

# IZUMIBASHI SHUZO

Since 1857



## From Rice Cultivation to Sake Brewing

Since our founding in 1857, our company has believed that great sake begins in the rice fields. Nestled along the Izumi River, we have cultivated our rice to meet the highest standards while being environmentally sustainable. We hope that you can taste our rich history and passion for sake in each bottle.

## Victory Wing

Izumibashi is honored and proud to introduce our new nickname "Victory Wing" sake - handcrafted and brewed according to a deep and abiding consideration for nature and sustainability. The name "Victory Wing" was given to honor the dragonfly, an insect known as the "Kachi-mushi," or the "Kissho" - happiness and auspiciousness. It was the dragonfly that guarded the rice fields keeping them clean and protecting them from diseases. The health and bounty of the rice fields were synonymous with the health and well-being of the people. Depictions of the "Kachi-mushi" are found on ancient artifacts as well as throughout modern Japanese art and culture. Like the dragonfly, our sake, Victory Wing, is bold, beautiful and represents a tenacious spirit. Izumibashi's sake is the victorious sake with the label of the auspicious wing dragonfly. It is the "victory" that will brighten a table.

## About Izumibashi Sake

Izumibashi Brands: Izumibashi, Tonbo Label, Yamada Juro  
 Annual Production: 180 Kiloliters  
 Mng Executive: Yuichi Hashiba (CEO & 6th Gen, President)  
 Brewing Approach: Originating in the fields of Ebina, we use both traditional Kimoto styles and modern methods to create the highest quality products.  
 Water: Tanzawa Spring Water  
 Brewing Rice Resources: Sagami Sake Rice Association, Izumibashi Brewing, and contracted farms.

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🌐 [www.izumibashi.com](http://www.izumibashi.com)



## Special Collaboration with Sushi Ogawa and Izumibashi Shozo.



## Victory Wing



All Izumibashi Sake is Premium Quality  
 Gluten FREE, NO Preservatives, NO Additives  
 Vegan Friendly, Naturally Grown Rice  
 Well Established Rice Traceability System

**Komekoji 米麹:** *Komekoji* is steamed white rice on which *koji kin* (koji mold) has been cultivated. Koji mold affects the flavor profile of sake.

**Moromi 醪:** Sake produced by the addition of *koji kin*, water, and steamed rice into the yeast starter.

**Kimoto 生酛:** A starter made through an intensive process called *yamaoroshi*, in which rice and *koji* are pureed together to encourage the conversion of starches to sugars. In modern sake-making, this method is used less than 1% of the time.

**Flat shape rice polishing 扁平精米:** A flat shape rice is polished so that all surfaces of the rice are equal. This method takes three times longer than traditional rice shape polishing.

**Kojibuta 麹蓋:** During the *koji* making process, shallow *futa* trays are used. This traditional method of sake brewing is a long and labor-intensive process.

**Fune Shibori 槽絞り:** This is the traditional sake pressing method. The *moromi* is placed into more than 100 cotton bags and laid in a large box (*fune* 槽) made of wood. A lid is pressed down, squeezing liquid through a hole at the bottom of the box, leaving the *sake kasu* (sake lees) behind in the bag.

## Suggesting with:

	Red 赤恵				Blue 青恵			Black 黒とんぼ		
	Rock	Cold	Rm. Temp	Hot	Cold	Rm. Temp	Hot	Cold	Rm. Temp	Hot
Tuna マグロ	◎	◎	◎	◎◎	◎	◎	◎	○	◎	◎
Fatty Tuna トロ	△	○	◎	◎◎	◎	◎	◎	○	◎	◎◎
White Fish 白身の魚	◎	◎	◎	◎◎	◎	◎	◎◎	○	◎	◎
Boiled Shrimp ゆでエビ	◎	◎	◎	◎◎	◎	◎	◎	○	◎	◎
Eel穴子	○	◎	◎	◎◎	△	◎	◎	○	◎	◎
Amberjack カンパチ	◎	◎	◎	◎◎	◎	◎	◎◎	○	◎	◎
Red Shrimp 赤海老	◎	◎	◎	◎◎	◎	◎	◎	○	◎	◎
Salmon Roe イクラ	◎	◎	◎	◎◎	△	◎	◎	○	◎	◎◎
Sea Urchinウニ	△	◎	◎	◎◎	△	◎	◎	○	◎	◎◎
Yellowtail ぶり	◎	◎	◎	◎◎	◎	◎	◎◎	○	◎	◎
Salmon サーモン	△	◎	◎	◎◎	△	◎	◎	○	◎	◎◎
Cucumber Roll かっぱ巻き	○	○	○	○	◎	◎	◎	○	◎	◎