

We have been using microbial materials since the time of the fifth-generation Juhei. A soil rich in beneficial microorganisms helps strengthen plants against disease, reduce the need for pesticides, and grow healthy, vigorous igusa.

In recent years, we have been cultivating Kuma Red, a photosynthetic bacterium developed by Ciamo, a company founded by university students. This local strain was collected from the Yatsushiro Plain in Kumamoto.

As a nutrient source, we use shochu lees, which were previously discarded as waste. We chose this approach because we saw the potential to make effective use of shochu by-products while supporting Ciamo's vision and contributing to our local community.

Kuma Red helps our igusa grow strong, thick, and well-rounded.