



The History of Tanaka Syuzo (Tanaka brewery Co.,Ltd)

Since Edo period, Toride has been developed as an inn town of an old highway, which called “Rikuzennhama-kaido”.

In Toride city, there are a lot of trace of Edo period, for example, various temples and shrines, and the inn for Daimyo which was used in Sankinnkotai.

Also, Tanaka Syuzo is one of them. Tanaka Syuzo has brewed sake(Japanese alcohol drink) since its inception in 1655.

In Toride, east outskirts of Joso earth, there are rich sub soil water that come through the gravel layer of the Tone River and rice that harvest in the hinterland of the Tone river, Soma and Yawara.

In 1884, when shooting exercise of army was made in Usiku area, Emperor Meiji came with them and stayed at an old family of Usiku as Anzaisyo(temporary Imperial Palace).

On the way to Anzaisyo across the Tone River, the emperor got thirsty, and drank water of well of Tanaka Syuzo, because water of sake brewery was clean.

Because the emperor was very pleased the water, Tanaka Syuzo brought the emperor water during his stay.

Therefore, Tanaka Syuzo was given the name of sake, **Kimibandai**, by the emperor.





Brewing Sake Policy

Tanaka Syuzo brews sake in traditional way of Nanbu master brewer. We endeavor to make sake in best way by the hand of man according to kinds of sake, rinsing rice, steaming rice with Japanese iron pot, making Koji in Muro, making Syubo and Moromi.

We are aiming to harmonize demand of consumers and taste of Kimibandai. In the point of view of local production for local consumption ,we contract with local famer and use rice which is harvested in local area to make sake.

Kimibandai is made from local rice and clean and delicious springwater.

We produce a genuine sake of local brew by brewing in climate





The Kimibandai brand was born by special water

Tanaka Syuzo has brewed sake since 1655.

All sake brewed here are called brand name “**Kimibandai**”.

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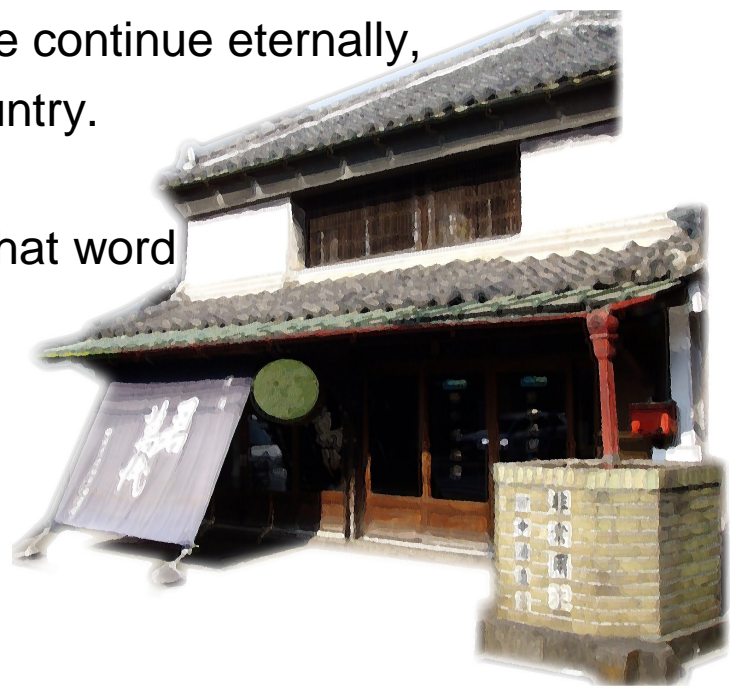
The meaning **Kimibandai** (君萬代) is as follow.

君 (meaning “Japan”, in old days)

萬代 (ten thousand years, eternal)

Emperor Meiji hoped that Japan be continue eternally, and you keep brewing with this country.

We keep brewing here, following that word until now and in the future.





Circle of natural circulation

We began to use the solar power generation system.

Sake is made of rice.

We harvest rice from a paddy. Remaining straw is used as the fiber material, and fertilizer. Harvested brown rice is polished, and separated by bran and white rice. Bran is used as food for cattle, fertilizer, and so on. And we brew sake only using the core of rice. At the final brewing process, the Moromi (the state that raw materials mix) is separated by sake and Sakekasu (lees of sake). Sakekasu is generally used for healthy food.

Than the above you could find out that there is nothing "to throw away" by the brewing process of the sake.

Sake is made of "circle of natural circulation".

But now, during the brewing process, we are using electricity by the various forms. About electricity, it comes off "circle of natural circulation".

So we thought we'd like to brew all the sake named Kimibandai by "circle of natural circulation".

Because it's "Japanese heart" from Japan ancient times, and for the future earth.

