

SAKAGURA & KANAZAWA DAICHI PRESENT

農魂

“The Farmer’s Spirit”

Sake & Food from the Japanese Organic Farm “Kanazawa Daichi”



井村 滉（六十八歳）。五十二回目の米作り。

安全 安価 美味しい農作物とその加工品の安定、継続的な供給を目指して。

加賀百万石の城下町 金沢市郊外広がる干拓地 河北潟の広大な農地。生産者の金沢大地、創業者であり会長の井村 滉氏は、この自然と調和しながら、25年以上、米、大麦、小麦、大豆、野菜などを有機栽培しています。自ら育てた安全な農産物を使った豆腐や味噌、醤油などの農産加工を進め、伝統的で風土にあった食文化の伝承に取り組んでいます。そして、五十二回目の米作り。「我が人生に悔い無し」。「農魂」の米を作り続けます。

Akira Imura, 68 years old, is the chairperson of Kanazawa Daichi. His farming practice focuses on: safety, affordable prices, and a continuous supply of delicious and stable agricultural farm products. Akira Imura has been farming rice, wheat, soybean, and vegetables for over 25 years in a large area of reclaimed land known as "Kahokugata", a suburb of Kanazawa city in Ishikawa Prefecture. Kanazawa Daichi also produces tofu, miso, and soy sauce all made with their organic ingredients and traditional methods handed down for generations. This is Mr. Akira Imura's fifty-second year farming rice. Mr. Imura says there is nothing he would change about his life. He continues to grow and harvest rice and keep a strong connection to the true spirit of farming.

金沢大地の農家と楽しむ

究極のお米テイastingセット

釜炊き 井村さんの有機米「みつひかり」のおむすび

3つの温度帯で楽しむ「みつひかり」で造った純米酒「滉（あきら）」
お土産の「滉」ミニボトル付き

Ultimate Rice Tasting Set

Iron pot steamed organic “Mitsuhikari” rice balls using rice farmed by Mr. Imura

Served with “Junmai AKIRA” pure organic sake at three different temperature

A small bottle of Akira is included as a gift to you

\$18.00

This set is limited