

Design Camp | Miyoshino Brewery | Zinnia & Daisuke

食中に開くお酒の花

Food and sake, blossom in your mouth

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古来製法のお酒と、近來製法のお酒の違いが
グラフィカルに表現されていない

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色の選択は日本の伝統色 かつお互いを引き立てあう補色になっている



色の濃淡は、味の濃淡を表現



甘みと酸味のバランスを視覚的に表現

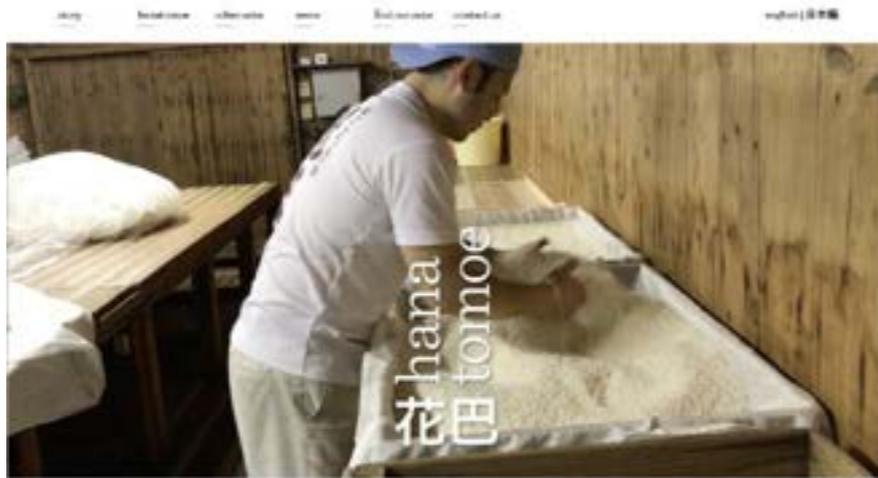
酸味

甘さ





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Introducing Yoshino sake cup and bottle

This small sake cup and sake bottle is made by Kusaya Kotae (DoogDesign) for enjoying Yoshino cedar by the five senses. Earthenware sake bottle for warming sake or glassware sake bottle for cold sake, and in each sake bottle, a small sake cup made of Yoshino Cedar is attached. The cylindrical shape, in tribute to the Cedar, has designed for the modern lifestyle.

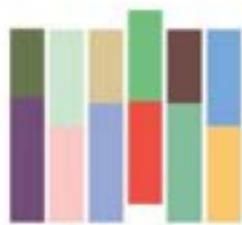
Hanotomoe Series

It is a series of sake brewed in wild sake brewing that does not add yeast, you can taste its wild character. Enjoy the difference in taste by the recipe of yeast growing sake. By aiming for sake brewing rooted in the culture climate, understanding the climate of the land, not adding yeast bacteria but having environmental aptitude, which is the original meaning of the ligase process, to grow yeast under harsh environments it becomes a sake during the mountain where you can enjoy the unique rich acid that the recipe has. We aim for sake that you can feel the climate of Nara Yoshino.

hanotomoe series



pairing guide



山崎純米酒
Yamazaki Junmai Daiginjo

最上級純米酒
Ikoma, Itoya, Yamanashi Government Sake

Like when sake can enjoy the most to know the best and a great sake can pair very well with sake before such as 100% or full yeasting. Yamazaki Sake can have a subtle yet the softness will pair well with fresh appetizers for each season.

recipe of the month

Recommended Sake

山崎純米酒
Yamazaki Junmai Daiginjo

This sake highlights the purest flavor including sake that, in order to bring out the sake's subtle complexity we feel it's best to use.



Ingredients

Soybean Oil 100g
Chicken 200g
Garlic 20g
Green Onion 50g
Red Pepper 1/2 cup
Egg 1 pc
Oyster Sauce 2 tbsp
Peanut Sauce 200g
Soy 100cc

Directions

- 1. Pre-heat oil in a pan or wok and heat until hot and not smoke.
- 2. Cook soybean oil in a pan or wok until it is hot and not smoke. Then add red pepper and green onion.
- 3. Add all ingredients and seasonings to the pan. Stir well and serve.



koji making (seigiku)

This is the heart of the entire brewing process. A grain of rice cultivated with koji mold in the form of a dark, fine powder is sprinkled on steamed rice that has been cooled. It is then taken to a special room within which a higher than average humidity and temperature are maintained. Over the next 30 to 45 hours, the developing koji is checked, mixed and re-sprayed constantly. The final product looks like rice grains with a slight frosting on them, and smells faintly of sweet chestnuts. Koji is used at least four times throughout the process, and is always made fresh and used immediately.

meet our team



Shinichi Kato

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Takashi

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Mitsuru

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山崎純米酒

Yamazaki Junmai Daiginjo

深層純米酒

Ikoma, Itoya, Yamanashi Junmai Daiginjo

山崎純米酒

Yamazaki Junmai Daiginjo



山崎純米酒

Yamazaki Junmai Daiginjo



山崎純米酒

Yamazaki Junmai Daiginjo



山崎純米酒

Yamazaki Junmai Daiginjo

食事と共に味わうお酒であるということが、
今よりも伝わるように



速醸純米酒

Sokujo Junmai Shu

速醸なのに酵母添加なし！速く醸さない速醸のお酒です。酒母日数をかけることで、山廃と速醸のお互いの個性を良いとこどり！乳酸菌の繁殖を促さず、蔵に棲みつきの酵母菌がもつ酸の特徴が良く表れるお酒です。

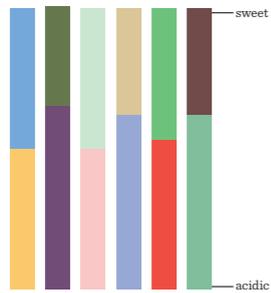
This sake of fast brewing without additional yeast. With time, mountain temperature, it does not promote breeding of lactobacillus, it is a liquor that shows the characteristics living yeast, aged well.

フードペアリングガイド：

Food pairing guide:

酒の酸度が変わると、高酸性酒と油性食品を組み合わせ、低酸性酒は濃厚または塩味のある食品と組み合わせてください。

As this sake acidity varies, you should pair higher acidic sake with oilier foods while lower acidic sake pairs better with rich or salty foods.



日本酒は料理を選ばない

Sake does not get into fights with food.

寿司や天ぷらなどの日本料理だけでは酒を味わうことができない人が多いです。日本酒以外のレストランは酒を運んでいないので、酒は日本食だけにすぎないという誤った信念を永続させる。実際に、酒は多くの異なる料理によく合い、時にはワインよりも良いペアリングです。マッシュルームリゾット、ポークテンダーロイン、ローストチキン、バーベキューリブ、ピザなどの料理で酒を楽しむことができます。

酒は単一のフレーバーを持っているわけではなく、甘いものから乾いたもの、フルーティーなものから花、太字からエレガント、土のものまで、ハーブのものまで、非常に多様な範囲を持っていることを理解することが重要です。純米、ニゴリ、甲州、本能子、吟醸など多くの種類の酒があります。酒は少なくともワインと同じくらい複雑であり、いくつかの点でワインほどの芳香族エステルを2倍多く持っています。つまり、酒はワインよりも2倍のアロマがあり、香りは味に重要な役割を果たします。

Many people still consider Sake as something to pair only with sushi, tempura and other Japanese cuisine. Few non-Japanese restaurants carry Sake, which further perpetuates the mistaken belief that Sake is only for Japanese food. In actuality, Sake makes a fine accompaniment to many different cuisines and sometimes is even a better pairing than wine. You can enjoy Sake with dishes such as mushroom risotto, pork tenderloin, roast chicken, barbecued ribs or even pizza.

It is important to understand that Sake does not possess a single flavor profile but rather has an incredibly diverse range, from sweet to dry, fruity to floral, bold to elegant, earthy to herbal, and much more. There are many different types of Sake, such as Junmai, Nigori, Koshu, Honjozo, Ginjo and more. Sake has at least as much complexity as wine, and more in some respects, possessing twice as many aromatic esters as wine. That means Sake has the potential for twice as many aromas than wine, and aroma plays a significant role in flavor.

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日本酒は料理を選ばない

Sake does not get into fights with food.



水もと純米酒

Mizumoto Junmai Shu

室町時代に奈良の寺院で創醸した、「そやし水（生米を用いて酸を引き出す）」を用いた珍しい製法。暖かい時期でも醸造が可能で、クラシックな製法ながら、乳酸飲料的な甘酸っぱい日本酒離れた新しい味わいのお酒に仕上がります。

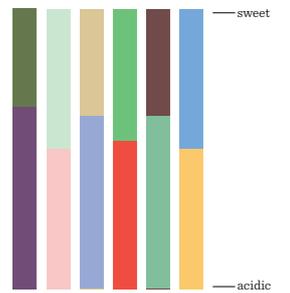
Using "bamboo water"; extracting acid using raw rice; created in the Muromachi period in the temple of Nara. Brewing is possible anytime of the season. While it is a classic method, this unique sake developed a new taste, both a balance of sweet and sour.

フードペアリングガイド：

Food pairing guide:

多くの場合、豊かで重い体を持っている酒前酒は、酒の「赤ワイン」と考えられ、牛肉、揚げ物、豊かなソースなどのより強い味と組み合わせることができます。

Junmai Sake, which often has a rich, heavy body, is sometimes considered the "red wine" of Sake and thus can pair with stronger flavors including beef, fried foods and rich sauces.



山廃純米酒

Yamahai Junmai Shu

麴の力と寒仕込みによる暖気操作が決め手の山廃製法で整える濃厚な酒母環境。だからこそ力強い酵母に育てることができ、野性味あふれる酸をお楽しみいただけるお酒に仕上がります。酸と旨味のバランスを楽しむ花巴の定番酒です。

The balance between koji and cold temperature creates a powerful yeast, creating an acid full of wild taste. This sake is for those who enjoys a balance taste of acidity and umami.

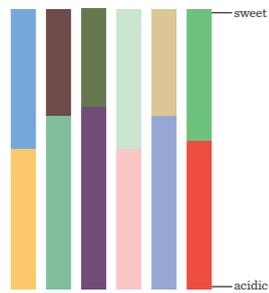
フードペアリングガイド：

Food pairing guide:



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Like wine, sake can range from sweet to bone-dry, and a sweet sake can pair very well with spicy dishes, such as Thai or Indian curry. Yamahai Sakes can have a similar profile, so they will pair well with foods appropriate for such wines.



山廃純米吟醸

Yamahai Junmai Ginjo

熟した果実の様なジューシーな香味が特徴です。クリアなうま味を引き出す為、溶けが良くなるよう米の磨きを上げてじっくり醸しました。

This sake highlights its juicy flavor imitating ripe fruit. In order to bring out umami, the rice is polish carefully so that it blends better.

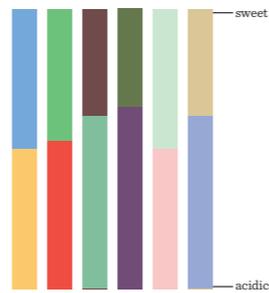
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山廃本醸造

Yamahai Honzoso

弊蔵が酵母無添加を行うきっかけとなった山廃製法で醸した、気軽に花巴の個性を味わえるコストパフォーマンスの高いお酒です。炭素濾過を行わない無濾過で仕上げられています。

The advantage located in the mountains, our brewery was able to make this special sake without adding yeast. This is our most natural fermentation, creating one that is crisp and dry yet very floral.

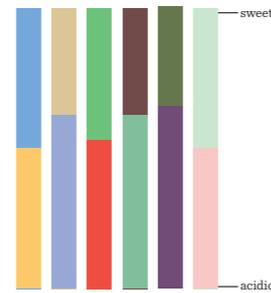
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As this sake acidity varies, you should pair higher acidic sake with oilier foods while lower acidic sake pairs better with rich or salty foods.



山廃純米大吟醸

Yamahai Junmai Daiginjo

花巴 酵母無添加シリーズの中で最も精白の高いお酒です。しかしながら、香りはジューシーな果実感で柑橘を思わせる酸がスッキリと楽しめるお酒に仕上げられています。花巴唯一の夏酒、すっきりとした苦味酸味をいかした濃厚な活性にこりの「スブラッシュ」もおすすめです。

This sake, unlike the usual Yamahai, is a complex and elegant example of yamahai style. The acidity is strong but very pleasing and moreish. Sweetness not overwhelming. Full of umami.

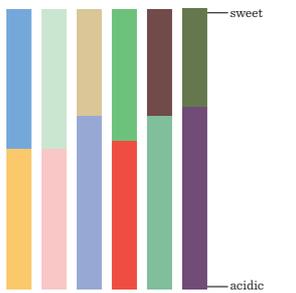
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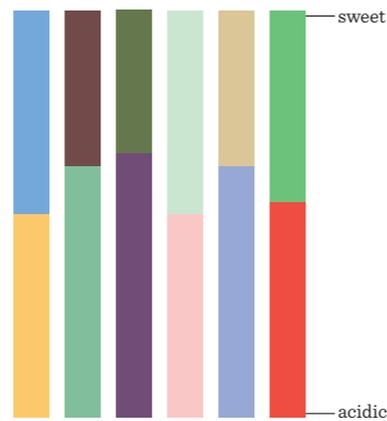
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Food pairing guide:

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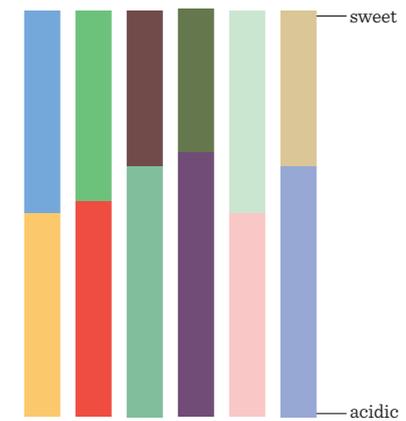


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一つのお酒をあわせる食事会
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pairing guide



山廃純米酒
Yamahai Junmai Shu

豊かで深く、より鮮明なフレーバー
rich, deep, more pronounced flavor

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recipe of the month

Recommended Sake:

山廃純米吟醸
Yamahai Junmai Ginjo

This sake highlights its juicy flavor imitating ripe fruit. In order to bring out umami, the rice is polish carefully so that it blends better.



Ingredients

- Spaghetti 120 g
- Oyster 200 g
- Clam 100 g
- Carrot 25 g
- Bell pepper 1/2 pc
- Egg 1 pc
- Oyster Sauce 3 tbsp
- Pure Sesame Oil 2 tsp
- Sake 100 ml

Directions

- Pan-fry egg in oil to form a thin sheet. Shred finely and set aside.
- Cook spaghetti in boiling water according to packet instructions or until tender. Drain and put on a serving plate.
- Add all ingredients and seasoning mix to spaghetti. Mix well and serve hot.

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Food and sake, blossom in your mouth

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