

Company

Our business : Agriculture, Food manufacturing, Beer brewing

Philosophy : To make this world a paradise

Company name : ALLFIELDS,INC.

Corporate Address : 449-1 Saruta Kashima Ibaraki Japan

Reataurant Location : 1-5-1 Kyuchu Kashima Ibaraki Japan

Factory address : 1-9-31 Kyuchu Kashima Ibaraki Japan

TEL : +81 299 77 8745

Established in 2015

President : Shu Karasawa

Number of employees : 7

Capital : ¥2,000,000

Fiscal year (Dec 1 to Nov 31)

Major Banks : Joyo bank

It would be great if there was a world where food was delicious, comfortable, good for the body, and good for the planet. We call it paradise. Our goal is to leave such a world to the next generation.

Unfortunately, humans are impatient creatures. There is no way such people can create a sustainable world. We dislike restraint and coercion.

But there is help. This is because humans are always honest with our desires and have unlimited desires. The key is to link desire with sustainable production methods. We believe that the pursuit of deliciousness through proper manufacturing is the path to making this world a paradise, and we act accordingly.



ALLFIELDS,INC.

CEO Shu Karasawa



At the G7 Home Affairs and Security Ministers Summit to be held in Mito in December 2023.
Our beer will be served at the dinner party.



15 types of 5 companies passed the initial competition by the selection committee attended by
over 60 members of the embassies of G7 countries.

Our beer won first place among craft beers!!



株式会社オールフィールズ
Paradise Beer Factory

International Beer Cup

2018 Silver

2020 Bronze



INUA

Only one of the beer selected by INUA Tokyo.

INUA : the sister restaurant of NOMA @

Copenhagen

From Planting to Production: Authentic Craftsmanship and Natural Products



CRAFT BEER

Made with our 100% naturally farmed malt, natural saké brewery yeast, and holy spring water from the 2,500-year-old Kashima Shrine.

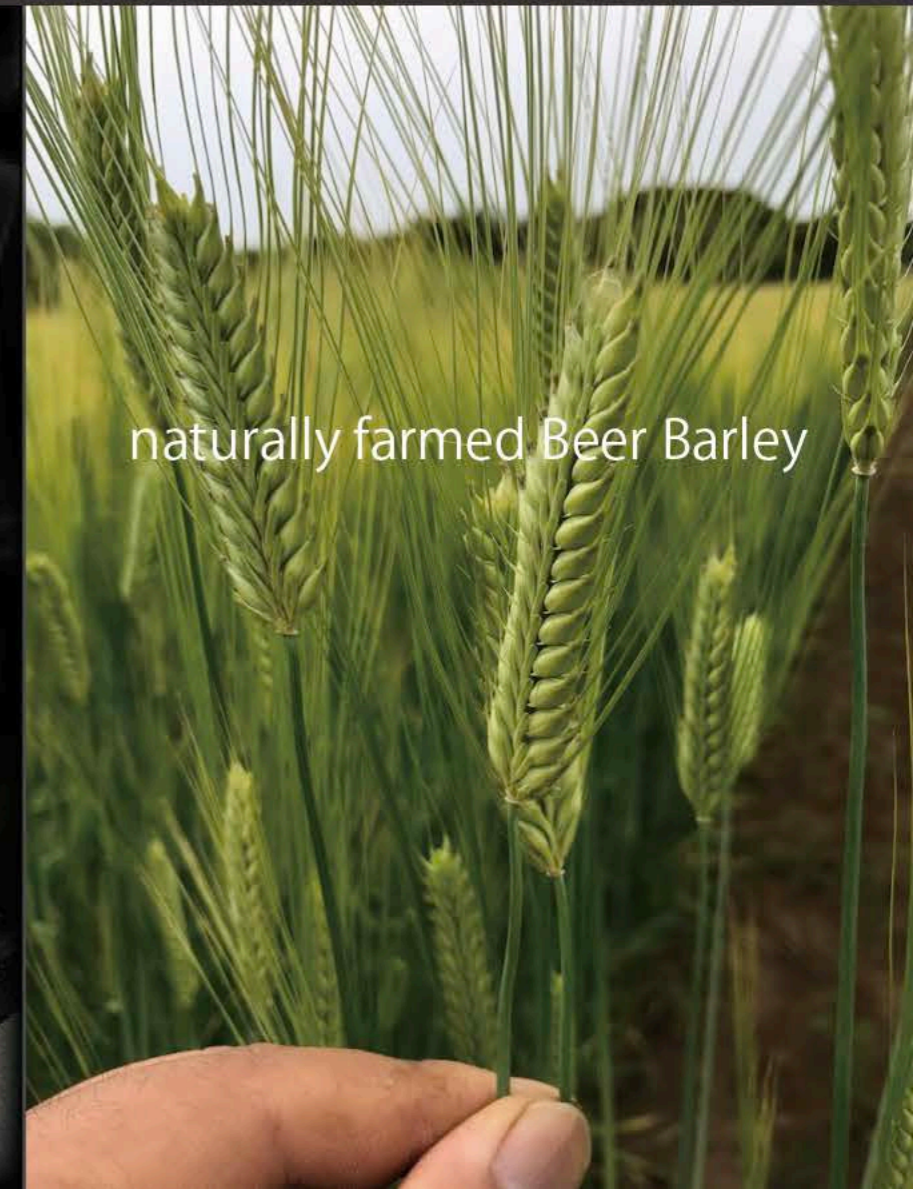
Also with naturally farmed coriander seeds, citrus peel, sansho Japanese pepper, and takanotsume chili pepper.

No additives, unfiltered, naturally carbonated (no priming sugar)

Paradise
Beer Factory



holy spring water



naturally farmed Beer Barley

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GELATO



Made with Kashima soybeans, a native variety naturally farmed by ourselves.

Base: soya milk; sugar: Organic Sugar; Thickener: amazaké (non-alc saké).

No additives, no oiles, plant-based, with amazaké from naturally farmed rice

Called "3+1 Gelato" only 3 ingridients + 1 flavor, Recipes with minimal ingredients



【flavor】

Rich soya milk

Roasted brown rice

Hoji-cha roasted green tea

Matcha green tea

Cashew

Miso

Banana

Sweet potato

Saké lees

Kinako roasted soybean



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Naturally farmed Unpasteurized, unrefined **SOY SAUCE PASTE**



Made with naturally farmed roasted rice, sun-dried sea salt,
and Kashima soybeans, a native variety naturally farmed by ourselves.
No additives, unpasteurized, easy to use either chilled or frozen.



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Naturally farmed Fresh soy sauce



Made with naturally farmed roasted wheat, sun-dried sea salt, and Kashima soybeans, a native variety naturally farmed by ourselves.

No additives, unpasteurized, chilled or frozen. Available in double-layered antioxidant bottles or light protection aluminum packs to keep the soy sauce fresh.

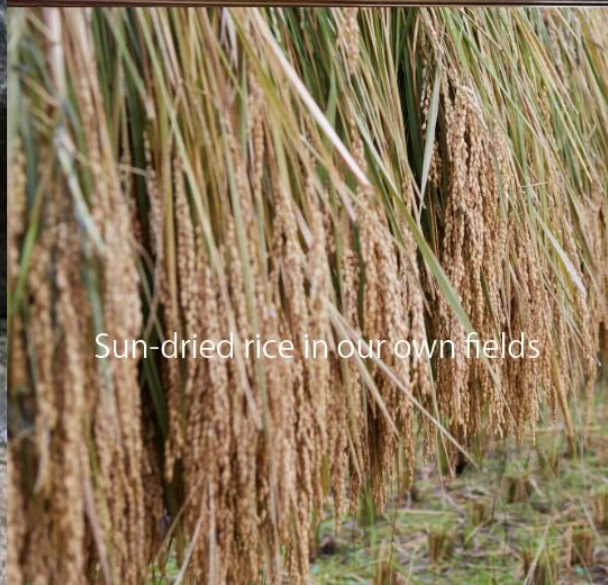


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All Natural SAKÉ

Made with 100% naturally farmed sun-dried rice and natural yeast at Brewery House.
Brewed at the Terada Honke brewery using the 600-year-old Bodaiji brewing method.
No additives, unfiltered, unpasteurized.
10% polished rice, 12.5% alc. Naturally, lightly carbonated.





Naturally farmed Germinated brown rice MISO



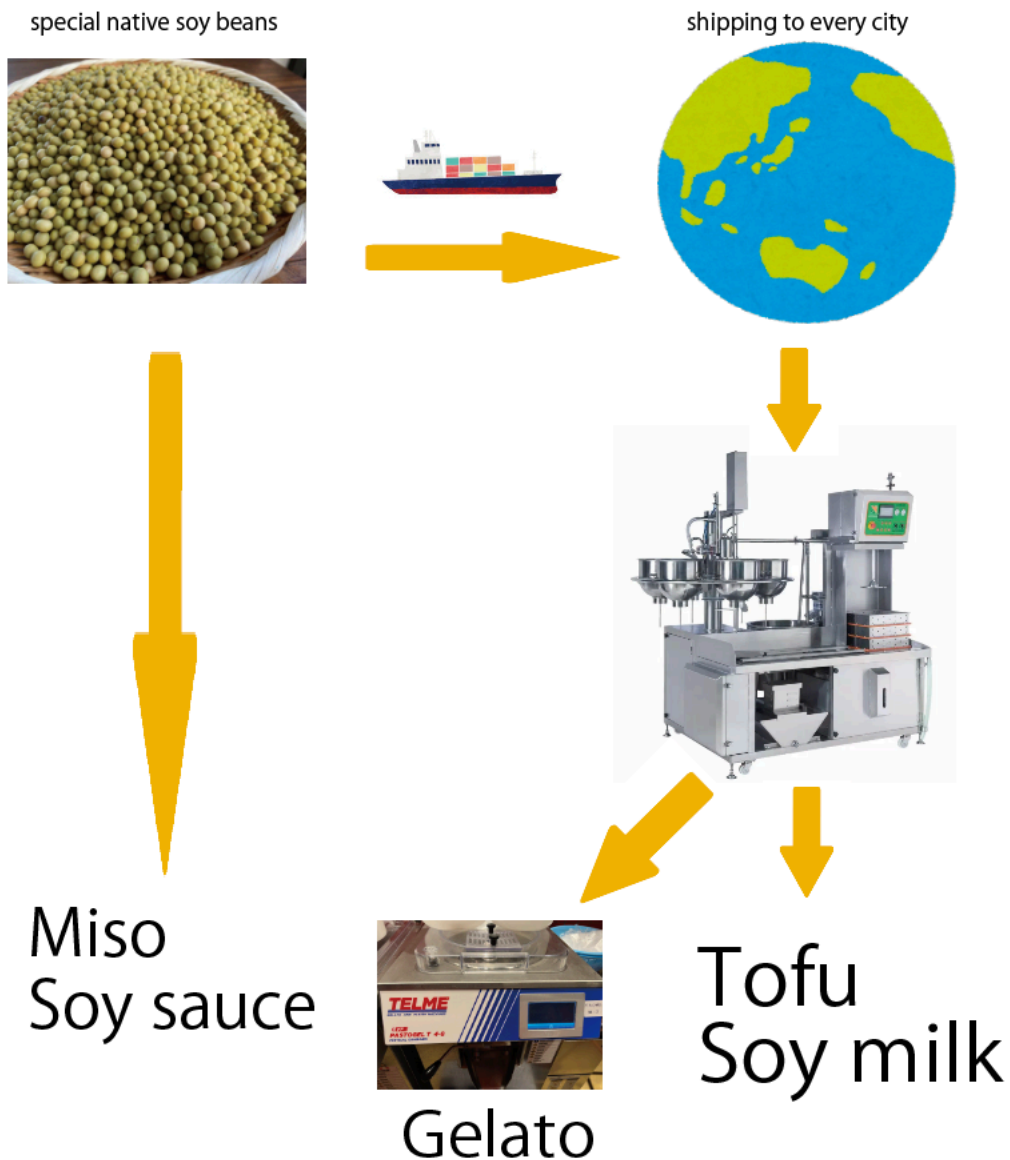
Made with koji malted rice from germinated brown rice, sun-dried sea salt, and Kashima soybeans, a native variety naturally farmed by ourselves.

No additives, unpasteurized. Storage in chilled or frozen.



Would you like to work with us to make the most delicious tofu business?

ALLFIELDS,INC. JAPAN
Shu Karasawa
info@paradisebeer.jp



The deliciousness comes from the DNA of this special soybean, so if we use just this soybean as an ingredient, we can make the best tofu (soy milk) anywhere in the world.

Also, if we have delicious soybeans, you can make delicious soy sauce and miso.

