

## National Registered Tangible Cultural Property Yamakichi Misoshoyu Jozoumoto (Yamakichi Miso Soy Sauce Brewery)

27<sup>th</sup> February 5<sup>th</sup> year of Reiwa era (2023), Registered as the National Registered Tangible Cultural Property

Yamakichi Misoshoyu Jozoumoto is a brewing merchant house facing Ishiwaki Street in the center of the town of Ishiwaki, the former river harbor of the Koyoshi River and port of call for Kitamaebune (merchant ship), where the Ishiwaki Minato is located. The Ishiwaki Street has long been home to a thriving brewing industry that makes use of the subsoil water from the 140m high Shinzan mountain behind it, and Yamakichi Misoshoyu Jozoumoto is one of these brewers. The company was founded in the 6<sup>th</sup> year of Taisho era (1917) when it started a miso brewing business, and in the 9<sup>th</sup> year of Taisho era (1920) soy sauce brewing business started. The trademark “舎” (Yado meaning hut) is a trade name from the time when the koji business was already operating in the present location before the end of Edo period.

The brewery has a main building and stores facing the street, warehouses to the east of the main building, and the west and east factory buildings to the north of the site. The main building is a typical Ishiwaki Street merchant's house, with beams and bundles stacked on the street side to show the grand gable, and roof for the first floor of the building was set. The stores consist of toridoma (a passage that can go through the house from the entrance without taking off the shoes) approximately 20m long from the street and office. It is connected to the main building and factory building. The factory building is a Western-style building, in contrast to the Japanese-style architecture of the main building and stores. The front exterior wall of the west factory building has a modern decorative mortar finish with a combination of triangular and rectangular designs, while the roof frame (framework supporting the roof) is a complex technique incorporating traditional Japanese roof frame structures, with a bundle on top of a king-post truss structure, supporting the roof of the brewing factory. There is a concrete-block brewery in the east factory building, and on the ground floor, there remains a former unrefined sake and soy sauce room with concrete septic tank. The complex exterior of the factory, with its many extensions, can be said to be the testament to the rise of the brewing industry in the region.

The brewery is a valuable sight that tells the story of the historical streetscape of Ishiwaki Street, with its merchant buildings from the town of Ishiwaki, which prospered through trade on the Kitamaebune, and its brewery, which shows the development of the brewing industry in the area.

Structure and form, construction date

<b>Main building</b>	<b>Wooden single-story building, iron plate roof, around 5<sup>th</sup> year of Taisho era (1916) / Refurbishment during 56<sup>th</sup> year of Showa era (1981)</b>
<b>Stores</b>	Wooden single-story building, iron plate roof, around 5 <sup>th</sup> year of Taisho era (1916) / Refurbishment during 38 <sup>th</sup> year of Showa era (1963) and 3 <sup>rd</sup> year of Reiwa era (2021)
<b>Storehouse with earthen walls.</b>	Earthen warehouse two-story building, tile roof, around 5 <sup>th</sup> year of Taisho era (1916) / Reconstruction in the middle of Showa era
<b>West factory building</b>	Wooden single-story building, iron plate roof, early Showa era /Refurbishment during 3 <sup>rd</sup> year of Reiwa era (2021)
<b>East factory building</b>	Wooden single-story building with some parts that are two-story concrete block, iron plate roof Extension of building 32 <sup>nd</sup> and 38 <sup>th</sup> year of Showa era

This explanation board is was founded by the East Japan Railway Culture Foundation for local cultural activities.