



What is AKIRUNO NO TAKUMI?

"AKIRUN NO TAKUMI(あきる野の匠)" is a certification system, established by Akiruno City in 2016 and 14 people are recognized for now.

The purpose of this system is to archive expanding demand of the artisans' attractive products by spreading the products and their great techniques and arts widely,regardless of in or out of Akiruno City; besides, to pass the artisans' techniques on to new generation; thus, the system will help increasing number of tourists and nurturing love for our hometown.

Requirements for the recognition are:

- 1. A person who inherited unique or special methods techniques that have been passed down through the generations.
- 2. A person who inherited techniques for crafts or productions, utilizing Akiruno's nature, history or culture to good make.
- 3. A person who has an exceptional good skill as an artisan.

This booklet introduces "AKIRUNO NO TAKUMI" and Akiruno City compiles and updates the data every year.

The TAKUMI(artisans) who have been recognized until now.



Certification number 01
Tetsuo Shimizu
Artisian of Udon noodles



Certification number 02 Hiroshi Kondo Artisan of Soy souce



Artisan of Futon

Certification number 06 Toshihiko Takahashi Artisan of Design



Certification number 03 Kazuho Moriya Artisan of Konjak



Certification number 07 Tadashi Kishi Artisan of Dried noodles



Certification number 04 Hiroshi Mori Artisan of Mudding



Certification number 08
Atsushi Kozukue
Artisan of Woodworking



Certification number 09
Akimitsu Tomonaga
Artisan of Wood carving art



Certification number 12 Hiroshi Emori Artisan of Bamboo work



Certification number 10
Wasuke Ishikawa
Artisan of Japanese confectionery



Certification number 13 Mitsunaga Nozaki Artisan of Sake Brewing



Certification number 11
Takumi Takahashi
Artisan of Futon



Certification number 14
Hachiroemon Nakamura
Artisan of Sake Brewing

Tetsuo Shimizu Artisian of Udon noodles

Make Udon noodles from homegrown wheat





Cultivation while wheat and buckwheat in his feilds, having a view of Mt. Otake, Tetsuo Shimizu (Born:1953) makes Udon noodles from homegrown wheatsna and serves in his restaurant in Akiruno. He is the master of Udon noodle restaurant, Syogotei. Succeeded to his mother's technique of Udon making, he is making an effort to succeed to the Japanese food culture by serving Udon and holding Udon workshops.

His advertising menu "Hikizuridashi Udon" is a dish, putting boiled Udon into a bowl with dried bonito and soy sauce. You adjust the taste as you like by adding residual boiled water while you eating. This is a local dish passed down in the villages and what he has been familiar. The Udon he makes with local flour has a plain deep taste and matches well with simple cooking styles like "Hikizuridashi".

"It was not a special thing to cultive wheat and make Udon by yourself in olden days. Today, no one does that. I wondered if it is a right thing." He asks us if it's OK to allow it losing the culture.

Answering to the question by himself, he opened Syogotei in 2005. He cultivate wheats with his brother-in-law Ken Shimizu who is a full-time farmer. He uses vegetables harvested in his own fields or local farms for garnish.

"12 years passed since I started my restaurant. My thought that I dont't want to lose famrs from Akiruno and that I have to take over the local food culture has not changesd at all. I'll keep making Udon, not leaving it to the others." He held his head high. Tetsuo speaks fluent Itsukaichi dialect and loves Itsukaichi area deeply. He is also a master of mashroom hunting and has found his own routes of strolling in woods.



He holds workshops that you can experience Udon making from weighing to cutting.





Hiroshi Kondo Artisan of Soy sauce

Make soy sauce in traditional way, using domestic soybeans and wheat, fermenting and maturing for a year.







Promoting fermentationa by strring in the wooden pail. Explaining how to make soy sauce with showing materials.



The rich flavor with umami and sharpness is the best characteristic of Kikkogo soy sauce. You can find how tasty it is by eating hot white rice with the just-opened soy sauce. Hiroshi's predecessor loved this way.

Koji (malt) made with domestic soybeans and wheat is brewed and slowly fermented and matured for one year.

By the action of microorganisms in the wooden pail which has been used for over 100 years, the beautiful amber-colored soy sauce with rich flavor and deep taste will be produced.

Kikkogo soy sauce is made in traditional way without preservatuves or coloring and sold not only in the store next to the factory, but also cooperative stores that require safety and security of food and is used for school lunch too.

Hiroshi Kondo (Born:1973) is the 4th head of Kondo-jozo Co., Ltd., established in 1908. Soy sauce brewery is rare in Tokyo. When he marked the 20th anniversary at the company, he succeeded to the business on behalf of the passed-over predecessor and started leading the company. While feeling uneasy for the loss of reliance, he braced himself to take the responsibility for the well-established brewery. "I will take over what the predecessor did well" he says.

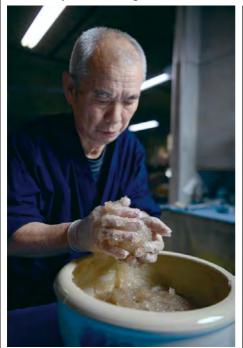
Owing to recent health fad and registration of Japanese food as a World Heritage, there seem to be a movement that people reconsider Japanese traditional food. However, on the other hand, the consumption amounts of soy sauce is decreasing year by year. Kondo-jozo puts great deal of effort into publicize its attractive point and holds lectures for children, factory tour and workshops related to soy sauce in order to the people to rediscover the

best in it.

He also sells soy sauce processed foods such as noodle soups and dressings. Moreover, he produced new item "Oshima pepper-containing soy sauce" using caynne pepper made in Oshima, which is a friendship town of Akiruno, soaked in his soy sauce. It goes very well with sashimi.

Kazuho Moriya Artisan of Konjak

Feature Konjak as the leading foods







In cooking boiled-food, Tedori-konjak is very tasty because it contains air a lot and absorbs seasoning well.



"Toromi-konjak" is tender and good for sashimi. "Sugihai-kojak" is hard, chewy and good for Kimpira*...there may be around 30 varieties of kojaks. Iketani & Co. Inc. really has wide variety of konjak. Kazuho Moriya (Born:1947), the president of the company says "We can cook one single konjak in various ways, but that is boring. I have been invented konjaks matches to meals, and then there are so many kinds of konjak now."

In 1959, at the age of 22, he entered to the company that his predecessor started. At the time, konjaks were sold putting in a water tub on the ground just at the entrance of vegitable shops. "Other goods are on the shelves but konjaks are not!" He was shocked. From that time, he has been struggling with making konjak as a leading food. His wish that complete all dishes, main, side and dessert with only konjak motivates him to keep creating new konjaks. All the konjak imo(potato), raw material of konjak, he uses is homegrown or domestic products. "Handmade konjak" is his leading product made in a way: add coagulant such as shellfish calcium, knead and roll by hands. Other products of Iketani & Co. Inc. are also home-made with the "Beta-neri (kneading)" method which is a traditional process of kneading raw materials by a stirrer with blades. You have to adjust the rotation speed and running time of the stirring blades while imagining its finished color and hardness. If the kneading is not enough, it becomes too soft and if it's too much, it will be separated and will not coagulate. The operation changes depends on the material quality and the temprature of the water.

Kazuho used to count numbers "1, 2, 3..." next to his predecessor so he can learn physically how many times he has to knead. "I feel its difficulty even now

but also find intersting in it." He tells us the real pleasure of handmade.

*Kimpira: Japanese local food of chopped burdock root and other materials cooked in sugar and soy sauce.

Hiroshi Mori

Artisan of Mudding

Revived "Kurohachijo" - the visionary silk fabrics







Using mud containing a lot of iron for mordanting Washing dyed yam in cold water of Akikawa river



"Kurohachijo" which is also called "Itsukaichi" is a silk fabric dyed with mud and used for a decorative collar of kimono. It was fairy common throughout Akigawa river basin from mid-Edo period to Taisho period.

Hiroshi Mori (Born: 1948) of Itokobo MORI revived the mud dyeing method which was once lost in the early Showa period, on his own. He produces shawls and bags with it so as to match with modern sense to promote the fabric.

"Kurohachijo" is also called it Dorozome (mud dyeing)" because of its making process; boil down fruits of alnus firma to get dye, and mordant by iron contained in mud. By dyeing many times, the balck color gets rich, and it becomes "frosted black" that shines and has refined texture.

About 30 years ago, Hiroshi found a description about "Kurohachijo" in an Itsukaichi Town history book by chance, and he became interested in it since it was related to his family business of silk yarn production. Depending on some keywords in the town history book such as "fruit of Alnus firma" and "Itsukaichi mud", he started dyeing through trials and errors while listening to elderly people about dyeing.

Dyeing with fruits of Alnus firma, mordanting with Itsukaichi mud and washing in water of Akigawa river – he repeats this process more than 20 times. At first, he had difficulty handling it because the silk yarn dyed many times are liable to get entagled. The productuivity had not been increased for many years and he could only make small goods like a coaster. Recently, the production is 4-5 rolls of cloth. Now he has got improved so that he can produce an obi*. He newly built a studio that has larger space for boiling out dyestuffs than before. He can do what he

had been doing outside before even in rain, so the work efficiency got improved.

"Kurohachijo was lost once because its benefit didin't match the works, but it is a pity to lose it just saying 'the flow of the times'. I hope I can change Kurohachijo to fit with the trends by beating my brains, so that I can pass it onto next generation."

*obi: a broad Japanese sash for a kimono.

Masaru Ishikawa Artisan of Futon

Repair futon to be fluffy and comfortable







Tearing cotton by hands to adjusting finely not to make the edge, where cottons tend to be, too thick.



A futon that had worn thin can be reborn as a fluffy comfortable one by the work of Masaru Ishikawa (Born: 1973). He is a third head of Ishikawa cotton shop (Established: 1921) that makes and repairs futons. He took the family business over in 2000 and learned techniques from his father and the second head Keiji Ishikawa (Born: 1943) and the other workers.

This cotton shop covers all the process from cotton recarding in the own place when this kind of cotton shop is rare today. Once he gets an order of repairing, he removes the futon cloth, puts cotton wadding into the machine which is called "scutching wheel", looses it and makes the cotton sheet shape to reuse. Futon is handled one by one, so some customers choose this shop to avoid theirs cottons mix up with other's cotton wadding.

He adds new cotton for depreciation of original cotton, arranges and piles the sheet-shaped cottons by hand and makes futons. 12 sheets are used for a quilt and about 20 sheets are used for a mattress. It is difficult to handle the cotton protruded on all side, for instance, if he put cotton as much as the height of the folded part, it will be heavy. The expert skill is required in order to make a futon comfortable with predetermined number of sheets according to the necessity of use.

For example, in the case of making a mattress, the middle part where cotton decreases easily because of the body pressure must be a bit ticker than the other part. In making a futon for a kotatsu (foot stove), he makes the part where the board goes on thinner and put more cotton into the edge. Then, a 2m kotatsu quilt will be fixed by 100-spot sewing to prevent the inner cotton from being displaced when it is pulled from both sides. The reception of requests and the

returning of the futon repaired should be done in person. Smiles of the customers who has received the futon repaired gives greater motivation to him.

With chemical fiber woven futons being widely used, he would like to convey good points of cotton futons that has excellent moisture absorbency and can be used repeatedly by repairing.

Toshihiko Takahashi Artisan of Design

Write as I inscribe one's heart









The artisan who has designed posters promoting Akigawa Keikoku tourism or signs of public facilities and shops with unified design of a calligraphy by a brush is Toshihiko Takahashi (Born: 1942). The unique design consisting of the strong sophisticated brush

characters and Sumie (a painting in black and white) enables people to know that is Mr. Takahashi's work at a glance. His work blends in with local scenery of Itsukaichi and it seems to create an atmosphere of the city.

It has been over 40 years since he moved his hub and design studio from Yoyogi, where is the middle of Tokyo, to the mountain village in Akiruno city. Once his poster for the other prefecture caught the attention of Itsukaichi Town, he got a request from the town and then he has drawn the promoting posters of Akigawa Keikoku Valley since 1984.

He continually has been winning a prize in national contest, received a gold prize in 1986, silver prize afterward. He started planning city events such as Akiruno Film Festival and Yoruichi (night festival) and designing of printed matter. The unique type of his letters that seems primitive on occasion is drawn with a conscious of stonemason in "Northern Wei", China (386~534).

Despite what he actually uses is paper and brushes, he creates each letters as if he inscribes letters into a stone by chisel to convey prayer, wishes and feelings through the letters. "The letters inscribed by stonemasons in Northern Wei are not well-formed, but it has a kind of magnetic charm." This is why he has learned this form of characters having an impact. "To do calligraphy and paint picture that makes people feel something, I think of the tradition and the culture of this area. I want to express Japanese things in fresh and modern style and provide it as an

information that leaves a deep impression. Thanks to where I' m living, such a wonderful location of mountains and a valley, I became able to create." Appreciating to the place that stimulate his incentive to creation, he keeps improving sensibility and writing with sensibility.

Tadashi Kishi

Artisan of Dried noodles

Make firm fried noodles









Using carefully selected wheat, water of Akigawa river and salt that contains a lot of bittern as materials, Sumiya produces tough chewy dried noodles. The man who adjusts water content ratio that effects on the hardness of the dough on the site, checks its dryness and takes command in the production is the 4th head the company, Tadashi Kishi (Born: 1961).

What Tadashi always cares for is the temperature and the humidity. The dough gets soggy easily on hot days and gets dry easily on low humidity days. Especially at the change of season that has a great temperature and humidity variation, he adjusts the amount of salt solution very carefully according to the climate of the day.

Sumiya started producing noodles 150 years ago. Their first product "Kan-soumen" was made while running a charcoal warehouse. Unlike other dried noodles such as Udon or Soba that can be produced through a year, "Kan-soumen" can be produced only in January and February when the humidity is low. It is the remains of the olden days that there were no heaters or fans and only way to dry the noodles was air drying, and the dried noodles produced in those two months become well dried and tasty.

"Kan-soumen" is a size thicker and more filling than ordinal soumen. After drying, he lets the noodles stand for a half year in a warehouse, then they will be in the store.

During the half year, the gelatinization proceeds, and the noodles get strong in elasticity and it hardly gets soggy while boiling.

He shows his attachment to the town of Itsukaichi where he was born and brought up by using local materials or naming the goods, such as the raw noodles "Itsukaichi Udon" that is registered a trademark and "Norabo Udon" which is made with

Akiruno's specialty Norabona. For Yakisoba, they steam noodles in a steaming basket and make it chewy. Then, they sell the raw noodle in order not to lose original flavor of wheat. He does not spare any time and any efforts to make people enjoy his noodles. He wants to keep producing noodles sincerely that he took over from his predecessor.

Atsushi Kozukue Artisan of Woodworking

The expert at grinding edged tools handcrafts landing nets







Peeling barks off deftly with a penknife.



There was an array of wooden landing nets (a net to scoop fish) what are simple and made in a way as to make use of the natural grain but excellent in handleability. A forester, Atsushi Kozukue (Born: 1948) gets materials from the mountains. To make the landing nets, he shaves out a handle from a tree-trunk by a hatchet, peals bark off branches by a penknife, bends and joins by letting steam pass over it, loops and puts a net. His delicate work is expressed in the seam joined snugly or in the finishing condition of the beautiful handle.

Since he was in elementary school, he has been going fishing to a river and stream and caught sweet fish as if the fishing is a part of his life. At first, he used to use tools sold at a market, but he felt "It' s boring to use tools I bought. I can find a lot of materials in the rear mountain", so it was natural for him to begin making a landing net.

He checks and studies commercial tools and makes a fishing bait box and Kayoizutsu (a portable cylindrical container of decoy sweet fish) on his own. Moreover, he teaches it to his friends when they ask. Making tools is a part of the fun of fishing for him. His theory is, "no good tools, no fun" for any activities.

The reason that he makes fishing tools by himself is to improve the usability. A sharp knife is essential in woodworking. He learnt how to sharpen knife blades from a master of the regular carpenter, so he can set a blade proficiently according to the necessity of using. He has been a lover of knives from childhood, and there was a time that he thought to become a smith seriously. He used to carry around a folding knife "higonokami" in his pocket and use it to make toys such as a bow and arrow. He was an only student who pealed apple's skin well and got "A" in his class of the elementary school. Even now he feels uncomfortable

if he doesn't shave pencil with a penknife. The expert at landing nets handcrafting is also an expert at sharpening knives. He knows how to enjoy life and he is quite skilled in Kintsugi* and making western confectionery.

*Kintsugi: Japanese art of repairing broken pottery with lacquer dusted or mixed with powdered gold, silver, or platinum.

Akimitsu Tomonaga Artisan of Wood carving art

Going beyond the framework, create freely







Creates works by making full use of various knives.

Akimitsu Tomonaga (Born: 1944) was in charge of art and production of puppets in the serial puppet show "Purinpurin monogatari" broadcasted by NHK from 1979 to 1982. In "Tomo' s little museum at Fukasawa" that has his studio and his house in the same place, wood carved dolls of slender girls with long limbs are standing beside unique dolls of Purinpurin. ZiZi, who is wearing a pointed hat with white beard, welcomes visitors at the entrance. All of the artworks are created by Akimitsu, although they have totally different taste. He creates not only puppets and woodcarvings but also woodblock prints and bronzes, moreover, he built the studio and his house by himself. He is an artist who creates whatever he wants regardless of genre.

After graduation from an art school in Tokyo, he entered the company of stage design. When he was 23 years old, he resigned since he passed the audition of the puppet show company in Australia. He visited to Australia alone and acquired experience of making puppets. The manufacturing in the foreign country was very fresh for young Akimitsu. "In Japan, people spend money on techniques, but in the other country people pay money for ideas in. I was taught that creators should go beyond any frameworks." The overseas experience became the base of his independent unique style. Coming back to Japan at the age of 25, he started working as a professional artist. Once he held a personal exhibition in Tokyo, the visitors, who concerns of art, gave him next jobs or chances of one-man show so that he was able to get this far. He moved to Fukasawa, Akiruno, to get a calm spacious studio when he was 39 years old. The scenery that the town is surrounded by mountains

and a river flows was similar to the atmosphere of his hometown, Shimanto City, Kochi, and that is why he chose this place. "Nature inspires my use of colors and shapes" he says that the starting point of his creation is in the nature



Wasuke Ishikawa Artisan of Japanese confectionery

I don't make anything with no story







Beautiful homemade bean paste.



Wasuke Ishikawa (Born:1937), the president of "Ochazoppe no Nakajima-ya" says "I never make anything with no story." He named his confectioneries after Western Tama area dialect, for example, Okoju, Shoppei-mochi, Chitton-mochi, etc. and makes Japanese confectionary using local ingredients actively. The shop name "Ochazoppe" is Western Tama dialect that means a refreshment served with tea. By sticking to the local dialect and materials, he hopes people to feel a taste of hometown when people enjoy sweets. When he was in high school, he began to help his family business of candy store and changed it into Japanese confectionary shop. He has pursued his way for 60 years. He learnt skills without being taught by anyone but has made hit products like Saka-manju and Kikkohaya-monaka.* In addition to the traditional seasonal confectionaries such as mayudama, bota-mochi and sakura-mochi, this man of ideas produces new sweets every time he gets a new product named that links to the promotion of the hometown. "There are too many products now" he is smiling wryly. Among his many confectionaries, he is proud of Saka-manju that is on sale for a limited time from March to November. It is a Japanese steamed cake with the wrapping the homemade coarsly mashed bean paste with the dough that is leabened with rice-koji (malted rice). The degree of fermentation changes depending on the climate of the day so that he has to make use of his experience for many years and instinct to make confectionaries with stable quality.

Although many shops use ready-made bean paste nowadays, his shop's bean paste is homemade except white bean paste. He boils azuki beans produced in Hokkaido carefully in a copper pan, then makes beautiful jam with a glaze. The salty bean jam of Kikkohaya-monaka has a taste that makes people want

to eat it again.

He himself loves sweets. "Lately some people say that sugar is not good for health, but I get energetic when I take sugar and azuki beans into my body" so he is laughing. Japanese confectionary gives him energy and he gives energy to people by his confectionary.

*monaka: a wafer cake filled with red bean jam.

Takumi Takahashi: Artisan of Futon

To sleep comfortably in a cotton futon







Work quickly to make the corners come out.

The owner of Futon-kobo Takahashi, Takumi Takahashi (Born: 1983) says "I'd like people to feel how comfortable a cotton futon is to sleep in." He is one of the few artisans who can make and repair futon. Making futon carefully one by one for people to sleep comfortably is his principle.

Takumi is the third head of the shop which was established by his grandfather in 1953 and deals in futons and real estate. After his graduation from high school, he got employed at other jobs like a factory once, however, he started helping his family business around 2012. He knew that artisans of making futons were decreasing all over the country and resolved "If there is no one to do it, I will."

Partly because he liked making things, he learned work quickly. Trained in other shop and taught by teachers of a specialized school, he got a national certification of the 1st-grade skilled bedding maker. He grew as to win first prize in the comforter category at the 30th National Skills Grand Prix in 2019. His talent was recognized so that he took over the shop from his father.

Making a futon while lowering his center of gravity by bending their knees to expand cotton equally is rather hard work. Takumi is daily absorbed in his work alone in his detached working room. The work requires patience and steady efforts, but "It suits me because I don't need to keep pace with the others" he says.

Now he became the one who is relied upon by other

elder futon makers and is willing to carry the Futon field. Moreover, he has also invented new products such as a cotton futon that can be used instead of a mattress on a bed, a cotton pillow which has excellent use of feeling, etc. By the works that go further than that of a futon maker, he wants to continue appealing cotton futons.



Hiroshi Emori Artisan of bamboo work

Invented "Migaki-dake (polished bamboo)" which has the beautiful texture of bamboo







The work begins with peeling off the green skins.

Draw with a wood-burning pen on bamboo which is peeled green skins with a hatchet and polished to the thickness of 5mm and engrave designs by perforating with a jigsaw. People can enjoy it as a "bamboo lamp" by putting on a light inside. Hiroshi Emori (Born: 1948) calls his bamboo art "Sukashi-bori (openwork)." Not only the beauty of its drawing but also the beautiful bamboo as the material attracts people spontaneously.

The straight longitudinal fiber, the whiteness of skins and the sharp gloss after polishing are outstanding. "It is quite difficult to show the actual goodness of bamboo itself beautifully and lightly" Hiroshi says. He created his processing method of bamboo used for his works and named it "Migaki-dake."

Bamboo is weak against mold, worms and cracks and it is said that dealing with these 3 points are is the problems on bamboo work. Hiroshi solved those problems by skipping a process that is taken a matter of course and adding his unique process, moreover, increased the efficiency of work. "By using my method, Migaki-dake can be mass-produced. If we can make a business with Migaki-dake, neglected bamboo forest will decrease and may be able to develop a new art field." he dreams.

Hiroshi retired early from the position of the elementary school principal at the age of 57. As groping something to live for, he found a bamboo work and was especially attracted to the good atmosphere of bamboo lamps so that he started making it by himself. He joined "Harebare Take club" which has a base of activity named "Chikutou." He has got materials from bamboo forest in Akiruno

and enjoyed making while believing his sensibility and inventing.

Hiroshi says "Chikutou, where gave me a new thing to live for, is a kind of my origin and it is also the hometown of bamboo lamps" and "I hope to expand 'Migaki-dake Art' from here."



Mitsunaga Nozaki Artisan of Sake Brewing

A Rare Tokyo "Kuramoto Toji" (Head Brewmaster)





Rice steamed in a koshiki strainer is cooled by exposing it to the outside air.

Tokura Village, a quiet mountain village on the outskirts of Itsukaichi, near the mountain road to Hinohara Village, is the birthplace of "Kisho," a locally brewed sake produced by Mitsunaga Nozaki. Mitsunaga Nozaki (born in 1962) is the fifth generation head of the Nozaki Brewery, founded in 1884. In addition to his role as a kuramoto (sake brewery owner/operator), as toii, or head brewmaster, he is also responsible for the brewing of sake, and is responsible for creating his own ideal sake. About 8 years ago, he decided that he needed to know the actual brewing process, so he worked day and night in the brewery, gaining knowledge of the brewing process and becoming a toji. Preparation begins throughout the year, from October through winter. As the toji, Mr. Nozaki, oversees several brewery workers. The sake's name, "Kisho," was given around the middle of the Meiji period by Kisaburo Nozaki, the founder of the brewery. taking the first character of his name. The company has won numerous awards at the National New Sake Competition and the Tokyo Regional Taxation Bureau's Sake Competition. The brewing water used for Kisho is from the underground water that springs from Mt. Tokura Shiroyama, directly in front of the brewery. This water has long been used by the people of Tokura for their daily lives. The water is slightly soft and contains very little iron and manganese, which deteriorate the quality of sake, making it very suitable for sake brewing.

Mr. Noazaki boasts, "This water is the star of Kisho." Even as larger commercial operations adopt increasing mechanization, toji brewers still take time and effort to brew sake in the traditional way,

boiling water in a wagama kettle and steaming rice in a koshiki. It is one of only a few kuramoto breweries in Tokyo that preserve the tradition of sake brewing. "Kisho" is a locally brewed sake widely consumed in Akikawa Valley, a recreational area for Tokyoites. The brewery uses spring water from Mt. Shiroyama and the owner himself is directly involved



Hachiroemon Nakamura

Sake brewing inheriting more than 200 years of history







Sake Brewing Museum

Artisan of Sake Brewing

The Akigawa River, which crosses Akiruno City, is the largest tributary of the Tama River system and is known as a clear stream where ayu sweetfish and other mountain stream fishing are popular. In the basin of the Akigawa River is the Nakamura Shuzo sake brewery, which has been carrying on the tradition of sake brewing since its establishment in 1804, marking a history of more than 200 years. Hachiroemon Nakamura (born in 1976), is the 18th generation owner, and the 10th generation since they began sake brewing. Their " shikomikura" is a brewery that utilizes the features of both an earthen storehouse built in the Edo period and a modern air-conditioned storehouse that keeps the temperature below 8 degrees Celsius year-round. The cool and clear water, naturally refined by the Chichibu Paleozoic strata, is pumped up from 170 meters below the ground, and carefully selected shuzo-kotekimai (rice suitable for sake brewing) is polished to a high degree of whiteness. The brewery still retains traditional handmade brewing techniques such as use of "wakama" kettles, "koshiki" strainers and " futakoji" starter, but has also adopted modern brewing techniques such as fully automatic koji making machines resulting in high quality production standards.

The brand name "Chiyozuru" (meaning "crane" in Japanese) was named after a crane that once flew along the banks of the Akigawa River. It has a strong flavor that is "tanreigata" (the taste and mouthfeel of the sake is clean and smooth), yet retains a powerful hit of the umami of the rice. Chiyozuru has won numerous awards at the National New Sake Competition and the Tokyo Regional Taxation Bureau's Sake Competition.

On the premises, there is a "Sake Brewing Museum" in an earthen storehouse. It was originally built in 1884 as a brewery tool warehouse, and was restored over a period of two years. Traditional sake brewing tools and materials that have been used for more than 200 years are on display for public tours, and there is also a sales and tasting corner. (Open from 12:00pm to



Hikizuridashi-udon

Tetsuo Shimizu Syogotei

Syogotei: 233 Sannai

初後亭

The local taste of boiled udon with the flavor of dried bonito, soy sauce and residual boiled water. Enjoy the flavor of local wheat-flour while it is hot. Add some "mashi" such as grated yam, natto and grated Japanese radish as you like and enjoy it.

Tel: 042-596-0541

Weekdays 11:00AM~3:00PM



Kikkogo soy sauce

Hiroshi Kondo Kondo-jozo

近藤醸造

Kondo-jozo Co., Ltd.:733-1 Yamada

9:00AM~5:00PM, Open: every day

that has rich flavor and deep taste. "Gorobe-soy sauce" named after the founder, noodle soup and yuzu-ponzu are also popular.

Completely fermented and matured domestic soybeans and wheat for a year. It is the most popular product

Tel: 042-595-1212





Kazuho Moriya's Tedori-konjak

The konjak is made in traditional way of kneading by hand and rolling by hand. Some products are made from raw konjak-imo and others are made from mix of raw potato and potato flour. Both of them contains air a lot and absorbs seasoning well so it becomes tasty in cooking boiled-food.

Kazuho Moriya Iketani

池谷

Iketani & Co. Inc.: 170 Otsu Tel: 042-596-0542 10:00AM~4:30PM, Close: Monday & Tuesday





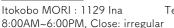
Kurohachijo

Producing Kurohachijo obi, shawls, vest, pouch, etc. He displays and sales it in the exhibition every November. You can visit the showroom in other periods by contacting in advance.

Hiroshi Mori Itokobo MORI

糸工房「森」

Tel: 042-596-0250







Futon

He is particular about 100% of cotton and makes futon as his customer's Masaru Ishikawa request for the thickness of cotton, Ishikawa Menten size, patterns of cloth, etc. Repairing futon is accepted at any time. It will be reduced by 10~20% in sales several times a year.

石川綿店

Tel: 0120-0260-85 (toll-free) Ishikawa Menten: 894 Yamada 9:00AM~6:00PM, Close: Sunday & Holiday





Visual Design

package design, poster, pamphlet, Toshihiko Takahashi etc. Two-dimensional or Visual Design Office three-dimensional design and

planning. He performs total design consulting

Shop design, product logos,

髙橋敏彦視覚デザイン研究室 that has high visual effect.

Toshihiko Takahashi Visual Design Office: 1312 Otsu

Tel: 042-596-4335

11:00AM~4:00PM, Open all year round





Kan-soumen

Kishi Tadashi Sumiya

Made in winter that is dry and stood for a half year in a warehouse, then it will be in the store. The noodles are strong in elasticity and it hardly gets soggy while boiling. There are also various dried noodles such as soba and udon.



寿美屋

Sumiya Co., Ltd.: 64 Itsukaichi Tel: 042-596-0018 9:30AM~6:00PM, Close: Wednesday(irregular)



wood work

He has been working in mountains as a forester and got skills to discern a peculiarity of woods or differences of tree species. Making use of the tree characteristic and his skills of sharpening, he handcrafts landing nets and bait boxes. He doesn' t sell these but teaches how to make if he was asked.



Kozukue Ringyo: 490 Sannai

Tel: 090-1558-1058





Tomo' s little museum at Fukasawa

He was in charge of art and production of puppets in the NHK serial puppet Akimitsu Tomonaga show "Purinpurin monogatari". He is an artist who freely creates unique girl statues, ZiZi who is genial and pleasant, and so on. These are displayed in the Tomo's little museum at Fukasawa.

深沢小さな美術館

Tomo's little museum at Fukasawa: 492 Fukasawa Tel: 042-595-0336 (Close: December to March) 10:00AM~5:00PM, Close: Wednesday & Thursday





Saka-manju

Ochazoppe no Nakajima-ya

お茶ぞっぺの中島屋

Nakajima-ya: 1261 Ninomiya

8:30AM~6:00PM, Close: Thursday





Cotton Pillow

Takumi Takahashi Futon Kobo Takahashi

It is made by applying the technique used in futon making. The pillow that contains cotton tightly in every corner has good elasticity and gives excellent sleep. Putting in the sun regulatly keeps it comfortable.

ふとん工房たかはし

Futon Kobo Takahashi : 394-4 Konakano Tel: 042-596-0345

9:00AM~6:00PM, Close: Monday





Polished Bamboo Lamp

Hiroshi Emori Tokyo Takeakari Donchiku Kobo

東京竹灯り「呑竹工房」

A bamboo art with an image of Kabuki carved out by using Sukashi-bori (openwork) on the Migaki-dake (polished bamboo) with a beautiful texture. Usually used with a light inside, it can also be displayed just as an ornament. This kind of Japanese design is likely to be popular among foreigners.

Tokyo Takeakari Donchiku Kobo : 733 Otsu

Tel: 080-6556-2556

10:00AM~4:00PM, Open: Saturday & Sunday





Mitsunaga Nozaki Nozaki Shuzo

Kisho Honjozo is their signature sake, known for its gentle flavor and smooth mouth-feel. To avoid deterioration of the quality of sake during the distribution stage, the sake is sold only at local sake stores and some specialty sake stores such as Shiroyama Sakura Ginjoshu (named for the large cherry tree that blooms on Mt. Shiroyama).

野﨑酒造

Nozaki Shuzo : Tokura 63 Tel: 042-596-0123 10:00AM~12:00PM, 1:00PM~5:00PM

Close: Saturday & Sunday & Holiday





Hachiroemon Nakamura

中村酒造

"Chiyotsuru - Tokyo Shuzo Tama Junmai Genshu" is a superb junmai sake brewed with the traditional techniques of a sake brewery with a history of over Nakamura Shuzo 200 years. It is the owner's favorite masterpiece. "Chiyotsuru - Junmai Ginjo" has a fruity aroma and mild taste

Nakamura Shuzo: Ushinuma 63

Tel: 042-558-0516 (Telephone service is available only on weekdays)

(Sake Brewing Museum) Noon to 4:30PM Close: Year End/New Year's holidays





Iketani & Co. Inc.: 170 Otsu

8 042-596-0542

10:00AM~4:30PM, Close: Monday & Tuesday

小机林業 ◎小机邸喫茶室 安居

Kozukue Ringyo: 490 Sannai

2 090-1558-1058





深沢小さな美術館

Tomo's little museum at Fukasawa

492 Fukasawa **2** 042-595-0336

10:00AM~5:00PM,

Close: Wednesday & Thursday (Close: December to March)



髙橋敏彦視覚デザイン研究室 小さなギャラリー(茶房むべ)

Toshihiko Takahashi Visual Design Office

Little gallery(Sabou MUBE)

1312 Otsu

2 042-596-4335 11:00AM~4:00PM.

Open all year round









JR Musashiitsukaichi S

Mt. Katsuboyama



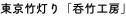








HMIZU, Tetsu



Tokyo Takeakari Donchiku Kobo: 733 Otsu

2 080-6556-2556

10:00AM~4:00PM, Open: Saturday & Sunday 📥







Sumiya Co., Ltd.: 64 Itsukaichi

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野崎洒诰

Nozaki Shuzo: Tokura 63

8 042-596-0123

10:00AM~12:00PM, 1:00PM~5:00PM Close: Saturday & Sunday & Holiday

ふとん工房たかはし

Futon Kobo Takahashi: 394-4 Konakano

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