information of sake companies.

Flavor and taste

Horin is fermented slowly at a very low temperature for the long time, so it is delicious and refreshing with a smooth taste because the sake is brewed from thoroughly polished rice.

Where can I drink/buy this sake?

- **Kyoto-ryu-Daijokura, Fushimi-Karabito** [京都の酒人] [MAP] ②
185-1, Kamidainaka-cho, Fushimi, Kyoto [TEL] 075-628-4680
- **Cekkeikan Karabito** [大久保酒場] [MAP] ②
247, Minamihara-cho, Fushimi-ku, Kyoto [TEL] 075-628-2056

This box introduces shops and Japanese restaurants where you can buy and taste sake introduced here.

Even people who are not accustomed to drinking sake can drink and enjoy its delicious taste.

This square box tells you our members' first impression of tasting sake. We are all beginners of sake, so you could share the same feelings as we had, we hope. Enjoy tasting it!

1. Eikun Dai-Gin-Jo

英勲 大吟醸



Price (including tax)	¥5,250 (720ml)
Rice milling rate	35%
Alcohol content	15.5%
Type	Dai-Gin-Jo
Characteristic	A little fine dry

Saito Shuzo Co., Ltd.

105, Misuyamashiroyashiki-cho, Yoko-oji,

Fushimi-ku, Kyoto

[TEL] 075-611-2124

<URL> <http://www.eikun.com/>

Flavor and feature

This sake is a little fine dry sake, and it has a good taste of rice. Also, its aftertaste is clear.

Where can I drink/buy this sake ?

* "Moromine" a directly-managed shop of Eikun warehouse

【英勲蔵元直営店「摩音 もろみね」】<MAP③>

212-1, Kannonji-cho, Fushimi-ku [TEL] 075-612-1000

Open: 17:30-23:30

A few minutes' walk from Momoyama Goryomae Station, Kintetsu Kyoto Line

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * It is neither sweet nor fiery.
- * This sake is mellow and has a good taste.
- * It is mellow and has a clear taste, so it is easy to drink.

2. Furisode Nigorizake ふり袖 にごり酒



Price (including tax)	¥893(720ml)
Rice milling rate	70%
Alcohol content	19.2%
Type	Nigorizake
Characteristic	Sweet taste

Mukajima Brewing Company

787-1, Hashizume-cho, Mukajima, Fushimi-ku,
Kyoto [TEL] 075-611-4876
<URL> <http://www.geisya.or.jp/~furisode/>

Flavor and feature

Great sake brewer Hisao Hamamoto (skillful sake craftsman in Japan) created this sake by a special technique. Its taste is deep.

Where can I buy this sake?

* Kyogoku-ya 【京極屋】

769, Higashiote-cho, Fushimi-ku [TEL] 075-623-1138

Closed: Second and third Tuesdays

Open: 10:00-20:00

Members' first impression of drinking it.

- * It is spicy but fruity. It is easy to drink.
- * It tastes sweet at first, but later becomes spicy.
- * It is sweet in spite of its carbonic acid. Moreover, it is mellow though it tastes bitter.

3. Gekkeikan Horin Jun-Mai-Dai-Gin-Jo

月桂冠 鳳麟 純米大吟醸



Price (including tax)	¥2,602 (720ml)
Rice milling rate	50%
Alcohol content	16.2%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Fruity, Soft

Gekkeikan Sake Company, Ltd.

247, Minamihama-cho, Fushimi-ku, Kyoto

[TEL] 075-611-4115

<URL><http://www.gekkeikan.co.jp/english/index.html> (English)

<http://www.gekkeikan.co.jp/index.html>

Flavor and feature

Horin is fermented slowly at a very low temperature for a long time. The quality of Horin is gorgeous with a smooth taste because the sake is brewed from thoroughly polished rice.

Where can I drink/buy this sake?

* Kyo-no-Daidokoro, Tsuki-no-Kurabito【京の台所 月の蔵人】<MAP①>

185-1, Kamiaburakake-cho, Fushimi-ku, Kyoto [TEL]075-623-4630

* Gekkeikan-okurakinenkan【月桂冠大倉記念館】<MAP③>

247, Minamihama-cho Fushimi-ku [TEL] 075-623-2056

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * This sake tastes mellow and has a sweet smell.
- * It is not very dry, so it is easy to drink.
- * Even people who are not accustomed to sake can drink and enjoy its delicious taste.

4. Heian-no-Shirabe 平安のしらべ



Price (including tax)	¥1,575 (720ml)
Rice milling rate	55%
Alcohol content	14%
Type	Gin-Jo-Jun-Mai
Characteristic	Smooth taste

Kinshi-Masamune Co., Ltd.

337-1, 11-chome, Shinmachi, Fushimi-ku, Kyoto

[TEL] 075-611-5201

<URL> <http://www.kinshimasamune.com/>

Flavor and feature

It has a rich aroma, a smooth taste and a delicate aftertaste. It is easy to drink.

Where can I buy this sake ?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * It has a little acid and unique aroma.
- * It has a strong smell. It is dry, stimulating when going inside throat and has a particular flavor.

5. Hinodesakari Momo-no-Shizuku Jun-Mai-Dai-Gin-Jo

日出盛 桃の滴 純米大吟醸



Price (including tax)	¥ 441 (180ml)
Rice milling rate	50%
Alcohol content	16%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Soft, Fruity

Matsumoto Sake Brewing Co., Ltd.

7, Misu-Daikoku-cho, Yoko-oji, Fushimi-ku, Kyoto
[TEL] 075-611-1238
<URL> <http://www.momonoshizuku.com/>

Flavor and Feature

“Momo-no-Shizuku (which means a drip of peach)” has a mellow aroma and is tasty, rice-flavored sake. It tastes so good after drinking it. It matches every kind of Japanese meals with its delicious flavor so it is very popular among young women.

Where can I buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>
Minamihama-cho, Fushimi-ku [TEL] 075-623-1360



Members' first impression of drinking it.

- * It is easy to drink because it tastes mild.
- * It has a tender taste so women can enjoy drinking it
- * A little bit sour but pretty fresh.

6. Hohshuku Jun-Mai-Shu 豊祝 純米酒



Price (including tax)	¥ 1,260 (720ml)
Rice milling rate	60%
Alcohol content	15-16%
Type	Jun-Mai
Characteristic	<ul style="list-style-type: none"> • Spread in the mouth. • Mellow taste

Toyosawa Honten Corporation

59, Minaminekoyacho, Fushimi-ku, Kyoto

[TEL] 075-601-5341

<URL> <http://homepage2.nifty.com/housyuku/>

Flavor and feature

It is made from only rice, rice-*koji* and pure good water called. "shiragiku-sui." You can enjoy its mellow taste and it is good for aperitif.

Where can I drink/buy this sake ?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

* It tastes a little bit acid but smells good.

* It has strong smell. It is dry, stimulating, and has a particular flavor.

7. Keicho Jun-Mai-Gin-Jo 慶長 純米吟醸



Price(including tax)	¥1,575 (720ml)
Rice milling rate	60%
Alcohol content	15-16%
Type	Jun-Mai-Gin-Jo
Characteristic	Mellow taste

Heiwa Sake Joint-stock Company

698, Higashikumi-cho, Fushimi-ku, Kyoto

[TEL] 075-601-0012

<URL>http://www.fushimi.or.jp/3_kuramoto/2_data/2_16.html

Flavor and feature

Keicho has a faint smell, and tastes plain. You can enjoy its mellow taste. It goes down your throat easily. You can drink it like wine. Keicho goes well with not only Japanese food but also other food like Italian food, or Spanish food.

Where can I buy this sake ?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

* Kyogoku-ya 【京極屋】

769, Higashiote-cho, Fushimi-ku [TEL] 075-623-1138

Closed: Second and third Tuesdays

Open: 10:00-20:00

Members' first impression of drinking it.

* This sake is slightly dry. But it is easy to drink.

8. Kizakura Dai-Gin-Jo 黄桜 大吟醸



Price (including tax)	¥ 3,675 (720ml)
Rice milling rate	35%
Alcohol content	17%
Type	Dai-Gin-Jo
Characteristic	Mild taste

Kizakura Co., Ltd

223, Shioya-machi, Fushimi-ku, Kyoto

[TEL] 075-611-4101

<URL><http://kizakura.co.jp/ja/en/index.html> (English)

<http://kizakura.co.jp/ja/index.shtml>

Flavor and feature

It has a mild and smooth taste. This sake won the prestigious sake prize seven times.

Where can I drink/buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

* Kizakura Kappa country【黄桜カッパントリー】

228, Shioya-cho, Fushimi-ku [TEL] 075-611-9919

Members' first impression of drinking it.

* Kizakura tastes mild and smooth, and I feel refreshed after drinking it. I think it is suitable for sake beginners.

* It tastes a bit sweet and is easy to drink.

9. Kyohime Dai-Gin-Jo

京姫 大吟醸



Price (including tax)	¥ 1,040 (300ml)
Rice milling rate	40%
Alcohol content	16%
Type	Dai-Gin-Jo
Characteristic	Gorgeous aroma

Kyoyama Honke Brewing Company

343, Yamazaki-cho, Fusimi-ku, Kyoto

[TEL] 075-622-2323

<URL>http://www.fushimi.or.jp/3_kuramoto/2_data/2_04.html

Flavor and feature

This sake is made with a traditional sake-making skill called *Minamibe Koji*. It has a gorgeous aroma.

Where can I buy this sake ?

* Aburacho 【油長】<MAP⑤>

780, Higashiote-cho, Fushimi-ku [TEL]075-601-0147

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

Members' first impression of drinking it.

* Good for drinking alone, because this comes in a little bottle.

* It tastes dry.

* It is fruity and sweet, so it is easy to drink.

10. Kyoto Gozan-no-Shiki Tsurumasamune

京都五山の四季 鶴正宗



Price	¥1,106 (720ml)
Rice milling rate	60%
Alcohol content	15%
Type	Jun-Mai
Characteristic	Light and soft

Tsurumasa Sake Corporation

474, Higashi-Sakai-machi, Fushimi-ku, Kyoto

[TEL] 075-611-0221

<URL>http://www.fushimi.or.jp/3_kuramoto/2_data/2_12.html

Flavor and feature

This sake smells like honey of flower, with a fresh aroma that smells like leaves.

Where can I buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * It has a soft and tender taste. It is very tasty.
- * It tastes sweet at first, but later a little bit spicy.

11. Miyakotsuru Jun-Mai-Dai-Gin-Jo 都鶴 純米大吟醸



Price (including tax)	¥2,625 (720ml)
Rice milling rate	50%
Alcohol content	16-17%
Type	Jun-Mai-Dai-Gin-Jo
characteristic	Smooth taste

Kyoyama Honke Brewing Company
151, Okago-cho, Fushimi-ku, Kyoto
[TEL] 075-601-5301
<URL><http://www.miyakotsuru.co.jp/index.html>

Flavor and feature

This sake's flavor is solid and dry. It has a smooth taste. You feel a fresh scent when you drink it. It is good as alcohol at table.

Where can I buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * I feel its characteristic pungency when it is heated.
- * I prefer drinking this sake chilled.

12. Sho-Chiku-Bai “Nama” So-Koji-Jikomi 松竹梅「生」双麴仕込



Price	¥ 351 (300ml)
Rice milling rate	Private
Alcohol content	13-15%
Type of Sake brewing	Namazake
Characteristic	Fine dry and mild

Takara Shuzo Co., Ltd.

20, Naginataboko-cho, Karasuma-higashi-iru,
Shijo-dori, Shimogyo-ku, Kyoto
[TEL] 075-241-5110

Flavor and Feature

This Namazake (unpasteurized sake) is made by using two types of *kaji*. One is “*Ki-kaji* (yellow coloured yeast)” which makes sake tasty. The other is “*Shiro-kaji* (white coloured yeast)” which makes sake fresh. The way to mix these two types of *kaji* is called *So-kaji-jikomi*. So, Namazake has a deep and refreshing taste.

Where can I buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

Members' first impression of drinking it.

- * It is spicy. It is as if I feel its taste inside my brain.
- * You feel refreshed after drinking it.

13. Shotoku Jun-Mai-Dai-Gin-Jo Enju-Sen-Nen

招徳 純米大吟醸 延寿千年



Price (including tax)	¥2,835 (720ml)
Rice milling rate	45%
Alcohol content	15%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Fruity, mild

Shotoku Brewery CO., Ltd.

Butai-cho, Fushimi-ku, Kyoto

[TEL] 075-611-0296

<URL><http://www.shoutoku.co.jp/en/>(English)

<http://www.shoutoku.co.jp/>

Flavor and feature

This sake gives off the strong fragrance of fully ripened peach and has moderate sweetness of fruit. This sake feels mild on the tongue and the delicate aftertaste is left comfortably in your mouth.

Where can I buy this sake?

* Aburacho 【油長】<MAP①>

780, Higashiote-cho, Fushimi-ku [TEL] 075-601-0147

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

Members' first impression of drinking it.

- * It is easier to drink this sake when heated than unheated.
- * I think this sake is suited for drinking alone.
- * It is easy to drink because this sake has a simple taste. It has a rough feel on the tongue.

14. Takatori Jun-Mai-Dai-Gin-Jo

鷹取 純米大吟醸



Price	¥1,650
Rice milling rate	45%
Alcohol content	15%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Mild taste

Yamamotokanzo-Store Company

285, 1-chome, Kyo-machi, Fushimi-ku, Kyoto

[TEL] 075-611-3288

<URL>http://www.fushimi.or.jp/3_kuramoto/2_data/2_23.html

Flavor and feature

It has a rich flavor of rice so it tastes gorgeous. You can drink it easily.

Where can I buy this sake?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

* Kyogoku-ya 【京極屋】

769, Higashiote-cho, Fushimi-ku [TEL] 075-623-1138

Closed: Second and third Tuesdays

Open: 10:00-20:00

Members' first impression of drinking it.

* It is spicy, but fruity and delicious.

* This sake tastes very smooth, but the aroma is strong.

15. Tama-no-Hikari

Jun-Mai-Dai-Gin-Jo Bizen-Omachi 100%

玉乃光 純米大吟醸 備前雄町 100%



Price (including tax)	¥2,310 (720ml)
Rice milling rate	50%
Alcohol content	16%
Type	Jun-Mai-Dai-Gin-Jo
Characteristic	Fruity fragrance

Tamanohikari Sake Brewing Co., Ltd.
545-2, Higashisakai-machi, Fushimi-ku, Kyoto
[TEL] 075-611-5000
<URL><http://www.tamanohikari.co.jp/index.html>

Flavor and feature

This sake has the natural and mild aroma characteristic of *Omachi-mai* (rice for ingredients of sake). This is an excellent sake. You drink this sake forever and will not get tired of it.

Where can I buy this sake?

* Aburacho 【油長】<MAP①>

780, Higashiote-cho, Fushimi-ku,
[TEL] 075-601-0147

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

Members' first impression of drinking it.

- * It has a fruity and sweet flavor.
- * You may want to eat some side dishes because it is easy to drink.

16. Tessai Tokubetsu Hon-Jo-Zo

鐵齋 特別本醸造



Price (including tax)	¥803 (720ml)
Rice milling rate	65%
Alcohol content	15%
Type	Hon-Jo-Zo
Characteristic	Dry

Yamamoto honke Corporation

36-1, Kamiaburakake-cho, Fushimi-ku, Kyoto

[TEL] 075-611-0211

<URL> <http://www.yamamotohonke.jp/>

Flavor and feature

This sake is fine dry sake, and its taste is neither spicy nor mellow. This sake is good to drink with uncooked food like sashimi. This sake is recommended to people who love sake.

Where can I drink/buy this sake?

* Yakitori shop "Torisei" the home store 【焼き鳥屋「鳥せい」本店】<MAP⑬>

186, Kamiaburakake-cho, Fushimi-ku [TEL] 075-622-5533

Closed: Mondays **Open:** 11:30-23:00

* Aburacho 【油長】<MAP⑮>

780, Higashiote-cho, Fushimi-ku [TEL] 075-601-0147

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

Members' first impression of drinking it.

* It is mellow, but strong.

* The taste of this sake is fruity like a watermelon, and very good, so it is easy to drink.

17. Tomio Dai-Gin-Jo Yamadanishiki

富翁 大吟醸 山田錦



Price (including tax)	¥ 2,625 (720ml)
Rice milling rate	39% or less
Alcohol content	15.6%
Type	Dai-Gin-Jo
Characteristic	Mild flavor Mellow

Kitagawa Honke Corporation

370-6, Murakami-cho, Fushimi-ku, Kyoto
[TEL] 075-611-1271
<URL><http://www.tomio-sake.co.jp>

Flavor and feature

It is a Dai-Gin-Jo which workers brewed with their all heart and soul using traditional skills. It is stored at a fixed temperature to age. It has a characteristic mild flavor (apple flavor) and a mellow taste.

Where can I buy this sake?

* Asada 【あさだ】<MAP①>

364-4, Murakami-cho, Fushimi-ku [TEL] 075-622-3733

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku [TEL] 075-623-1360

Members' first impression of drinking it.

* Sweet, easy to drink for women. Maybe not for people who tend to drink spicy sake.

18. Tsuki-no-Katsura Nigorizake 月の桂 にごり酒



Price(including tax)	¥1,260 (720ml)
Rice milling rate	60% or less
Alcohol content	17%
Type	Sparkling Nigorizake
Characteristic	Very fruity Faintly sweet

Masuda Tokubee Store

24, Osada-cho, Shimotoba, Fushimi-ku, Kyoto

[TEL] 075-611-5151

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

Flavor and feature

This unfiltered sake has a mellow taste, and this is savory. It is also called “rice champagne.” The sake is very popular among the people from other countries.

Where can I buy this sake ?

* Fushimi-yumehyakushu【伏見夢百衆】<MAP②>

Minamihama-cho, Fushimi-ku

[TEL] 075-623-1360

* Kyogoku-ya 【京極屋】

769, Higashiote-cho, Fushimi-ku [TEL] 075-623-1138

Closed: Second and third Tuesdays

Open: 10:00-20:00

Members' first impression of drinking it.

* This sake has a cute color.

* This sake is not only sweet but also dry. It tastes good!! Pretty fruity!

Glossary

Glossary

Bachigaizake【場違い酒】 Not brand sake. (p.15)

Edo era【江戸時代】 The name of an era from 1603 to 1868. Edo era is also called Tokugawa era. In this era Japanese economy developed very fast. (pp.9, 14, 19, 27)

Heian era【平安時代】 The name of an era from 794 to 1192. In this era the center of the government was in Heian-kyo, today's Kyoto city. (pp.10, 23)

Jomon era【縄文時代】 The name of an era from about 16500 B.C. to 3000 B.C. People started to use earthenware and lived mostly in pit dwellings. (p. 17)

Joya-no-kane【除夜の鐘】 *Kane* means a bell. Buddhism teaches that people have 108 evil passions. The bell is struck 108 times at the temples on New Year's Eve to get rid of them. We call this bell *joya-no-kane*. (p. 23)

Ju-koku-shu ship/Sanju-koku-shu ship【十石舟・三十石舟】 These boats carried travelers between Osaka and Fushimi in Edo era. *Koku* (石) is a unit of volume. One *koku* is about 278 liters. (p. 9)

Kanzukuri【寒造り】 Brewing method that uses winter's cold to make the yeast more effective. (pp. 16, 19)

Meiji era【明治時代】 The name of an era from 1868 to 1912. In this era modernization and westernization of Japan advanced. (pp. 14, 15, 23, 27)

Meiji-ishin【明治維新】 Historical turning point from Edo era to Meiji era.

It is called Meiji Restoration in English. (p. 14)

Meisui 【名水】 Collective term used for spring water, underground water, and rivers of an excellent water quality, and *meisui* has been considered as part of the property of the land from of old. (pp. 14, 17)

Mirin 【味醂】 *Mirin* is sweet sake. It is an essential condiment for Japanese cuisine. (p. 23)

Momo-no-sekku 【桃の節句】 Popularly called the Doll's Festival. A set of *hinaningyo* dolls is displayed to wish for the girl's healthy growth. (p. 21)

Murasaki Shikibu 【紫式部】 Murasaki Shikibu, also known as Lady Murasaki, is a famous author and poet of middle Heian era. She wrote one of the best ancient Japanese love stories "*Genji-monogatari*" or *The Tale of Genji*. (p. 23)

Nara era 【奈良時代】 The name of era from 710 to 784. In this era the capital of Japan was in Nara. (p. 21)

Osaka 【大阪】 The second biggest city in Japan now. (p. 9)

Rice koji 【米麴】 Mold or "starter" consisting of *Aspergillus oryzae*, added to polished rice. *Koji* saccharifies starch of polished rice. (pp. 17, 25)

Sake dokoro 【酒所】 Famous sake production area. (p. 18)

Sakamoto Ryoma 【坂本龍馬】 Historical figure during the final years of Edo period, and leader of the reformists who helped Japan to become a modern country. (p. 15)

Shaku 【杓】 Dipper made of wood, which looks like a big spoon. (p. 17)



Shiki-jozo【四季醸造】 Brewing method that does not need the winter's climate to make the yeast more effective. Literally means "brewing all the year round." (p. 16)

Showa era【昭和時代】 The name of an era from 1912 to 1989. There were two world wars that Japan fought in this period. (p. 16)

Tango-no-sekku【端午の節句】 Popularly called *kodomonohi*. A set of carp streamers is hung to wish for the boy's successful career. (p.21)

Teradaya【寺田屋】 Inn for travelers where Sakamoto Ryoma was attacked by the assassins. This is a historical heritage that tells the story of the time. (pp.6, 9, 15)

The Battle of Toba-Fushimi【鳥羽伏見の戦い】 The battle between Tokugawa shogunate army and Meiji government army. (p.14)

Toji【杜氏】 Top of the brewery workers and master of sake making. (pp. 15, 19)

Tokugawa shogunate【徳川幕府】 The government was established by Tokugawa-ke (Tokugawa family) in 1603. This governance was stable for about 260 years. However, after the coming of the Western powers Japan experienced political confusion and Tokugawa shogunate ended its rule. (p. 14)

Tososan【屠蘇散】 Spices used to make *toso*, or special sake drunk during new year celebrations. *Tososan* is made of several medicinal herbs. (p. 23)

Yamato dynasty【大和朝廷】 The first unified government in Japan. It was based in Nara. (p.17)

Editors' Note

Main theme of “Decoding Kyoto project 2009” is to study “Fushimi and sake.” Through this project, we had a good experience of actually going to Fushimi and interviewing people from overseas and many people living and working in Fushimi. We could get a lot of valuable information about the area from these activities, which only fieldwork can provide. It was difficult for us to communicate the information in English to readers. We went through hardships trying to find the right words to translate the subtle nuance of the original words accurately. We managed to accomplish translation, however, with a help from many supporters. Of course, this booklet does not contain all the attractions of Fushimi. We very much hope you will grab this booklet, make a trip to Fushimi, and feel its history and culture. Finally, we wish this booklet to interest people from overseas in Japanese culture.

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If you would like to know more details about Fushimi and sake, please visit our website!

URL: <http://decodingkyoto.policy-science.jp/fushimi/>





Decoding Kyoto Project 2009

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