

Hiroshima

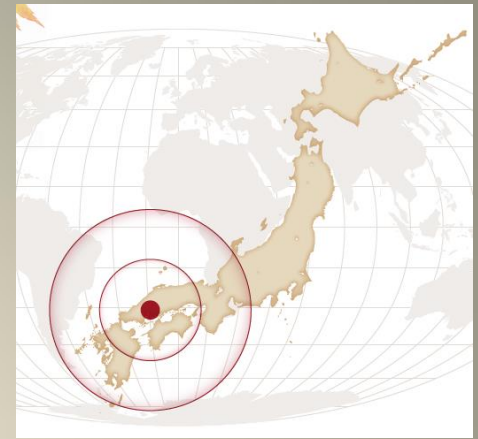
Profile



Hiroshima Prefecture is located roughly in the center of the Chugoku region, the southwestern part of Japan's main island. Hiroshima City, the capital of the prefecture, is the biggest city in the Chugoku and Shikoku regions.

Itsukushima (Miyajima) in Hiroshima Bay, renowned as one of Japan's Three Great Views, is a famous tourist spot of Hiroshima Prefecture. The official name of Miyajima Island is Itsukushima, an island that has been worshipped as divine from ancient times. Itsukushima Shrine, erected on the island's shore about 850 years ago, is the symbol of Miyajima and is listed as a UNESCO World Heritage Site.

The Hiroshima Peace Memorial in Hiroshima City, commonly called the Atomic Bomb Dome (Genbaku Dome), is another tourist spot in the prefecture. Hiroshima City fell victim to the first atomic bombing attack in world history, and the dome is preserved to pass on memory of the horror and misery caused by the bombing. It is also designated as a UNESCO World Heritage Site and attracts many tourists from within and outside the country alongside Itsukushima.



ユネスコ世界文化遺産に登録された厳島神社(宮島)

【Basic Data of Hiroshima Prefecture】

Population : Approx. 2.84 million
(on National Census in 2015, ranks 12th in the nation)

Area: Approx. 8,479 square kilometers (Ranks 11th in the nation)

GDP (nominal) : Approx. ¥1.1 billion
(on Annual Report on Prefectural Accounts in 2013)

Japanese Sake

One of the top three brewers in Japan



Saijo of Hiroshima is acclaimed as one of the top sake brewers in Japan, along with Nada and Fushimi. Blessed with high quality sake rice and great water, the ingredients of Japanese sake, Hiroshima is a world-famous sake capital. Every October, a Sake Festival is held where visitors can enjoy tasting local sake from all over Japan.



Sake brewery in Saijo



Japanese Sake of Saijo



Features of Hiroshima's Sake

Sake produced in Hiroshima is characterized by its clean flavor in harmony with a rich fragrance and rich taste. Surrounded by the Chugoku Mountains, the Seto Inland Sea and basins, Hiroshima Prefecture is blessed with a mild climate and produces a variety of different kinds of sake with distinct features, from sweet, to dry, to highly fragrant. Among many sake-producing regions within the prefecture, Saijo in Higashi-hiroshima City is renowned as one of the three major sake-brewing locations in the country, along with Nada in Hyogo Prefecture and Fushimi in Kyoto Prefecture.

Why Hiroshima's Sake Is So Much Appreciated throughout Japan — Water Holds Key Importance

Water plays a crucial role in bringing out the uniqueness of Hiroshima's sake. Since the flavor of sake is created based on a subtle balance between the onversion of starch into sugar by koji mold and alcoholic fermentation by yeast, water that contains rich amounts of calcium is considered to be ideally suited for sake production due to calcium's function of accelerating fermentation. However, spring water in Hiroshima is soft water that is low in calcium content because of the granitic strata that forms its land. Therefore, the original method called the soft-water brewing method is used in Hiroshima to produce sake. While young koji mold is used with hard water since yeast works actively in hard water, mature koji is used with soft water so that the mold can penetrate deep into the rice kernels. This enhances the saccharification of rice and facilitates the next step of fermentation. Although this brewing method in soft water takes more time and labor compared to that in hard water, it can create clear and tasty sake varieties without off-flavors, as exemplified by Ginjo.



More Information

- Welcome to Hiroshima :
<http://www.pref.hiroshima.lg.jp/site/english/>
- Hiroshima's Sake :
http://www.jetro.go.jp/jetro/japan/hiroshima/sake/pdf/hiroshima_sake_en.pdf
- Saijo Sake Taste Japan:
<http://saijosake.com/index.html>