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2024 "Traditional knowledge and skills of sake-making 伝統的酒造り"



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The Sensory Secret Behind
Elevated Sake Service
-Inside the Tripling Experience

美しく優雅に飲む:
ワンランク上の日本酒サービスを
支える画期的な試み
-トリプリング効果とは

U.S. restaurants could
be hit by 12 billion USD
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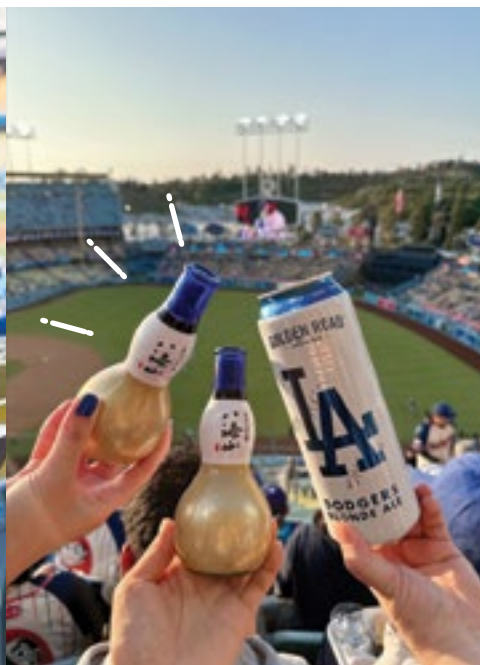
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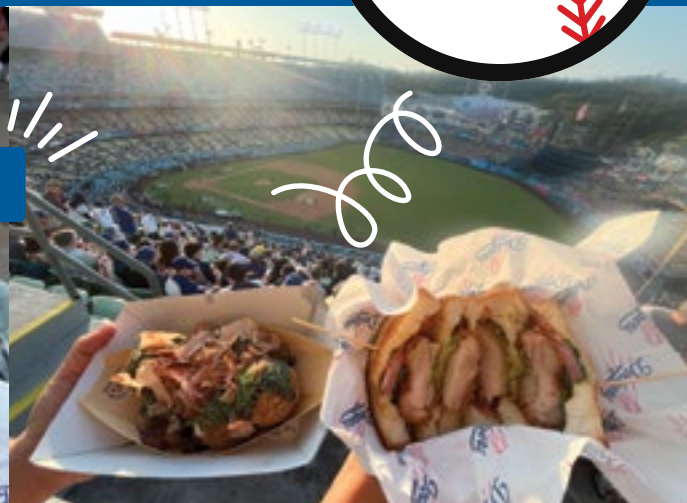
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ジャパニーズ・レストランニュース

本誌はこの日本食レストラン業界にスポットをあて、何が流行っているのか、また繁盛店の紹介を通し、繁盛店のオペレーションや時代を生き抜くヒントを紹介し、最新の話題店舗や人気商品などを紹介し、日本食レストランの繁盛を応援します。また、アメリカの最新の食品衛生管理に関する情報なども提供し業界の発展に寄与します。

Mission of Japanese Restaurant News

This magazine spotlights the Japanese restaurant industry to introduce the latest trends and successful restaurants along with their operations to provide hints on how to survive the competitive restaurant industry. Further, this magazine introduces the latest restaurants garnering attention and popular products, along with the prosperity of Japanese restaurants. Lastly, this magazine also introduces the latest information on food sanitation and management to contribute to the development of the Japanese restaurant industry as a whole.



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Graduated from Keio University Faculty of Law, Department of Political Science. Worked for Nomura Securities for 10 years. Former president of California Sushi Academy Former chief of planning dept. at Mutual Trading.



David Kudo
Sake Sommelier
Master Sake Sommelier
Born Kita-Akita City, Akita Prefecture.
Took over as Executive Officer of the Japanese Food Trend News founded in 1991, when the predecessor was assigned back to Japan. Currently distributed as Japan Restaurant News (20,000 issues published electronically) in North America, Japan, and Southeast Asia.



Expanding alcohol distribution routes

There is no doubt sushi is the driving force behind the expansion of Japanese food, expanding the way for other Japanese foods to follow. Currently, the old legend of “opening a sushi restaurant will automatically result in success” is long over, and no longer the trend.

The slowing opening and closing of sushi restaurants are due to impact by rising fish and seafood prices, expensive initial investment, lack of sushi chefs, the rising expenses of employee health insurance, etc., and dropping

prices due to large sushi restaurants managed by non-Japanese, impacting small-scale restaurants. However, another factor is casual dining such as ramen gaining attention. Compared to restaurants in business today, ramen shops in the U.S., leaving much room to grow and expand.

Considering that fresh (raw) fish at expensive prices have come this far to be widely enjoyed by American consumers, it’s not difficult to imagine their acceptance of noodle products such as ramen, especially since they’re

similar to chicken noodle soup, and fried rice.

Other casual dining selections garnering attention is “okonomiyaki” (Japanese pancake with meat, seafood, vegetables, egg, etc) and “takoyaki” (octopus dumplings), etc. and other street foods. Also, recently, in a U.S. magazine, oden (broiled fish cake) and curry rice are also being introduced. I look forward to these magazines in the U.S. introducing Japanese sake, beer, shochu (distilled liquor), and other distribution channels.■

アルコール販売市場の拡大

スシが米国での日本食を牽引し、その他の日本食文化も広げてきたことは間違いない。

現在、米国の大都市では、30年前の「開ければ儲かるスシ屋の時代」は終わり、淘汰の時代を向かえたように感じられる。

スシレストランの出店鈍化や閉店に影響しているのは、高騰する魚介類、高価な初期投資、スシシェフの不足、従業員

保険等の諸経費が上がったことや非日本人経営の大型店スシレストランの価格破壊で小規模の店が痛手を受けているためと分析する。しかし、第二の牽引役として注目されているのはラーメンを代表するカジュアルダイニングでラーメン屋などはまだまだ伸びると思われる。

生魚のイメージを持った高価なスシがここまで米国人に浸透してきたことを考えると、パスタやチキンヌードルスープ

に慣れた西洋人がラーメンやチャーハンを好まない訳がない。

その他には、お好み焼きやたこ焼きなどのストリートフードも注目され始めている。また、最近の米国の雑誌には、おでんやカレーなども紹介され始めている。これらの業態の成長を期待し、ますますの日本の酒やビール、焼酎の販売チャンネルが広がることを期待したい。

擴大酒類銷售市場

毫無疑問，壽司在美國主導了日本料理，並傳播了其他日本飲食文化。

現在，在美國的大都市裡，30年前的「開店就賺錢的壽司屋時代」已經結束，似乎正朝著一個淘汰的時代邁進。

據分析，影響壽司餐廳開店速度放緩和關門的原因是海鮮價格的飛漲，初始投資的昂貴，壽司廚師的短缺，員工保險等費用的上升，以及非日本系經營

的大型壽司餐廳價格的破壞，導致小規模商店受到了傷害。然而，作為第二個牽引力而備受關注的是代表 B級美食的拉麵。拉麵店似乎還有很長伸展的路可以走。考慮到具有生魚的形象價格昂貴的壽司已經滲透到美國人中，習慣於義大利面和雞麵湯的美國人沒有理由不喜歡拉麵和炒飯。

此外，大阪燒和章魚燒等街頭食品也開始受到關注。最近在美國的雜誌上也開始介紹關東煮和咖喱。我們期待著這些業務的增長，並期待越來越多的日本酒、啤酒和燒酒的銷售渠道的拓寬。

주류 판매시장의 확대

미국에서는 스시가 일식 대중화의 견인차 역할을 하면서 그 외 일본의 식문화도 잘 알려지게 되었다.

현재 미국 대도시의 스시집은 30년 전 '개업만 하면 대박'이었던 시절을 지나 도태 시기를 맞이한 듯하다.

스시 레스토랑의 개업이 지지부진한 것과 폐점이 늘어나는 요인으로, 어패류 가격 급등, 높은 초기투자비용, 스시 셰프 인력 부족, 중압된 보험 등 각종 경비가 올랐다는 점과 비일본인이 경영하는 대형 스시 레스토랑의 가격 파괴로 인해 소규모 식당이 고통을 떠안게 되었기 때문으로 분석한다. 한편, 최근 스시의 뒤를 이어 주목받고 있는 음식은 라멘으

로 대표되는 B급 구루메이다.점에서 라멘집은 더욱더 늘어날 것으로 예상된다.

가격대가 있는 생선회가 이렇게까지 미국인들의 식문화에 침투했다는 점을 고려하면 파스타나 치킨 누들 스프에 익숙한 서양인이 라멘이나 일본식 볶음밥을 좋아하지 않을 이유가 없다.

그 밖에도 오키노미야키나 다코야키 등과 같은 길거리 음식도 주목받고 있다. 또한 최근에는 미국 잡지에 오덴이나 일본식 카레 등이 소개되기도 했다. 이와 같이 일본 식문화의 성장세가 기대되는 가운데, 앞으로 일본의 사케나 맥주, 소주의 판매 채널 또한 더욱 확대되기를 기대해본다.

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Fifth Generation
Brewery Owner



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酒豪大陸

California
SAKE
CHALLENGE

by Kosuke Kuji 212



Kosuke Kuji

Fifth Generation Brewery Owner
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

*Positions of Public Service:
Chairperson, Cassiopeia Corporation Youth Conference;
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Super Frozen Sake: Part 7
日本酒のスーパーフローズン その7

The slogan for super frozen sake is, "Transcend time to reduce any distance to zero."

Flash freezing freshly squeezed sake at the brewery preserves the fresh sake flavor for export to any country where reefer containers can be exported worldwide. The ultra fresh sake flavor freshly squeezed at the brewery is made available worldwide without any degradation.

Many ways to enjoy frozen sake were evaluated, including thawing. Alcohol and water separate in the bottle while freezing. Therefore, the

alcohol flavor is first concentrated, dry, and strong, yet gradually turns watery. However, such changes are rarely observed as frozen sake thaws, sustaining an enjoyable flavor from start to finish. The surprisingly low temperature of frozen sake offers a unique tasting experience since sake is not usually frozen.

Further, my test results show the flavor of frozen sake does not degrade, even after six years. If left in liquid form, the flavor of fresh sake will degrade over time, no matter how low the temperature. However, the flavor

of frozen sake will not degrade at all, even overseas.

Once frozen sake is thawed, however, please do not attempt to refreeze the thawed sake in your freezer at home. Not only will the sake flavor degrade, but the bottle could also crack since it's not flash frozen.

As you can see, there are endless new possibilities to enjoy sake. Over thirty sake breweries are currently flash freezing their sake. We will continue our hard work believing that fresh sake will soon be distributed frozen. "Super-frozen: Sake that retains its original flavor" ■

「時を超え、距離をゼロにする」これがスーパーフローズンの合言葉です。

蔵でしばったばかりの最高にフレッシュな生酒が、瞬間冷凍することで、一切その味を変えることなく冷凍コンテナで輸送できる国ならどこにでも輸出することが出来る。

世界中で、蔵でしばったばかりの究極のフレッシュな生酒の味を、一切損ねること無く味わうことが出来る。

飲み方も様々な試験をして、解凍させながら飲む方法も出来ることがわかりました。これも通常ならアルコールと水が

瓶の中で凍る事で分離するので、最初はアルコールの強い味わいで苦く、最後は水っぽくなります。しかし、スーパーフローズンは解凍しながら飲んでもそういった変化はほとんどありません。最初から最後までおいしく飲めます。

また味わいも驚くほどの冷たさで、この冷たさの体験も普通の液体の日本酒では味わう事が出来ません。さらに、冷凍状態であれば、私の試験では6年経過しても味わいは変わりません。

液体のままだとどんなに冷たい温度でも生の劣化はします。海外でも冷凍で貯蔵しておけば、味が悪くなることは一切

ありません。

ただ、1つだけ注意が必要です。一度解凍してしまったスーパーフローズンのお酒を再度自宅の冷凍庫などで凍らせるのはダメです。瓶が割れる可能性もありますし、味も変化します。瞬間冷凍では無いので。

このような素晴らしい日本酒の新しい可能性。現在30社以上の蔵が瞬間冷凍のお酒に取り組んでおり、近い将来、生酒は冷凍での流通が当たり前になる時代が来ると信じて、これからも頑張っています。「スーパーフローズン：その酒は生まれたままの味を記憶している」

日本酒 百味百題

What is Yeast Starter? 酒母とは何か

Alcohol in Japanese sake (ethyl alcohol) is produced by the function of microorganisms called yeast.

Yeast starter is yeast cultivated purely in large quantities inside a mixture of steamed rice, rice malt, and

water. Also called ‘moto,’ yeast starter is literally the basis for Japanese sake, an important factor determining the quality of sake. Therefore, creating quality yeast starter is the basis for producing quality sake.

In comparison, according to the definition of the Liquor Tax Law, yeast starter is produced by fermenting sugar with yeast, along with yeast cultivated to ferment sugar, and rice malt mixed into this mixture, while excluding yeast starter used for the purpose of producing pharmaceutical drugs, bread, and soy sauce, etc.

The following two conditions create quality yeast starter:

- Yeast useful for producing sake is pure, in a highly active state, and widely vary
- Contains the necessary amount of lactic acid

Japanese sake is produced by fermenting food ingredients (steamed rice, rice malt, and water) with yeast cultivated in the yeast starter. These fermented food ingredients are called “fermenting mash,” however, since the fermenting mash for Japanese sake ferments in an open state, various microorganisms exist in the fermenting mash. Also, while the rice is once sterilized from heat during the steaming process, there is the possibility that rice may get contaminated during the cooling process. For this reason, a sterilization procedure is essential to maintain fermentation under conditions where contamination can easily occur, for which lactic acid is effective. Especially during the early stage of the fermenting mash when the yeast has not proliferated sufficiently,

therefore the fermentation is insufficient, the risk of bacteria contamination is high, thus yeast starter containing sufficient amount of lactic acid is an essential condition for successful sake production.

Yeast starter is broadly divided into kimoto yeast starter, which produces the necessary amount of lactic acid by drawing lactic acid bacterium attached to malt, etc., while growing the yeast starter; and the quick yeast starter, which attaches lactic acid for brewing sake during the preparation. The kimoto yeast starter is the traditional yeast starter, traditionally created by the yeast naturally proliferating inside the sake brewery. Currently, quality sake yeast such as Kyokai yeast, etc., is used in most cases. The quick yeast starter can be produced in a short period and is easy to use, thus over ninety-five percent of Japanese sake currently produced is said to use the quick yeast starter.■

◆ ◆ ◆

日本酒のアルコール(エチルアルコール)は、酵母という微生物の働きによって生成される。

その酵母を、蒸米と麴、水の混合物の中で大量かつ純粋に培養したものが酒母である。

酒母は「酛」とも呼ぶが、江戸時代から「本」あるいは「元」と書かれていた。文字通り日本酒を造る元であり、酒質のよしあしを決定づける重要なファクターとなっている。したがって、よい酒母造りはよい日本酒造りの基本といえる。

ちなみに、酒税法の定義によると、酒母とは、酵母で含糖物質を発酵させるこ

とができるもの、および酵母を培養したもので含糖物質を発酵させることができるもの、並びに、これらに麴を混和したものをいい、製菓、製パン、醤油醸造用などの用途に使用されるものは除く、とされている。

よい酒母の条件は、次の2点である。

- 目的とする酒造りに有用な酵母が、純粋かつ活性の高い状態で、しかも多数存在すること。
- 必要量の乳酸を含有していること。

日本酒は、酒母中に培養した酵母で原料(蒸米、麴、水)を発酵させて造る。この発酵物を「もろみ」というが、一般に、日本酒のもろみは開放状態で発酵が行なわれるため、もろみ中にはさまざまな微生物が多数存在する。また、米も蒸し工程の熱で一度殺菌はされているが、冷却工程で雑菌に汚染されている可能性がある。このように雑菌が容易に侵入できる条件下で健全な発酵を維持するためには、雑菌を撃退する手立てが不可欠になるわけだが、その役割を果たすのが乳酸である。とくに、もろみの初期段階で酵母の増殖と発酵が不十分な時期は、雑菌による汚染の危険性が大きいから、酒母が必要量の乳酸を含有していることは酒造りを成功させるための絶対条件になる。

酒母は、酒母育成中に、麴などに付着している乳酸菌を自然増殖に導くことによって必要な乳酸を生成させる生酛系酒母と、仕込み時に醸造用乳酸を添加する速酛系酒母とに大別される。生酛系酒母は伝統的な酒母で、昔は酒蔵の中にいる酵母を自然に増殖させていたが、現在はほとんどの場合、きょうかい酵母などの優良清酒酵母が使用されている。速酛系酒母は、短期間で製造できる上に操作も簡単ことから、現在造られている日本酒の95%以上は速酛系酒母を使用しているといわれる

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Tokyo Jizake Strolling

by Ryuji Takahashi

東京地酒散歩



Ryuji Takahashi

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Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.

Spring wine tasting event

春のワイン会



As cherry blossoms started to bloom in Tokyo, I invited wine sommelier Miho Nagato to a spring wine tasting event I organized at the bar of my sake shop. The theme of this wine tasting event was "Enliven cherry blossom viewing throughout Japan by serving wine in sake cups" because sake consumed while viewing cherry blossoms evokes cherry blossom petals floating on the surface in a sake cup. Six wine selections were served during the event.

The first wine served was Japanese sparkling wine "Baily A Rose," pressed from Muscat Bailey A grapes. The sommelier commented, "The flavor is like a bittersweet memory, seeing your first love for the first time in a long while." The second wine served was Italian white wine "Vinosia" from the town of Campania, pressed from Falanghina grapes. The sommelier described the flavor as "a dashing gentleman in a suit, visiting a lush green park during his lunch hour." The third wine served was Italian wine "E' Orange" by Poderi Cellario in Piemonte, pressed from Nascetta, Moscato Bianco, and Incrocio Manzoni grapes. The sommelier described the flavor as akin to a person from a prominent family in a rural area, good-natured but also hot and cold.

The fourth wine served was "Remy Pannier Rose D'anjou" from Anjou Loire Valley in France, pressed from Grolleau grapes. The sommelier described the wine flavor as "a baby-faced person you encountered at a bank of the Sumida River on a sunny day."

The fifth wine served was "Beringer - Zinfandel Rose" from Napa Valley, California, U.S.A. The sommelier described the flavor as "a beloved star standing center stage, wringing the hearts of his? (her?) fans." The last wine served was "Robert Weil Junior Spatburgunder," a German Pinot Noir pressed from Spatburgunder grapes in the Rheinhessen region.

The sommelier described the flavor as "a regular patron at a coffee bar who kindly listens to you rambling." The wine selections consisted of many rose wines since its spring, yet each wine selection was unique in flavor. Just like last time, the sommelier's feedback for each wine was also unique and humorous, with guests nodding along as they enjoyed the lively tasting. Wine samples served in sake cups were well received by guests, a unique style of wine tasting organized at a specialty sake shop.

As I thought previously, comments while tasting sake tend to require honest feedback. The more one tries to describe sake flavor like describing wine, the more the comments deviate greatly from Japanese culture to the point the comments no longer describe the sake flavor nor its aroma. However, humorous comments like those shared during this tasting event can spark fun conversations with guests while savoring wine together. I personally prefer this style of sake tasting over thoroughly analyzing the sake flavor and aroma in detail. Another wine tasting event is scheduled for early summer. I

look forward to the wine selections and descriptions of each flavor during the next event. ■

◆ ◆ ◆

東京に桜が咲き始めたころ、私の運営する酒販店の角打ちスペースの実験的利用法として長戸美穂ソムリエヌを招き、春のワイン会を開催した。花見の酒は、お猪口に浮かぶ桜の花びらのイメージがあるということで、「日本の花見、もっと浮かれて。おちよこでワイン」というテーマで開催された。揃えられたワインは全6種類。まずは日本のスパークリングワインでマスクット・ベリー Aを使用した「酵母の泡・ロゼ」。ソムリエヌのコメントは「甘酸っぱい記憶。久しぶりに会う初恋の人。」2番目はイタリア・カンパニアのファランギーナ使用の白ワイン「ヴィノジア」。コメントは「緑多い公園にランチにくるスーツ姿のスレンダーなあの人。」3番目はイタリア・ピエモンテのナシェタ、モスカート、マンゾーニを使用したオレンジワイン「チェラーリオE」コメントは田舎の名家出。素直でちょっとツンデレさん。4番目はフランス・ロワール・アンジューのグロローを使用したロゼ「レミー・パニエロゼ・ダンジュ」。コメントは「隅田川の川辺、晴れた日に会った甘いマスクの人。」5番目はアメリカ・カリフォルニア・ナパのジンファンデルを使用したロゼ「ベリンジャー」。コメントは「華やかな舞台に立つきゅんきゅんさせるみんなのアイドル」。そして最後はドイツ・ラインヘッセンのシュベートブルグンダー使用の「ロバート・ヴァイル・ジュニア」。コメントは「優しく話を聞いて



てくれる大人なカフェバーの常連」。春なのでロゼワイン多めのセレクトだったが、全てしっかり個性的だった。前回に引き続き、ワインのテイastingコメントもユーモア溢れる個性的なもので、参加者も皆納得しながら盛り上がっていた。初めてのお猪口でのワインの味わいも喜んでもらえていて、日本酒専門店でのワイン会らしさが出たのではないだろうか。以前も思ったことだが、日本酒のテイastingコメントはリアルを求める方向にあり、ワイン風に語ろうとすればするほど日本の食文化とかけ離れた物になり、

味も香りも想像がつかないコメントが出てきたりすることがある。しかしながら、今回のようなユーモアが有り何となく想像がつく情景のコメントであれば、皆が楽しく味わいを語りあえて楽しいのではないだろうか。私は、香りや味わいを細かく分析するよりも、こちらの方が圧倒的に好きである。次は初夏のワイン会が既に決まっている。今回はどんなワインとテイastingコメントが出てくるのか。今から楽しみである。

SAKE SOMMELIER CLUB

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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

Sake Shochu Spirits Institute of America -The History of Sake - 米国酒焼酎麦酒研究所 / 日本酒の歴史

From Kuchikamizake (mouth-chewed sake) to soboshu (sake brewed by monks) -

It's not exactly known when sake was first brewed from rice in Japan.

The earliest documentation of sake brewed from rice dates to the early eighth century.

Rice was chewed and spit out to use the enzymes contained in saliva for fermentation.

"Osumi no Kuni Fudoki" ("Topography of Osumi Province") describes how kuchikamizake was produced.

On the other hand, "Harima no Kuni Fudoki" ("Topography of Harima Province") describes how rice porridge (dried sweet potato, dried rice) carried as a ready-to-eat meal was exposed to water, became moldy, turned into sake, and was consumed afterwards.

Around the same time, the imperial court was also brewing sake by placing rice, koji mold, and water into a pot to ferment for approximately ten days.

一口噛みの酒から僧坊酒へ

米から造った酒がいつごろから日本に存在するかは、実ははっきりしたことはわかっていない。米を原料とする酒が確実にあったことを示す記録が登場するのは8世紀初頭のことだ。

米を嚙んで吐き出し、唾液に含まれる酵素で発酵させる。

いわゆる一口噛みの酒を造る記述が、「大隅国風土記」にある。

又、携帯食だった、粥（干し芋、干した飯）が水にぬれカビが生えて、そこから酒が出来て飲んだという記述も「播磨国風土記」にはある。

同じころ、朝廷でも、酒造りが行われていた。これはコメと麴と水のカメに入れて10日ほど発酵させるものだった。

**ONLINE
SAKE Class**

Sake Navigator

Presented by Sake Shochu Spirits Institute of America

Economic outlook

- Outlook for the economy dampened amid rising uncertainty-

経済の見通し

- 先行き不透明感が高まる中
景気見通しは悪化 -

Consumer strength has long served as a stabilizing force in the U.S. economy, helping it navigate multiple headwinds and stave off recessionary pressures in recent years. However, the early months of 2025 brought a wave of uncertainty that is beginning to weigh more heavily on both business and consumer confidence.

Policy-related concerns—particularly surrounding tariffs and their potential ripple effects—have further dampened sentiment. As a result, the Association has revised its economic forecast downward from earlier this year, when optimism prevailed on the back of resilient consumer activity.

While these uncertainties have not yet fully registered in official economic data, recent declines in business and consumer sentiment suggest a slowdown is increasingly likely.

Accordingly, the Association's updated outlook includes lower projections for GDP and employment growth, alongside slightly elevated expectations for inflation. While a very modest economic expansion remains our base case, recession risks are now notably higher.

Labor market expansion remains intact

Although job growth was uneven in recent months, the labor market expansion showed little signs of stalling. Employers added an average of 152,000 jobs during the last 3 months, which is only slightly below the average monthly rate of job growth during 2024.

Job growth varies by state

While the national economy is more than 7 million jobs (or 4.7%) above pre-pandemic employment levels, some states have yet to fully recover from early-pandemic job losses. Employment levels in states like Idaho (+14%), Utah (+13%), Texas (+10%) and Florida (+10%) are well above February 2020 readings. At the other end of the spectrum, the

employment base in 3 states and the District of Columbia remains below pre-pandemic readings.

Unemployment rate remains historically low

The jobless rate ticked slightly higher during the second half of 2024, but continues to suggest that the economy is at or near full employment. The national unemployment rate stood at 4.2% in March, which represented the 41st consecutive month at a level of 4.2% or lower.

9 states have jobless rates of 3% or lower

Labor market trends vary significantly by state. Nine states have unemployment rates of 3% or lower – led by South Dakota (1.9%), Vermont (2.6%) and North Dakota (2.6%). Meanwhile, Nevada (5.8%), California (5.4%), Michigan (5.4%) and the District of Columbia (5.4%) have the highest jobless rates.

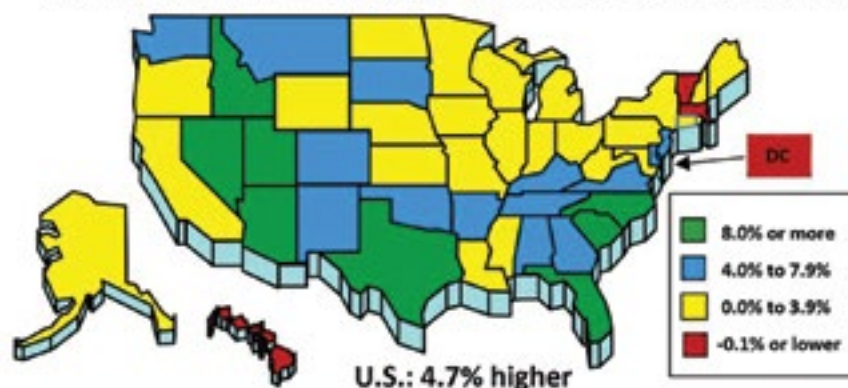
Inflation remains sticky

After hitting a peak of 9.1% in mid-2022 – the strongest 12-month increase in 4 decades – growth in consumer prices moderated in the months that followed. Although progress has been made toward reaching the Federal Reserve's 2% target level, prices remain sticky in many areas. Adding to the uncertainty is the potential impact that tariffs will have on consumer prices. As a result, the National Restaurant Association expects the CPI to increase 3.6% in 2025 on an average annual basis, which would be up from the 3.0% gain registered in 2024.

Economic growth expected to slow in 2025

Overall, the expectation is that the U.S. economy will slow significantly in 2025. Real Gross Domestic Product (GDP) – the value of goods and services produced in the United States – is projected to increase at a 0.9% rate in 2025. That would be down from the gains of nearly 3% in both 2023 and 2024, and would represent the weakest annual gain since 2020.■

February 2025 total employment compared to February 2020 level



Sources: Bureau of Labor Statistics, National Restaurant Association; figures are seasonally-adjusted

U.S. Economic Outlook

Indicator	2022	2023	2024	2025
Real Gross Domestic Product (GDP)	2.5%	2.9%	2.8%	0.9%
Total U.S. Employment	4.3%	2.2%	1.3%	1.0%
Real Disposable Personal Income	-5.5%	5.1%	2.7%	1.4%
Consumer Price Index	8.0%	4.1%	3.0%	3.6%

Source: National Restaurant Association projections; April 2025



消費者の力強さは長い間、米国経済を安定させる力として機能し、ここ数年、米国経済が複数の逆風を乗り越え、景気後退圧力を食い止めるのに役立ってきた。しかし、2025年初頭の数ヶ月間は、企業や消費者の景況感により重くのしかかる不確実性の波が押し寄せた。

政策関連の懸念、特に関税とその潜在的な波及効果をめぐる懸念はさらにそれを冷え込ませている。その結果、全米レストラン協会は、消費活動の底堅さを背景に楽観論が優勢だった今年初めから、経済予測を下方修正した。

こうした不確実性は公式経済データにはまだ十分に表れていないが、最近の企業および消費者心理の落ち込みは、景気減速の可能性が高まっていることを示唆している。

従って、全米レストラン協会が更新した見通しでは、GDPと雇用の成長率予測が下方修正され、インフレ予想も若干上方修正された。非常に緩やかな景気拡大が基本ケースであることに変わりはないが、景気後退リスクは著しく高まっている。

労働市場の拡大は維持

ここ数ヶ月の雇用の伸びは一樣ではなかったが、労働市場の拡大はほとんど失速の兆候を見せなかった。過去3ヶ月間の雇用者数の平均は15万2,000人で、これは2024年の月平均雇用増加率をわずかに下回る程度である。

州によって異なる雇用の伸び

全米の雇用者数はパンデミック前の水準を700万人（4.7%）以上上回っているが、州によってはパンデミック初期の雇用減少からまだ完全に回復していないところもある。アイダホ州（14%増）、ユタ州（13%増）、テキサス州（10%増）、フロリダ州（10%増）の雇用水準は、

2020年2月の水準を大きく上回っている。一方、3つの州とコロンビア特別区では、雇用者数がパンデミック前の水準を下回っている。

失業率は歴史的低水準を維持

失業率は2024年下半年に若干上昇したが、引き続き完全雇用またはそれに近い状態にあることを示唆している。3月の全国失業率は4.2%で、4.2%以下の水準は41ヶ月連続となった。

9州の失業率が3%以下

労働市場の動向は州によって大きく異なる。サウスダコタ州（1.9%）、バーモント州（2.6%）、ノースダコタ州（2.6%）を筆頭に、9つの州で失業率が3%以下となっている。一方、失業率が最も高いのはネバダ州（5.8%）、カリフォルニア州（5.4%）、ミシガン州（5.4%）、コロンビア特別区（5.4%）である。

インフレは依然低迷

消費者物価は2022年半ばに9.1%のピークを記録し、過去40年間で最も力強い12ヶ月間の上昇となったが、その後の数ヶ月間は伸びが緩やかになった。米連邦準備制度理事会（FRB）の目標水準である2%の達成に向けた前進は見られるものの、多くの地域で物価は依然高止まりしている。不確実性を高めているのは、関税が消費者物価に与える潜在的な影響である。その結果、全米レストラン協会は、2025年の消費者物価指数が年平均で3.6%上昇し、2024年の3.0%上昇を上回ると予想している。

2025年の経済成長は鈍化

2025年の米国経済は大幅に減速すると予想されている。2025年の実質国内総生産（GDP）（米国内で生産される財とサービスの価値）は0.9%の増加と予測される。これは2023年と2024年の3%近い増加率から低下し、2020年以来最も弱い年間増加率となる。



Nikaido Shuzo Co., Ltd. and the Los Angeles Dodgers formed a partnership

「二階堂焼酎」がロサンゼルス・ドジャースとパートナーシップ契約を締結

Since Shohei Ohtani and Yoshinobu Yamamoto joined the Los Angeles Dodgers, the Major League Baseball (MLB) team announced various agreements with over ten Japanese companies including Daiso Industries, Co., Ltd. and All Nippon Airways Co., Ltd.

Food booths serve “Takoyaki” by “Tsukij Gindaco,” “Tempura,” and other Japanese foods and beverages gaining popularity, while names of Japanese corporations are displayed on outfield fences, electronic bulletin boards, and jumbotron. Local Dodgers fans and many Japanese fans pack the Dodgers Stadium on game days.

“Ohita Mugi Shochu Nikaido” selected as the official shochu of the Los Angeles Dodgers

Based in Oita prefecture in Southern Japan, shochu distillery “Nikaido Shuzo Co., Ltd.” formed an official partnership with the Los Angeles Dodgers in February. This partnership allows the shochu distillery to sell “Nikaido Shochu Highball”

– shochu mixed with soda water – from an alcohol booth.

However, bottles of Nikaido Shochu were first sold only in the suites at the Dodgers Stadium last March. However, this official partnership allows the shochu cocktail to be sold to general seats (bleacher seats? General admission seats?) and concession stands throughout the stadium.

Upon release, “Nikaso” (Nikaso Shochu Highball mixed with soda) can be purchased “on the rocks” or as the “signature cocktail,” etc. The International Sales Manager of Nikaido Shuzo commented, “Shochu is not yet widely familiar in the U.S., yet sales have exceeded our expectation.”

Before the game on April 28, a free sampling event was held during “Japanese Heritage Night,” an annual event at the Dodgers Stadium that celebrates Japanese culture and heritage. Thanks to the positive feedback from attendees, Nikaido Shuzo plans to organize monthly sampling events.

The shochu distillery also exports shochu to Nevada, adjacent from California where the Dodgers team is based in Los Angeles. In addition to the partnership with the Dodgers, the shochu distillery strives to expand sales channels across the U.S. on the tailwind of “Traditional sake-brewing skills using Koji mold” registered as a UNESCO Intangible Cultural Heritage in December.

Lon Rosen, Executive Vice President & Chief Marketing Officer of the Los Angeles Dodgers, commented, “We couldn’t be more excited about this newly formed partnership with Nikaido as we look forward to interacting with fans at various levels. We’re excited to welcome Nikaido as the official shochu of the Los Angeles Dodgers.”

Yuichi Nikaido, 8th generation brewer of Nikaido Shuzo Co., Ltd., commented, “We’ve always cheered the Dodgers team from Japan, so we’re greatly honored to join them as their official shochu brand. We understand the Dodgers to be one of the most diverse baseball teams in the

professional sports industry worldwide with a trackrecord of actively introducing Japanese culture. We’re excited to introduce shochu, a Japanese traditional distilled spirit, to the Dodgers fans throughout this 2025 baseball season.”■





大谷翔平選手、山本由伸選手が加入して以降、ドジャース球団はダイソー、全日空など10社以上の日本企業との提携を続々と発表した。

フードブースには“築地銀だこ”の“たこ焼き”や“天ぷら”などの飲食物が人気を集めており、外野フェンスや電光掲示板、大スクリーンのビジョンボードには日系企業の名前が掲げられている。また、地元ドジャースファンだけでなく日本からのファンも目立ち試合開催日は大盛況だ。

ドジャースの公式焼酎に「大分むぎ焼酎二階堂」

日本の南に位置する大分県の焼酎メーカー「二階堂酒造」は、2月に球団と正式なパートナーシップ契約を結び、今季からアルコール販売ブースで焼酎を炭酸水で割った「二階堂焼酎ハイボール」の販売を開始した。

実はドジャーススタジアムでは昨年3月から、スイートルーム限定で二階堂のボトルを販売してきたが、今回の正式契約で一般席を含め、球場内の複数のエリアで提供されることになった。

販売されるのは、「ニカソー（二階堂ソーダ割り）」「オン・ザ・ロック」「シグネチャーカクテル」などが楽しめる。二階堂酒造の海外販売担当者は、「米国で焼酎の認知度はまだ高くないが、想像を超えるレベルで売れている」と話す。

4月28日の試合前には「ジャパニーズ・ヘリテージ・ナイト」と言う日本文化を紹介するイベントが開催され無料の試飲会を開催。参加者の評判は上々で、二階堂酒造は今後も定期的に月に1回程度のペースで試飲会を開く予定だ。

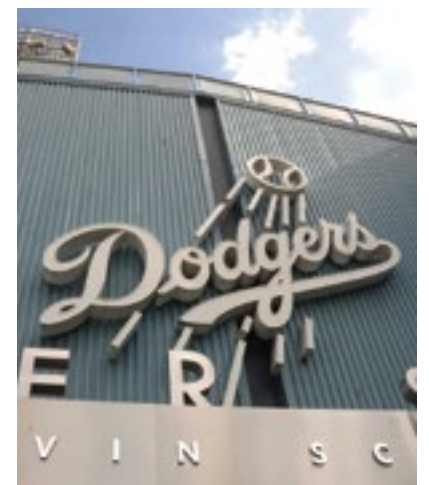
二階堂酒造ではドジャースが本拠地を置くロサンゼルスがあるカリフォルニア州と隣接するネバダ州に焼酎を輸出して

おり、ドジャースとのパートナーシップ契約に加え、昨年12月に焼酎を含めた日本の「伝統的造り」がユネスコの無形文化遺産に登録されたことを追い風に、アメリカ全土への販路拡大を目指す」と意気込む。

ドジャースのマーケティング責任者&代表取締役副社長のロン・ローゼン氏は「二階堂酒造とパートナーシップを結べたことはこれ以上の喜びは無く、ファンの皆様との様々なレベルでの交流を楽しみにしており、二階堂をドジャースの公式焼酎として迎えられることを嬉しく思う」と喜びを語っている。

二階堂酒造8代目当主 二階堂裕一氏は「私たちはこれまでドジャースを日本から応援してきましたが、今回、チームの公式焼酎として新たに仲間入りすることができ、大変光栄に思う。ドジャースは世界のプロスポーツ界で最も多様性を受け入れる球団のひとつであると認識

しており、日本文化を積極的に取り入れてきた歴史がある。この2025年シーズンを通じて、そしてその先も、ドジャースファンの皆様に日本の国民的なお酒である焼酎を紹介できることを大変嬉しく思う」と抱負を述べた。



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DRINK BEAUTIFULLY: The Sensory Secret Behind Elevated Sake Service – Inside the Tripling Experience

美しく優雅に飲む：
ワンランク上の日本酒サービスを支える
画期的な試みー「トリプリング効果」とは



Kimoto Glass Tripling Sake Cup Marlene Xana Miyabi is perfect for Yamahai & Kimoto sake.

Amid ongoing economic shifts and the recent implementation of new tax tariffs on imported goods, restaurant owners and hospitality businesses face fresh waves of uncertainty. Operational costs are rising, and strategic decisions around inventory and dining formats are more critical than ever.

The good news? According to 2025 trend reports from Yelp and OpenTable, consumer interest in group reservations and experiential dining is at an all-time high. Diners are seeking more than just meals—they're looking for immersive, memorable experiences. One way to tap into this demand is by offering a curated sake pairing service that not only elevates

the meal but also sparks conversation. Introducing a sensory-driven program using KIMOTO GLASS TOKYO's artisanal glassware adds both sophistication and storytelling to the dining table.

経済の変動が続き、輸入品に対する新たな関税も導入される中、レストラン経営者やホスピタリティ業界は、さらなる不確実性に直面しています。運営コストは上昇し、在庫管理や飲食スタイルに関する戦略的な判断がこれまで以上に重要となっています。

そのような中、明るい兆しもあります。YelpおよびOpenTableの2025年トレンドレポートによると、グループ予約や体験型ダイニングへの消費者の関心が、かつてないほど高まっています。消費者は「単なる食事」を超えた体験を求め、没入感のある印象的なひとときを望んでいます。このニーズに応える方法のひとつが、厳選された日本酒のペアリングサービスを提供することです。このサービスは、料理を引き立てるだけでなく、会話のきっかけにもなります。KIMOTO GLASS TOKYOの職人技が光るグラスを用いた五感に響くプログラムを導入することで、食卓に洗練された雰囲気とストーリー性を加えることができます。



Craftsmanship Meets the Senses: The Kimoto Glass Tokyo Approach

感覚に響く酒器：木本硝子の哲学

Founded in Tokyo's historic Asakusa district, KIMOTO GLASS TOKYO brings over 90 years of craftsmanship to the art of glassware. Their sake glasses are engineered with precision, taking into account how each element of the design affects the sensory experience. Key factors include:

- Point of contact on the tongue: Where the liquid first lands affects the perception of sweetness, umami, or acidity.
- Flow velocity: The speed at which sake enters the mouth shapes how flavors unfold.
- Rim thickness: A thinner rim allows a smoother sip, while a thicker edge provides a firmer tactile impression.
- Glass shape and circumference: Influences the direction of the sake flow and how it spreads across the palate.
- Aroma rise: The height and contour of the glass determine how fragrance permeates and reaches the nose.

These elements work together to enhance the perception of taste and aroma, turning each sip into a deliberate and elevated moment.

東京・浅草に創業したKIMOTO GLASS TOKYOは、90年以上にわたりガラス工芸の技術を磨き続けてきました。同社の酒器は、飲み手の感覚体験にどのような影響を与えるかを徹底的に考慮し、細部まで計算された設計が施されています。特に注目したいポイントは次の通りです。

- 舌の接点：酒が舌のどこに最初に触れるかにより、甘味・旨味・酸味の感じ方が変化します。
- 流れの速さ：日本酒が口に流れ込むスピードは、風味の広がり方を左右します。
- 飲み口の厚さ：薄い飲み口は滑らかな口当たりを、厚みのある飲み口はしっかりとした印象を与えます。
- グラスの形状と口径：酒の流れや、口内での広がりに影響します。
- 香りの立ち上がり：グラスの高さやカーブの設計により、香りがどのように鼻に届くかが決まります。

これらすべての要素が調和することで、味や香りの印象が高まり、飲むひとときを豊かに演出します。



TRIPLING: A Stylish Take on Modern Sake Service

トリプリング: グラスで変わる、日本酒の楽しみ方



from left:
Kimoto Glass Tripling Slim Sake Cup Sou 4 fl oz #67326
Kimoto Glass Tripling Stem Sake Cup Hana 5.4 fl oz #78105
Kimoto Glass Tripling Sake Cup Marlene Xana Miyabi 3.4 fl oz #33506

The brand also champions the concept of “Tripling”—a sake-pairing method inspired by wine service that highlights three styles of sake across a meal using specific glass shapes.

- Sparkling Sake: Begin with effervescent sake served in flute-style glassware. This not only captures the bubbles but sets a celebratory tone at the start of the meal.
Recommend glassware: Sou
- Junmai or Daiginjo: As appetizers or sashimi are served, switch to a tulip-shaped glass that enhances aroma and softens texture.
Recommend glassware: Hana
- Yamahai or Kimoto: For richer, more acidic dishes, opt for a rounder, wider glass that balances complexity and brings forward earthy notes.
Recommend glassware: Miyabi

This methodical, course-by-course pairing elevates sake service to a curated experience, showcasing the versatility and nuance of Japan's national drink.

By incorporating KIMOTO GLASS TOKYO and the Tripling method, restaurants can reframe sake service as a multi-sensory, multi-course journey—one that aligns with current dining trends and adds measurable value to the guest experience.



KIMOTO GLASS TOKYOは「トリプリング」という独自の日本酒ペアリング手法を提唱しています。これは、ワインサービスにヒントを得て開発されたもので、特定の酒器を用いて、料理と日本酒を三位一体で楽しむというものです。

- スパークリング日本酒: フルート型のグラスに注ぐことで、華やかな泡立ちを楽しめ、食事の始まりにふさわしい高揚感を演出します。
おすすめのグラス: 爽
- 純米酒または大吟醸: 前菜やお刺身には、香りを引き立て、口当たりをやわらかくするチューリップ型のグラスが最適です。
おすすめグラス: 華
- 山廃または生酛: 濃厚で酸味のある料理には、丸みのある幅広のグラスを選ぶことで、複雑な味わいのバランスを保ち、土っぽい香りを引き立てます。
おすすめのグラス: 雅

このように、各料理に合わせて日本酒と酒器を選び、一皿ごとに体験を構成するこの手法は、日本酒の提供を「体験型」へと高め、日本酒が持つ繊細さと多様性を鮮やかに際立たせます。

KIMOTO GLASS TOKYOのグラスと「トリプリング」の導入により、レストランは日本酒の提供を、単なる飲み物ではなく、五感を刺激する味覚の旅として演出することが可能になります。これは現代のダイニングトレンドと見事に調和し、ゲスト体験に確かな付加価値をもたらします。

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日本酒プログラムのレベルアップにお困りですか?

For restaurant operators seeking expert guidance on sake pairing, glassware selection, or professional sake service training, consult with the Sake School of America. Empowering hospitality professionals with certified education and tailored support to bring authentic, elevated sake experiences to your guests.

ベアリングのアドバイス、グラスの選び方、またはプロフェッショナルな日本酒サービスのトレーニングをお探しの飲食店の皆さまへ——
Sake School of Americaにご相談ください。
本格的でワンランク上の日本酒体験をゲストに提供できるよう、認定教育とカスタマイズされたサポートを通じて、ホスピタリティ業界のプロフェッショナルを支援します。

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Supporting Sushi Restaurant Businesses Extending Worldwide Miyako Sushi & Washoku School and AJJ Bronze Certification

世界に展開する寿司業界の発展を支援

— MIYAKO SUSHI & WASHOKU SCHOOL、AAJ ブロンズ認定コース

Nowadays, there are Sushi serving venues in America and beyond, found in many countries around the world. Expansion continues, spilling over in popularity from take-out Sushi prepped through industrial operations, brick-and-mortar outfits, to pricy Omakase offerings.

With this dynamic growth, comes a multitude of challenges. What's fundamental in its culinary art is becoming diluted as it reaches into further regions away from Japan. Demand for specialty skilled labor is now outpacing available talent pool. While Sushi making is not a proprietary cuisine restricted to Japan-trained chefs, specific skillset and knowledge is a must for basic understanding and safe food handling at a Sushi restaurant.

MIYAKO SUSHI & WASHOKU SCHOOL is a culinary school of authentic Japanese cuisine for chefs at all levels, training in essential Sushi skills to meet the demands of the industry.

MIYAKO SUSHI & WASHOKU SCHOOL provides essential skills for aspiring Sushi chefs and supports the development of Sushi industries around the world:

- Basic training on authentic Sushi & Washoku preparation and philosophy
- Education on safe Sushi prep and food safety
- Opportunities for culinary skill improvement at all levels
- Skilled Sushi chefs to fill trained labor shortage
- Courses from beginners, Sushi trainees, to professional chefs

Of particular features to prospective enrollees:

- Curriculum created by Owner and Master Sushi Chef, Katsuya Uechi
- Instructions by a team of currently practicing Katsu-Ya Group chefs
- Personalized training in small groups
- Training kitchen facility near Little Tokyo in Los Angeles

The School was co-founded by Katsuya Uechi, Chef-Owner of Katsu-Ya Group, and Noritoshi Kanai, past Chairman of Mutual Trading, with their shared conviction to ensure the sustainability of traditional Washoku art for the next generation of chefs.

The School is operated by Katsu-Y Group and Mutual Trading, and supported by International Marine Products.



Head Instructor Kentaro Uechi is an active, practicing chef at Katsu-Ya Group, bringing in industry know-how through the instruction curriculum.



Courses are taught by a group of instructors to offer a variety of techniques learned from their own experiences.



MIYAKO SUSHI & WASHOKU SCHOOL

e-mail: yokota@mutual.us www.miyakoschool.com

Culinary training for Sushi & Authentic Japanese Cuisine

Sushi Course

Course Hours: Mon-Fri 9:00am-2:00pm
four weeks, 100 hrs ttl

SUBJECTS COVERED:

- knife handling & maintenance, whetstone sharpening
- Sushi rice: types of rice, selecting rice for Sushi, cooking rice in varying conditions, Sushi rice preparation with vinegar
- Fish cutting and preparation
- Nigiri Sushi: seven-step rice handling
- Rolled Sushi
- Sashimi: knife techniques, preparation, plating, and presentation
- Basic Japanese sauces and stocks
- Japanese culinary history and culture
- Sushi chef philosophy
- kitchen cleaning and hygiene
- Field trips to suppliers, fish market

Washoku of California Cuisine Course

Course Hours: Mon-Fri 9:00am-2:00pm
two weeks, 50 hrs ttl

SUBJECTS COVERED:

- Japanese knives, cooking tools
- Cutting techniques
- Popular Washoku Japanese dishes, and Japanese dishes of Californian cuisine:
 - Dashi
 - Rice
 - Soups
 - Sunomono
 - Sashimi and New style Sushi
 - Yaki-Mono (grilled dishes)
 - Age-Mono (deep-fried dishes)
 - Ni-Mono (simmered dishes)
 - Mushi-Mono (steamed dishes)
 - Sauce
 - Noodles
- kitchen cleaning and hygiene

近年、寿司を提供する店舗はアメリカを超えて世界中に広がっています。普及の波は、工場的なオペレーションによるテイクアウト寿司から、実店舗での提供、さらには高価格帯の「おまかせ」まで、多様な形態へと拡大を続けています。

この急速な成長には多くの課題が伴います。寿司という料理芸術の本質は、日本から離れた地域に広がるにつれて希薄になりつつあります。専門技能を持つ労働者の需要は、現在、利用可能な人材を大きく上回っています。寿司作りは日本で訓練を受けたシェフだけの専売特許ではありませんが、寿司レストランでの基本的な理解と安全な食品の取り扱いには、一定のスキルと知識が不可欠です。

MIYAKO SUSHI & WASHOKU SCHOOLは、あらゆるレベルのシェフが業界の需要を満たすために必須の寿司スキルを訓練する本格的な日本料理の料理学校です。

**MIYAKO SUSHI & WASHOKU SCHOOL
寿司職人を目指す方々に必須のスキルを提供し、
世界中の寿司業界の発展を支援:**

- 本格的な寿司・和食の調理技術と料理哲学に関する基礎トレーニング
- 安全な寿司調理と食品衛生に関する教育
- あらゆるレベルの料理人に対応したスキルアップの機会
- 人材不足を補う熟練寿司職人の育成
- 初心者、寿司職人見習い、現役のプロシェフまで対応可能なカリキュラム

受講者の主な特典:

- オーナーシェフ・上地勝也氏監修によるカリキュラム
- KATSU-YA GROUP 現役シェフ陣による直接指導
- 少人数制によるきめ細やかな個別指導
- ロサンゼルス・リトルトーキョー近郊にある専用トレーニングキッチン

この学校は、KATSU-YA GROUPのオーナーシェフである上地勝也氏と Mutual Tradingの前会長である金井紀年氏によって、次世代の料理人のために伝統的な和食の技術を持続可能なものにするという共通の信念のもとに設立されました。



Miyako Sushi & Washoku School Co-Founders & Instructor:

Katsuya Uechi, Principal and Co-Founder:

Creator of the curriculum through his long experience as chef-owner of his own Katsu-Ya Group empire, sharing his passionate philosophy. Originally from Okinawa, arrived in Los Angeles in 1895 and created a sensation to the Sushi & Washoku scene by challenging a diversity of culinary approaches.

Noritoshi Kanai, Co-Founder:

Devotee in promoting Japanese foods through his lifework at Mutual Trading. Is the pioneer of Sushi in America in 1965, bringing the first Sushi Chef from Tsukiji, building the first Sushi bar and coining the word, and setting the groundwork for Sushi expansion around the world.

Kentaro Uechi, Head Instructor:

As eldest son to Chef Katsuya, grew up watching his father run their first restaurant in Studio City, helping the family business washing dishes and bussing tables. Worked his way up to the Sushi chef position, and the head chef to open Izakaya-Ya by Katsu-Ya in 2012.

Certification of Cooking Skills for Japanese Cuisine in Foreign Countries AJJ Bronze Certification

With the global popularity of Japanese cuisine and its corresponding growth of restaurant industries into faraway regions of the world, the Japanese Ministry of Agriculture, Forestry, and Fisheries aimed for further enhancement of Japanese cuisine and food culture overseas. They turned to industry professionals at the Association for Advancement of the Japanese Culinary Art (AJJ), which holds a shared goal of developing and to ensuring continuation of Japanese cuisine art to the next generation. Founded as a non-profit organization in Japan in 1930, AJJ is an active 11,000-member strong group of foodservice professionals including many Michelin-starred chefs.

AJJ rolled out the program in 2016, a standardized program addressing chefs worldwide who are front and center, actually preparing the foods. Certification

of Cooking Skills for Japanese Cuisine in Foreign Countries, is an exam and certification based on the knowledge of Japanese cuisine and culture, and technical skills. Certifications are awarded to those with successful examination scores. While Bronze level certifications are available outside of Japan, Silver and Gold are offered only in Japan.

The US region Bronze certification began in 2023 administered by two certified instructors, Owner-Chef of the Katsu-Ya Group, Katsuya Uechi, and Executive Chef, Shinji Kugita. The program covers the chefs' understanding on the fundamental elements of Japanese cuisine and culture followed by a written exam, and a hands-on technical skill component to demonstrate knife skills and plating presentation.

BRONZE CERTIFICATION REQUIREMENTS

- Knowledge on Japanese dietary culture
- Knowledge on hygiene management
- Techniques: use of cooking utensils, ingredient selection, cutting and peeling food ingredients, presentation.
- Omotenashi



AJJ Bronze Certifications in the US Region are administered by Katsuya Uechi, Chef-Owner of the Katsu-Ya Group, and the Executive Chef Shinji Kugita.



Applicants demonstrate their knowledge of Washoku culture and philosophy, and several hands-on skills in cutting fish and vegetables.

海外における日本料理の 調理技能認定制度 —AAJ ブロンズ認定コース

日本料理が世界中で人気を誇り、外食産業のグローバル展開が進む中、農林水産省は日本料理と食文化の発信を強化するため、日本料理の発展と次世代への継承という共通の目標を持つ公益社団法人「日本料理研究会 (AAJ)」と提携しました。1930年に日本で設立されたAAJは、ミシュランの星を獲得したシェフを多数含む、11,000人の会員が所属する業界有数のフードサービス専門団体です。

AAJは2016年、海外で活躍するシェフを対象に統一されたプログラムを開始しました。外国における日本料理調理技能認定は、日本料理および文化に関する知識と技術力を測る試験を経て認定を行うものです。認定は合格者に授与され、ブロンズレベルは日本国外でも取得可能ですが、シルバーおよびゴールドは日本国内でのみで提供されています。

米国地域のブロンズ認定は2023年にスタートし、KATSU-YA GROUP オーナーシェフでAAJ ロサンゼルス支部長である上地勝也シェフと、同グループの総料理長である釘田慎二シェフという2名の認定講師が運営を担っています。認定試験では、日本料理と文化に関する

筆記試験に加え、包丁さばきや盛り付けなどの実技試験が行われます。

ブロンズ認定資格

- 日本の食文化に関する知識
- 衛生管理に関する知識
- 調理技術
- 和食調理器具の使い方
- 食材の選び方
- 食材の切り方や皮のむき方
- 盛り付けの方法
- おもてなし
- 接客や作法に関する知識と技能

U.S. restaurants could be hit by 12 billion USD in additional tariffs imposed under the Trump Administration

-The National Restaurant Association (NRA) sent a letter requesting an exemption from additional tariffs-

トランプ政権追加関税で米飲食店に120億ドルの打撃と試算

—全米レストラン協会は追加関税適用免除嘆願—

The NRA claims prices will increase without an exemption since the profit rate for restaurants is low at 3~5%.

The National Restaurant Association (hereinafter referred to as NRA) sent a letter to President Trump requesting an exemption from tariffs for food and beverages. Fiscal impact to the restaurant industry from the tariffs is estimated to be 12 billion USD (approximately 1.8 trillion JPY), posing the risk of price increases.

According to the letter sent by the NRA, additional tariffs could cause price increases since the average profit margin for the restaurant industry is already low from 3~5%. "To minimize the impact to restaurant owners and consumers, we strongly request an exemption for food and beverages from tariffs to stabilize menu prices," the NRA continued.

The NRA calculated the potential fiscal impact from the 25% tariffs on food and beverage products from Mexico and Canada.

In the letter, the NRA partially agreed with President Trump's proposal to abolish taxes on tips and his promise to review trade agreements, while also pointing out that food and beverage products do not contribute significantly to trade deficits scrutinized by President Trump.

The NRA also explained that restaurateurs depend on stable supplies of fresh food ingredients year-round to serve menu selections desired and expected by customers, and although restaurateurs procure domestic food ingredients whenever possible, the domestic food supply is not sufficient to meet consumer demand because the climate and growing conditions are not sufficient to produce the necessary volume year-round to meet demand.



Profits for average small restaurants could decline by approximately 30% if additional tariffs are imposed.

Further, food costs account for approximately 33 cents per 1 dollar in sales, thus the NRA pointed out the additional tariffs could possibly reduce profit by approximately 30% for average small restaurateurs.

The NRA also announced the top 15 food and beverages from Canada, Mexico, and China served in restaurants for which the additional tariffs will likely be applicable. The top five items imported from each nation are listed as follows.

Canada

The total value of goods imported from Canada into the U.S. in 2023 was \$418.6 billion, consisting mostly of petroleum products, automobile and aircraft category. Aluminum, gold, and lumber also topped the list.

- *Baked Goods & Pastries (including wafers and caps): 4.98 billion USD
- *Rapeseed, Mustard, or Colza Oil (unmodified): 4.8 billion USD
- *Fresh or Chilled Beef: 2.65 billion USD
- *Chocolate and Cocoa-Based Foods: 1.98 billion USD
- *Frozen Prepared or Preserved Vegetables: 1.69 billion USD

Mexico

The total value of goods imported from Mexico into the U.S. in 2023 was \$475.2 billion, consisting mostly of home appliances, electronic devices, and automobiles. Beer and medical devices are also important, while the former topped the list of imported food and beverage products listed below.

- *Beer (made from malt): 5.69 billion USD
- *Alcoholic Beverages (ethyl alcohol and spirits): 4.81 billion USD
- *Fresh Fruits (miscellaneous): 3.86 billion USD

- *Dates, Figs, Pineapples, Avocados (fresh or dried): 3.3 billion USD
- *Fresh or Chilled Vegetables: 2.96 billion USD

China

The total value of goods imported from China into the U.S. in 2023 was \$426.9 billion, consisting mostly of electronic devices, furniture, and automobile parts. Apparel, medical devices, plastic, small home appliances, and dishware also topped the list.

- *Fish Fillets and Meat (fresh, chilled, or frozen): 9.85 billion USD
- *Modified Fats and Oils (animal, vegetable, or microbial): 7.63 billion USD
- *Preserved Fruits and Nuts: 4.46 billion USD
- *Miscellaneous Food Preparations: 3.42 billion USD
- *Vegetable Saps, Extracts, Pectates, and Agar-agar: 2.74 billion USD■



飲食店の利益率は3～5%と厳しく 関税実施なら値上げ必至と主張

米国レストラン業界団体の全米レストラン協会（以下NRA）は、トランプ大統領に書簡を送り、関税対象から食品と飲料を除外するよう要請した。関税が外食産業に与える負担は120億ドル（約1兆8000億円）余りと試算され、値上げにつながる恐れがあるとしている。

同書簡によれば、NRAは業界の平均利益率がすでに3～5%と厳しく、関税が実施されれば企業は値上げせざるを得ないと訴えた。

NRAは「飲食店オーナーや消費者への影響を最小限に抑えるため、食品と飲料製品を関税対象から除外するよう強く要望する」と述べ、「これにより、メニュー価格の安定化が図れる」と続けた。

NRAはメキシコとカナダからの食品および飲料製品に25%の関税が課されるという想定で、その潜在的な影響を試算した。

送付された書簡の中で、NRAはチップへの課税撤廃案や貿易協定見直しの約

束など、トランプ氏が掲げる計画の一部を評価したが、食品・飲料製品はトランプ氏が注視する貿易赤字に大きく寄与しているわけでもないとは主張している。

また、レストラン経営者は、顧客が求め、期待するメニューを提供するために、年間を通じて新鮮な食材を安定的に供給することに依存している。多くのレストラン経営者は、できる限り国産の食材を調達しているが、米国の農家や牧場主が消費者の需要を支えるために必要な量を生産するだけの適切な気候や生育条件が年間を通じて整っておらず単純に不可能である、と説明している。

平均的な小規模レストランの利益、関税導入なら約30%減の恐れ

食品のコストは売り上げ1ドルにつき約33セントを占めるとして、平均的な小規模レストラン経営者の利益は関税によって約30%減少する可能性がある、とNRAは指摘した。

NRAは追加関税の対象となっているカナダ、メキシコ、中国から輸入されている主な食品または飲料のうち、飲食店などで使用される可能性のある食品お

よび飲料の上位15品目を発表している。それぞれの国から輸入される上位5位までの品目は次のとおり。

カナダ

2023年のカナダからの商品輸入総額は4,186億ドルである。その大部分は石油系商品と自動車・航空機部門からのものである。アルミニウム、金、木材もこのリストの上位にある。

- *ペーカリー製品、ペーストリー：49億8,000万ドル
- *菜種、マスタード、菜種油（未加工）：48億ドル
- *牛肉（生鮮、冷蔵）：26億5,000万ドル
- *チョコレートとココアベース食品：19億8,000万ドル
- *冷凍惣菜または保存野菜：16億9,000万ドル

メキシコ

2023年のメキシコからの商品輸入総額は4752億ドル。その大部分は家電製品、電子機器、自動車である。ビールと医療機器も重要で、前者は以下の食品・飲料の輸入リストのトップである。

- *ビール（麦芽から作られたもの）：56億9,000万ドル
- *アルコール飲料（エチルアルコールおよび蒸留酒）：48億1,000万ドル
- *生鮮果実（その他）：38億6,000万ドル
- *デーツ、イチジク、パイナップル、アボカド（生、乾燥）：33億ドル
- *生鮮、チルド野菜：29億6,000万ドル

中国

2023年の中国からの商品輸入総額は4,269億ドル。その大部分は電子機器、家具、自動車部品。アパレル、医療機器、プラスチック、小型家電、食器もこのリストの上位にあった。

- *魚の切り身および肉（生鮮、冷蔵、冷凍）：9億8,530万ドル
- *加工油脂（動物性、植物性、微生物性）：7億6,330万ドル
- *保存用に処理された果実およびナッツ：4億4,590万ドル
- *その他食料品：3億4,180万ドル
- *野菜エキス、ペクチン、寒天および類似製品：2億7,440万ドル

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食品衛生 豆知識 クイズ

安全な食品を提供するために

Q. 次のうち、潜在的に危険性の高い食品として考えられるのはどれか？

A 乾燥米 C 調理米
B 小麦パン D レモンジュース

全米レストラン協会認定、日本語で講習試験、全米で通用

レストラン・マーケット関係者必携 食品衛生許可証取得教室

詳細は <https://www.alljapannews.com/page/food-manager> 正解は C

Four sake products from Hakutsuru Sake Brewing Co., Ltd. garnered the Gold Award at “2025 Monde Selection”

白鶴酒造の4商品が「2025年モンドセレクション」で金賞を受賞

Hakutsuru Sake Brewing Co., Ltd., a long-established sake brewery practicing traditional Japanese sake brewing skills and techniques, garnered the Gold Award in the Spirits & Liqueurs category of the international competition “2025 Monde Selection.”

The Monde Selection is a quality assurance institute organizing global assessments of food, distilled liqueurs, and beverages. Globally acclaimed brewers, master sommeliers, and other expert judges assess the quality of spirits & liqueurs and recognize entries of superior quality with awards (Grand Gold, Gold, Silver, and Bronze). The four award-winning sake products from Hakutsuru that reflect their fastidious sake-brewing techniques are as follows:

Gold Award 金賞



- *Hakutsuru Dai Ginjo 白鶴 大吟醸 720 ml
- *Hakutsuru Awayuki Sparkling Sake 白鶴 淡雪スパークリング 300 ml
- *Hakutsuru Umeshu Genshu 白鶴 梅酒原酒 720 ml (awarded for 5 consecutive years 5年連続)
- *Hakutsuru Maarui Kajitsu Mikan Liqueur 白鶴 まあるい果実 みかん 720 ml

<<2025 Monde Selection Gold Award>> 2025年モンドセレクション 金賞受賞

Hakutsuru Dai Ginjo 白鶴 大吟醸 720ml

First, let's introduce “Hakutsuru Dai Ginjo.” Hakutsuru's unique brewing techniques produce a fruity aroma, subtle flavor, and sake quality that pairs well with various cuisines. Brewed from rice grown in Japan and rice koji (malted rice), the rice polishing ratio is set to 50%. The flavor of this Ginjo sake with a delicate fruity aroma is especially high-quality. The alcohol content of Hakutsuru Dai Ginjo is greater than 15%, but less than 16%. The Sake Meter Value is ± 0 . Excellent with food, this sake is recommended for pairing with various cuisines. Hakutsuru Dai Ginjo is also certified with the geographical indication (GI) of “Nadagogo.” GI “Nadagogo” is a geographical indication certified by Japan's National Tax Agency to protect sake brewed in Nadagogo.

まず紹介するのは「白鶴 大吟醸」。白鶴独自の醸造技術によりフルーティーな香りと淡麗な味わいを実現し、さまざまな料理と相性の良い酒質が特長。原材料は国内産の米や米こうじを用い、精米歩合は50%に設定。繊細でフルーティーな香りを持つこの大吟醸は、日本酒の中でも特に上質な味わいを楽しむことが出来る。アルコール度数は15%以上16%未満で、日本酒度は ± 0 。料理との相性も抜群で、さまざまな料理に合わせて楽しむことが出来る。。さらに、GI「灘五郷」に認定されているのもポイント。GI「灘五郷」とは、灘五郷で造られた日本酒を保護するために定められた国税庁指定の地理的表示。



Ingredients: Rice (grown in Japan), rice koji (made in Japan), brewer's alcohol
Rice-polishing ratio: 50%
Alcohol content: Greater than 15%, less than 16%
Sake Meter Value (SMV): ± 0

日本の酒造りの伝統と技術が詰まった白鶴酒造株式会社は、国際品評会「2025年モンドセレクション」のスピリッツ&リキュール部門において金賞を受賞した。

モンドセレクションは食品、蒸留酒、飲料などについてグローバルな評価を提供する品質保証機関。スピリッツ&リキュールの品質評価は国際的に認められた醸造学者やマスターソムリエなどの専門審査員によって優れている商品に対して優秀品質の賞（最高金賞・金賞・銀賞・銅賞）が授与される。白鶴酒造のこだわりが詰まった4つの受賞商品は以下のとおり。



Hakutsuru Awayuki Sparkling Sake 白鶴 淡雪スパークリング 300m

Sparkling sake with a fruity, refreshing aroma and a light flavor. Low in alcohol content at only 5%, this sake is easy to drink, characteristic of being produced from the brewery's originally developed yeast with a fruity aroma reminiscent of Muscat grapes or pear. The Navy blue label design exudes refined quality as the bubble pattern spreads, reminiscent of snow floating on water and fermenting rice.

果実のような、爽やかな香りと軽快な味わいの発泡性日本酒。低アルコール5%という親しみやすい飲み口で、自社開発酵母から生み出される、マスカットや梨を思わせる香りが特長。濃い青色を基調としたデザインで上質感を演出し、ラベルの模様は泡の広がり、水面に浮かぶ雪、お米が醗酵する様子をイメージしている。

Ingredients: Rice (grown in Japan)
rice koji (made in Japan)
carbon dioxide
Alcohol content: 5%
Sake Meter Value (SMV): -58



Hakutsuru Umeshu Genshu 白鶴 梅酒原酒 720ml

A liqueur made from 100% Kishu Nanko Plums, steeped thoroughly using traditional methods, characteristic for its mellow aroma and rich flavor. Authentic plum wine made using no acidulant, food coloring, nor additives.

紀州南高梅を100%使用し、昔ながらの製法を用いてじっくり漬け込んだリキュールは原酒ならではの芳醇な香りと濃醇な味わいが特長。酸味料・着色料・香料無添加の本格梅酒。

Alcoholic Beverage: Liqueur
Ingredients: Plums, brewer's alcohol
sugar (made in Japan)
Alcohol content: Greater than 19%, less than 20%



Hakutsuru Maarui Kajitsu Mikan Liqueur 白鶴 まあるい果実 みかん 720ml

Liqueur made from 100% Satsuma Mandarin, over 90% fruit juice. The refreshing aroma of mandarins and its mellow sweetness spreads with this juicy decadent flavor. Low in alcohol content at only 5%, this liqueur is easy to drink and refreshing.

温州みかん100%使用、果汁量90%以上。爽やかなみかんの香りとまろやかな甘さが広がる、贅沢な味わいが魅力。アルコール度数も5%と控えめなので、飲みやすく、フレッシュな気持ちで楽しめる。

Alcoholic Beverage: Liqueur
Ingredients: Concentrated reduced Satsuma
Mandarin fruit juice (made in Japan)
brewer's alcohol
sugars, acidulants, additives
Alcohol content: 5%

2025 FOOD EVENT CALENDAR May-

May

Taste of Omaha

5/30-6/1

Omaha, NE

"Feature Foods from many of Omaha's top restaurants, good entertainment and family activities for the kids... and you have the recipe for the TASTE OF OMAHA," says Mike Mancuso, Event Producer. "Omaha has a tremendous reputation for fantastic restaurants and food companies". The "TASTE OF OMAHA", now in the 28th year, has established itself as the Annual Event for our city bringing together a dazzling selection of great foods and culinary delights, for people from throughout the Midwest area, to TASTE, relax and enjoy as a family activity.

The 2025 "TASTE OF OMAHA" will again be located in Omaha's Elmwood Park and showcasing outstanding Restaurants with exciting live entertainment daily.

This year the Annual Event will have entertainment for everyone's taste on stages throughout the Festival. All stage shows during the 3-day extravaganza are free to attend. Top National Entertainers combined with the best popular area bands and musicians will again be continuously performing throughout the Festival.

LAWineFest 2025

5/31-6/1

Long Beach, CA

www.lawinefest.com

LAWineFest will celebrate it's 20th anniversary in June 2025. This popular event blazed a trail in LA to bring wine and wine lovers together in a fun, inviting and accessible way. Now a local institution and the largest wine fest in SoCal, we're known to deliver a sun-kissed event that balances fun, exploration and education for over 9,000+ guests each year. We are also excited to share our partnership with the OMNI Rancho Las Palmas Resort & Spa in Rancho Mirage, CA where in October 2023 we held the first Desert WineFest.

LAWineFest was founded in 2005 by Dr. Joel M. Fisher, PhD after his countless years of traveling, writing, and educating the public about wine. In 2020, Dr. Fisher passed the reigns to Scherr Lillico, who had served as Fest Director for over 12 years. Ms. Lillico is a seasoned event producer with hundreds of black tie galas, concerts, golf tournaments and other events to her credit for over 30 years. She continues to expand Dr. Fisher's dream of introducing wines of the world to the general public - one taste at a time!

June

IDDBA – International Dairy Deli Bakery Association

6/1-3

New Orleans, LA

www.iddba.org

The IDDBA Show 2025 will take place from June 1-3 in New Orleans, bringing together professionals from the dairy, deli, and bakery industries. With over 10,000 attendees and more than 800 exhibitors, this event offers a valuable opportunity for businesses to connect with key decision-makers, showcase their latest products, and gain insights into industry trends. The show features expert-led sessions, networking opportunities, and an expansive exhibit hall designed to help exhibitors engage with potential buyers and industry leaders. To make the most of your participation, having a trade show booth rental tailored to your brand can help attract the right audience and create meaningful interactions. Whether you're launching a new product, offering live demonstrations, or strengthening industry relationships, a well-designed booth enhances your visibility and engagement. If you're looking for flexibility, trade show booth rental in New Orleans provides a cost-effective and professional solution, allowing you to focus on business growth without worrying about logistics.

Coffee Fest Chicago

6/13-14

Oregon Convention Center

Portland, OR

www.coffeefest.com

Coffee Fest has been serving the specialty coffee and gourmet tea industries since 1992. Viewed by most as the best trade show in America and around the world specifically for those involved with retailing coffee tea and related products. Coffee Fest continues to evolve and stay at forefront of emerging trends. If it looks like coffee, smells like coffee, goes well with or is coffee you will find it at Coffee Fest. Everything under the sun that would be found in an upscale coffee shop on either side of the counter, including the counter would be found on the exhibition floor at Coffee Fest. The best coffee retail education, training and workshops are found at Coffee Fest.

Fancy Food Show

6/29-7/1

The Jacob K. Javits Convention Center, New York

Why go to a half-dozen trade shows when you could explore the entire specialty food landscape at one? The Summer Fancy Food Show in NYC is the industry's premier product discovery event, offering a curated showcase of high-quality, artisan

products in more than 40 categories—and an invaluable preview of where consumers' needs, wants, and values are headed. From today's demands for gluten-free and vegan alternatives to emerging trends like swicy drinks to protein-centric snacks, this Show has it all. Be there to experience the future of food with thousands of your peers in the incredible specialty food community. Whether you're a retail or foodservice buyer, distributor, broker, or manufacturer, you'll build new connections and strengthen existing ones over three days of delicious discovery, fruitful networking, and inspiring opportunities.

July

School Nutrition Association – SNA

7/13-15

San Antonio, TX

Henry B. González Convention Center

The School Nutrition Association's Annual National Conference (ANC) is a premier gathering for over 6,500 school nutrition professionals and exhibitors. ANC 2025 offers a unique platform for showcasing trade show booths featuring advanced culinary equipment, service solutions, and industry trends. With more than 800 exhibit booths and 120+ education sessions, this event is a golden opportunity to connect with key decision-makers in school nutrition. Exhibitors can engage directly with attendees, build connections, and present innovative products to enhance school meal programs.

Texas Restaurant Show

7/20-21

Henry B. Gonzalez Convention Center

San Antonio, TX

www.texasrestaurant.org

The Texas Restaurant Show is the ultimate stage for exhibitors to connect with thousands of key decision-makers in the restaurant and food service industry. From up-and-coming restaurateurs to seasoned pros, this event draws an audience ready to discover the next big thing. With over 500 booths and more than 300 companies showcased, it's your chance to spotlight your culinary innovations, cutting-edge technology, and services in a thriving market. Texas alone boasts over 55,000 restaurants, generating a staggering \$95.1 billion in annual sales—a market you can't afford to miss.

This high-energy event goes beyond the exhibition floor with engaging seminars and interactive panels designed to uncover emerging trends and provide fresh insights. To truly stand out, partnering with a trade show booth company is the key to success. A professionally designed booth will not only amplify your

brand's presence but also ensure you capture the attention of attendees in this vibrant marketplace. Whether it's sleek, innovative designs or smart layouts that drive engagement, the right booth will help you make a lasting impression at the Texas Restaurant Show.

The Foodservice Conference – International Fresh Produce Association

7/31-8/1

Monterey Conference Center

Monterey, CA

www.freshproduce.com

This conference unites fresh produce and foodservice industry leaders to explore innovative solutions and foster collaborations. Attendees enjoy keynote sessions, networking opportunities, and insights into the latest foodservice trends. With its focus on fresh produce's role in culinary innovation, the event is ideal for chefs, suppliers, and distributors aiming to drive growth in foodservice.

August

California Restaurant Show

8/3-5

Anaheim Convention Center

Anaheim, CA

www.californiarestaurantshow.com/

The California Restaurant Show is back in Anaheim this year, and better than ever before! Join your fellow industry professionals to discover the latest culinary innovations, cutting-edge restaurant design and décor, and immerse yourself in the exciting debut of the 2nd Annual Pizza Tomorrow Summit Pavilion. Gain valuable insights through world-class education sessions and culinary demonstrations, all while connecting with 250+ exhibitors representing the dynamic world of restaurants, pizzerias, foodservice, and hospitality.

Whether you're an independent owner, quick-serve restaurant operator, chef, caterer, baker, bar or nightclub operator, hospital, hotel, or commercial foodservice personnel — join us August 3-5, 2025, at the California Restaurant Show at the Anaheim Convention Center. Join thousands of your peers at the show, where you'll have access to the hottest menu trends, state-of-the-art design and decor, the best in business education, and hundreds of the leading vendors and purveyors dedicated to serving the restaurant & foodservice community — all under one roof. Watch live culinary demonstrations, competitions, and awards ceremonies and listen in on education sessions in our Education Alley Theaters. Shop from hundreds of exhibitors, explore the latest in foodservice trends, and join our exciting events - all on the show floor!

Washoku 日本食

Gorgeous and delicious seasonal cuisine

華やかで美味しい四季の料理

This professional technique プロのこの技

The Association for the Advancement of the Japanese Culinary Art run the world's first professional recipe portal for professional chefs, based on the philosophy of "further enhancing the value of cuisine and providing customers with a better dining experience. Japanese Restaurant News introduces a different recipe from the site in each issue.

公益社団法人日本料理研究会では、「料理の価値を更に高めたい、お客様により良い食体験を提供をしたい」という理念のもとに世界初のプロの料理人のためのプロレシピポータルサイト「レシビる！」を運営しています。レストランニュースではその中から毎号違ったレシピを紹介します。

Fried salmon 鮭俵揚 (grilled eggplant batter, chrysanthemum flower achara) (焼茄子衣、菊花あちら)



Ingredients 材料

Salmon sack 鮭俵揚

- Salmon backbone 鮭中骨 Appropriate amount (適量)
- Tail meat 尾の身 Appropriate amount (適量)
- Salt 塩 Appropriate amount (適量)
- Pepper 胡椒 Appropriate amount (適量)
- White wine 白ワイン Appropriate amount (適量)
- Satoimo-taro 里芋 1 piece個
- Onion 玉葱 20g
- Green onion 長葱 15g
- Sake 酒 8cc
- Butter バター 5g
- Flour 小麦粉 5g
- Chicken soup 鶏スープ 80cc
- Fresh cream 生クリーム 5g
- Breadcrumbs パン粉 Appropriate amount (適量)

Grilled eggplant in batter 焼茄子衣

- Grilled eggplant 焼茄子 40g
- Lemon juice 檸檬汁 Appropriate amount (適量)
- Olive oil オリーブ油 3cc
- Salt 塩 Appropriate amount (適量)
- Pepper 胡椒 Appropriate amount (適量)
- Wholesale garlic 卸し大蒜 1/3 sliceかけ
- Yogurt ヨーグルト Appropriate amount (適量)

Chrysanthemum Achara 菊花あちら

- Chrysanthemum flower 菊花 5g

COMMENT



コメント

In addition to onions and green onions, taro is also added to tawaraage, which makes it more Japanese in appearance. I highly recommend it as it has a delicious sticky texture. This time, we used parts that cannot be filleted, such as the backbone and tail meat, and steamed them with a sprinkling of white wine to remove any unpleasant odors and add flavor, then mixed them with taro, onions, and leeks and fried in a tub. It is eaten with a grilled eggplant batter, which is also found in Turkish cuisine, and it tastes like a refreshing tartar sauce and is delicious.

俵揚には玉葱、長葱の他に里芋を加えていますが、これによりぐっと日本料理になります。ねっとりした食感が美味しいので、お勧めです。今回は、中骨や尾の身など切り身では使えない部分を活用し、白ワインを振り掛けて蒸し、臭み取りと香りづけをした後に里芋、玉葱、長葱などと合わせて俵揚としています。トルコ料理にもある焼茄子衣で食べていただきますが、サッパリとしたタルタルソースみたいで、美味しいです。

How to cook 調理方法

- 1 Season the salmon backbone, tail meat, and other parts that cannot be used for fillets with salt and pepper, sprinkle with white wine, steam, and then flake.
鮭の中骨、尾の身など切り身として使えないところに塩胡椒をあて、白ワインを振り掛けて蒸した後、ほぐす。
- 2 Peel the taro and cut it lengthwise into 5mm thick pieces. Cut the onion and green onion to the same thickness. Fry the onion, taro, and green onion in a frying pan in that order, then add sake and chicken broth and simmer for about 10 minutes.
里芋は、皮を削ぎ、縦に 5mm 厚に切る。玉葱、長葱も同じ厚さに切る。フライパンで玉葱、里芋、長葱の順に炒め、酒、鶏スープを入れ 10 分ほどコトコト煮る。
- 3 When the potatoes are soft, add the cream and pack for another 3 minutes.
芋が柔らかくなったなら生クリームを入れ、さらに 3 分ほどに詰める。
- 4 Allow to cool, then place in a food processor, season with salt and pepper, mix with the salmon, cool in the refrigerator, mold into balls, coat with breadcrumbs and fry in 170°C oil.
粗熱を取り、フードプロセッサーに入れ、塩胡椒で味を調え、鮭を混ぜ合わせ、冷蔵庫で冷まして俵型に取り、パン粉を付けて 170°C の油で揚げる。
- 5 Combine the grilled eggplant with lemon juice, olive oil, salt, pepper and grated garlic, process into a paste in a food processor, season with a little yogurt, and serve with the eggplant in a bag of age and chrysanthemum pickles.
焼茄子に檸檬汁、オリーブ油、塩胡椒、卸し大蒜を合わせ、フードプロセッサーでペーストにし、ヨーグルト少々で味を調え、俵揚に添え、菊花あちら漬も添えて進める。



Toru Sugai 菅井徹氏

- Otemachi Tokyo Kaikan Mitsubishi Club
- Technical Director
- 大手町・東京會館三菱クラブ
- 技術理事

Dried abalone, Clams (cut with mugwort kudzu, raw sea urchin), Hamabofu, Angelica

ちりめん鮑、蛤（蓬葛切り、生雲丹）、浜防風、独活



Ingredients 材料

<Amount><分量>

- Abalone 鮑.....40g
- Hamaguri clam 蛤.....1 piece/個
- Kelp stock 昆布出汁.....Appropriate amount (適量)
- Sake 酒.....Appropriate amount (適量)
- Salt 塩.....Appropriate amount (適量)
- Cutting mugwort 蓬葛切り
- Fresh sea urchin 生雲丹.....15g
- Glehnia 浜防風.....Two
- Udo 独活.....5g

How to cook 調理方法

- 1 Boil the clams in kelp stock and sake to extract the broth, then season with salt.

蛤は、昆布出汁に酒を加えて茹でて出汁を取り、塩にて調味する。

- 2 Mix kelp stock, Yoshino Kuzu starch, sesame seeds, and mugwort, season with salt and mirin to make kuzu-kiri. Place in cold water and cut into strips of appropriate size.

昆布出汁、吉野葛、当たり胡麻、蓬を合わせ、塩、味噌にて調味して葛切りを作る。冷水に取り、適量のサイズの帯状に切る。



- 3 Cut the bonito flakes and angelica tree into bite-sized pieces, boil them, and soak them in clam broth.

防風、独活は、適量に切り、茹でて蛤出汁に浸けておく。

- 4 After polishing the abalone with salt, slice it thinly and cook it in clam broth. Warm the mugwort slices and arrange them in a bowl together with the abalone and top with raw sea urchin. Gently pour the hot clam broth over the top and garnish with warmed bonito flakes and angelica.

鮑は、塩磨きした後、薄切りし、蛤出汁で炊く。蓬葛切りを温め、鮑と共に椀に盛り合わせ、生雲丹をのせる。上から熱い蛤出汁を優しく掛け、温めた防風、独活をあしらう。

COMMENT



コメント

I made some mugwort cutlets. We wondered if we could create something that customers who visit the store multiple times a month would enjoy and not get bored of. This method can be used for anything from Sakizuke appetizer to a soup dish or a dessert by changing the ingredients and seasonings used inside.

Making it by hand takes time, but it is convenient because you can adjust the thickness and hardness to your liking and cut it into any shape you like. The kudzu in the can is brought together in a hot water bath, but the timing to submerge it in the hot water is when the surface is cooked and the color starts to change. If you leave it as it is, the surface will become wavy and the finish will not be nice, so quickly submerge it in hot water and cook it all the way through to harden it.

蓬葛切りを作りました。ひと月に何度も来店されるお客様にも飽きられずに楽しんでいただける物が作れないかと考えました。この作り方だと、中に入れる具材や味つけを変えることで、先付から椀種、甘味等に応用出来ます。

手作りは手間が掛かりますが、好みの厚さや固さに調節でき、抜く形も自由にできるので便利です。流し缶に流した葛を湯煎で寄せて行きますが、湯に沈めるタイミングは表面に火が入り、色が変わってきた時です。そのままにしておくと表面が波打ったりしてしまい、綺麗に仕上がらなくなるので、手早く湯に沈めて全体に火を入れて固めましょう。



Yuji Shimizu 清水祐治氏

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1930年創立。各事業を通じて、「料理人同士の調理技術、知識の共有と昇華」を実現。料理人の更なるレベルアップ、提供料理の付加価値向上により、目の前のゲストの期待値を越え続け、食体験価値向上に寄与していく。この活動を通じて、日本料理技術の伝承及び発展を実現している。

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お問い合わせ: Japanese Restaurant Academy

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練習問題

- 1 次のうち、食を扱う場所で微生物の蔓延を防ぐために最も重要なことは何か?
- a) 食べ物を扱うときに手袋を着用すること
 - b) すべての身に着けている貴金属を外すこと
 - c) ヘアーネットを被ること
 - d) 効率的に手を洗うこと

- 2 不適切に解凍された食品は危険を伴う可能性がある。なぜなら・・・
- a) その食品の味または色を変えるかもしれないから
 - b) 解凍中にバクテリアが増殖するかもしれないから
 - c) お客様が凍った食品の一部を偶然食べるかもしれないから
 - d) 不適切な解凍は中心の大部分が凍ったままになるかもしれないから

回答: 1) d 2) b

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Owner of M&M Enterprise



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Graduated from
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for Nomura Securities for 10 years.
Former president of California Sushi
Academy Former chief of planning
dept. at Mutual Trading.



David Kudo

Sake Sommelier
Master Sake Sommelier

Born Kita-Akita City,
Akita Prefecture.

Took over as Exec-
utive Officer of the
Japanese Food Trend News founded
in 1991, when the predecessor was
assigned back to Japan. Currently
distributed as Japan Restaurant News
(20,000 issues published electroni-
cally) in North America, Japan, and
Southeast Asia.



Expanding alcohol distribution routes

There is no doubt sushi is the driving force behind the expansion of Japanese food, expanding the way for other Japanese foods to follow. Currently, the old legend of "opening a sushi restaurant will automatically result in success" is long over, and no longer the trend.

The slowing opening and closing of sushi restaurants are due to impact by rising fish and seafood prices, expensive initial investment, lack of sushi chefs, the rising expenses of employee health insurance, etc., and dropping

prices due to large sushi restaurants managed by non-Japanese, impacting small-scale restaurants. However, another factor is casual dining such as ramen gaining attention. Compared to restaurants in business today, ramen shops in the U.S., leaving much room to grow and expand.

Considering that fresh (raw) fish at expensive prices have come this far to be widely enjoyed by American consumers, it's not difficult to imagine their acceptance of noodle products such as ramen, especially since they're

similar to chicken noodle soup, and fried rice.

Other casual dining selections garnering attention is "okonomiyaki" (Japanese pancake with meat, seafood, vegetables, egg, etc) and "takoyaki" (octopus dumplings), etc. and other street foods. Also, recently, in a U.S. magazine, oden (broiled fish cake) and curry rice are also being introduced. I look forward to these magazines in the U.S. introducing Japanese sake, beer, shochu (distilled liquor), and other distribution channels.■

擴大酒類銷售市場

毫無疑問，壽司在美國主導了日本料理，並傳播了其他日本飲食文化。

現在，在美國的大城市裡，30年前的「開店就賺錢的壽司屋時代」已經結束，似乎正朝著一個淘汰的時代邁進。

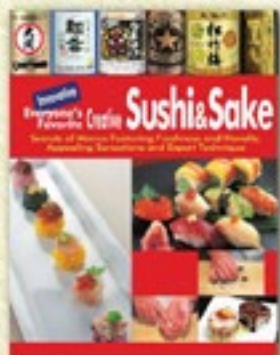
據分析，影響壽司餐廳開店速度放慢和關門的原因是海鮮價格的飛

漲，初始投資的昂貴，壽司廚師的短缺，員工保險等費用的上升，以及非日本系經營的大型壽司餐廳價格的破壞，導致小規模商店受到了傷害。然而，作為第二個牽引力而備受關注的是代表 B 級美食的拉麵。拉麵店似乎還有很長伸展的路可以走。考慮到具有生魚的形象價格昂貴的壽司已經滲透到美國人中，習慣於義大利面

和雞麵湯的美國人沒有理由不喜歡拉麵和炒飯。

此外，大阪燒和章魚燒等街頭食品也開始受到關注。最近在美國的雜誌上也開始介紹關東煮和咖喱。我們期待著這些業務的增長，並期待越來越多的日本酒、啤酒和燒酒的銷售渠道的拓寬。

Stylish and Fashionable Sushi for a Modern Lifestyle



"Creative Sushi & Sake" illustrates the techniques of the finest sushi chefs throughout the world, concentrating on the artistic presentations, unique ingredients and advanced methods of preparation. The writers were all top Japanese professional chefs with many years of experience.

(published in English by All Japan News, Inc., in 2005)

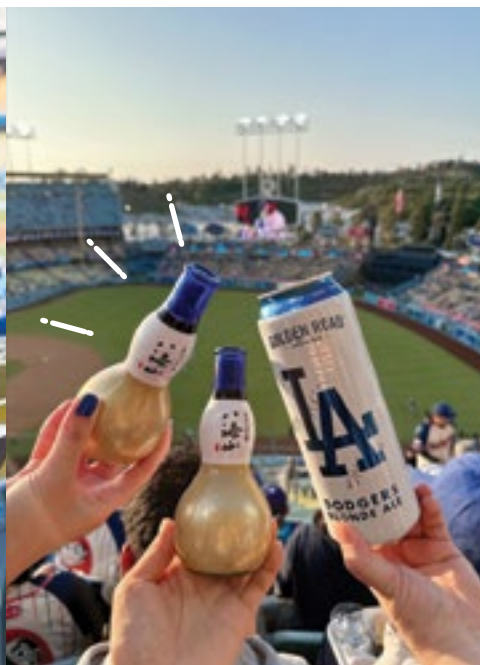


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DRINK BEAUTIFULLY: The Sensory Secret Behind Elevated Sake Service – Inside the Tripling Experience

品酌之美： 清酒服務背後的感官密碼 ——「三重體驗」的魅力

Amid ongoing economic shifts and the recent implementation of new tax tariffs on imported goods, restaurant owners and hospitality businesses face fresh waves of uncertainty. Operational costs are rising, and strategic decisions around inventory and dining formats are more critical than ever.

The good news? According to 2025 trend reports from Yelp and OpenTable, consumer interest in group reservations and experiential dining is at an all-time high. Diners are seeking more than just meals—they're looking for immersive, memorable experiences. One way to tap into this demand is by offering a curated sake pairing service that not only elevates

the meal but also sparks conversation. Introducing a sensory-driven program using KIMOTO GLASS TOKYO's artisanal glassware adds both sophistication and storytelling to the dining table.



東京木本玻璃 (Kimoto Glass)「Tripling」系列 — Marlene Xana Miyabi 酒杯可完美展現山廢與生酖清酒的豐富層次與細膩風味，帶來極致的品飲體驗。

在經濟環境持續變動與新進口關稅政策實施的背景下，餐廳業者與餐飲服務業面臨著新一波的不確定性。營運成本不斷上升，庫存管理與用餐型態的策略性選擇比以往任何時候都更加關鍵。

好消息是，根據Yelp與OpenTable發佈的2025年趨勢報告，消費者對團體預約與體驗式用餐的興趣達到歷史新高。現代饕客不再僅僅追求一頓餐點，他們渴望沉浸式、難忘的用餐體驗。滿足這項需求的一種方法是提供精心策劃的清酒搭餐服務，不僅能提升整體用餐層次，也能激發更多交流話題。若再搭配東京木本玻璃 (KIMOTO GLASS TOKYO) 的手工玻璃器皿，便能為餐桌增添優雅氣息與動人故事，讓體驗更臻完美。

Craftsmanship Meets the Senses: The Kimoto Glass Tokyo Approach

匠心工藝與感官的碰撞：東京木本玻璃 (KIMOTO GLASS TOKYO) 的哲學

Founded in Tokyo's historic Asakusa district, KIMOTO GLASS TOKYO brings over 90 years of craftsmanship to the art of glassware. Their sake glasses are engineered with precision, taking into account how each element of the design affects the sensory experience. Key factors include:

- Point of contact on the tongue: Where the liquid first lands affects the perception of sweetness, umami, or acidity.
- Flow velocity: The speed at which sake enters the mouth shapes how flavors unfold.
- Rim thickness: A thinner rim allows a smoother sip, while a thicker edge provides a firmer tactile impression.
- Glass shape and circumference: Influences the direction of the sake flow and how it spreads across the palate.
- Aroma rise: The height and contour of the glass determine how fragrance permeates and reaches the nose.

These elements work together to enhance the perception of taste and aroma, turning each sip into a deliberate and elevated moment.

東京木本玻璃 (KIMOTO GLASS TOKYO) 創立於東京歷史悠久的淺草區，承襲超過90年的玻璃工藝傳統，將精密技術運用於清酒酒器設計，細緻考量每一個影響感官體驗的細節，包括：

舌尖接觸點：液體最先觸及舌頭的位置，直接影響對甜味、旨味或酸味的感知。

流速控制：清酒入口的速度會左右風味的展開方式與層次感。杯緣厚度：薄緣讓口感更順滑，厚緣則帶來更明確的觸感印象。

杯形與口徑：影響清酒流動的方向與在口腔中擴散的方式。香氣升騰：杯子的高度與曲線會決定香氣如何釋放與傳遞至鼻腔。

這些設計元素相互作用，全面提升味覺與嗅覺體驗，讓每一口啜飲都成為細膩且昇華的瞬間。

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TRIPLING: A Stylish Take on Modern Sake Service

「三重體驗」(Tripling): 時尚演繹的清酒現代品鑒新範式



from left:
Kimoto Glass Tripling Slim Sake Cup Sou 4 fl oz #67326
Kimoto Glass Tripling Stem Sake Cup Hana 5.4 fl oz #78105
Kimoto Glass Tripling Sake Cup Marlene Xana Miyabi 3.4 fl oz #33506



The brand also champions the concept of “Tripling”—a sake-pairing method inspired by wine service that highlights three styles of sake across a meal using specific glass shapes.

- Sparkling Sake: Begin with effervescent sake served in flute-style glassware. This not only captures the bubbles but sets a celebratory tone at the start of the meal.
Recommend glassware: Sou
- Junmai or Daiginjo: As appetizers or sashimi are served, switch to a tulip-shaped glass that enhances aroma and softens texture.
Recommend glassware: Hana
- Yamahai or Kimoto: For richer, more acidic dishes, opt for a rounder, wider glass that balances complexity and brings forward earthy notes.
Recommend glassware: Miyabi

This methodical, course-by-course pairing elevates sake service to a curated experience, showcasing the versatility and nuance of Japan's national drink.

By incorporating KIMOTO GLASS TOKYO and the Tripling method, restaurants can reframe sake service as a multi-sensory, multi-course journey—one that aligns with current dining trends and adds measurable value to the guest experience.

品牌積極推廣「三重體驗」(Tripling)概念——借鑒葡萄酒品鑒邏輯，透過不同杯型呈現三款風格各異的清酒，打造分段式、多層次的品飲體驗。

氣泡清酒 (Sparkling Sake) :
以長笛型香檳杯開場，展現氣泡清酒的活力，不僅保留氣泡，也營造出歡慶氛圍。

推薦杯型：爽 (Sou)

純米酒或大吟釀 (Junmai Daiginjo) :
搭配前菜或生魚片時，選用鬱金香型酒杯，增強香氣並柔化酒體口感。

推薦杯型：華 (Hana)

山廢或生酛 (Yamahai 或 Kimoto) :
遇到風味濃郁或酸度較高的菜餚時，選擇圓潤寬口的酒杯，平衡複雜度並突顯濃厚的大地氣息。

推薦杯型：雅 (Miyabi)

透過這樣有節奏、逐道搭配的設計，將清酒服務升級為一場細膩策劃的味覺之旅，展現日本國酒的多樣性與深度。

結合東京木本玻璃 (KIMOTO GLASS TOKYO) 的工藝美學與「三重體驗」概念，餐廳可將清酒服務重新定位為一場多感官、分階段的體驗之旅，既契合當前用餐趨勢，同時顯著提升顧客滿意度與價值感。

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對於希望獲得清酒搭配、酒器選擇或專業清酒服務培訓的餐飲經營者，歡迎洽詢美國清酒學院 (Sake School of America)。致力於以認證教育與量身支援，協助餐飲專業人士為顧客帶來真正精緻且道地的清酒體驗。

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CHALLENGE

by Kosuke Kuji 212



Kosuke Kuji

Fifth Generation Brewery Owner
Nanbu Bijin, Inc.

Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

*Positions of Public Service:
Chairperson, Cassiopeia Corporation Youth Conference;
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Super Frozen Sake: Part 7
日本酒の超級冷凍 第7部分

The slogan for super frozen sake is, "Transcend time to reduce any distance to zero."

Flash freezing freshly squeezed sake at the brewery preserves the fresh sake flavor for export to any country where reefer containers can be exported worldwide. The ultra fresh sake flavor freshly squeezed at the brewery is made available worldwide without any degradation.

Many ways to enjoy frozen sake were evaluated, including thawing. Alcohol and water separate in the bottle while freezing. Therefore, the

alcohol flavor is first concentrated, dry, and strong, yet gradually turns watery. However, such changes are rarely observed as frozen sake thaws, sustaining an enjoyable flavor from start to finish. The surprisingly low temperature of frozen sake offers a unique tasting experience since sake is not usually frozen.

Further, my test results show the flavor of frozen sake does not degrade, even after six years. If left in liquid form, the flavor of fresh sake will degrade over time, no matter how low the temperature. However, the flavor

of frozen sake will not degrade at all, even overseas.

Once frozen sake is thawed, however, please do not attempt to refreeze the thawed sake in your freezer at home. Not only will the sake flavor degrade, but the bottle could also crack since it's not flash frozen.

As you can see, there are endless new possibilities to enjoy sake. Over thirty sake breweries are currently flash freezing their sake. We will continue our hard work believing that fresh sake will soon be distributed frozen. "Super-frozen: Sake that retains its original flavor" ■

「跨越時間，將距離變成零」這就是「超級冷凍」的口號。

剛剛在酒藏中榨出的最高級別新鮮的生酒，通過瞬間冷凍的方式，風味沒有任何改變，就可以用冷凍集裝箱運送到世界任何地方，實現出口到海外。世界各地的人們都可以品嚐到酒藏中剛榨出來的極致新鮮生酒，而且不損失原來的風味。

我們還進行了多種飲用方式的實驗，發現一邊解凍一邊飲用的方法也是可行的。通常情況下，由於酒精和水在瓶中冷凍後會發生分離，最開始會因為酒精濃度高而味道苦澀，最

後則變得水味重。但超級冷凍即使在解凍過程中飲用，也幾乎不會出現這種味道上的變化。從開始到最後都可以享用美味。

另外，味道口感的冰冷程度令人驚訝，這種冷感體驗是普通液態日本酒無法比擬的。

更進一步地講，根據我的測試，冷凍保存了六年，酒的味道也不會發生變化。因為酒是液態的，即使保存環境再冷，酒的品質仍然會劣化。但只要在海外也以冷凍狀態儲藏，味道就絕不會變差。

不過，有一點需要特別注意：一

度已經解凍過的超級冷凍日本酒，不能再次在自己家裡的冰箱中重新冷凍。這不僅有可能導致瓶子破裂，味道也會發生變化，因為那並不是瞬間冷凍。

這是一種展現美好日本酒的新可能性。目前已有超過30家酒藏在致力於瞬間冷凍生酒的事業，我相信在不久的將來，生酒通過冷凍進行流通成為理所當然的時代。我們將繼續為此努力。

「超級冷凍：這種酒保留著它誕生時的原始味道。」

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What is Yeast Starter? 酒母是什麼

Alcohol in Japanese sake (ethyl alcohol) is produced by the function of microorganisms called yeast.

Yeast starter is yeast cultivated purely in large quantities inside a mixture of steamed rice, rice malt, and water. Also called 'moto,' yeast starter is literally the basis for Japanese sake, an important factor determining the quality of sake. Therefore, creating quality yeast starter is the basis for producing quality sake.

In comparison, according to the definition of the Liquor Tax Law, yeast starter is produced by fermenting sugar with yeast, along with yeast cultivated to ferment sugar, and rice malt mixed into this mixture, while excluding yeast starter used for the purpose of producing pharmaceutical drugs, bread, and soy sauce, etc.

The following two conditions create quality yeast starter:

- Yeast useful for producing sake is pure, in a highly active state, and widely vary
- Contains the necessary amount of lactic acid

Japanese sake is produced by fermenting food ingredients (steamed rice, rice malt, and water) with yeast cultivated in the yeast starter. These fermented food ingredients are called "fermenting mash," however, since the fermenting mash for Japanese sake ferments in an open state, various microorganisms exist in the fermenting mash. Also, while the rice is once sterilized from heat during the steaming process, there is the possibility that

rice may get contaminated during the cooling process. For this reason, a sterilization procedure is essential to maintain fermentation under conditions where contamination can easily occur, for which lactic acid is effective. Especially during the early stage of the fermenting mash when the yeast has not proliferated sufficiently, therefore the fermentation is insufficient, the risk of bacteria contamination is high, thus yeast starter containing sufficient amount of lactic acid is an essential condition for successful sake production.

Yeast starter is broadly divided into kimoto yeast starter, which produces the necessary amount of lactic acid by drawing lactic acid bacterium attached to malt, etc., while growing the yeast starter; and the quick yeast starter, which attaches lactic acid for brewing sake during the preparation. The kimoto yeast starter is the traditional yeast starter, traditionally created by the yeast naturally proliferating inside the sake brewery. Currently, quality sake yeast such as Kyokai yeast, etc., is used in most cases. The quick yeast starter can be produced in a short period and is easy to use, thus over ninety-five percent of Japanese sake currently produced is said to use the quick yeast starter.■

日本酒中的酒精(乙醇)是由一種叫作「酵母」的微生物發酵而生成的。

所謂的酒母，就是將酵母在蒸米、酒曲和水的混合物中進行大量且純淨的培養所得的酒母產品。酒母又

稱為「酏」，在江戶時代曾寫「本」或「元」，從字面上看就是「釀酒的根本」。它是決定了日本酒品質好壞的關鍵因素，因此，可以說製作優良的酒母是釀造出好酒的基礎。

根據《酒稅法》的定義，酒母是指：能夠通過酵母使含糖物質發酵的物質，或是將酵母進行培養後能使含糖物質發酵的物質，以及將上述物質與酒曲混合的物質(用於製藥、烘焙、醬油釀造等用途的則不包含在內)。

優良酒母的兩個條件：

- 具有大量、純淨且活性高的目標釀酒酵母。
- 含有足夠量的乳酸。

日本酒的釀造過程，是利用酒母中培養出的酵母，使原料(蒸米、酒曲和水)等發酵而成。這種發酵物稱為「醪」。日本酒的醪一般是在開放環境中進行發酵的，因此其中會混入各種微生物。雖然大米在蒸煮過程中經過加熱殺菌，但在冷卻過程中仍可能受到雜菌污染。在這種容易被雜菌侵入的條件下，若要維持健康的發酵過程，必須採取措施抑制雜菌，而乳酸正是起到這一關鍵作用的物質。尤其是在發酵初期階段，酵母尚未充分繁殖、發酵力也較弱的階段，雜菌污染的風險極高。因此，酒母中必須含有足夠量的乳酸，這可說是確保釀酒成功的必要條件。

酒母分為生酏系酒母和速釀系酒母。生酏系酒母通過引導自然增殖附著在麴等上的乳酸菌來生成所需的乳酸，是傳統的酒母。過去是通過自然增殖酒藏內的酵母，但現在大多數情況下使用優良的清酒酵母，如協會酵母。速釀系酒母因其在短時間內可以製造且操作簡單，現在生產的日本酒中有超過95%使用速釀系酒母。





Tokyo Jizake Strolling

東京地酒散歩

by Ryuji Takahashi



Ryuji Takahashi

Regional Sake Specialty Store "Ji Sakeya" Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake.

Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.

Spring wine tasting event

春季葡萄酒品酒會



As cherry blossoms started to bloom in Tokyo, I invited wine sommelier Miho Nagato to a spring wine tasting event I organized at the bar of my sake shop. The theme of this wine tasting event was "Enliven cherry blossom viewing throughout Japan by serving wine in sake cups" because sake consumed while viewing cherry blossoms evokes cherry blossom petals floating on the surface in a sake cup. Six wine selections were served during the event.

The first wine served was Japanese sparkling wine "Baily A Rose," pressed from Muscat Bailey A grapes. The sommelier commented, "The flavor is like a bittersweet memory, seeing your first love for the first time in a long while." The second wine served was Italian white wine "Vinosia" from the town of Campania, pressed from Falanghina grapes. The sommelier described the flavor as "a dashing gentleman in a suit, visiting a lush green park during his lunch hour." The third wine served was Italian wine "E' Orange" by Poderi Cellario in Piemonte, pressed from Nascetta, Moscato Bianco, and Incrocio Manzoni grapes. The sommelier described the flavor as akin to a person from a prominent family in a rural area, good-natured but also hot and cold.

The fourth wine served was "Remy Pannier Rose D'anjou" from Anjou Loire Valley in France, pressed from Grolleau grapes. The sommelier described the wine flavor as "a baby-faced person you encountered at a bank

of the Sumida River on a sunny day." The fifth wine served was "Beringer - Zinfandel Rose" from Napa Valley, California, U.S.A. The sommelier described the flavor as "a beloved star standing center stage, wringing the hearts of his? (her?) fans." The last wine served was "Robert Weil Junior Spatburgunder," a German Pinot Noir pressed from Spatburgunder grapes in the Rheinhessen region.

The sommelier described the flavor as "a regular patron at a coffee bar who kindly listens to you rambling." The wine selections consisted of many rose wines since its spring, yet each wine selection was unique in flavor. Just like last time, the sommelier's feedback for each wine was also unique and humorous, with guests nodding along as they enjoyed the lively tasting. Wine samples served in sake cups were well received by guests, a unique style of wine tasting organized at a specialty sake shop.

As I thought previously, comments while tasting sake tend to require honest feedback. The more one tries to describe sake flavor like describing wine, the more the comments deviate greatly from Japanese culture to the point the comments no longer describe the sake flavor nor its aroma. However, humorous comments like those shared during this tasting event can spark fun conversations with guests while savoring wine together. I personally prefer this style of sake tasting over thoroughly analyzing the sake flavor and

aroma in detail. Another wine tasting event is scheduled for early summer. I look forward to the wine selections and descriptions of each flavor during the next event. ■

◆ ◆ ◆

在東京櫻花初綻的時節，我邀請了侍酒師長戶美穗，在我的酒專賣店的一個角落空間作為實驗舞台，舉辦了一場春季的葡萄酒品鑑會。賞花飲酒總會讓人聯想到浮在酒盞中的櫻花花瓣，因此，這次活動以「日本的花見（賞櫻）」為主題。精選了六款葡萄酒。首先是一款使用日本SPARKLING葡萄酒MUSCAT BAILEY-A的「酵母之泡・洛哉」。侍酒師的品評是：「甜酸交融的記憶，如久別重逢的初戀情人。」第二款是意大利坎帕尼亞產的白葡萄酒「Vinosia」，其使用了法朗基娜葡萄。品評是：「穿著西裝，在綠意盎然的公園裡享受午餐的那位身形修長的人。」第三款是來自意大利皮埃蒙特，使用納謝塔、麝香葡萄和曼佐尼三種葡萄釀造的橘葡萄酒「Cellario E」。評價是：「鄉下的名門望族出身，個性直率中略帶傲嬌。」第四款是法國盧瓦爾安茹地區使用格羅羅葡萄釀製的洛哉酒「Remy Pannier Rosé d'Anjou」。評價為：「晴天裡在隅田川河畔邂逅的甜美面孔。」第五款是來自美國加州納帕谷，使用金芬黛葡萄釀製的洛哉酒「Beringer」。評價是：「站在華



麗舞台上讓人心動的全民偶像。」最後一款是德國萊茵黑森產，使用黑皮諾釀製的「Robert Weil Jr.」。評價是：「溫柔傾聽你訴說的成熟咖啡吧的常客。」由於是春天，因此這次挑選的酒款以洛哉酒為主，但每一款都展現了鮮明的個性。繼上次之後，這次的品酒評論依舊充滿幽默且獨具個性創意，與會者們都在認同之中熱烈交流。與會者也很喜歡用小酒杯來品嚐葡萄酒的新鮮體驗，使得這場在日本清酒專賣店舉辦的葡萄酒會別具特色。我曾經就有這種想法，日本酒的品評往往追求「寫實」，用「葡萄酒的語言」去描述，容易脫離日本的飲食文化，甚至會出現一些讓人難以想像的味道和香氣的評論。但若是像這次這樣，用帶點幽默、令人腦海想像的方式來描述，大家不僅更樂於交流，也更會享受品酒的樂趣。比起細緻分析香氣和風味，我個人更偏愛這種方式。下一場初夏的品酒會已經在籌備中。不知道到時會有哪些酒款和評論，真是令人期待。

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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

Sake Shochu Spirits Institute of America -The History of Sake - 日本酒の歴史

From Kuchikamizake (mouth-chewed sake) to soboshu (sake brewed by monks) -

It's not exactly known when sake was first brewed from rice in Japan.

The earliest documentation of sake brewed from rice dates to the early eighth century.

Rice was chewed and spit out to use the enzymes contained in saliva for fermentation.

"Osumi no Kuni Fudoki" ("Topography of Osumi Province") describes how kuchikamizake was produced.

On the other hand, "Harima no Kuni Fudoki" ("Topography of Harima Province") describes how rice porridge (dried sweet potato, dried rice) carried as a ready-to-eat meal was exposed to water, became moldy, turned into sake, and was consumed afterwards.

Around the same time, the imperial court was also brewing sake by placing rice, koji mold, and water into a pot to ferment for approximately ten days.

—從口嚼酒到僧坊酒—

關於日本從什麼時候開始用米釀造的酒，實際上並沒有確切的記載可以證明。

但可以確認的是在8世紀初的文獻中，已經出現了以米為原料釀酒的相關記錄。

將米嚼碎後吐出，利用唾液中的酶進行糖化並自然發酵。這是最早的釀酒方式之一，在《大隅國風土記》中有關於這種口嚼酒的記載。

此外，在《播磨國風土記》中，也有這樣的記述：當時人們將粥、乾飯或乾芋之類的攜帶食品因沾水而發霉，從而自然發酵生成了酒。

與此同時，朝廷內部也已經開始釀酒。這種釀造方式是將米、酒曲和水混合後，放入陶罐中發酵大約10天。

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Born Kita-Akita City,
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Took over as Exec-
utive Officer of the
Japanese Food Trend News founded
in 1991, when the predecessor was
assigned back to Japan. Currently
distributed as Japan Restaurant News
(20,000 issues published electroni-
cally) in North America, Japan, and
Southeast Asia.



Expanding alcohol distribution routes

There is no doubt sushi is the driving force behind the expansion of Japanese food, expanding the way for other Japanese foods to follow. Currently, the old legend of "opening a sushi restaurant will automatically result in success" is long over, and no longer the trend.

The slowing opening and closing of sushi restaurants are due to impact by rising fish and seafood prices, expensive initial investment, lack of sushi chefs, the rising expenses of employee health insurance, etc., and dropping

prices due to large sushi restaurants managed by non-Japanese, impacting small-scale restaurants. However, another factor is casual dining such as ramen gaining attention. Compared to restaurants in business today, ramen shops in the U.S., leaving much room to grow and expand.

Considering that fresh (raw) fish at expensive prices have come this far to be widely enjoyed by American consumers, it's not difficult to imagine their acceptance of noodle products such as ramen, especially since they're

similar to chicken noodle soup, and fried rice.

Other casual dining selections garnering attention is "okonomiyaki" (Japanese pancake with meat, seafood, vegetables, egg, etc) and "takoyaki" (octopus dumplings), etc. and other street foods. Also, recently, in a U.S. magazine, oden (broiled fish cake) and curry rice are also being introduced. I look forward to these magazines in the U.S. introducing Japanese sake, beer, shochu (distilled liquor), and other distribution channels. ■

주류 판매시장의 확대

□ 국에서는 스시가 일식 대중화의 견인차 역할을 하면서 그 외 일본의 식문화도 잘 알려지게 되었다.

현재 미국 대도시의 스시집은 30년 전 '개업만 하면 대박'이었던 시절을 지나 도태 시기를 맞이한 듯하다.

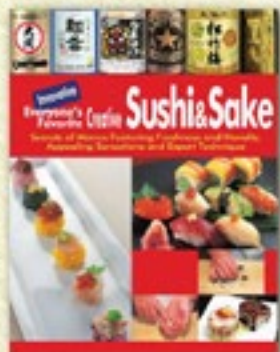
스시 레스토랑의 개업이 지지부진한 것과 폐점이 늘어나는 요인으로, 어패류 가격 급등, 높은 초기투자비용, 스시 세프 인력부족, 종업원 보험 등 각종 경비

가 올랐다는 점과 비일본인이 경영하는 대형 스시 레스토랑의 가격 파괴로 인해 소규모 식당이 고통을 떠안게 되었기 때문으로 분석한다. 한편, 최근 스시의 뒤를 이어 주목받고 있는 음식은 라멘으로 대표되는 B급 구루메이다. 점에서 라멘집은 더욱더 늘어날 것으로 예상된다.

가격대가 있는 생선회가 이렇게까지 미국인들의 식문화에 침투했다는 점을 고려하면 파스타나 치킨 누들 스프에 익숙한 서양인이 라멘이나 일본식 볶음

밥을 좋아하지 않을 이유가 없다.

그 밖에도 오키노미야키나 다코야키 등과 같은 길거리 음식도 주목받고 있다. 또한 최근에는 미국 잡지에 오뎅이나 일본식 카레 등이 소개되기도 했다. 이와 같이 일본 식문화의 성장세가 기대되는 가운데, 앞으로 일본의 사케나 맥주, 소주의 판매 채널 또한 더욱 확대되기를 기대해본다.



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Kosuke Kuji

Fifth Generation Brewery Owner
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Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

*Positions of Public Service: Chairperson, Cassiopeia Corporation Youth Conference; School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Super Frozen Sake: Part 7
일본주의 슈퍼 프로즌 7편

The slogan for super frozen sake is, "Transcend time to reduce any distance to zero."

Flash freezing freshly squeezed sake at the brewery preserves the fresh sake flavor for export to any country where reefer containers can be exported worldwide. The ultra fresh sake flavor freshly squeezed at the brewery is made available worldwide without any degradation.

Many ways to enjoy frozen sake were evaluated, including thawing. Alcohol and water separate in the bottle while freezing. Therefore, the

alcohol flavor is first concentrated, dry, and strong, yet gradually turns watery. However, such changes are rarely observed as frozen sake thaws, sustaining an enjoyable flavor from start to finish. The surprisingly low temperature of frozen sake offers a unique tasting experience since sake is not usually frozen.

Further, my test results show the flavor of frozen sake does not degrade, even after six years. If left in liquid form, the flavor of fresh sake will degrade over time, no matter how low the temperature. However, the flavor

of frozen sake will not degrade at all, even overseas.

Once frozen sake is thawed, however, please do not attempt to refreeze the thawed sake in your freezer at home. Not only will the sake flavor degrade, but the bottle could also crack since it's not flash frozen.

As you can see, there are endless new possibilities to enjoy sake. Over thirty sake breweries are currently flash freezing their sake. We will continue our hard work believing that fresh sake will soon be distributed frozen. "Super-frozen: Sake that retains its original flavor" ■

시간을 초월해, 거리를 제로로 만든다
이것이 슈퍼 프로즌의 표어입니다. 창고에서 막 짜낸 최고로 프레쉬한 생주가 순간냉동을 통해 일절 그 맛을 바꾸지 않은 채, 냉동 컨테이너로 수출 가능한 나라라면 어디든지 수출할 수 있다. 온세상에서, 창고에서 막 짜낸 궁극의 프레쉬한 생주의 맛을, 전혀 손상됨 없이 맛볼 수 있다.

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이러한 훌륭한 일본주의 새로운 가능성. 현재 30곳 이상의 공장이 순간냉동 술에 매진하고 있고, 가까운 미래에, 생주는 냉동으로 유통이 당연해지는 시대가 올거라고 믿으면서, 앞으로도 노력하겠습니다.

「슈퍼 프로즌: 그 술은 태어난 그대로의 맛을 기억하고 있다」

日本酒 百味百題

What is Yeast Starter? 주모란 무엇인가

Alcohol in Japanese sake (ethyl alcohol) is produced by the function of microorganisms called yeast.

Yeast starter is yeast cultivated purely in large quantities inside a mixture of steamed rice, rice malt, and

water. Also called 'moto,' yeast starter is literally the basis for Japanese sake, an important factor determining the quality of sake. Therefore, creating quality yeast starter is the basis for producing quality sake.

In comparison, according to the definition of the Liquor Tax Law, yeast starter is produced by fermenting sugar with yeast, along with yeast cultivated to ferment sugar, and rice malt mixed into this mixture, while excluding yeast starter used for the purpose of producing pharmaceutical drugs, bread, and soy sauce, etc.

The following two conditions create quality yeast starter:

- Yeast useful for producing sake is pure, in a highly active state, and widely vary
- Contains the necessary amount of lactic acid

Japanese sake is produced by fermenting food ingredients (steamed rice, rice malt, and water) with yeast cultivated in the yeast starter. These fermented food ingredients are called "fermenting mash," however, since the fermenting mash for Japanese sake ferments in an open state, various microorganisms exist in the fermenting mash. Also, while the rice is once sterilized from heat during the steaming process, there is the possibility that rice may get contaminated during the cooling process. For this reason, a sterilization procedure is essential to maintain fermentation under conditions where contamination can easily occur, for which lactic acid is effective. Especially during the early stage of the fermenting mash when the yeast has not proliferated sufficiently,

therefore the fermentation is insufficient, the risk of bacteria contamination is high, thus yeast starter containing sufficient amount of lactic acid is an essential condition for successful sake production.

Yeast starter is broadly divided into kimoto yeast starter, which produces the necessary amount of lactic acid by drawing lactic acid bacterium attached to malt, etc., while growing the yeast starter; and the quick yeast starter, which attaches lactic acid for brewing sake during the preparation. The kimoto yeast starter is the traditional yeast starter, traditionally created by the yeast naturally proliferating inside the sake brewery. Currently, quality sake yeast such as Kyokai yeast, etc., is used in most cases. The quick yeast starter can be produced in a short period and is easy to use, thus over ninety-five percent of Japanese sake currently produced is said to use the quick yeast starter.■

킬 수 있는 것, 또는 효모를 배양한 것으로 함당물질을 발효시킬 수 있는 것, 또는 이것들에 누룩을 혼합한 것을 말하며, 제약, 제빵, 간장양조용 등의 용도에 사용되는 것은 제외한다, 라고 되어있다.

좋은 주모의 조건은 다음의 두가지이다.

- 목적으로 하는 술담그기에 유용한 효모가 순수하고 활성이 높은 상태로, 또한 다수 존재할 것.
- 필요량의 젖산을 함유하고 있을 것.

일본주는 주모안에 배양된 효모로 원료(찐쌀, 누룩, 물)를 발효시켜 만든다. 이 발효물을 「모로미」라고 하는데, 일반적으로, 일본주의 모로미는 개방상태로 발효가 이루어지기때문에, 모로미 안에는 다양한 미생물이 다수 존재한다. 또한 쌀도 찌는 공정에서 한번 살균은 되지만, 냉각공정에서 잡균에 오염되는 가능성이 있다. 이렇게 잡균이 쉽게 침입할 수 있는 조건아래에서 건전한 발효를 유지하기 위해서는 잡균을 격퇴하는 방법이 필수인데, 그 역할을 하는 것이 젖산이다. 특히 모로미의 초기단계에서 효모의 증식과 발효가 불충분한 시기에는 잡균에 의한 오염 위험성이 커서, 주모가 필요량의 젖산을 함유하고 있는 것은 술담그기를 성공시키기 위한 절대조건이 된다.

주모는 주모육성중에, 누룩등에 부착해 있는 젖산균을 자연증식으로 유도함으로써 필요한 젖산을 생성시키는 생원계주모와, 담글때 양조용 젖산을 첨가하는 속양계주모로 크게 나누어진다. 생원계주모는 전통적인 주모로, 옛날에는 주창고 안에있는 효모를 자연으로 증식시켰지만, 현재에는 대부분의 경우, 교카이효모등의 우량청주효모가 사용되고 있다. 속양계주모는 단기간에 제조가능할 뿐만 아니라 조작도 간단하여서, 현재 만들어지는 일본주의 95%이상은 속양계주모를 사용하고 있다고 한다.

일본주의 알코올(에틸알코올)은 효모라고 하는 미생물의 작용에 의해 생성된다.

그 효모를 찐 쌀과 누룩, 물의 혼합물 안에서 대량으로 순수하게 배양한 것이 주모이다.

주모는「원」이라고 불리는데, 에도시대부터 「본」혹은「원」이라고 쓰여졌다. 문자대로 일본주를 만드는 근원이고, 술의 질이 좋고 나쁨을 결정하는 중요한 요소가 되고있다. 따라서, 좋은 주모만들기는 좋은 일본주 만들기의 기본이라고 할 수 있다.

덧붙여서, 주세법의 정의에 따르면, 주모란, 효모로 함당물질을 발효시

훌륭한 사케 150종류를 일본 전국에서 수입
전 미국 네트워크를 통해서 여러분에게 직송하고 있음

Yoshihide Murakami
Master Sake Sommelier
Liquor Manager
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Ryuji Takahashi
Regional Sake Specialty Store "Ji Sakeya" Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake. Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.

Spring wine tasting event 봄의 와인회



As cherry blossoms started to bloom in Tokyo, I invited wine sommelier Miho Nagato to a spring wine tasting event I organized at the bar of my sake shop. The theme of this wine tasting event was "Enliven cherry blossom viewing throughout Japan by serving wine in sake cups" because sake consumed while viewing cherry blossoms evokes cherry blossom petals floating on the surface in a sake cup. Six wine selections were served during the event.

The first wine served was Japanese sparkling wine "Baily A Rose," pressed from Muscat Bailey A grapes. The sommelier commented, "The flavor is like a bittersweet memory, seeing your first love for the first time in a long while." The second wine served was Italian white wine "Vinosia" from the town of Campania, pressed from Falanghina grapes. The sommelier described the flavor as "a dashing gentleman in a suit, visiting a lush green park during his lunch hour." The third wine served was Italian wine "E' Orange" by Poderi Cellario in Piemonte, pressed from Nascetta, Moscato Bianco, and Incrocio Manzoni grapes. The sommelier described the flavor as akin to a person from a prominent family in a rural area, good-natured but also hot and cold.

The fourth wine served was "Remy Pannier Rose D'anjou" from Anjou Loire Valley in France, pressed from Grolleau grapes. The sommelier described the wine flavor as "a baby-faced person you encountered at a bank

of the Sumida River on a sunny day." The fifth wine served was "Beringer - Zinfandel Rose" from Napa Valley, California, U.S.A. The sommelier described the flavor as "a beloved star standing center stage, wringing the hearts of his? (her?) fans." The last wine served was "Robert Weil Junior Spatburgunder," a German Pinot Noir pressed from Spatburgunder grapes in the Rheinhessen region.

The sommelier described the flavor as "a regular patron at a coffee bar who kindly listens to you rambling." The wine selections consisted of many rose wines since its spring, yet each wine selection was unique in flavor. Just like last time, the sommelier's feedback for each wine was also unique and humorous, with guests nodding along as they enjoyed the lively tasting. Wine samples served in sake cups were well received by guests, a unique style of wine tasting organized at a specialty sake shop.

As I thought previously, comments while tasting sake tend to require honest feedback. The more one tries to describe sake flavor like describing wine, the more the comments deviate greatly from Japanese culture to the point the comments no longer describe the sake flavor nor its aroma. However, humorous comments like those shared during this tasting event can spark fun conversations with guests while savoring wine together. I personally prefer this style of sake tasting over thoroughly analyzing the sake flavor and

aroma in detail. Another wine tasting event is scheduled for early summer. I look forward to the wine selections and descriptions of each flavor during the next event. ■

도쿄에 사쿠라가 피기 시작할 무렵, 내가 운영하는 주류 판매점인 초노우치 스페이스의 실험적 이용법으로 나गत 미호 소믈리에를 초청하여, 봄의 와인회를 개최하였다. 꽃놀이의 술은 술잔에 떠오르는 벚꽃잎의 이미지가 있다고 해서, 「일본의 꽃놀이, 더욱 떠올라라. 술잔에 와인」이라는 테마로 개최되었다. 준비된 와인은 모두 6종류이다. 우선은 일본의 스파클링 와인으로 머스켓 베리 A를 사용한「효모의 거품·로제」. 소믈리에의 코멘트는 「달콤새콤한 기억. 오랜만에 만난 첫사랑」. 두번째로는 이탈리아의 캄파냐의 팔랑기나를 사용한 화이트 와인 「비노시아」. 코멘트는 「초록이 많은 공원에 점심식사하러 오는 신사복 차림의 날씬한 그사람」. 세번째는 이탈리아·피에몬테의 나슈타, 모스카토, 만조니를 사용한 오렌지 와인 「체라리오 E」. 코멘트는 시골의 명가출. 술직하고 약간 촌데레상. 네번째는 프랑스·르와르·양주의 글로우를 사용한 로제 「레미·파니에 로제·단주」. 코멘트는 「스미다 강가, 맑은 날 만난 달콤한 마스크의 사람」 다섯째는 아메리카·캘리포니아·나파의 진판델을 사용한 로제 「벨린저」. 코멘트는 「화려한 무대에 선 깡깡거리는 모두의 아이돌」. 그리고 마지막으로 독일·라인헤센의 슈페트브루군더를 사용한 「로버트·바일·주니어」. 코멘트는 「부드



럽게 이야기를 들어주는 어른스러운 카페바의 단골」

봄이라서 로제 와인이 넉넉한 셀렉트였지만, 모두가 확실히 개성있었다. 지난해에 이어서 와인의 테이스팅 코멘트도 유머 넘치는 개성적인 것으로, 참가자도 모두 납득하면서 흥을 돋우었다. 처음 술잔에 따른 와인의 맛도 즐거웠고, 일본주 전문점에서의 와인회다움이 나온것은 아닐까. 전에도 생각한 것이지만, 일본주의 테이스팅 코멘트는 리얼을 요구하는 방향에 있어, 와인풍으로 말하려고 하면 할 수록 일본의 식문화와 동떨어진 것이 되고, 맛도 향도 상상이 가지는 코멘트가 나오기도 한다. 하지만, 이번처럼 유머가 있는 어쩔지 상상이 가는 정경의 코멘트라면, 모두가 즐겁게 맛을 이야기하며 더욱 즐거운 것은 아닐까. 나는 향과 맛을 세세하게 분석하기보다, 이런 쪽이 압도적으로 마음에 든다. 다음에는 초여름의 와인회가 벌써 정해져 있다. 다음에는 어떤 와인인과 테이스팅 코멘트가 나올까. 벌써부터 기대가 된다.

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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

Sake Shochu Spirits Institute of America -The History of Sake - 일본주의 역사

From Kuchikamizake (mouth-chewed sake) to soboshu
(sake brewed by monks) -

It's not exactly known when sake was first brewed from rice in Japan.

The earliest documentation of sake brewed from rice dates to the early eighth century.

Rice was chewed and spit out to use the enzymes contained in saliva for fermentation.

"Osumi no Kuni Fudoki" ("Topography of Osumi Province") describes how kuchikamizake was produced.

On the other hand, "Harima no Kuni Fudoki" ("Topography of Harima Province") describes how rice porridge (dried sweet potato, dried rice) carried as a ready-to-eat meal was exposed to water, became moldy, turned into sake, and was consumed afterwards.

Around the same time, the imperial court was also brewing sake by placing rice, koji mold, and water into a pot to ferment for approximately ten days.

입에 문 술에서 승방주

쌀로 만든 술이 언제 부터 일본에 존재한지는 사실 확실한 것은 알려져 있지 않다.

쌀을 원료로 한 술이 분명하게 존재했던 것을 보여주는 기록이 등장한 것은 8세기 초반의 일이다.

쌀을 씹어서 뱉어내어, 침에 포함된 효소로 발효시킨다.

소위 입에 문 술을 빚는 기술이,「오스미국 풍토기」에 있다.

또한, 후대식이었던 죽 (말린 고구마, 말린 밥)이 물에 젖어 곰팡이가 생기고, 거기서 술이 만들어져 마셨다는 기술도「하리마국 풍토기」에는 있다.

쌀과 같은 시기, 조정에서도 술빚기가 이루어졌다. 이것은 쌀과 누룩과 물을 카메에 넣어 10일정도 발효시킨 것이었다.

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Sake tradicional
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酒豪大陸

California
SAKE
CHALLENGE

by Kosuke Kuji 212



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Fifth Generation Brewery Owner
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Born May 11, 1972. Entered Tokyo University of Agriculture's Department of Brewing and Fermentation. In 2005 became the youngest person ever to receive the Iwate Prefecture Young Distinguished Technician Award. In 2006 was selected to be a member of the board of trustees of his local alma mater, Fukuoka High School. Currently is featured in a number of media outlets including magazines, radio, and television.

*Positions of Public Service:
Chairperson, Cassiopeia Corporation Youth Conference;
School Board Member, Fukuoka High School, Iwate Prefecture, Vice-Chairman, Technology Committee, Iwate Prefecture Brewers and Distillers' Association

Sake Super Congelado: Parte 7

E lema del sake supercongelado es: "Trasciende el tiempo para reducir cualquier distancia a cero".

El sake recién exprimido, congelado rápidamente en la destilería, conserva su sabor fresco para su exportación a cualquier país en contenedores refrigerados. El sabor ultra fresco del sake recién exprimido en la destilería está disponible en todo el mundo sin ninguna degradación.

Se evaluaron diversas maneras de disfrutar del sake congelado, incluyendo la descongelación. El alcohol y el agua se separan en la botella durante la congelación. Por lo tanto, el sabor del alcohol es primero concentrado, seco y fuerte, y gradualmente se vuelve acuoso. Sin embargo, estos cambios rara vez se observan durante la descongelación, manteniendo un sabor agradable de principio a fin.

La temperatura sorprendentemente baja del sake congelado, ofrece una experiencia de sabor única, ya que el sake no suele congelarse.

Además, los resultados de mis pruebas demuestran que el sabor del sake congelado no se degrada, incluso después de seis años.

Si se deja en estado líquido, el sabor del sake fresco se degradará con el tiempo, independientemente de la temperatura. Sin embargo, el sabor del sake congelado no se degradará en absoluto, ni siquiera en el extranjero.

Una vez descongelado el sake congelado, no intente volver a congelarlo. No solo se degradará el sabor, sino que la botella podría romperse al no estar ultracongelada.

Como puede ver, existen infinitas posibilidades para disfrutar del sake. Más de treinta destilerías ya están ultracongelando su sake. Seguiremos trabajando con la esperanza de que pronto se distribuya el sake fresco congelado.

"Supercongelado: Sake que conserva su sabor original"



¿Qué es la levadura madre?

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JFC INTERNATIONAL INC

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El alcohol del sake japonés (alcohol etílico) se produce mediante la función de microorganismos llamados levaduras.

La levadura madre es levadura pura cultivada en grandes cantidades dentro de una mezcla de arroz al vapor, malta de arroz y agua. La levadura madre, también llamada «moto», es la base del sake japonés y un factor importante que determina su calidad. Por lo tanto, crear una levadura madre de calidad es fundamental para producir sake de calidad.

En comparación, según la definición de la ley del impuesto sobre las bebidas alcohólicas, la levadura madre se produce fermentando azúcar con levadura, junto con levadura cultivada, para fermentar azúcar y malta de arroz mezclada con esta combinación. Esto excluye la levadura madre utilizada para la producción de medicamentos, pan, salsa de soja, etc.

Las dos condiciones siguientes garantizan una levadura madre de calidad:

*La levadura útil para producir sake es pura, se encuentra en un estado altamente activo y es muy variable.

*Contiene la cantidad necesaria de ácido láctico.

El sake japonés se produce fermentando ingredientes alimenticios (arroz al vapor, malta de arroz y agua) con levadura cultivada en la levadura madre. Estos ingredientes alimenticios fermentados se denominan "puré de fermentación". Sin embargo, dado que el puré de fermentación para sake japonés fermenta en estado abierto, existen diversos microorganismos en él. Además, aunque el arroz se esteriliza mediante calor durante el proceso de cocción al vapor, existe la posibilidad de que se contamine durante el proceso de enfriamiento. Por esta razón, un procedimiento de esterilización es esencial para mantener la fermentación en condiciones donde la contaminación es fácil, para lo cual el ácido láctico es eficaz. Especialmente durante la etapa inicial del macerado, cuando la levadura no ha proliferado lo

suficiente y, por lo tanto, la fermentación es insuficiente, el riesgo de contaminación bacteriana es alto. Por lo tanto, un iniciador de levadura con suficiente ácido láctico es esencial para una producción exitosa de sake.

El iniciador de levadura se divide en dos tipos: kimoto, que produce la cantidad necesaria de ácido láctico mediante la extracción de bacterias lácticas adheridas a la malta, etc., durante su crecimiento; y el iniciador de levadura rápido, que fija el ácido láctico para la elaboración del sake durante la preparación. El iniciador de levadura kimoto es legendario, creado tradicionalmente por la levadura que prolifera naturalmente en la destilería de sake. Actualmente, se utiliza en la mayoría de los casos levadura de sake de calidad, como la levadura Kyokai. El iniciador de levadura rápida se puede producir en un período corto y es fácil de usar, por lo que se dice que más del noventa y cinco por ciento del sake japonés producido actualmente utiliza el iniciador de levadura rápida.





Tokyo Jizake Strolling

東京地酒散歩

by Ryuji Takahashi



Ryuji Takahashi

Regional Sake Specialty Store "Ji Sakeya" Owner, Master Sake Sommelier, Shuto-Meijin, and the charismatic guru of ordinary sake.

Plans and manages events and seminars with his own unique flare to introduce the appeal of Japanese sake and cuisine, unaffected by the latest trends, while managing a jizake retail store.



Cata de vinos de primavera

Con la floración de los cerezos en Tokio, invité a la sommelier Miho Nagato a una cata de vinos de primavera que organicé en el bar de mi tienda de sake. El tema de la cata fue "Animando la contemplación de los cerezos en flor por todo Japón sirviendo vino en copas de sake", ya que el sake consumido mientras se contemplan los cerezos evoca la sensación de los pétalos flotando en la superficie de la copa. Se sirvieron seis vinos durante el evento.

El primer vino que se sirvió fue el espumoso japonés "Baily A Rose", elaborado con uvas Moscatel Bailey A. La sommelier comentó: "Su sabor es como un recuerdo agri dulce, como ver a tu primer amor después de mucho tiempo". El segundo vino que se sirvió fue el vino blanco italiano "Vinosia", de la ciudad de Campania, elaborado con uvas Falanghina. La sommelier describió el sabor como "un caballero elegante con traje, visitando un exuberante parque durante su hora de almuerzo". El tercer vino servido fue el vino italiano "E' Orange" de Poderi

Cellario en Piamonte, elaborado con uvas Nascetta, Moscato Bianco e Incrocio Manzoni. La sommelier describió su sabor como el de una persona de familia prominente de una zona rural, de buen carácter, pero también con una personalidad cálida y fría.

El cuarto vino servido fue "Remy Pannier Rose D'anjou" de Anjou, Valle del Loira, Francia, elaborado con uvas Grolleau. La sommelier describió su sabor como "el de una persona con cara de niño que te encuentras en la orilla del río Sumida en un día soleado". El quinto vino servido fue "Beringer - Zinfandel Rose" de Napa Valley, California, EE. UU. La sommelier lo describió como "una estrella querida en el centro del escenario, conmoviendo a sus fans". El último vino servido fue "Robert Weil Junior Spatburgunder", un Pinot Noir alemán prensado con uvas Spatburgunder en la región de Rheinhessen. La sommelier describió el sabor como "un cliente habitual de una cafetería que te escucha con amabilidad mientras divagas". La selección incluía numerosos vinos rosados desde



la primavera, pero cada uno tenía un sabor único. Al igual que la última vez, los comentarios de la sommelier sobre cada vino también fueron únicos y divertidos, con los invitados asintiendo mientras disfrutaban de la animada cata. Las muestras de vino servidas en copas de sake tuvieron una gran acogida entre los invitados, un estilo único de cata de vinos organizado en una tienda especializada en sake.

Como ya dije, los comentarios al degustar sake suelen requerir una retroalimentación sincera. Cuanto más se intenta explicar el sabor del sake como el del

vino, más se alejan los comentarios de la cultura japonesa, hasta el punto de que ya no describen el sabor ni el aroma del sake. Sin embargo, comentarios humorísticos como los compartidos durante esta cata pueden generar conversaciones divertidas con los invitados mientras saborean el vino juntos. Personalmente, prefiero este estilo de cata de sake a analizar a fondo su sabor y aroma. Hay otra cata de vinos programada para principios de verano. Espero con interés la selección de vinos y las descripciones de cada sabor en el próximo evento.

SAKE SOMMELIER CLUB

Master Sake Sommelier

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Sake Shochu Spirits Institute of America was founded with the purpose to promote further understanding of Japanese sake, shochu and beer in a shared where 500 million people enjoy wine in North America. We strive to increase Japanophiles by furthering understanding of the sake culture through online Japanese sake and shochu colleges and books related to Japanese sake, shochu and beer, etc. Especially sampling parties directly approaches consumers and no doubt contributes to expanding the market. Also, our final purpose is to facilitate communication with sake breweries, sake producers, and distribution companies, etc., to introduce Japanese sake, shochu and beer to American consumers in a way that's easy-to-understand.

Instituto de la Espiritu Sake Shochu de América -Historia del Sake

-Del Kuchikamizake (sake masticado) al soboshu (sake elaborado por monjes) -

No se sabe con exactitud cuándo se elaboró por primera vez el sake de arroz en Japón.

La documentación más antigua del sake elaborado con arroz data de principios del siglo VIII.

El arroz se masticaba y se escupía para utilizar las enzimas de la saliva para la fermentación.

"Osumi no Kuni Fudoki" ("Topografía de la provincia de Osumi") describe cómo se elaboraba el kuchikamizake.

Por otro lado, "Harima no Kuni Fudoki" ("Topografía de la provincia de Harima") describe cómo las gachas de arroz (boniato deshidratado, arroz deshidratado), que se ofrecían como comida lista para consumir, se exponían al agua, se enmohecían, se convertían en sake y se consumían posteriormente.

Casi al mismo tiempo, la corte imperial también elaboraba sake colocando arroz, moho koji y agua en una olla para que fermentara durante aproximadamente diez días.



ONLINE SAKE Class

Sake Navigator

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