

# Kamihei Shuzo

230 years of tradition and Nanbu Toji brewing techniques

# Kamihei Shuzo Ltd.



## Founded 1789

A long-established sake brewery founded 230 years ago, we preserve the traditional brewing techniques of the Nanbu Toji while also taking on new brewing challenges such as sparkling sake and secondary fermentation in-bottle.

In 1999, we began producing craft beer using Tono-grown IBUKI hops, and now brew both sake and beer.

Nihonshu

# Nanbu Toji

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One of the three great toji (head brewers)  
of Japan

南部杜氏

There are several Toji groups in Japan, and the largest is the Nanbu Toji. Our Toji, Mr. Sasaki, is one of them.



# Ideal Sake Brewing Conditions

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## Cold Climate

Low winter temperatures are ideal for sake brewing.

Rice grows well due to large daily temperature range.



## Surrounded by Rich Nature

Our location is abundant in water resources and clean air, both of which are important elements for sake brewing.

# Brewer's Rice

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Based on the philosophy of sake rice brewing, we began producing our own sake rice in 2020.

We currently cultivate "Yuinoka," "Kame-no-o," "Miyamanishiki," "Ginginga," and "Hitomebore" rice varieties.



# Brewing Water

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## Natural Mountain Water

We use natural water from the Hayachine Mountains, the second highest in Iwate Prefecture, for brewing.

# Tono Komachi SPARK Type-H



**Type** Sparkling

**Rice** Hitomebore

**Polishing** 70%

**ABV** 12%

**SMV** -12.5

**Acidity** 1.6

**Taste** Sweet

**Amino Acids** 1.0

**Price** ¥1,300+tax

**Size** 720 ml

**Pairing** Prosciutto

**Awards** Fine Sake Awards 2022, Wineglass Gold

Sweet sake strongly carbonated to create a refreshing sparkling sake.





# Tono Komachi SPARK Type-M



**Type** Sparkling

**Polishing** 60%

**SMV** 5.0

**Taste** Dry

**Price** ¥2,000+tax

**Awards** Fine Sake Awards 2023, Wineglass Gold

**Rice** Miyamanishiki

**ABV** 15%

**Acidity** 1.4

**Size** 720 ml

**Pairing** Cream Pasta

**Amino Acids** 0.9

Sparkling Ginjo sake made from 60% polished Tono-grown Miyamanishiki rice, strongly carbonated to create a clear, dry, sharp palette.

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# New Product: Kokka no Kaori Red, Bottle Fermented



<b>Type</b>	Sparkling Liquors ①	<b>Rice</b>	Ginginga		
<b>Polishing</b>	55%	<b>ABV</b>	10%		
<b>SMV</b>	△60	<b>Acidity</b>	6.2	<b>Amino Acids</b>	2.5
<b>Taste</b>	Sweet	<b>Size</b>	720 ml		
<b>Price</b>	¥2,000+tax	<b>Pairing</b>	Best Enjoyed Before Eating		
<b>Awards</b>	Luxembourg Sake Challenge 2022 Gold				

This pale pink, naturally effervescent sake is made with red yeast and undergoes secondary fermentation in the bottle. The sweetness of the rice malt and the unique acidity of the red yeast harmonize to give it a moderately sweet and sour taste. The natural effervescence from the secondary fermentation is very fine and enhances the fruity flavor. It is an easy-drinking sake with an alcohol content of 10%.



# Tono Komachi Junmai Daiginjo ~Yuinoka~



**Awards** Kura Master Platine Award (2018/2019/2020)

## Kura Master Evaluation

Elegant and wild floral aroma. Moderate acidity in the aftertaste. Light critical body and sweetness. Graceful and fresh style.

**Type** Junmai Daiginjo

**Rice** Yuinoka

**Polishing** 40%

**ABV** 16%

**SMV** -3.3

**Acidity** 1.4

**Amino Acids** 0.8

**Taste** Sweet

**Size** 720 ml

**Price** ¥2,900+tax

**Pairing** Butter Sauteéd Pork



Beer



# Tono Beer/ZUMONA

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All of our beers, both regular and seasonal, are made with Tono grown IBUKI hops.

Every year during the hop harvest season, we brew "Fresh Hop Beer" using freshly picked hops.



# Brewing team

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## Tsuboi Daisuke

Head Brewer

Born in Tono, 17 year brewing career



Advisor

## Murakami Atsushi

In 2010, Mr. Murakami became the technical advisor to the German Hop Research Association, one of only six in the world.

His intimate knowledge of hops (a primary ingredient in beer), as well as his readiness to share it, has allowed him to aid in our brewing and many others.



# Domestic Japanese Hops

The world's hop production areas lie almost exclusively between 35 and 55 degrees of latitude. In Japan, hops are mostly grown in the Tohoku region around 40 degrees North.

Iwate Prefecture, where we are located, is the largest producer of domestic Japanese hops (according to a 2020 survey). The survey's results are below, as a percentage of total domestic hops produced.

1. Iwate Prefecture : 48.7%
2. Akita Prefecture : 26.7%
3. Yamagata Prefecture : 17.9%

Hops and beer are very important to Tono.

The city is being developed even now to take advantage of hops and the blossoming beer industry.



"Tono Hop Harvest Festival" held every year during the hop harvest season

# Local Tono Hops, 「IBUKI」

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In Tono City, hops have been cultivated for more than half a century since 1963.

The variety "IBUKI" was created through continuous and selective breeding.

Its greatest feature is its strong, pure floral aroma. With these hops, one can create a unique flavor using only a very small amount.



Hops in pellet form, dried and compressed after harvest to stabilize quality

# 「Tono Beer/ZUMONA」 Standard Lineup | Weizen



**Style** Weizen

**ABV** 5%

**Price** ¥500+tax

**Size** 330 ml

**Pairing** Salads, Sushi, Chicken, Light Dishes

**Awards** International Beer Cup 2015 Gold, 2016 Bronze

## Features

Made with 100% IBUKI hops grown in Tono. A traditional German beer made from wheat malt. It is sometimes called "white beer". It is characterized by its fruity, banana-like aroma and soft taste with little bitterness.

The softness of the brewing water and the characteristics of IBUKI make it more refreshing than other Weizen beers, and it is easy to drink without growing tired of it.

# 「Tono Beer /ZUMONA」 | GOLDEN ALE



**Style** Golden Ale

**ABV** 5%

**Price** ¥584+tax

**Size** 330 ml

**Pairing** Simply seasoned dishes such as Japanese food and white fish

**Features**

Made with 100% IBUKI hops grown in Tono. An ale style beer with characteristics similar to lager beer, with rice is used as a secondary ingredient. It contains less protein and other substances than malt, resulting in a cleaner taste and a more refreshing hop-derived citrus aroma.

# 「Tono Beer/ZUMONA」 | HAZY IPA



**Style** Hazy IPA

**ABV** 5%

**Price** ¥639+tax

**Size** 330 ml

**Pairing** Spicy Chinese and Ethnic food

**Awards** International Beer Cup 2020 Bronze

## Features

This beer has a rich hop aroma and is so cloudy that you cannot see the other side of the glass. The use of domestic wheat as an ingredient gives it a mild and smooth taste, and the combination of four types of hops gives it a sweet, fruity aroma.

# 「Tono Beer/ZUMONA」 | SAISON



**Style**

Saison Ale

**ABV**

5%

**Price**

¥629+tax

**Size**

330 ml

**Pairings**

Fried foods, grilled vegetables, etc.

**Awards**

International Beer Cup 2020 Bronze

**Features**

Our Saison is a limited brew, brewed every spring. The hops are harvested fresh that year and then flash-frozen without drying. The aroma of the fresh-harvested hops is more noticeable than in regular beers. While most other saisons have a “spicy” flavor, ZUMONA's saison is less so. The fruity banana aroma derived from the yeast, combined with the mild bitterness of the Tono grown IBUKI hops, gives ours a light flavor.



# 「Tono Beer/ZUMONA」 | Sennin Hisui Beer



**Style** IPA

**ABV** 5%

**Price** ¥598+tax

**Size** 330 ml

**Pairings** Spicy foods, Hamburgers, etc

## Features

New product released in 2022.

The water used for brewing is 100% Sennin-Hisui, a natural water well-known in the local area. Using this slightly alkaline natural water, our Sennin-Hisui beer has a clean and clear taste. Blended with both Tono IBUKI hops and French hops, this IPA has a mellow citrus aroma from the moment it enters the mouth.


Thank you for your time and attention

**Hiroaki Nasuno** 那須野 寛顕

Managing Director 専務

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