



JAPANESE CHEESE MAKERS



Japanese cheese is characterized by its refined and delicate taste, shaped by the seasonal changes in climate and the meticulous craftsmanship of its artisans. We describe it as Kirei (exquisite).



As of 2025, there are more than 400 cheesemakers, large and small, throughout Japan.

Cheesemaking is a collaboration with the livestock and microorganisms of each particular region. Japan's cheesemakers work diligently to refine their skills, focusing on each and every batch. They humbly consider the results of their labor, sometimes with delight, sometimes with disappointment. With the distinctive nature of Japan's four seasons, temperature and humidity vary day by day. The milk used in production, the conditions in the cheese making and storage rooms, even (though this is often taken for granted) personal physical condition are ever-changing elements of uncertainty. But now the pool of manpower has deepened to the point where, when things just won't go right, it is possible to order texts from overseas or exchange information with fellow producers. Japanese cheesemakers are now entering competitions at home and abroad, winning prizes and acclaim for their creations. Japan's tradition of craftsmanship is being proved once more in the field of cheese.





1 Blue Cheese Dreamer

214 Takuhoku Etanbetsu-cho Asahikawa
Hokkaido 071-1172 Japan

Etanbetsu Blue

Blue cheese made from a blend of free-range Jersey and Brown Swiss cows' milk and is aged for two months.

Etanbetsu Sakekasu Blue

Blue cheese wrapped in sake lees (alcoholic beverage made by fermenting rice) and aged at low temperature for one month.



Etanbetsu Blue



Etanbetsu Sakekasu Blue



2 Fromagerie Takara

2-7 Nakazato Kimobetsu-cho Abuta-gun
Hokkaido 044-0461 Japan

Takara no Takara

Robust hard cheese crafted from raw milk of cows grazing on organic pasture. Aged over 12 months, developing deep, complex flavors thanks to the natural whey cultures to reflect the land's vitality and the maker's dedication to cheesemaking.

Takara no Tokeru

Raclette-style semi-hard cheese crafted from raw milk of cows grazing on organic pasture. Its supple paste melts smoothly when heated, releasing a rich aroma. It is the reflection of the land's vitality, and the maker's dedication to cheesemaking.



Takara no Takara



Takara no Tokeru



3 Niseko Cheese Factory

425-6 Kondo Niseko-cho Abuta-gun
Hokkaido 048-1542 Japan

Niseko Kaede

Cow's milk semi-hard cheese, made from full-fat milk with proprietary starter culture blend. The whey is well drained by speedy curd-cutting technique to control the moisture level of the end product. Aged for 14 months.



Niseko Kaede



4 Kawase Handcrafted Cheese

431-14 Oshamambe Oshamambe-cho Yamakoshi-gun
Hokkaido 049-3521 Japan

Oshamambe-Raclette

Farmhouse Raclette-style cheese made from the milk of pasture-fed healthy Holstein and Brown Swiss natured on good soil. No adjustment of the milk, hence the cheese expresses the nature and seasonality.



Oshamambe-Raclette



5 Cheesedom

160 Sanbonsugi Setana-ku Setana-cho Kudo-gun
Hokkaido 049-4821 Japan

Setana

Farmhouse soft mould-ripened cheese made from organic grass-fed Brown Swiss and Jersey cow's milk. The farm is located very closed to the sea, the sea breeze winds through the pasture, making the fat content of the milk very high.



Setana



6 Asuka Cheese Factory

281 Shiomi Mukawa-cho Yufutsu-gun
Hokkaido 054-0015 Japan

The First Cheese

Approx. 3 months aged semi-hard, natural mould ripened cheese made from Holstein cow's milk. Careful rind brushing during maturation process creates clean natural rind, and the cheese has distinctive appearance.



The First Cheese



7 Shiawase Cheese

141-4 Mokitoushi Ashoro-cho Ashoro-gun
Hokkaido 089-3737 Japan

Sachi

Raw milk hard, 18 months aged cheese made from pasture-fed cow's milk between May and December while cows are grazing.

Sachi Coffee

Raw milk hard cheese made from pasture-fed cow's milk between May and December while cows are grazing. The cheese is further matured for 2 weeks coated with ground coffee roasted in the way inspired by the Ethiopian traditional coffee ritual.

Mokitoushi (sakura)

Soft, washed rind cheese made from pasture-fed cow's milk while cows are grazing. The cheese is wrapped with Ezo mountain cherry bark, so that the aroma of the cherry blossom can be enjoyed.



Sachi



Sachi Coffee



Mokitoushi (sakura)



8 Nagasaka Farm Cheese Factory

11-4 Naka-Chanbetsu Shibecha-cho Kamikawa-gun
Hokkaido 088-2322 Japan

Kosho (black pepper)

14 months aged hard cheese made from cow's milk during grazing-season with black pepper added.



Kosho (black pepper)



9 Ezorisu Valley Cheese

3-42-10 Shintoku-Nishi Shintoku-cho Kamikawa-gun
Hokkaido 081-0038 Japan

Grass-Fed Masu

3 months aged raclette-style cheese made from 100% grass-fed cow's milk. The cows grazed year-round on mountain pastures, reflecting deep commitment to coexistence with nature. No pesticides, chemicals, hormones, antibiotics, synthetic agents used.



Grass-Fed Masu



10 Kyodogakusha Shintoku Farm

9-1 Shintoku Shintoku-cho Kamikawa-gun
Hokkaido 081-0038 Japan

Sakura

Lactic set seasonal cow's milk cheese wrapped with a local cherry leaf of which aroma harmonises well with the refreshing nuance of this lactic set cheese.

Petit Plaisir

Lactic set refreshing cow's milk cheese, using specific yeast for Japanese Sake makes its flavour richer.



Sakura



Petit Plaisir



11 Cheese Factory Needs

162-111 Shinwa Makubetsu-cho Nakagawa-gun
Hokkaido 089-0788 Japan

Kashiwa Premium

Cow's milk hard cheese aged for 9 months. By ageing longer, the cheese develops extra rich, deeper umami flavour.



Kashiwa Premium



12 Toyo Cheese Factory

3-5 Higashimemuro-kisen Memuro-cho Kasai-gun
Hokkaido 082-0005 Japan

Age 02 Raclette

4+ months aged raclette style cheese made from high quality milk produced under through hygiene-controlled environment. The moisture content is adjusted at a level to allow the cheese to melt smoothly when heated.



Age 02 Raclette



13 Kisara Farm

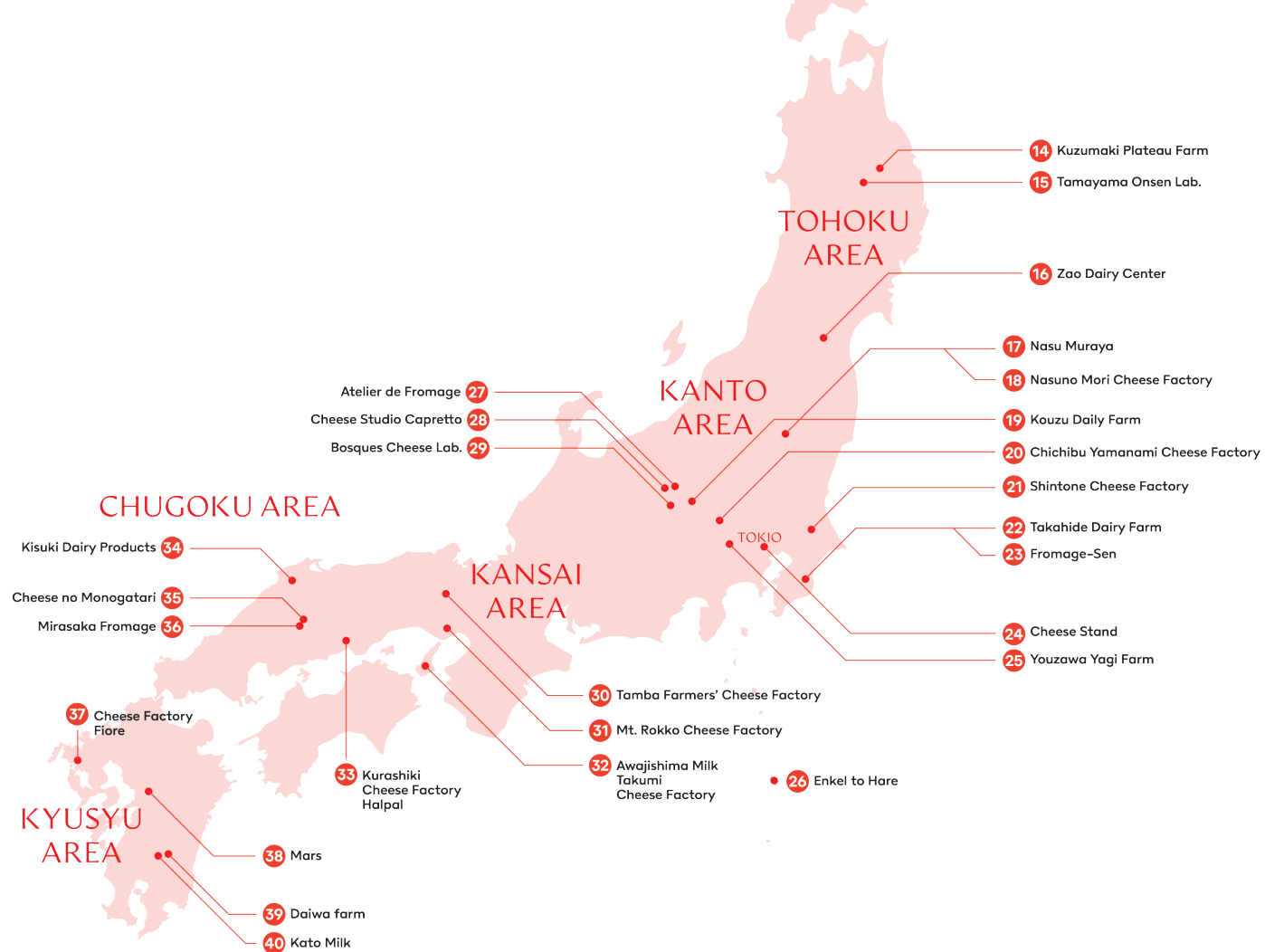
10 Haobi-Minami shimizu-cho kamikawa-gun
Hokkaido 089-0356 Japan

Pekere

Farmhouse semi-hard goat milk cheese. The goats are grazing on the grasses of their own farm, and grass-fed as much as possible minimising concentrate feed.



Pekere



14 Kuzumaki Plateau Farm

40-57-177 Kuzumaki Iwate-gun
Iwate 028-5402 Japan

Hotaru

Farmhouse fresh string cheese made from Holstein cow's milk. Bouncy and supple bite and fine fibrous texture. Gentle salting level is complementing the flavour of the milk.

Petit Caciocavallo

70 g of petit Caciocavallo style cheese, perfect one portion size. Each piece individually hand made. The outer layer becomes harder as it ages, yet the inner part stays tender.



Hotaru



Petit Caciocavallo



15 Tamayama Onsen Lab.

893-11 Oide Shimoda Morioka
Iwate 028-4134 Japan

Cheese Baby

Lactic curd cheese, curdled by slow acidification by original blend of starter culture. Gently drained by its own weight, the curd is whipped for even paste, which leads to rich mouthfeel. Fresh, nutritious cheese to be enjoyed by all generations.



Cheese Baby



16 Zao Dairy Center

251-4 Nanokahara Togatta Onsen Zao-machi
Katta-gun Miyagi 989-0916 Japan

Smoked Gouda

Gouda-style cheese made from whole cow's milk sourced from specified area. Submerging the curd in the whey at the bottom of the vat makes the paste dense. The cheese dries out after brining, cold smoked with cherry woods.



Smoked Gouda



17 Nasu Muraya

2730-6 Takakuotsu Nasu-machi Nasu-gun
Tochigi 325-0303 Japan

Brown Cheese Ruska

Brown cheese made from whey with milk and cream added aiming for caramel-like flavour. Heated for 7 to 8 hours, thoroughly stirring to make smooth paste. Adopting lactase technique makes the cheese more palatable.



Brown Cheese Ruska



18 Nasuno Mori Cheese Factory

738-4 Toda Nasushiobara Tochigi 325-0114 Japan

Mori no Cheese

Semi-hard Brown Swiss cow's milk cheese. The milk is skimmed and thermophilic starter is used for approx. 10-months of long ageing. The rind formation and its micro-organisms are strictly controlled under the humidity controlled environment.



Mori no Cheese



19 Kouzu Daily Farm

250 Minaminomaki Shimonitamachi Kanra-gun
Gunma 370-2626 Japan

Kouzu Spice Gouda Blackpepper

4 months aged gouda style cheese made from the milk of Jersey cows grazing on pastures and spiced with black peppers.



Kouzu Spice Gouda
Blackpepper



20 Chichibu Yamanami Cheese Factory

4074-2 Shimoyoshida Chichibu
Saitama 369-1503 Japan

Chichibu Dark Ale Cheddar

Stout beer flavoured cheddar style cow's milk cheese. The curd is soaked in the locally brewed stout beer, and then aged for 100 days.



Chichibu Dark Ale Cheddar



21 Shintone Cheese Factory 22 Takahide Dairy Farm

1510-6 Ushi-Shinden Higashi-onuma Inashiki
Ibaraki 300-0616 Japan

Shirogasumi

Soft lactic, yeast (*Geotrichum*) ripened cheese made from pasture-fed, grazing cow's milk. It is matured for approx. two weeks, characterised by its silky paste.



Shirogasumi



Sakeru Milk (Soy Sauce)

String cheese made from our own milk from our own farm, which is marinated in Tamari soy sauce for approx 2 hours to give it robust flavour to contrast milky notes of the cheese, then air dried for a day before being packed.



Sakeru Milk (Soy Sauce)



23 Fromage-Sen

178 Babauchi Otaki-machi Isumi-gun
Chiba 298-0231 Japan

Kodou

Soft, locally brewed Sake-washed rind cheese made from local cow's milk. The cheese is ripened and wrapped with cedar bark. Using LAB isolated from the milk and yeast cultivated from the cow's feed allows the cheese to express the taste of the land.



Kodou



Ubusuna

Ubusuna

Lactic-set, ash coated cow's milk cheese using originally cultured lactic acid bacteria and ripening yeast. Cool temp. dried, the cheese's tastes and flavours are all compacted in its dense body, which will be gradually released as you bite.



24 Cheese Stand

5-8 Kamiyama-cho Shibuya-ku Tokyo Japan101

String Cheese Plane

String cheese with a milky flavour which lingers long after eating.



String Cheese Plane



25 Youzawa Yagi Farm

414 Yozawa Akiruno Tokyo 190-0171 Japan

Youzawa Yagi Cheese

Soft yeast ripened cheese made from hand-milked and batch pasteurised (LTLT) goat's milk. The curd is drained through cloth draining bags, which creates rich, creamy texture.



Youzawa Yagi Cheese



26 Enkel to Hare

1536 Okago Hachijo-cho Hachijojima Island
Tokyo 100-1401 Japan

Bijin (Hachijo Fruit Lemons)

Predominantly lactic set cheese made from the milk of Jersey cows grazing on a remote island in the Pacific Ocean. The cheese has very smooth texture and is coated with local produced lemon peel. This is a jewel-like dessert cheese.



Bijin (Hachijo Fruit Lemons)



27 Atelier de Fromage

504-6 Mihari Tomi Nagano 389-0501 Japan

Blue Cheese

Soft blue cheese made from mixed milk of 3 different breeds of local cows, which makes the cheese's rich flavour.



Blue Cheese



28 Cheese Studio Capretto

4-11-11 Chuo Ueda Nagano 386-0012 Japan

Nero Capra

Farmhouse, soft bamboo ash coated cheese made from Saanen goat's milk. The goats fed on grass, apples and grapes all grown on the farm, gentle salting to complement milk's original flavours.



Nero Capra



29 Bosques Cheese Lab.

2208-2 Kasuga Saku Nagano 384-2205 Japan

Karamatsu Chatora

Cheddar style cheese washed by alkaline hot spring water, matured 7 months.



Karamatsu Chatora



30 Tamba Farmers' Cheese Factory

83 Nomura Kasuga-cho Tamba Hyogo 669-4132 Japan

Tamba Blue

Farmhouse blue cheese made from Jersey and Holstein milk, matured in the traditional Japanese farmer's cellar for 5 months. Family owned farm since the 17th century, the ethos is small scale, sustainable circular farming.



Tamba Blue



31 Mt. Rokko Cheese Factory

1-1 Nakaichiriyama Rokkosan-cho Nada-ku Koube Hyogo 657-0101 Japan

Gran

6+ months aged farmhouse hard cheese made from 10+ cows' milk. The cows are raised at 600 to 700 meter above sea level. Being washed with brine, the natural rind develops through the action of native micro-organisms in the cellar on the mountain.



Gran



32 Awajishima Milk Takumi Cheese Factory

26-1 Ichizenkoji Minamiawaji Hyogo 656-0472 Japan

Awajishima Caciocavallo

Caciocavallo cheese made from the milk of Holstein cows raised on a lush nature-rich island. It is salted with moshio - a traditional local sea salt made by simmering seaweed in seawater. The distinctive shape shows the maker's craftsmanship.



Awajishima Caciocavallo



33 Kurashiki Cheese Factory Halpal

5423-11 Tamashimasue Kurashiki Okayama 713-8112 Japan

Smoked Scamorza

Pasta filata cheese made of high-quality cow's milk from our own farm. Air dried for approx. One week and then smoked with blended cherry wood chips.



Smoked Scamorza



34 Kisuki Dairy Products

228-2 Higashinobori Kisuki-Cho Un-Nan Shimane 699-1323 Japan

Natural Snackers

Hand-made string cheese made of the fresh milk from local farmers. Extra curd-stretching makes the cheese more fibrous. Smoked with locally sourced cherry tree chips.



Natural Snackers



35 Cheese no Monogatari

1358-1 Itabashi-cho Shobara
Hiroshima 727-0014 Japan

Yukiko

Soft lactic set cheese, hand crafted using locally sourced cow's milk and mineral rich sea salt. The cheese is snowy white, its very smooth mouth feel and yeasty aroma to be enjoyed. Low level of salting resulting in the cheese's gentle flavour.



Yukiko



36 Mirasaka Fromage

1617-1 Nika Mirasaka-cho Miyoshi
Hiroshima 729-4302 Japan

Mirasaka Canelé

Soft cannellé-shaped, cacao nibs coated goats cheese made from the milk of the Alpine breed goats naturally grazing on the mountain.

Mirasaka Ruddy Kingfisher

Farmhouse soft washed rind cheese made from pasture-fed Brown Swiss cow's milk. Banded with cypress bark which is hand shaved individually to retain the bark's aroma. Matured on cypress board for 2 months during which the rind is carefully washed.



Mirasaka Canelé



Mirasaka Ruddy Kingfisher



37 Cheese Factory Fiore

1598 Satoyoshicho Sasebo
Nagasaki 857-0122 Japan

Fiore Regina

Fresh curd cheese, made by carefully and slowly reducing the moisture level over time. The rich flavour and aroma of the fresh milk are well preserved. The aroma of cardamom gives it a refreshing taste.



Fiore Regina



38 Mars

804-1 Miyazono Mashiki-machi Masahiki-gun
Kumamoto 861-2241 Japan

Wine Lact Sweetspring

Soft fresh cow's milk cheese, with locally produced tangerine candied peel added. The peel is marinated in locally produced wine. The cheese's flavour contrasts and complements the aromatic tangerine peel expressing local provenance.



Wine Lact Sweetspring



39 Daiwa farm

4073 Higashikata Kobayashi
Miyazaki 886-0001 Japan

Robidaiwa

Farmhouse soft washed-rind cheese made from mixed cow's milk of Holstein and Brown Swiss.



Robidaiwa



40 Kato Milk

3554 Kitanishikata Kobayashi
Miyazaki 886-0006 Japan

Kato White

Soft mould ripened cheese made from freshly milked Jersey milk. Carefully crafted so that the cheese would express the freshness of the milk and its umami.

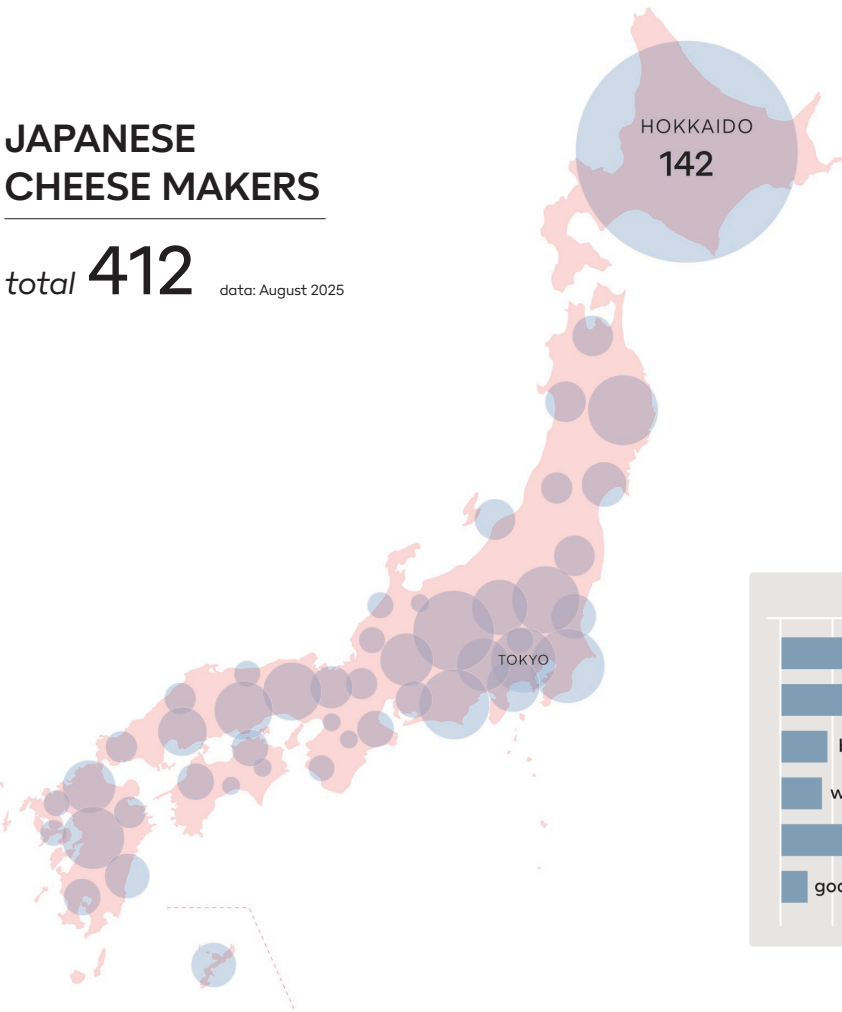


Kato White

JAPANESE
CHEESE MAKERS

total 412

data: August 2025



Types of Cheese Produced

