

One of the things we take the greatest pride in at Gozakura Juhey is our unique aging process for igusa. After harvesting and drying, the igusa is aged and carefully sorted by length before being stored in bags to continue maturing.

Once exposed to the air, the igusa begins to absorb moisture and naturally recondition itself. Much like the careful aging process used in traditional Japanese sake brewing, this process takes time and patience. It helps prevent rapid changes in color, allowing the tatami to gradually develop a beautiful amber hue over time.

We do this because we want our customers to enjoy and cherish their tatami for many years to come.