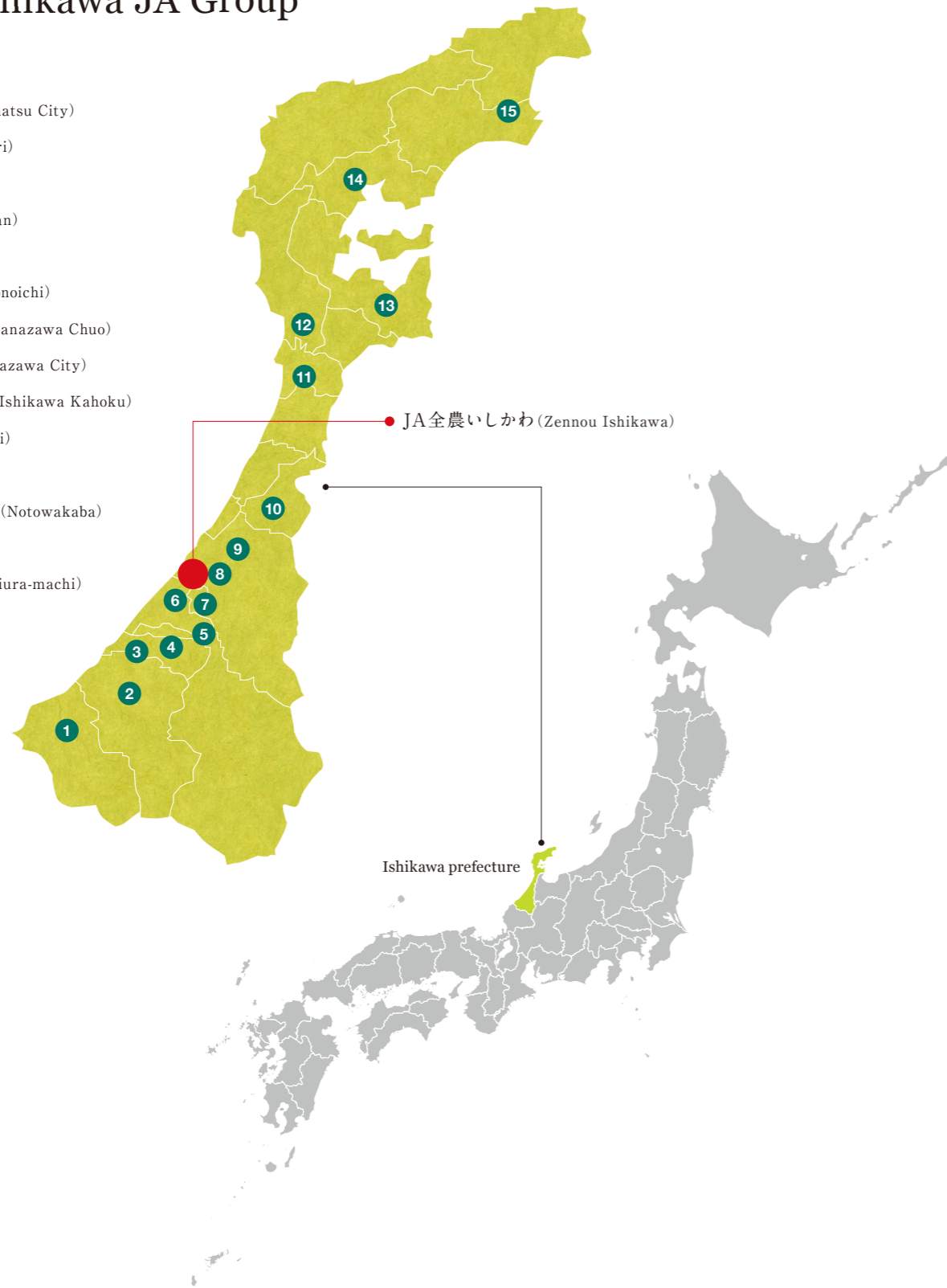


# List of Ishikawa JA Group

- 1 JA加賀 (Kaga)
- 2 JA小松市 (Komatsu City)
- 3 JA根上 (Neagari)
- 4 JA能美 (Nomi)
- 5 JA白山 (Hakusan)
- 6 JA松任 (Matto)
- 7 JAののいち (Nonoichi)
- 8 JA金沢中央 (Kanazawa Chuo)
- 9 JA金沢市 (Kanazawa City)
- 10 JA石川かほく (Ishikawa Kahoku)
- 11 JAはくい (Hakui)
- 12 JA志賀 (Shika)
- 13 JA能登わかば (Notowakaba)
- 14 JAのと (Noto)
- 15 JA内浦町 (Uchiura-machi)



**Japan Agricultural Cooperatives Ishikawa**

Head office of Zennou Ishikawa Address : Kanazawa-shi, Koku 1-220, Ishikawa 920-0362 Tel : 076-240-5311 URL : <https://www.zennoh.or.jp/is/>



**Japan Agricultural Cooperatives Ishikawa**



自然と風土が育む  
石川のお米。

Rich Nature and Finest Water  
Ishikawa Brand Rice



能登

Noto



金沢

Kanazawa



加賀

Kaga



## Rice from Ishikawa: Nurtured by nature and the passion of its producers

Ishikawa prefecture became known for its rice production in the warring states period, around 450 years ago. With its harvest of around 1.02 Million Koku of it (one Koku = ca. 180 L) the Kaga domain earned the name of Kaga Hyakumangoku and still produces many varieties of good quality rice like Koshihikari. Ishikawa prefecture can roughly be divided into the three areas of Kanazawa, Kaga and Noto, which each use their distinct natural landscapes and culture to grow rice. The water playing a big role in agriculture flowing through Ishikawas channels, the clear streams coming from the sacred peak of Mount Haku and the fertile Kaga plain, as well as the designated Globally Important Agricultural Heritage of Notos Satoyama and Satoumi landscape, while living besides these blessings, the farmers of these regions grow rice with all their heart. Rice from Ishikawa prefecture is nurtured by a rich natural environment and the passion of its producers.



## Hyakumangoku rice production, supported by 55 channels build in the Edo period

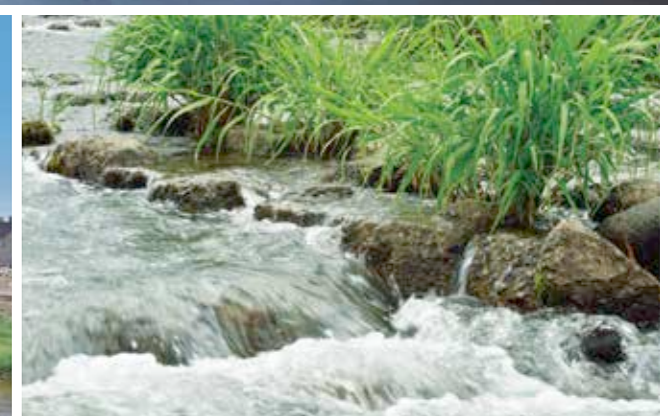
The water flowing through the irrigation channels of Kanazawa was treasured since long ago, giving the otherwise bustling atmosphere of the city a certain charm and tranquility. Between these especially the Tatsumi channel, taken from the plentiful upper stream of the Sai river, fulfills an indispensable role in agricultural irrigation for rice and other crops. That rice farming is possible in a wide array of terrains like sandy soil, plains and mountains is also thanks to these channels, inherited and maintained since the feudal era.

KANAZAWA  
AREA



# 金 沢

KANAZAWA



# 加賀

K A G A

KAGA  
AREA



Hokuriku's fertile "ricebasket",  
blessed by underground streams of  
the sacred peak of Mount Haku

Since long ago the river Tetsu benefits the prefecture's biggest grain-producing region, the Kaga plain and its inhabitants. With the cool and clear underground streams of Mount Haku, the water retaining, clay-soil brought downstream and high temperature and humidity differences between day and night, its basin fulfills the conditions for production of the tastiest rice. It is well known nationwide as an area for great harvest of high quality Koshihikari brand rice.



NOTO  
AREA



# 能登

N O T O

A farming village culture, traditionally  
honoring harmony with nature

Noto peninsula's rice production, starting with rice terraces like the famous Shiroyone Senmida, takes the wisdom of its predecessors to protect the soil while farming. This approach of farming village culture, produced by both nature and man is even registered as a Globally Important Agricultural Heritage, Noto's Satoyama and Satoumi. Furthermore the view of Hazaboshi, a method of sun drying the rice plants to enhance the grains flavour, is an autumnal emblem for Noto.

# 食

Formerly being a base for cargo ships heading north, Ishikawa prefecture, while purchasing various grains and marine produce from them, developed a unique culinary culture. Since long ago the region also is rich in luxurious ingredients, as well as being able to easily acquire fresh ingredients from the surrounding sea and mountains. This culinary culture, nurtured by the traditions of Kaga Hayakumangoku, are supported by the blessings of Ishikawa prefectures abundant nature.



L-R, Koubako Crab: representing the taste of Kanazawa in winter. Kaburazushi: Sushi made from lacto-fermented turnip and Japanese amberjack. Kanazawa Oden: Stew using local ingredients like mussels and crab rolls.



Noto oysters, raised in the calm Nanao bay. While being small they have an ample amount of meat and a rich flavour.



Kaga Bocha, made from the first tea pluckings and lightly roasted, this tea is a clear and aromatic delight.



Sea bream karamushi, consisting of fish, filled with colorful ingredients bound by bean curd and presented on a big plate. A festive dish often served at weddings.



		4	5
1	2		6
	3		

**1** Surrounded by the sea of Japan on three sides, Ishikawa is a treasury of marine produce. To make the best out of this blessing, Sushi craftsmen keep honing their skills and sense of hospitality within the culture of Kaga Hyakumangoku. **2** Jibuni, enjoyed since the Edo period, is a home-dish representing Kanazawa. It is made by simmering duck (or sometimes chicken) meat powdered in flour together with seasonal vegetables and wheat gluten and lastly thickened with starch. It often is served with wasabi as a condiment. **3** The city of Oonomachi in Kanazawa is known as one of the many producing areas of soy sauce in Japan. The light and sweet soy sauce of this area is an essential condiment of traditional Kaga cuisine. **4** Kanazawas Wagashi sweets came to be together with chado, the tea ceremony. Through the excelled skills and artistry of the craftsmen not only their taste but also their appearance can be enjoyed. **5** In Kaga cuisine eastern Edo style and western Kyoto style kitchen comes together. Plated on lavish Kutani porcelain or lacquerware embellished with Kaga Makie, they are presented even more elegantly. **6** With its cold climate, clean water from Mount Haku and as the production area of the well regarded saké rice variety Gohyakumangoku, Ishikawa prefecture is well suited for saké production. Represented by one of Japans four big brewer groups, the Noto Toji, it is known nationwide as a leading production site, especially for Ginjoshu. Ishikawas saké also received many prizes at the New Saké Awards.



Omicho market, often called Kanazawas kitchen. Besides seasonal fish and other marine produce taken from Ishikawa prefectures coast, one can also find a wide array of locally grown fruits and vegetables.

# 歴

With being the entryway for exchange with the continent since antiquity, having a flourishing castle town during the feudal era and being a station on the cargo routes to the north during the early modern period, the people of Ishikawa nurtured a unique history and culture, created by abundant natural surroundings and the exchange with many different people. By exploring Kenroku garden, built over a long time by consecutive generation of the Maeda lords, or the Higashi Chaya district, packed with teahouses built in traditional architectural style, one can experience the history of this city even better.



# 芸

The traditional performing arts of Kaga hyakumangoku excelled in splendor since the feudal era. The unique style of Noh theater called Kaga Houshou, protected by the domain, Kanazawas Geiko, honing their art in the historic tea houses and embodying the spirit of hospitality and the Hikiyama Children Kabuki, brought forth by the economic power of Komatsu city's merchant culture, are all treasures that have to be passed on to future generations. Incidentally, the great Tsuzumimon gate at Kanazawa station is modeled after the instrument of the same name, used in Noh Theater and is beloved as the city's new symbol.

# 技

Today's crafts culture of Ishikawa Prefecture blossomed during the feudal era. Under the patronage of the culturally engaged Maeda lords many famous artists from Edo and Kyoto gathered and trained the next generations of craftsmen, handing down their creative skills from person to person, hand to hand. At present 10 traditional crafts are nationally designated and 36 different craft items are produced in the prefecture. Kaga Yuzen dyed silk, Kanazawa gold leaf, Wajima lacquerwares, Kutani porcelain, Kaga Mizuhiki decorative thread and other traditional craft items, brought forth by Ishikawas natural and cultural topography, live forth not only as works of art but also as utensils used in everyday live.



# 祭

In Ishikawa prefecture, esteemed for its traditional culture, many festivals and events like Notos Kiriko festivals, designated as a national heritage and the Lantern floating, known for its magical atmosphere, are still practiced today. Especially from summer to autumn many visitors are coming to participate in the Kiriko festivals, which are held over 300 times in the whole Noto region, enjoying the sight of the vigorously dancing, giant torches. Especially the customs surrounding thanking agricultural deities like the Aenokoto and rites surrounding rice farming are defining features of the festivals, deeply connected to the lives of the people.

# Facilities

Four united store houses are looking after the wide-reaching and effective collection of rice produced in the prefecture. Aiming at increased convenience for the producers and placing confidence in the further spread of the collection and distribution in big bags, they are also sufficiently equipped with space to function as test sites.



**JA Zennou Ishikawa**  
**Low-Temperature Refrigeration Rice Storehouse**  
 Kanazawa-shi, Matsushima 1-1

**[Construction]** Storehouse : Reinforced Concrete **[Floor Space]** First floor 2,945.58 m<sup>2</sup> ※ One Storehouse around 564.57m<sup>2</sup>x4 **[Storage Capacity]** max. 100000 sacks. **[Insulation]** External Wall Insulation **[Storage Temperature]** 5°C~15°C



**JA Zennou Ishikawa**  
**Trade Confederation Rice Storehouse**  
 Komatsu-shi, Rendaiji Ni 56-1

**[Construction]** Reinforced Concrete **[Floor Space]** First floor 3,681.60 m<sup>2</sup>, Second floor 145.92 m<sup>2</sup>, together 3,827.52m<sup>2</sup> ※ One Storehouse around 652.8 m<sup>2</sup>x4 **[Storage Capacity]** From 100000 to max. 120000 sacks. **[Insulation]** Roof: Double layered metal covering, Interior : Double layered isolation board **[Storage Temperature]** 15°C



**JA Zennou Ishikawa Tsubata**  
**Trade Confederation Rice Storehouse**  
 Kahoku-gun, Tsubata-machi, Aza, Asahiyaama 5-2

**[Construction]** Reinforced Concrete **[Floor Space]** First floor 3,726.5 m<sup>2</sup> ※ One Storehouse 657.90m<sup>2</sup>x4 **[Storage Capacity]** Around 100000 sacks. **[Insulation]** Roof: Double layered metal covering, Interior : Double layered isolation board **[Storage Temperature]** 15°C



**JA Zennou Ishikawa**  
**Noto Trade Confederation Rice Storehouse**  
 Nanao-shi, Shimo-machi, Cho, 29-1

**[Construction]** Reinforced Concrete **[Floor Space]** First floor 4,114.80 m<sup>2</sup>, Second floor 222.70 m<sup>2</sup>, together 4,337.50 m<sup>2</sup> , one storehouse 652,8 m<sup>2</sup> x2 ※ One Storehouse around 642.6m<sup>2</sup>x2 **[Storage Capacity]** From 100000 to max. 120000 sacks.**[Insulation]** Roof : Double layered metal covering, Interior : Double layered isolation board **[Storage Temperature]** 15°C

# Beishin Ishikawa

Beishin Ishikawa is sending agricultural products surrounding rice, carefully grown by local farmers, to local consumers in the form of safe food. By combining cutting-edge technology and the skills of proficient staff, an unchanging quality in taste is held up.

## Rice polishing factory

State of the art technology and human hands and eyes, bringing out the rice's appeal.

By implementing state-of-the-art systems such as the Multipurpose Transportation System, that move rice from tank to tank, we give our best to guarantee to our customers its good taste and that they can enjoy products made from polished rice throughout the year. Moreover, we put our utmost effort in providing an ever-improving quality and safety of products by both polishing our rice while communicating with our quality control division and adding a thorough check by human hands and eyes.

### POINT

At the rice polishing factory the latest technology and machinery is implemented and every process is collectively controlled by one computer system.



## Factory for cooking rice

For safe and tasty rice on the regions tables.

In our Rice cooking and processing center, located on the same area as the rice polishing factory, the regions first induction heating rice cooking system, operated by manufacturing robots is used to produce rice, onigiri, sushi and more products under strict hygiene and safety control, aimed to be consumed by our clients as they are. The fluffy rice, cooked by an induction system that heats through the pots thoroughly, is used by schools and restaurants throughout the prefecture.

### POINT

The process, automated from washing the rice, boiling all the way to steaming, can produce up to 8400 portions of rice every hour.



# 米

Ishikawa Prefecture, blessed with abundant water and fertile land, has long been known as a production center of high-quality rice with a perfect triple combination of taste, flavor, and stickiness. In the three production areas of Kanazawa, Kaga, and Noto, growers are cultivating a variety of delicious rice, including Ishikawa's original brand rice "Hyakumangoku", while carefully assessing the characteristics of the local soil.



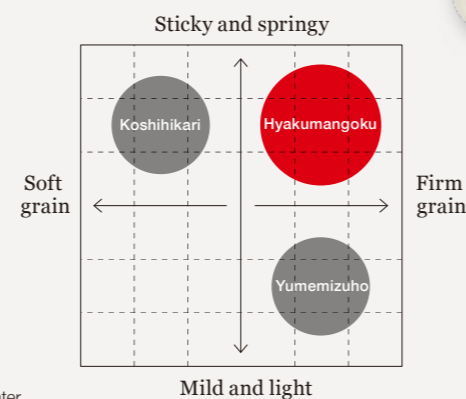
## ◀ Hyakumangoku

ひやくまん穀

Brand Rice, nurtured by the rich nature and food culture inherited for long periods of this region.

Hyakumangoku is Ishikawa Prefecture's original brand of rice that has been improved over the past nine years in order to make it tasty and easy to produce. As it is a variety that grows slowly, the rice is full of the blessings of the sun and the earth and has a deep flavor. Each grain is large and has a firm bite, with little change in hardness or stickiness over time, so it retains its firm texture and delicious taste even after it cools. Also, the rice is harvested two weeks later than Koshihikari brand rice, which allows farmers to spread their work.

Data



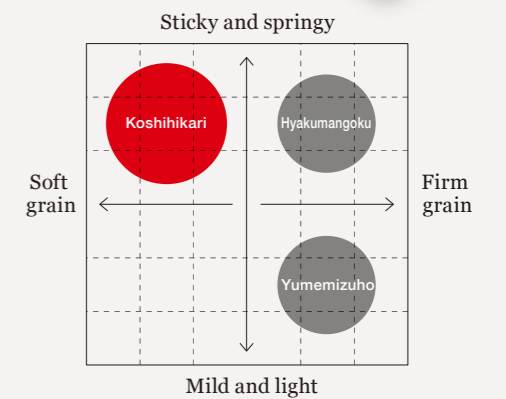
## ◀ Koshihikari

コシヒカリ

One of Japan's best-known quality rice, boasting of its sticky texture and flavor.

Koshihikari is the most popular brand of rice in Japan. The reason for its delicious taste lies in the balance between amylose and amylopectin, the main components of starch. Its rich taste, stickiness, flavor and soft texture are all excellent. Koshihikari rice can be enjoyed all year round and is truly the king of rice.

Data



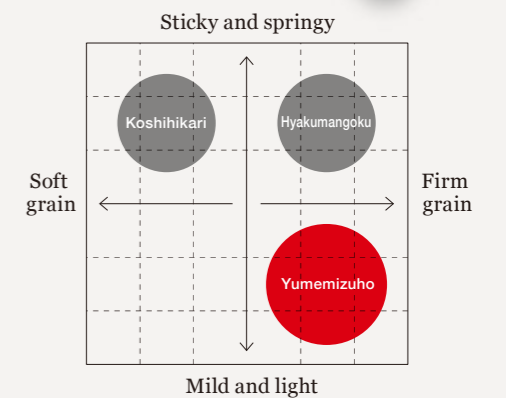
## ◀ Yumemizuho

ゆめみづほ

Mizuho, another name for Japan, and dream. It boasts moderate stickiness and good taste.

It is representative of Ishikawa's early maturing varieties. Yumemizuho is named as another name for Japan's abundance of rice cultivation; Mizuho, and dream; Yume. It is characterized by good taste comparable to Koshihikari. This delicious taste lasts for a long time, making it useful not only at home but also for business use, such as Onigiri (rice balls) and lunch boxes. The freshly cooked rice is beautifully luster, and the firm grain enhances the brilliance of the rice. The flavor is refreshing, and this brand of rice is said to be well-liked for its moderate stickiness and chewing comfort.

Data



\*The data shown is based on research by the Ishikawa Prefectural Agriculture and Forestry Research Center.



## ◀ Notohikari

能登ひかり

A simple rice, fostered by Noto's plentiful natural Satoyama and Satumi landscape.

A variety of rice that sprouts earlier and is harvested from the end of August to the middle of September in Noto's mountainous regions. Like the folk saying "Noto is gentle, down to the ground" expresses, Noto Hikari's character fits the climate and soil of the peninsula well. Its defining traits are its large grain and the white belly. Its simplicity is perfect for daily life, making it hard to get tired of and a favourite of many.



## ◀ Sakamai

酒米

Regional rice produced for the purpose of crafting the finest saké.

As a famous saké brewing region, Ishikawa's production of specific rice for this purpose also flourishes. Besides the mainly produced varieties of Gohyakumangoku and the prefecture original Ishikawamon, recently also a rice aimed especially for crafting Daiginjo saké called Ishikawashu 68 go or Hyakumangokunoshiro was developed.



## ◀ Mochigome

もち米

Chewy and tasty Kaguramochi

Even between the mochi rice varieties produced in Ishikawa prefecture, the Kaguramochi variety, mainly farmed in the Kaga region, is said to be especially good in flavor and having a great firmness when made into mochi. It is especially recommended for normal boiling, round mochi and new years mochi, meant for decoration.



# Ishikawa prefecture's main agricultural produces

Many kinds of agricultural goods, like Kaga vegetables, farmed since the feudal era, and Noto vegetables, nurtured by their natural environment, are produced in Ishikawa prefecture. Beginning from the alluvial fan of the river Tadori in the Kaga plains, going up the sandy coastline up to Noto peninsula, many farms are operating here.



### Pears

In the Kaga region, besides the main varieties of Kousui and Housui, a local variety called Kagashizuku is also produced.



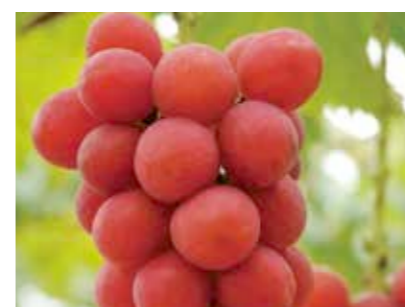
### Kaga Lotus Root

A vegetable having a history of over 300 years. Its defining trait is a snappy and firm texture.



### Tomatoes

Starting in the town of Komatsu, boasting the largest amount of produce in the Hokuriku region, tomatoes from Ishikawa have soft flesh and a charming light sourness.



### Grapes

Not only the luxury grapes like Delaware, Kyohou and Ruby Roman, shine like jewels, but so do their prices at the first wholesale markets of the year, often reaching over one million yen.



### Watermelons

Ishikawa prefecture is one of many famous producing areas for watermelons in the country. Farming is conducted mainly in the sandy soils, rare for Japan.



### Sweet Potatoes

Their farming started long ago and is said to have started in Kanazawa from 1700 onwards. Sweet potatoes from here have a good colour and shape, strong sweetness and a fluffy texture.



### Daikon Radishes

Mainly produced on sandy soil, Kanazawa's traditional vegetable Gensukedaikon absorbs dashi stock very easily and therefore is perfect for *oden* or other simmering dishes.



### Broccoli

It is harvested during two seasons, in spring and late autumn. In spring it is especially soft, in late autumn its sweetness stands out.



### Shiitake mushrooms

The rare variety of shiitake mushrooms grown on raw timber grown in the prefecture often surpasses even the expensive matsutake mushrooms.