

Preparations of Kagamibiraki

Thank you for buying Komodaru.

Komodaru you just received is ready for Kagamibiraki. (Komodaru and lid are packed in your box.)

But we ask for a customer finishing it.

When we finish it, and it sends it, this is because it is not the best state when a product arrived.

The customer must finish it to do best Kagamibiraki.

Please be careful not to be hurt enough.

About a tool to prepare

- Scissors or retractable knife

To cut the band from package and unnecessary ropes

- Vinyl sheet

To protect the floor from pouring sake into the barrel

- Strainer

To remove the garbage such as small pieces of wood which floated to the sake.

About preparations of Kagamibiraki

1. To untie a package

The lid of Komodaru is separated, please not to cut the rope of Komodaru itself when you open, you need to cut yellow rope (for packing only).

2. Preparation of the lid

The lid is not attached to Komodaru when you open, you could use it as is.

The lid connects 3-4 pieces of wood in the bamboo nail. You break the bamboo nail (or to pull it out) and divide the lid. To make divided the lid even with original form and put it on the barrel.

Ideal Kagamibiraki is made when you use this lid.

3. Cut rope

There is a big rope around Komodaru. Please cut a big rope in the upper part of the barrel.



You need to cut this rope before use. We put this rope for shipping purpose only in order to prevent barrel to get loose.

Please cut the rope at the edge of barrel.



4. Wash barrel

Please pour water (same amount as sake) and leave it in for a half day or at least three hours.

This process will clean the barrel as well as remove any dust or wood chips (they could be in the barrel while we manufacture it), plus the wood will expand from the water to avoid any leakage. (You may notice some leak when you pour water, but it should stop after pouring water.). Please not to use hot water.

Even if the barrel which we sent out abroad is defective, we cannot change the product.

5. Set barrel

The position you would like to set barrel is approximately 20-40cm higher from the floor so that participants could see the barrel and also may be easier to use ladle to serve sake after the ceremony.

6. Pour sake into barrel

Please pour sake you prepare into barrel.

Sake maybe splashed at the Kagamibiraki if you pour up to full level. The good measure should be 80%. The wood chips could be appeared even after washing a barrel, you may want to keep a strainer with you to scoop it up.

7. Set lid

Please put the lid which you prepared for on a barrel. Because you are hard to fix the form when you break a bamboo nail or you outrun you, please be careful.

8. Kagamibiraki

Please break the lid with chanting like, “Yoisho, Yoisho!” Or “One, Two, Three!”

There is no decided chanting for this ceremony, you could create your own original.

Please hit the center of the lid hard.

At the Kagamibiraki, the sake could be cloudy white , it will go back to normal color shortly.



9. After Kagamibiraki

Please wash barrel, ladle after Kagamibiraki to avoid stickiness.

You could discard the barrel or use it as stand. Komo could be removed by cutting the ropes.

The barrel is made from wood and rope and komo are made by polypropylene.