

**Shall we go and find our favorite coffee beans?**  
**～Beans Factory COFFEE ROAST Kawaguchi Shop～**

From Kawaguchi Station, East Exit, walk south-eastwards on Honcho-Odori street for 7 minutes. When Kawaguchi Post Office appears on your left, you will notice a drifting fresh aroma of coffee. Today, I am going to introduce you “Beans Factory COFFEE ROAST Kawaguchi Shop”.



Inside the shop and turn your eyes to the right. There is a variety of coffee beans on the racks, the shop's products, welcome you. Amongst the information cards that introduce name and producing area of each bean, you will find the shop's specialties “Kawaguchi Special”, and “Cupolan Blend” of which name derives from “Cupolan”, the PR mascot character of Kawaguchi City! 14 years has passed since its opening, the shop is fairly acknowledged in Kawaguchi City. Also, they insert English and Chinese translations on each product's information card. Mr. Ishida, the shop manager says the shop is frequented also by Chinese, German, Ethiopian customers. To my surprise, coffee beans they are dealing with are all coming from over 30 countries and areas, such as Latin America, Africa, and Asia.

What is special about this shop is that, they start roasting beans after they received an order for it (Roast-on-Order). This enables them to offer freshly roasted beans in a good condition. The source of aroma I noticed while I was walking on the street must have been coming from this process. A Certificate of Commendation was displayed in the shop. They say they periodically hold coffee brewing competition with COFFEE ROAST Urawa

Shop, one of the company's other retails, and Mr. Matsumoto from Kawaguchi Shop won the last competition! Like this, they are always polishing skills together.

They gave me a knack of brewing wonderful coffee.

How to brew coffee (in the order given by the VIDEO):

- 10g. of coffee beans for 100cc. of coffee. They use 20g. of beans to make 200cc. of coffee.
- Temperature of freshly boiled water is too high to brew coffee. Rest it a little. About 90°C is the best for brewing.
- Pour a little amount of hot water onto the coffee grounds and allow them to be steamed for 20–30 seconds.
- Confirm that the coffee grounds are well-steamed, start pouring hot water. Make sure the hot water goes straight down forming a thin line to the grounds.

✂ Start pouring from the center of coffee grounds, then, gradually move the spout outwardly, like you are drawing a circle.

Do not let hot water touch the coffee paper filter!

This allows hot water runs directly into your coffee to ruin the distinctive flavor.

Using a pot with a narrow-mouth makes easier to pour hot water.

- Bubbles emerge in this process contains coffee scum. Not to break these bubbles as much as possible when you pour hot water.
- Stop pouring hot water leaving bubbles on coffee grounds (scum stays on top of the coffee grounds).
- Gently sway the pot to stir brewed coffee inside before pouring into a cup.

Here comes a wonderful cup of coffee!

You can learn how to brew savory coffee from the shop's demonstration. Coffee flavor changes by brewing method, etc. So, when you visit the shop, do not leave only with coffee beans. Bring back your new discovery which obtained from asking questions to coffee professionals. While waiting for your beans are roasted, you can enjoy a cup of sample coffee. Incredibly exquisite, the sample coffee is!

**Bean Factory COFFEE ROAST Kawaguchi Shop:**

Address: 103-2, 1-20, Honcho 2-chome, Kawaguchi City, Saitama  
Prefecture

URL: <https://facebook.com/coffeeroast.kawaguchi>

Phone: 048-228-3201

Since my stock of coffee beans had just run out, so I bought coffee beans named “Cleopatra” when I visited this shop. Its mild flavor, standing right in the middle between acidity and bitterness, turned to be one of my favorites. (by Masa)