

# Symposium

## The Science of Japanese Fermentation

Registration Form



Photo courtesy of  
Hakkaisan Brewery Co., Ltd.

<b>Date</b>	<p>Mar 23 (Mon), 2026</p> <p>Application Deadline Mar 18 (Wed)</p> <p>Please note that Theme A・B registration will close once capacity is reached.</p>	<b>Venue</b>	<p>Nagaoka University of Technology Regional GX Innovation Co-Creation Center (ThemeB・C) Hakkaisan Brewery Co., Ltd. (Theme A)</p>
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<b>Theme A</b>	<p>11:00~13:30 Site Visit Hakkaisan Brewery and Uonuma no Sato</p> <p>Rice, koji, fermentation — and water. Craftsmanship rooted in the nature and culture of Uonuma has transformed local resources into lasting value and fostered a distinctive brand. Through a talk by President Masato Nagumo and an on-site visit, participants will learn about the philosophy behind this approach and experience its practice firsthand. (Limited to 30 participants)</p> <p style="text-align: right;">On Hakkaisan Brewery – Second Kowa Kura</p>
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<b>Theme B</b>	<p>14:00~15:00 The Koji Dojo</p> <p style="color: #ffc107;"><b>Hands-on koji-making experience</b></p> <p>The Koji Dojo, scheduled to begin full-scale operations in fiscal year 2026, will be led by Assistant Master Hideyuki Yamashita (Head of Research Laboratory, Higuchi Matsunosuke Shoten). Building on the techniques and cultural traditions of koji-making, this session will explore the dojo's future vision, including possibilities for research collaboration and approaches to human resource development. (Limited to 15 participants) On Nagaoka University of Technology</p>
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<b>Theme C</b>	<p>15:00~17:00 Relay Talks</p> <p style="text-align: center;"><b>Theme: The Science of Japanese Fermentation</b></p> <p style="text-align: right;">On Nagaoka University of Technology</p>
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### A : Making Japanese Fermentation a Sustainable and Investable Industry

- Tomokazu OTANI (Sustainable Business Department, Mizuho Financial Group, Inc.Chief Strategist)
- Makoto NAKAYAMA (Biotechnology and Chemical Industry Division, METI, Japan)

### B : “The Science of Fermentation” Idea Contest for National Institute of Technology (“KOSEN”) Students

- Miu KONDO, Haruka ONODERA (Student, Nagaoka National College of Technology)
- Mayuki KUNITAKE (Student, Nagaoka University of Technology/ Ichinoseki National College of Technology alum)

### C : Fermentation as a Distinctively Japanese Circular Economy Model

- Atsushi KURAHASHI (Hakkaisan Brewery Co., Ltd.)
- Sho SETOGUCHI (Kirishima Shuzo Co., Ltd.)

<p style="margin: 0;"><b>Wataru OGASAWARA</b> (Nagaoka University of Technology Professor)</p> <p style="margin: 0;"><b>Hiraku OGURA</b> (Fermentation Designer/Fermentation Design Lab. CEO)</p>	<p style="margin: 0;"><b>Moderator</b></p>
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<p>17:00~ 19:00</p> <p><b>Banquet</b></p> <p>Participation fee JPY5,000</p>	<p>Opening Session * TAKU Project</p> <p>Reconsidering the true value of the skills and wisdom embodied in the act of “taku” (cooking rice). Members of the rice-cooking unit Gohan Domei will share the small but important techniques that make rice truly delicious.</p>
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# Application Deadline March 18 (Wed)

Registration Form <https://forms.gle/3pNtSvEFyXGN8zd77>



Please note that Theme A · B registration will close once capacity is reached.

## Theme A Site Visit:

Limited to 30 participants

### Hakkaisan Brewery and Uonuma no Sato

Meeting Time : 10 : 35

Meeting Place : Outside the ticket gates at Urasa Station

#### 【Joetsu Shinkansen Information】

Toki 309 Tokyo 8 : 48 → Urasa 10 : 32

Toki 314 Niigata 9 : 30 → Urasa 10 : 03

10 : 45 Depart Urasa Station

↓ (Transfer by chartered bus)

11 : 00 Arrive at Hakkaisan Brewery

Participants will hear from President Masato Nagumo about the philosophy and initiatives behind building a distinctive Uonuma brand rooted in local resources. A tasting of the brewery's brewing water and freshly pressed kameguchi sake will also be offered.

12 : 00 lunch (Hakkaisan Dinning Hall)

After finishing lunch, participants may stroll around Uonuma no Sato.

13 : 30 Depart Hakkaisan Brewery / Uonuma no Sato

↓ (Transfer by chartered bus)

14 : 30 Arrive at Nagaoka University of Technology

## Theme B The Koji Dojo

Limited to 15 participants

Meeting Time : 12 : 20

Meeting Place : Aore Nagaoka

#### 【Joetsu Shinkansen Information】

Toki 317 Tokyo 10 : 41 → Nagaoka 12 : 09

Toki 318 Niigata 11 : 25 → Nagaoka 11 : 46

12 : 20 Meet at Aore Nagaoka

Optional visit to the Fireworks Theater

12 : 40 Transfer to the university by chartered bus

This workshop brings together faculty members and students from Colleges of Technology collaborating with the GX Center Fermentation Science Lab to discuss what activities and initiatives will be developed in the "Koji Dojo," which will officially launch next year.

Through discussion among participants, we will collectively shape the future direction of the Koji Dojo. A hands-on koji-making experience is also planned.

Choose either option ①, ②, or ③ to apply.

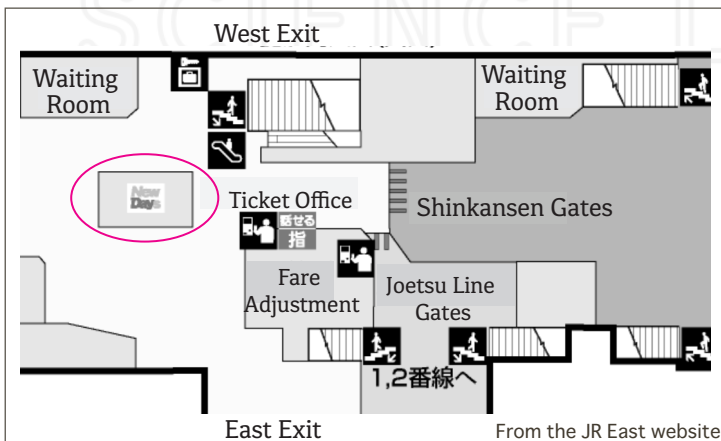
①Theme A & C, ②Theme B & C, ③Theme C

## Meeting Place / Bus Boarding Area

### Urasa Station

Meet outside the Shinkansen ticket gates, in front of NewDays.

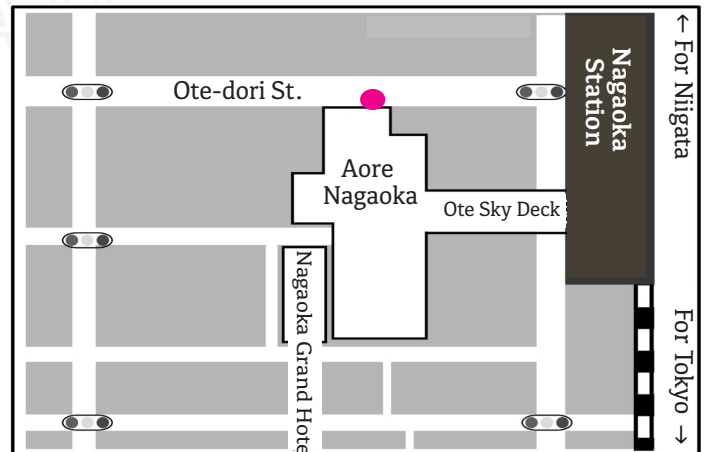
After assembling, we will proceed to the bus together.



### Nagaoka Station

Bus Stop in front of Aore Nagaoka (Otedori side)

<https://maps.app.goo.gl/7t372NjeT4UoDmqU8>



Contact

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