



Since 1822
Shibata, Niigata, Japan
KANEMASU Brewery & Distillery



About us, KANEMASU

1822; Founded by Zennosuke Takahashi in Niigata city.

The name KANEMASU derives from the crest composed with the shapes of steel ruler and square wooden cup. It means measuring length with steel ruler, volume by square wooden cup, in other words, being honest and exact both in production and business!

1930; Unpei Takahashi, the 3rd generation moved brewery to Shibata city. Most of the buildings and garden in our site were built then. There are brewery, Sakagura (Sake cellar), office, guestroom and garden. According to his autobiography, there was the herb garden of the Mizoguchi family, the past lord of Shibata Domain. He thought Shibata met ideal conditions for making good Sake. There are 5 reasons below.

1. Presence of high quality water.
2. Agglomerations of high quality rice.
3. Convenience for transportation.
4. Expansion of the market.
5. Convenience for education of children next to urban area.



1939; Distillation facilities were added in the brewery to produce shochu items.

Since then, our Sake and Shochu have been produced here in Shibata!



HATSUHANA

- Junmaidaiginjou spec.
- Alc.16%.
- Rice Koshitanrei polished and refined to 40% weight.



KANEMASU Red Crest

- Honjuzou spec.
- Alc.15%.
- Rice Koshitanrei polished and refined to 60% weight.
- Added alcohol is also made



Rice Shochu KANEMASU

- Spirit made from rice.
- Alc.25%.

We are one of a few Shochu