

## FUREAI Vol.87

Fureai87 Textbook2-9

### [Featured Article]

#### Enjoy the Yamanashi terroir at Chinese Osechi

"Terroir" is a terroir that is unique to the place where agricultural products grow.

It is a word that comprehensively refers to environmental factors (climate, soil, topography), etc.

Yamanashi Prefecture has one of the most famous peaks in Japan, including Mt. Fuji, and abundant water.

There are many specialties nurtured by nature.

In this issue, we used a lot of the blessings of Yamanashi

Here are some creative Chinese osechi recipes.

This year's New Year's is a different Chinese osechi

Why don't you spend your time?



This is the person who created the creative osechi

What surprised me when I first came to Yamanashi Prefecture was the deliciousness of the vegetables and fruits. Therefore, we have devised Chinese osechi that can take advantage of the goodness of the ingredients. We hope that by letting people know that there are such combinations, it will be an opportunity for the people of the prefecture to use more prefectural ingredients.

The basic recipe is made for adults, so if you are eating with children, adjust the spiciness and spices. "Yahataimono Koshu Miso Mabo" includes the process of frying the Yahataimo before mixing it with the mabo, but there is only a difference in texture, so there is no problem if you want to omit it if you want to eat it at home. In addition, I think that "Chozenji vegetable sesame dumplings" are delicious when wrapped in dumpling or spring roll wrappers instead of dumplings and fried.



Ryohei Kato

From Aomori Prefecture. He worked hard at the Shinagawa Prince Hotel and a Michelin Guide one-star restaurant. In 2021, he moved to Yamanashi Prefecture, fascinated by the charm of Mt. Fuji and its rich ingredients. Opened a Chinese restaurant NIGRAT in Kofu City.

### **The prefecture is also paying attention to the "Yamanashi terroir"!**

I want you to make more and more use of the valuable prefectural ingredients created by the Yamanashi terroir. As an effort to establish a new food brand, the prefecture is promoting various projects.

In order to develop chefs who will lead the next generation, we are implementing the "Young Chef Support Project", and from this fiscal year, we have started recruiting "Regional

Revitalization Cooperation Volunteers". We plan to have young chefs act as cooperation volunteers (food terroir partners) and take on the challenge of solving local issues through food in the prefecture.

Let's make it right away

The sweetness of the soybeans is followed by the subtle flavor of Nanbu tea



[Ingredients]

- **Akebono soybeans...** 75g
- Water...2L
- Rock sugar... 30g
- **Nanbu tea...** 1g (milled)

[How to make]

① Soak the soybeans in water overnight. ② Simmer until soft (add more when the water runs low). ③ When soft, add rock sugar and simmer until dissolved. ④ When the juice runs out, add Nanbu tea and mix lightly.

Akebono soybeans

have been cultivated since the Meiji era in places where there is a large temperature difference between day and night, such as the Minobu Town Akebono area. It is larger than regular soybeans and has a higher sugar content.



Nanbu tea is

known for its soft umami flavor and elegant aroma. It is produced in warm areas centered on the southern town that benefits from the Fuji River basin.



Colorful Otsuka carrots

"Otsuka carrots pickled in cumin sweet and sour sauce"



[Ingredients]

- **Otsuka carrot**...150g
- Fried in oil
- Granulated sugar...30g
- Vinegar...40g
- Water... 50g

[How to make]

① Mix granulated sugar, vinegar, and water to make sweet vinegar. ② Cut the Otsuka carrots into bite-sized pieces and fry them in oil. ③ Lightly sauté the cumin and add it to the

sweet vinegar. ④ Soak the Otsuka carrots in sweet vinegar (1-2 nights).

Otsuka carrots are

made in fertile and fine soil. It has a beautiful vermilion color and a unique sweetness, and grows to about 80 to 120 centimeters when harvested.

Soft yahataimo spreads in your mouth

"Yahataimo Koshu miso mabo"



[Ingredients]

- **Yahataimo**... 200g
- Salad oil...10g
- Minced meat...100g
- **Koshu miso** (A)...15g
- Bean Plate Sauce (A), Bean Drum (A)... 3g each
- Soy sauce (A)...5g
- Sake (A)...10g
- Soup (A)...150g
- Chopped green onions...15g
- Water-soluble potato starch...20g

[How to make]

- ① Cut the potatoes into bite-sized pieces and boil them until soft. ② Wash the slime with

water, drain it, and fry in oil at 170° C (excluding the amount). ③ Stir-fry minced meat in a pot, add A and simmer the fried sweet potatoes. Add green onions and thicken with potato starch dissolved in water.

### Yahataimo

is very white, fine-grained, and has a strong stickiness that is sticky. It is produced in the Hachiman district of Kai City.



### Koshu miso

miso is fermented using two types of koji, rice and barley, which is rare in Japan. The percentage of koji varies depending on the manufacturing company.



## Crispy fried Fujinosuke with spicy sauce

### "Fujinosuke's Curry Chili Sauce"



#### [Materials]

- **Fuji no Suke**...200g
- Salad oil...15g
- Bean paste (A), ginger (A), garlic (A)... 5g each
- Chopped onion (A)...50g
- Chopped long green onions (A)...30g
- Sake (A)...10g
- Ketchup (A)...30g
- Sugar (A)...5g
- Salt (A)... A pinch
- Curry powder (A)...5g
- Soup...100g
- Water-soluble potato starch...20g

#### [How to make]

- ① Cut the Fujinosuke into bite-sized pieces, season them, and sprinkle with potato starch.
- ② Crispy fry in oil (not the amount) at 180° C. ③ Drain the oil in a frying pan, add A, and fry over low heat (2-3 minutes) to avoid burning. ④ Add the broth, add the fried fish, simmer lightly, and thicken with water-soluble potato starch.

## Fujinosuke

Yamanashi Prefecture's original brand fish is a cross between king salmon and rainbow trout, which are considered the highest quality among Fuji trout species.



The volume of thick shiitake mushrooms is irresistible

### "Stuffed with shiitake edamame (Akebono soybeans)"



#### [Ingredients]

- **Shiitake**...4
- Pieces, minced pork (A)...100g
- **Akebono soybean edamame salt koji** (coarsely chopped) (A)...100g
- Salt (A)... A pinch
- Chopped green onions (A)...10g
- Chopped ginger (A)...5g
- Sake (B), soy sauce (B), mirin (B)... 30g each
- Soup...200g
- Water-soluble potato starch: 10g

#### [How to make]

- ❶ Put A in a bowl and knead well.
- ❷ Sprinkle the back of the shiitake mushrooms with potato starch. Stuffed with red bean paste and fried in oil.
- ❸ Add B to the frying pan, add

the fried shiitake mushrooms, and simmer until the juice is half full. ④Thicken with water-soluble potato starch.

### Shiitake mushrooms (from Hakushu)

Raw shiitake mushrooms made from broad-leaved trees are thick and flavorful. The main production areas are the northern and southern gorges.



### Edamame of Akebono Soybeans

Among the soybeans of Akebono, which is called "phantom soybeans", edamame that is harvested while young is only available for a short period of time. There are also processed products such as salt koji pickles.



### Sesame dumplings with a variety of ingredients

#### "Chozenji vegetable sesame dumplings"



[Ingredients]

- **Chozenji vegetable**...200g
- Minced meat...100g
- Ginger...5g
- Salt (A)...5g
- Soy sauce (A)...10g
- Oyster sauce (A)...5g
- Mirin (A)...10g
- Soup (A)...100g
- Water-soluble potato starch...20g
- **Cacho Caballo**...80g
- White rice flour...100g
- Sugar...30g
- Water...80g
- Floating powder, boiling water, lard... 30g each,
- White sesame seeds...100g

[How to make]

❶ Chozenji vegetables are coarsely chopped, sprinkled with salt, left for about 30 minutes, and drained. ❷ Stir-fry minced meat, Chozenji greens, and ginger, season with A, thicken with water-soluble potato starch, and when it cools down, add the cachocabalo and mix. ❸ Knead the white rice flour, sugar, and water in a bowl, then add boiling water to the floating flour and knead it. ❹ Add lard, combine it with the white rice flour dough, knead well, and divide into 25g each. ❺ Wrap 10g of red bean paste, sprinkle with white sesame seeds and fry in oil.

### Chozenji vegetables

A traditional vegetable in Kofu City that has been eaten by people since the end of the Edo period. It is characterized by a crispy texture and bitterness.

### Cacho caballo

Cheese that allows you to feel the richness of Cacho Caballo milk. The shape of the gourd is a remnant of the manufacturing method made by hanging cheese with string.



### Actual food! Report

We had Suzuna-chan, who attends an elementary school in the prefecture, her brother Rintaro-kun, and the chef's daughter, Mitoki-chan, taste the creative Chinese osechi made by Chef Kato. Now, what is the reaction? .....

Do you have a favorite menu? ——

Suzuna-chan "I like buns"

Mitoki-chan: "It's crispy on the outside, chewy and delicious on the inside."

Rintaro-kun: "I wonder if I'm a shiitake."

Shiitake! It's astringent. ——

Rintaro-kun: "The meat inside is delicious, maybe it could have been more in it."

Chef Kato: "I'm sorry, I only had thick and large shiitake mushrooms today ..... When making it at home, I think it's a good idea to put plenty of ingredients on one shiitake mushroom, like 'stuffed shiitake mushrooms.'"

That's right, but is "Fujinosuke Curry Chili Sauce" the most? ——

Rintaro-kun (Eat Fujinosuke with celebratory chopsticks skillfully).....

Suzuna-chan: "This is delicious."

Mitoki-chan: "Yes, I might like it!"



## Topics

### [Terroir that still exists]

High-quality wine and alcohol tend to be imagined as products that represent the "Yamanashi Terroir". However, there are many other unique resources and gems created by Yamanashi's rich nature, climate, climate, and culture. Here are just a few of them.

Surrounded by magnificent mountains such as Mt. Fuji, Yatsugatake, the Southern Alps, and Okuchichibu, Yamanashi Prefecture has abundant water resources that are called "natural water tanks". It is a place of famous waters that has been selected as one of the "100 Famous Waters": Oshino Hakkai, Yatsugatake South Foothills Highland Spring Water Group, Hakushu and Ojirogawa, and four places have been selected as one of the "Top 100 Famous Waters of Heisei": Mitake Shosenkyo, the source of Mt. Kinpu and Mt. Mizugaki, Nishizawa Valley, Tokakaichiba, and Natsukari spring water group.

Abundant water is created when rain and meltwater from the mountains seep into the earth and are filtered underground over a long period of time. From there, minerals dissolved from the strata and rocks are added, and this becomes the mineral water that is drunk by the people of the prefecture and all over Japan. Yamanashi Prefecture is the birthplace of mineral water in Japan, and still boasts a 30% domestic market share and the largest production volume in Japan.

The beautiful water in the prefecture not only produces crops such as rice, fruits, and vegetables, but also produces local products such as wine, Japan sake, Japanese paper and textiles, and landscapes such as lakes and valleys.



### **Log maitake mushrooms**



Log maitake mushrooms, a specialty of Tabayama Village, are grown in nature surrounded by rivers and mountains at the source of the river, planted with oak trees, and planted with oak trees. This is to reproduce an environment close to natural. Raw maitake mushrooms can only be produced under severe conditions affected by weather and temperature, and mass production cannot be carried out. It takes about a year to grow and can only be harvested for three weeks from mid-September to early October every year, so it is also known as the "phantom maitake mushroom".

It is characterized by its dark black color that is nurtured by full sunlight, and the strength of aroma and umami, and is reputed to be "fragrant matsutake mushrooms, flavored mushrooms, and Taba maitake mushrooms that surpass them." Even when heated, the crispy texture remains, and you can enjoy the original aroma and taste of maitake mushrooms that are close to natural.

### **Rihokumai**



The northern area of Yamanashi is blessed with long sunshine hours and a stable climate. The rice produced in this area is pear Rihokumai. It has been awarded "Special A" 10 times

in the rice taste ranking by the Japan Grain Testing Association.

Among pears in Rihokumai, "Niji no Kirameiki" (nicknamed "Niji-Kira") is a variety that is resistant to high temperatures in summer, and is named because it has a variety of characteristics like a rainbow and the glossy rice is cooked. The grains are large, satisfying to eat, and have a chewy texture.

The same pear Rihokumai's "Pear Rihokumai Agriculture and Nourin No. 48" (commonly known as "Yonpachi") is difficult to cultivate and the cultivation area is limited, so it is not available nationwide and is said to be a "phantom rice". It is reputed to be delicious even when cold.

### **Yumetouka**



It was registered as an original variety in Yumetouka Yamanashi Prefecture in 2019. It matures in early to mid-July and is characterized by being large among the varieties. In general, the variety has a lot of juice and is easy to soften. This Yumetouka has been developed by the prefecture as a new peach that does not soften, has a good shelf life, and has a firm texture.

The pulp is firm, but full of juice, very juicy. It is a new peach that overturns the conventional image of peaches that have both "chewyness" and "overflowing juice". Taking advantage of the fact that it does not change color quickly even after being cut, it is expected to be used in sweets.

**[Feature 2]**

## "Yamanashi Sweets Contest 2025" will be held!

"I want to deliver this deliciousness to more people." Such thoughts of pastry chefs intersect in a one-day stage "Yamanashi Sweets Contest". This year, Yamanashi fruits have been reborn in a new form by the hands of craftsmen.

The "Yamanashi Sweets Contest" is a contest aimed at making people all over the country aware of the charm of Yamanashi Prefecture's fruits and improving the skills of pastry chefs. It will start in 2024 and will be the second time this time it will be held.



In the first screening, based on photos and recipes of the 44 entries that were submitted, information such as the applicant's name and place of work was kept hidden. A total of 15 works in three categories: "fresh sweets," "baked goods," and "sweets using wine from Yamanashi Prefecture" that passed the first screening, advanced to the final screening. The final judging held on October 21 included pastry chefs in the prefecture, pastry chefs from outside the prefecture such as Tokyo and Shizuoka, as well as last year's winners and those who unfortunately did not win the award.

Contest participants will take the stage with fresh sweets prepared by the morning of the day and present their appeal points.

"How to spread the fruits of Yamanashi Prefecture? When I thought about it, I made a portable fresh confectionery so that people outside the prefecture could eat it." "I don't want to waste the skin and seeds grown by farmers. That's why I thought of sweets that I could eat whole."



After that, we watched with bated breath as a total of five judges, including Hirofumi Kaneko, the chef pastry chef of Ginza West Aoyama Garden and the chef of the grape shop kofu, tasted the food. Sometimes the judges ask, "Why did you add sourness to sourness?" or "Isn't it better not to have this glasage (coating)?" There are also scenes where the venue is tense due to the pointing points unique to professionals. Some of the participants waited in the waiting room to put their hands together in prayer until it was their turn.



After a rigorous examination, three awards were announced in each category: "Grand Prize", "Excellence Award", and "Special Jury Award". Miyu Takamizawa from Yamanashi Prefecture, who won the grand prize in the sweets category using Yamanashi wine, expressed her joy, saying, "I am really happy that the chocolate work that did not win the prize last time was selected as the top prize."



[Feature 3]

## Startup Support Base Expanding the Circle of New Challenges

A startup is a young company that aims to grow rapidly by utilizing innovative ideas and technologies. Yamanashi Prefecture is implementing a variety of generous support measures to attract, create, and nurture promising startups. As part of this, the facility that serves as a base opened in November.



As I stepped inside, I was greeted by a stylish space where the warmth of wood and gray concrete harmonized. Newly opened startup support center in Kawada-cho, Kofu City "Nickname CINOVA (place of knowledge)". The former main building of the Prefectural Youth Center, which was once talked about being demolished, has been reborn into a modern and stylish space through a drastic renovation of the entire building. There is also a café in the lounge on the second floor, making it a relaxing space for first-time visitors.

The nickname "CINOVA" embodies the idea of "a place where knowledge is exchanged and new value is created." We aim to create a stage for "co-creation" where entrepreneurs, supporters, and local people gather without barriers, talk, and create together to create innovations one after another from Yamanashi.

The opening ceremony was held on November 5, 2025. Governor Nagasaki, who attended, said, "The prefecture places great value on the creation of challenges and new innovations in various aspects, whether it is an individual or a company. I hope it will be a place where you can gain awareness and discover new knowledge." I sent a cheer to the startups that gathered.



The prefecture's startup support is characterized by generous companion support that other prefectures do not have. Yasunori Furukawa, founder of Oxsider Co., Ltd. (Hokuto City), who spoke at the opening ceremony as a senior businessman, said, "There are many things you don't know when you start a business, and you face various problems as your company grows.

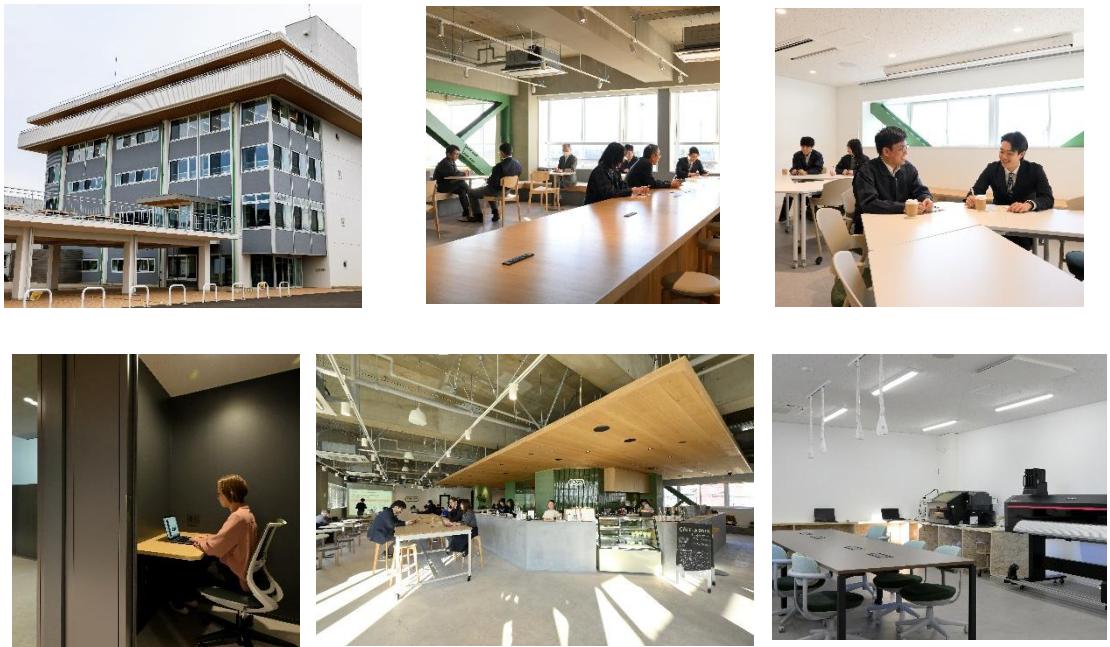
By making the facility a "nodal point" where people, information, and aspirations intersect and new challenges are born, the circle of further challenges will expand from here.



**So multifunctional!**

CINOVA with 5 floors. The offices set up in 11 rooms on the 4th and 5th floors are successively supported by promising companies that the prefecture has supported

I will move in. In addition to co-working spaces (Photo01, 02), conference rooms, web booths (03), cafes and lounges (04), there are a variety of facilities such as shared kitchens, distribution booths, and manufacturing studios (05). The second floor, which has a terrace adjacent to the café and lawn square, can also be used as an event space, and events for up to 100 people are possible. There are high expectations as a base for intellectual exchange beyond the framework of a simple shared office or coworking space.



(Photo) A popular choice among residents is the "Cafe Lappe Light" on the second floor of the center. Drinks and snacks are provided and can be used by the general public. Open from 11:00 to 19:00 except Sundays and Mondays, and extended business is possible if you have a reservation for a party.



[The future envisioned by tenants and users] The realization of a dream that started from a chance

CEO

Junki Nakagawa



Jizaie Co., Ltd. (Chiyoda-ku, Tokyo) has developed and deployed the video platform "JIZAIPAD" that is used for remote control of heavy machinery and other equipment with its unique high-compression video transmission technology born from the laboratory of the University of Tokyo. It is characterized by the ability to transmit large amounts of video data with surprising lightness and speed.

CEO Junki Nakagawa talks about the company's relationship with Yamanashi Prefecture. "When we were first founded, we happened to participate in an event hosted by the Central Bank of Yamanashi in Kofu. I feel that Yamanashi Prefecture is our first supporter, and without that connection, I don't think we would be where we are today."

After finding a manufacturing partner in the prefecture, we decided to set up a new base in earnest. "In the future, I would like to expand our business in cooperation with companies in the prefecture and contribute to the creation of jobs in the prefecture.

(Photo) Talk session at the opening ceremony. The tenant companies expressed their determination, saying, "It is important for us to create a co-creation model."



(Photo) The video was instantly transmitted using "JIZAIPAD". In addition to operating heavy machinery in remote areas, it is also expected to be applied to medical care in remote areas



## Disseminating earth-friendly "satoyama tea" from Yamanashi

iCreate Co., Ltd. Representative Director

Aya Awata

CINOVA has a shared kitchen with a full range of kitchen facilities, and Aya Awata, CEO of iCreate Co., Ltd. (Shibuya-ku, Tokyo), says, "I would definitely like to use it."

Mrs. Awata focused on "satoyama tea". We will carefully blend tea leaves and pine needles from producers who are engaged in regenerative agriculture to make tea. "I want people to pick it up first, and from there, they will be interested in the environment and initiatives," and we are disseminating the story of tea that encourages learning and leads to environmental conservation. The development and production of tea is being carried out in cooperation with employment support facilities and cafes in the prefecture. In the future, he said, "I would like to use the kitchen here to hold events such as tea pairings and tasting events."

(Photo) Mr. Awada brought homemade blended tea to the opening ceremony. I am looking forward to the effective use of the shared kitchen.



Strong back-up for Yamanashi's manufacturing!

### **Fuji Technical Support Center "Innovation Support Building"**

The Fuji Technical Support Center supports the resolution of technical issues in the mechanical and electronic industries and textile industries in the prefecture, the promotion of entry into medical device-related fields, and the development of new products. In recent years, more advanced and complex technologies have been required, and there are more and more cases where it is difficult to respond with existing equipment. Therefore, in May 2025, a new "Innovation Support Building" will be opened on the center grounds. It integrates X-ray CT inspection equipment, precision machining, textile prototyping, and design simulation. "I can see what I couldn't see in the inspection" and "I will challenge the prototype that I couldn't do." This change will take Yamanashi's manufacturing one step further.

#### **1. Wire EDM machine for micromachining**

It uses the thinnest wire with a diameter of 0.02 mm to cut metal and can be precision machined. It can handle products with complex geometries and micro-precision, such as metal parts and medical device parts.



#### **2. X-ray CT Inspection Equipment**

A device that irradiates X-rays and visualizes the inside of a product as a 3D image. It allows you to grasp internal defects and structures that cannot be seen from the outside. It can also be used in combination with 3D printers to create replicas of complex geometries.



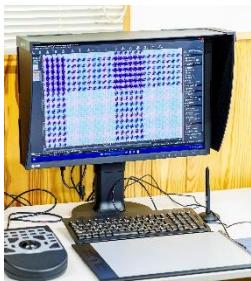
### 3. Sample Loom

A small loom that can make sample products on a scale of about 1/10 of a normal factory loom. In response to difficult requests such as wanting to weave washi paper, the works of overseas artists exhibited at FUJI TEXTILE WEEK 2025, Japan's only cloth art festival, were also born from prototypes here.



### 4. Design system

A simulation system that can generate realistic fabric images from textile designs. The thickness, color, and texture of the yarn can be reproduced, allowing you to check complex patterns and gradients in advance.



Fuji Technical Support Center

[Medical Device Corridor Concept]

Connecting medical device-related industries from the Kofu Basin to the medical industry cluster in eastern Shizuoka Prefecture

Map of Yamanashi Prefecture (Electronic equipment and textile manufacturers spread around the support center)

- Kofu Technical Support Center  
and Fuji Technical Support Center

[Medical Device Corridor Concept] Connecting medical device-related industries from the Kofu Basin to the medical industry cluster in eastern Shizuoka Prefecture

## **What will change?**

### **In the mechatronics industry,**

in the fields of electronic components and precision machinery, high-precision processing technology and high-resolution inspection capabilities to find small defects are essential. Inspections that had been requested from research institutions outside the prefecture can now be completed in the prefecture with the introduction of advanced equipment. It will also be a strong backup for companies entering the medical device-related industry under the "Medical Device Corridor Initiative" promoted by the prefecture.

We will create an "environment that is easy to take on challenges" and support companies in the prefecture to "increase added value", "improve brands", and "enter new fields"! A new wind begins to blow from the northern foothills and eastern areas of Fuji.

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Interview with Yamanashi Prefecture residents who are aspiring to the future

## [Series] Yamanashi Kenjin

### Turning the "Mottainai" of the wine prefecture into a dream resource

Representative of Nakamura Corporation

**Fumiaki Nakamura**



Behind the scenes of Yamanashi's winemaking, the grape pomace "wine pamis" is discarded in large quantities every year. There are people who are trying to turn this "waste" into resources. "The goal is zero waste" A story of struggle to challenge new possibilities with Wine Pamis.

### Encounter with a sparkling "troublemaker"

In the summer of 2015, Fumiaki Nakamura (56) visited a winery and went to the back of the store, where he smelled a good smell of wine. There was an employee wearing a twisted bowl roll, looking troubled and disposing of grape pomace.

"The grape juice was shining in the sun. When I asked him, he said, 'Because if it rots, flies will spring up and smell bad.'"

It looks delicious, but it's a waste. Mr. Nakamura, who runs a company that handles food, was curious and asked for a little concession. I tried pouring it over rice, using it as an ingredient in miso soup, or soaking it in beer, but it was too sour to eat.

Still, I didn't give up. This time, I dried the pomace, powdered it in a mortar, and poured it over vanilla ice cream. Then, the sourness and sweetness matched and it was surprisingly delicious.

"It was a serendipitous discovery, and I thought that it might be reborn depending on how I use it."

It is estimated that nearly 10,000 tons of grape skins and seeds are discarded annually in the prefecture alone. Mr. Nakamura says, "I heard that wineries in the prefecture are also having trouble disposing of it because it is expensive to turn it into industrial waste." When I looked it up, I found that France and Italy, the home of wine, had the same problem.

In order to support the community by utilizing wine pomace, we launched the wine apism business "RE-WINE". After two years of trial and error, in 2017, a food additive made from wine pomace in powder and paste form was commercialized.

However, when I exhibited at an exhibition in the prefecture, I received an unexpected response.

"I was scolded that we shouldn't use garbage as food..... I was not dealt with at all, and I was wiped out."

The big turning point was when I exhibited at the Tokyo Food Selection. A person in charge of All Japan Airways (ANA) called out to Mr. Nakamura.

Wine pomace has higher polyphenol levels than wine. It is also attractive from the perspective of SDGs. After a year-long review, it was adopted as an in-flight meal in the first class of international flights.

For six months from 2019 until the start of the coronavirus pandemic, wine-colored bread with powder kneaded into the dough was served on flights to the United States and Hawaii.

"If it was used by ANA, it would be safe, and the name value has increased. I think people have come to have a good image of it as a by-product of wine, not garbage."

## Missionary of Wine Pamis

More than 100 types of wine pamph products have been released to the world so far.

Collaboration products were released with GODIVA, a high-end chocolate, Tokyo Disneyland Hotel, and the luxury liner Asuka III. Inquiries from companies also increased.

However, the low-profile wine pamph is not the main ingredient and has not become a regular product. Labor shortages are also a concern. From July to November, when the wine is produced, he sometimes drives a truck to five wineries a day to collect the wine pamphs at the timing of squeezing the grapes.

Mr. Nakamura smiles wryly, saying, "It's not smooth sailing." Still, he continued for 10 years with the desire to "love wine and contribute to Yamanashi."

"I am a 'wine-appointed evangelist'. My dream is to connect people who raise their hands and create an industrial cluster."

At first, the purchase volume of wine pamitsu, which was a few kilograms a year, gradually increased to 80 tons. It is mainly sold as food and feed. The harvest season was in full swing, and the warehouse was piled high with bags of wine pamis. If the consciousness of society as a whole changes, this may turn into a "treasure trove".



There are about 90 wineries in the prefecture, and nearly 10,000 tons of grape pomace "wine pomace" occur every year. Some analysis results show that wine pomace contains polyphenols such as resveratrol, tannins, and anthocyanins in higher concentrations than wine. Yamanashi Prefecture is promoting SDGs initiatives, including the reuse of these by-products, through the operation of a registration system.

〈HISTORY〉 1969 Born in Tsuru City 2005 Founded the food company "Nakamura Shoji" 2015 Started the wine pomace business "RE-WINE" 2019 Wine pomace is adopted for in-flight meals on ANA international flights

## FUREAI SQUARE

### PHOTO SPACE

In this issue, we have posted photos of the memories of the year-end and New Year holidays that we received from everyone. We look forward to seeing you with more photos this year!

**I hope there will be good things this year as well.**

The venerable shrine dedicated to the god of Fuji, "Kibana Kaiyahime Mei", was crowded with many people.



**After the Red and White Song Contest...**

After watching the Red and White Song Contest, I was lured by the sound of the New Year's Eve bells, and headed to the nearby Zenkoji Temple (Kofu City) for my first visit of the year. The temple at night has a mystical atmosphere.



### I can't decide where to start!

Celebrating with my mother's homemade osechi and mail-order osechi! I'm grateful to be able to welcome the New Year with my family every year. Hoping for a good year...



### Mochi Pounding Party

It's a tradition in our household for relatives to gather at the end of the year and make mochi. I love eating freshly pounded mochi with grated daikon radish and soy sauce.



### Don't Overeat

Our osechi dishes range from classics to luxurious seafood dishes. They go well with alcohol, too. I have to be careful not to overeat and end up sleeping through the New Year.



## Live Music and Afternoon Tea

The 10th anniversary event of the old-style cafe Kagiya in Hayakawa-cho. We enjoyed a locally sourced menu while listening to live guitar and violin performances.



## Q & A S P A C E

This section answers your questions and inquiries about prefectural government.

The questions for this issue are here.

⟨Answer⟩

Tomoki Saegusa(Industrial Human Resources Division Chief)



### Q. What goes up in a three-up?

A. The skills of workers will improve. Corporate profits increase. Wages will increase. This is what the prefecture promotes Wage increase. It is a virtuous cycle of "Abundance Co-creation Three-Up".

**Q. How can I improve my skills?**

A. We support the skill improvement of workers at the Yamanashi Career Advancement University (CUU). In FY2025, we will offer a total of 18 courses, including the "DX Introductory Course".

**Q. What is the goal of Three-Up?**

A. It is important to create an environment where hard work is rewarded so that the younger generation can have a bright outlook on life. It is a livelihood infrastructure policy to build a prosperous society, and it is the most realistic measure against population decline.

**Q. How to participate in ThreeUp and what are the benefits?**

A. As of 2025, more than 800 companies support the Three-Up philosophy. A certification system for practical companies has also started and is now being accepted. If certified, you will be able to support the productivity improvement of companies through energy-saving and renewable energy equipment introduction support subsidies, receive low-interest rate system loans, and be eligible for subsidies for wage increase and environmental improvement projects.

**Human figure on the cover.**

**Yamanashi's terroir quickly changes to creative osechi**



Chef Ryohei Kato devised a creative Chinese osechi using prefectural products. They realized a different recipe, such as adding the aroma of southern tea to the sweetened soybeans of Akebono. His daughter Mitoki (right in the photo) loves her father's fried rice, but on this day, she and her childhood friend Suzuna Akiyama and her brother Rintaro tasted a little early osechi cuisine and seemed very satisfied.

Delivering the latest news

## YAMANASHI POLICY NEWS

### Yamanashi Prefectural Government News

#### Kanto's first population strategy forum held and announced the Yamanashi Declaration

On November 23, 2025, we held the "Population Strategy Forum in Yamanashi for Japan Revitalization" at the YCC Prefectural Culture Hall (Kofu City), a discussion session to consider the issue of population decline as one's own affairs and to think about future living, working, and local communities.

Under the theme of "Becoming a region chosen by young people and women," a symposium was held by experts in various fields, including governors and government officials from the 10 prefectures in the Kanto region, the business community, the young generation, and female leaders. Discussions were held on regional development that supports the future of young people, efforts to realize a society where women can utilize the situation in rural areas, and work styles required in a society with a labor shortage.

In addition, he announced the "Yamanashi Declaration", which said, "We will further promote the national movement to overcome the problem of population decline for the revitalization of Japan." I sent out my determination to change the future of Japan from the Kanto region.

The prefecture will use these opportunities to foster interest in the problem of population decline and momentum for action.



## Japan-Korea Governors' Meeting held in Incheon, South Korea for the first time in two years

The Japan-Korea Governors' Meeting was held on November 12, 2025 in Incheon, South Korea. Nine prefectures on the Japan side and five local governments on the Korean side participated in the meeting, and opinions were exchanged on issues related to local administration and a wide range of fields by theme.

Under the theme of "Exploring Cooperation Proposals in the Economic and Industrial Fields," the prefecture introduced the world's most advanced green hydrogen production technology, the Yamanashi Model P2G System, and invited participants to participate in the Fuji Hydrogen Summit 2026 (hosted by Yamanashi Prefecture), an international conference for the realization of a hydrogen society scheduled to be held in April 2026.

Governor Nagasaki said, "At the summit, we would like to share our knowledge and experience for building a hydrogen society and draw a sustainable future together."

The conference was held for the eighth time in two years, and the last time was held in Fujikawaguchiko Town in November 2023.



## Meeting to talk about the governor and his hometown

On November 6, 2025, the "Happiness Experience! The executive committee (secretariat, Yamanashi Prefecture) led by the Yamanashi Prefectural Association was the host, and about 230 people, including members of the prefectural association living in the Tokyo metropolitan area, participated.

At the exchange meeting, the governor of Nagasaki introduced the latest measures. In addition to measures to combat high prices and improve income, he explained the hydrogen production equipment "Yamanashi Model P2G System" jointly developed with a private company and the "Fuji Tram" that is considering introducing it to the Fuji Subaru Line.

We will continue to listen to the opinions of people who have ties to our hometown, and we will continue to lead to the revitalization and development of this prefecture.

