

Discovering Sake



Embassy of Japan

<https://www.facebook.com/EmbassyofJapaninIndia/>
http://www.in.emb-japan.go.jp/itprtop_en/index.html



What Makes Sake So Great

Sake has played a central role in Japanese life and culture for the past 2,000 years, while the knowledge and techniques involved in sake brewing spread to every corner of the country. In fact, sake is such an integral part of the Japanese diet that, having some knowledge of it can add to one's understanding of Japanese history, culture, and society. Made primarily from rice, sake is a fermented beverage. It is brewed using a micro-organism called koji, along with yeast. Sake's alcohol content varies from 13% to 16%, in general. It takes pristine water to make sake, and brewers take advantage of the various kinds of natural water available in Japan to make only the best. There are many different varieties of sake, and it can be enjoyed either warm or chilled, depending on the season. Sake might be just about the best medicine for whatever ails you, as long as it's consumed in moderation. So say, "Kampai!"



Japan Sake and Shochu Makers Association

Established in 1953, the Japan Sake and Shochu Makers Association, pursuant to the Japanese Act on Securing of Liquor Tax and on Liquor Business Associations, oversees the promotion, development and distribution of Sake and Shochu in Japan and around the world. We represent 1700 Sake brewers and Shochu distillers throughout Japan.

Address: Nihon Shuzo Toranomom Building 2nd Fl
1-6-15 Nishi Shimbashi, Minato-ku, Tokyo

<http://www.japansake.or.jp/sake/english/>

Message from Miss SAKE

Miss SAKE has worked as global ambassador to spread the greatness of SAKE and Japanese cultures since 2013, at home and abroad. Our activities started in 2013, and we now join more than 400 activities per year around the world to introduce the attractions of SAKE.

SAKE has played a central role in Japanese life and culture for the past 2,000 years since rice farming started in Japan, and its brewing process has been refined over the centuries. SAKE is a symbol of Japan, since it is a blend of various Japanese cultures and traditions we inherited from our ancestors.

These days, SAKE wins the hearts of people around the world. I would like to share its greatness with you, and want to build a good relationship between us through SAKE. I hope SAKE will be a bridge between India and Japan. Thank you.



Miss SAKE 2019 Sae Haruta



<https://www.missake.org/>

① Katoukichibee Shouten

Since 1860 (the foundation of our brewery) Katoukichibee Shouten is a long-standing establishment, founded by Kichibee Kato, whose name has been passed down through eleven generations.

In 1963, the entire sake collection was unified under the "BORN" brand. BORN produces only "JUNMAI GINJO", the highest grade of sake. All rice is polished to average 34%; this is the topmost class of Japan brewers. BORN sake is aged at ice-cold temperatures until optimum maturation is reached (1 to 10 years); then shipped.

<http://www.born.co.jp> *Japanese only



BORN : Dreams Come True

This supreme junmai daiginjo is aged for five years at -10°C to perfection. Characterized by a full and outstanding aroma, solid structure and elegant smoothness, the finish is clean and edgy.



TEXSOM International Wine Awards 2019 Gold medal

Alc 16.0%, 1000ml

BORN: Premium Sparkling

This is the ultimate sparkling sake made of raw unprocessed sake of Junmai Daiginjo (rice-polishing ratio of 20%) and yeast contained in a French champagne bottle, letting it undergo secondary fermentation for more than 1 month, and then aged for one year at -10°C . It is characterized by its elegant deep fragrance and smooth taste.



The Fine Sake Awards Japan 2017 Grand Gold Medal

Alc 16.0%, 750ml

BORN: Tokusen Junmai Daiginjo

This junmai-daiginjo is aged for two years at 0°C, and has an excellent aroma of grapefruit. Each sip is packed with savory umami with a defined body, depth and smoothness.

London Sake Challenge 2019 Gold medal



Alc 16.0%, 720ml

BORN: Gold

This unfiltered sake is aged for one year at -10°C and has a pale gold color. Its refreshing acidity makes it a perfect match with cheese and pasta dishes, with butter as well as whitefish carpaccio. Serve chilled and in a big wine glass to accentuate the refreshing deep flavors.

SAKE-China 2019 Golden Dragon Prize (No.1 in the world)



Alc 15.0%, 720ml





② KOBE SHU-SHIN-KAN BREWERY

The Fukuju brewery is situated in the Nada region of Kobe, Japan, near Rokko Mountain, which brings good fortune to our craft of making sake. Extreme temperature swings on the north side of the mountain are ideal for growing our sake rice. Cold winds blowing down the south side are perfect to slow the fermentation process, which means better-controlled brewing for a richer, smoother taste. Local mountain streams supply naturally pure water (Miyamizu) with just the right mineral content. It is with these basic ingredients that we have been making our signature sake for over 266 years.

The brewery property includes a courtyard surrounded by the main plant that houses a brewing facility, a Japanese restaurant focusing on fine cuisine complemented by our own fine sake, a shop offering sake and tableware, as well as a wooden brewery hall which presents a wide range of entertainment.

<https://enjoyfukuju.com/en/>



Fukuju Gold Label

It features an elegant taste, and a refreshing bouquet aroma, reminiscent of white peach and pear.

International Wine Challenge 2019 Gold medal



Alc 15.0%, 720ml

Fukuju Blue Label

The bouquet is reminiscent of ripe apricot, and features a smooth, rice umami flavor. Highly recognized by sommeliers from around the world, it is served at the Nobel Prize award ceremony. International Wine Challenge 2019 Gold medal



Alc 15.0%, 720ml

Fukuju Green Label

Junmai Mikagego has received the title of "Pure Nada Sake". Its refreshing and rich flavor pairs well with strong flavored dishes like risotto. International SAKE Challenge 2018 Gold medal



Alc 15.0%, 720ml





OZEKI
SAKE

③ OZEKI CORPORATION

In 1711, Ozeki was established by the first Chobei Osakaya of the Osabe family in Imazu, Nishinomiya City, Hyogo Prefecture. Our head office is still located there.

Since its founding, Ozeki has enjoyed longstanding and widespread patronage as a choice sake from Nada. In 2011, thanks to this support, Ozeki marked its 300th anniversary.

Known as a sake region, Nada (formally called Imazu Village in Muko County, Settsu Province) is blessed with so-called Miyamizu, or groundwater originating in the Rokko mountain system. The region is also ideal for rice production, including Yamada-nishiki, the renowned sake rice. In the Edo period, it's said, kudari-zake (sake shipped from Kyoto and Osaka to Edo) from Nada and transported from Imazu port to Edo by taru-kaisen (cargo-vessels carrying sake barrels) was both fresher and tastier than sake transported by land, and was prized as a premium sake. While many of the old documents of this time were lost in the large-scale air raids in the last days of the war, the unrelenting pursuit of the craftsmen's skills found exclusively at Ozeki and a passion for sake-making have been handed on to successive generations of craftspersons, bringing Ozeki to this day.

<https://www.ozeki.co.jp/english/>



Hana-Awaka

Sweetness and acidity that are refreshing, as bubbles burst in your mouth.

A delightful and surprising sparkling sake with bright fruit flavor with a fun feeling in the mouth.



Alc 7.0%, 250ml

IKEZO Peach

Amazing sparkling jelly sake Mellow, sweet peach flavor with exquisite refreshing acidity, this sake can be enjoyed like a dessert. Serve chilled and shake it well before pouring into a glass.



Alc 5.0%, 180ml

IKEZO Mix-Berry

Amazing sparkling jelly sake, very fruity and gently sweet with 3 kinds of berry flavors - blueberry, cranberry, and strawberry. This Sake can be enjoyed like a dessert. Serve chilled and shake it well before pouring into a glass.



Alc 5.0%, 180ml

IKEZO Yuzu

A refreshing sparkling jelly sake infused with Yuzu, a Japanese citrus fruit. The distinct aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads across your palate.



Alc 5.0%, 180ml



Karatamba

Ozeki Karatamba is the masterpiece of the Tamba Toji (brewmasters). Their strict brewing methods and skillful technique produce this superb dry and crisp taste that is full, smooth, and rich on the palate. Satisfying from start to finish, Karatamba complements the flavor components of the rice with a distinctive dryness that sets this sake apart from others. The perfect sake to indulge your taste buds. Enjoy it chilled, warmed or at room temperature.



Alc 15.0-16.0%, 720ml

Osakaya Cho-bei

Ozeki Osakaya Chobei is the prestigious sake from Ozeki, named after the founder. It is a 'Daiginjo' type, made from very highly polished rice - 50% removal of the outer kernel. It has a rich and fruity aroma with a delicate flavor that is well-balanced on the palate. Excellent with light food such as sashimi and steamed fish. Serve chilled.



Alc 15.0-16.0%, 720ml





④ NAGAI SAKE INC.

Our founder, Shoji Nagai's dream of Sake making and the natural waters flowing from Mt. Hotaka met at Kawabamura; here Nagai Sake brewery was founded in 1886. To protect his beloved "water" for generations to come, Shoji continued to purchase parcels of land and worked hard for nature conservation of the area.

1992, introduction of the "Mizubasho" brand, a brand name which was to become synonymous with quality. Here, we focused on two things: keeping the "traditional handmade method", while bringing on modern technology, merging the best of the two worlds. In 1994, focusing on the quality "Ginjo" brewing method, our new "Mizubasho Kura (Brewery)" was completed. We continue to strive for excellence in our "Kura Making", "Sake Making", and the nurturing of our Craftsmanship.

<http://www.nagai-sake.co.jp/en/>



MIZUBASHO PURE

Silky texture and beautiful bubbles. With notes of cherry and lychee, this sake superbly compliments many styles of fine cuisine.



Alc 13.0%, 720ml

MIZUBASHO JUNMAIDAIGINJO SUI

It reminds one of the flavor of the Mizubasho flower, capturing your heart with its pure, soft nose.

Enjoy the fragrance of white peach and European pear in a wine glass.



Alc 15.0%, 720ml

MIZUBASHO DESSERT SAKE

Mizubasho Dessert Sake is cold temperature aged for over five years in the Kijoshu sake style. This dessert sake offers a robust umami and full bodied sweetness, with an aroma of muskmelon. It pairs well with cheese, foie gras, chocolate and ice cream.



Alc 16.0%, 200ml



銀嶺月山

⑤ Gassan Sake Brewery Co., Ltd.

Gassan Sake Brewery is a local Japanese sake brewer in Yamagata.

We ship our products to over 20 countries.

We have won many awards, such as the IWC Trophy, as well as several Japanese Sake contests.



<https://gassan-sake.co.jp/>

Ginrei Gassan Daiginjo

This daiginjo is the one we polished and brewed using well-selected suitable rice by 45%. You can enjoy the floral aroma and smooth taste coming from Gassan underground water.



Alc 15.0%, 720ml

Ginrei Gassan Junmaidaiginjo (Genteijozo)

Combining Yamada Nishiki and Dewasansan, this Junmaidaiginjo is made with sophisticated sake rice, which sake brewery workers join from the rice making process.

Please enjoy its rich aroma and elegant taste.



Alc 15.0%, 720ml

We are a brewery that makes only Ginjo, and we only make our sake by hand. Brewing through all the seasons, we maintain quality control by using our in-bottle storage technique and one-time pasteurization. We strive to make high quality Tohoku shochu, and everything is handmade. We pride ourselves in using only the finest traditional methods and tools. We only produce carefully handcrafted Ginjo grade sake.

<http://www.ninki.co.jp/index-e.html>



NINKI-ICHI Awasake Sparkling Junmai Daiginjo

This sake is a new sake that took more than double the time and labor compared with common sake, according to the Awa-Sake association certification criteria. For the first fermentation, long-term low-temperature fermentation is carried out in a kioke (wooden Taru); the second fermentation is done for a further longer period after bottling; then the bottle is turned upside down, the bottle mouth is frozen, and then removed to Ori (dregs), after pasteurization. After going through the aging period of several months, it is completed. The balance of cloudless transparency, fine texture of fine bubbles, and slight sweetness, aims for a new sake beyond sake.



Alc 13.0%, 720ml

NINKI-ICHI Bottle Fermented Sparkling Junmai Ginjo

Junmai Ginjo sparkling sake is fermented in only rice and ricekoji in a bottle. It is a sparkling sake of containment in the bottle, the carbon dioxide that can be with alcohol during fermentation.



Alc 7.0%, 300ml

NINKI-ICHI Yuzu-shu (citron liqueur)

We carefully select domestically produced ingredients, focusing on creating a light, citrus flavor that is balanced and easy to drink.



Alc 8.0%, 500ml

NINKI-ICHI Umeshu (plum liqueur)

We hand-pick plums grown naturally; use the traditionally determined perfect amount to make this umeshu. The umami, sweetness, and acidity are all in perfect balance in this exquisite umeshu.



Alc 18.0%, 500ml

NINKI-ICHI Goldninki Junmai Daiginjo

This is our most significant product. This junmai daiginjo is the manifestation of “tasty sake at a reasonable price” that is so important during these tough economic times.



Alc 15.0%, 720ml



Surrounded by mountains, Dewatsuru Brewery is located in the southern part of Akita Prefecture. The climate allows sake rice to flourish, as it is warm and humid in summer through autumn, while the coldness and heavy snow in winter provide a good condition for brewing sake. The brewery is surrounded by mountains called Dewa.

Hills, the rich source of pure spring water, and the fertile soil contribute to the great taste and yield of produce.



<https://www.igeta.jp/en/>

Dewatsuru awa sake Ashitae

It is the sparkling sake that was brewed from the sake-brewing suitable rice "Akita sake komachi" grown in the area around the sake brewery, and the clean and softly natural water that originates from the mountains . Please enjoy the new taste of sake that the craftsmanship of Sake meister has developed.



Alc.13.0% 720ml

Dewatsuru Junmai Daiginjo Hisho no Mai

We only use groundwater that springs out from the Dewa mountain.
With a hint of tropical fruit like apples and pineapples, it is elegant and crisp with a beautiful finish.



Alc.16.0% 720ml

Dewatsuru Sakuraemaki

Pure sake, 100% natural rose, made from heirloom purple rice varieties of the ancient Heian ruins in Akita, Japan, enchanting blossoms, fruitiness of assorted red berries. Pleasant, crisp acidity, and light, delicate mouthfeel that captures and transcends time.



Alc.11.0% 360ml





Keiryu

⑧ Endo Brewery Inc.

The brewery founded in 1864 in the Edo Period as a brewer of fine Sake, and provider to the Lord Suzaka feudal clan. Endo Brewery has continued on its tradition under the philosophy of its founder Tokusaburo Endo, the first brew master “brewing the best Sake”. Based on the brew master’s creed of “Sake is created and cultivated” of which the select Sake “Keiryu” was born.

There is a lot of beautiful nature and fresh air; above all, clean water in Suzaka. We love this land and we keep putting our whole heart and soul into sake brewing forever.



<https://www.keiryu.jp/about.html>
*Japanese only



KEIRYU DAIGINJO

As our competition entry sake, KEIRYU DAIGINJO has been put entirely into the hands of our brewing staff. The result is a hand-crafted sake with very intense fruity aromas, pleasant sweetness and mild acidity that makes an impression from the very first cup.



Alc 16.0%, 720ml

KEIRYU JUNMAIGINJO

KEIRYU JUNMAIGINJO has a fresh, natural flavor that builds from cup to cup. An exceptionally easy-going super premium daiginjo.



Alc 15.0%, 720ml

KEIRYU JUNMAI

We aimed to keep a hint of the original rice flavors, and the soft water used in the Suzaka kura was perfect for this.



Alc 15.0%, 720ml

SHINANOYAJINBEI DAIGINJO

SHINANOYAJINBEI DAIGINJO has a fresh, natural flavor that builds from cup to cup. An exceptionally easy-going super premium daiginjo.



Alc 15.0%, 720ml

MOON JUNMAIDAIGINJO

Allowing this sake to age over the summer has made the flavor deep and round. The balance of acidity and sweetness is even finer than we expected.



Alc 15.0%, 720ml

KEIRYU KURAKAKOI

This has always been a local favorite in Nagano. That goes for the brewing staff, too.



Alc 15.0%, 720ml

櫻 室 町

⑨ Muromachi Shuzo Co.,Ltd.

Established in the Genroku Era in 1688, Sakura Muromachi Shuzo brewery continues to create fine sake - using only premium local Omachi Rice. Throughout the world, Muromachi sake has been winning many Gold Medals, including the prestigious Monde Selections. We are committed to the excellence of traditional sake making handed down for over 300 years.

<http://sakuramuromachi.co.jp/>
*Japanese only



Kiwami-Daigijo Muromachi Jidai

Kiwami-daiginjo sake made from Omachi rice. A vibrant, yet smooth full-bodied palate with a fruity flavor. To be served cold.



Alc 17.0-18.0%, 720ml

Junmai-Daiginjo Gold omachimai no sato

Junmai-daiginjo sake made from Omachi rice. A vibrant, yet smooth full-bodied palate with a fruity flavor. To be served cold.



Alc 15.0-16.0%, 720ml

Junmai-Ginjo Bizenmaboroshi

Junmaiginjo sake made from 100% Bizen Omachi rice. A delicate, sweet aroma with a pleasant taste. To be served cold.



Alc 15.0-16.0%, 720ml

Keiyakusaibai-Junmaishu Seto omachi

Seto-Omachi is made with polished down to 65% or less of sake-rice "Omachi" and using the spring water "Reisen of Omachi", that is the fountain which has nominated "the excellent water in Japan". This sake is made only from white rice, rice koji, and water. It tends to have a mellow bouquet and a rich, smooth flavor. This liquor is typically high in acidity and umami, with relatively little sweetness. It can be served warm, chilled, or at room temperature.



Alc 14.0-15.0%, 720ml

Omachimai-Junmaishu Kandou no deai

Pure rice sake made from Omachi rice grown in Eco-Farmer certified by Okayama Prefecture. Dry sake with mild aroma and flavor that you won't get tired of drinking. <<Eco-Farmer>> Okayama Prefecture is required to tackle the 3 technologies of soil preparation using certified compost, chemical fertilizer reduction technology, and chemical pesticide reduction technology. Soil production technology includes the application of organic materials such as compost and the use of green manure crops.



Alc 15.0-16.0%, 720ml

Junmai-Ginjo Hizoukoshu

A treasured old sake that has been matured for over 10 years. Junmai ginjoshu made with 100% "Omachi rice", the prototype of which was discovered 150 years ago, and brewed using the 100 best water sources in Japan, "Reisen of Omachi". Amber sake with characteristic aroma of aged sake and umami flavor of omachi rice. You can enjoy both cold and hot sake deliciously.



Alc 17.0-18.0%, 720ml

Kanjuku torokeru Shimizu Hakutoushu

This liquor boasts a nectar-like sweet smell and the juicy flavor of ripened sweet white peaches. Shimizu white peaches harvested in local orchards are hand-peeled with special care and blended into Shochu. The texture of the white peach flesh dissolved into the liquor also gives you a delightful feeling in your mouth.



Alc 8.0-9.0%, 300ml

Koganeironikagayaku Umeshu

This gorgeous plum sake, glowing in golden color, is produced by soaking locally grown green plums of the kojiro variety for over one year in the junmai sake made from omachi-mai rice. With an abundance of fresh plum flavor, it allows you to enjoy sweetness, a touch of tartness and rich aroma.



Alc 8.0-9.0%, 300ml

Gyutto teshibori Yuzushu

The yuzu citrus used for this liquor comes from a prestigious yuzu producer in Okayama Prefecture. Only hand squeezed, fresh yuzu juice is mixed with this junmai sake. Nothing is more luxurious than the flavor of this masterful blend of aromatic yuzu and exquisite sake.



Alc 8.0-9.0%, 300ml

Piritto Tougrashi Umeshu

Made with locally grown, tree ripened, tasty Toyama peaches. These delicious pitted and peeled peaches are marinated in Shochu liqueur for almost one year to bring them to peak flavor. Golden Peach offers a tropical, smooth, refreshing taste. Enjoy it on the rocks or chilled.



Alc 8.0-9.0%, 300ml



⑩ MIYAZAKIHONTEN

The sake brewery, Miyazaki Honten, was founded in 1846. A part of the historic brewery was also designated as a registered tangible cultural property of Japan.

In recent years, we are also engaged in the production of Omiki (Sacred sake) dedicated to the Ise Grand Shrine (Ise Jingū).



<https://www.miyanoyuki.co.jp/>
*Japanese only

Daiginjo Miyanoyuki

It is Daiginjo-genshu (Undiluted sake) brewed with Toji's whole heart. Please enjoy the gorgeous, fragrant Ginjoka (Refined aroma of ginjoshu) and mellow taste.



Alc 17.0%, 720ml

Miyanoyuki Junmaishu

The tasteful sake will let you have a good feeling with its fine soft texture. Good for a wide range of dishes as an alcoholic drink accompaniment with meals.



Alc 15.0%, 720ml

Gokujo Miyanoyuki

As Ginjo-making is fermented at low temperature, the sake is blended with a fruity aroma, pleasant bitterness and a rich taste.



Alc 15.0%, 720ml

Kinmiya-Shōchū

Kikkomiya-shōchū boasts of the highest quality among Japanese multiple-distilled shōchū, commonly known as Kinmiya. The prepared water is used with local clear soft natural mineral water, which contains little minerals, so that it produces a slight sweetness and mellow texture even in a pure refreshing taste.

Regardless of how you drink it, you will be satisfied with the taste, as it brings out the deliciousness of blended materials.



Alc25.0%, 720ml



⑪ Variety of sake (exhibit by SOLID CORPORATION)

Solid Corporation was established in 1971 as an export trading house. It was during the high-growth period of Japan. We have been engaged in the mission of spreading Japanese values overseas through sales of Made-in-Japan products. Now we endeavor to establish new business models to match the changing industrial structure and lifestyles brought by the IT revolution.

<https://sake-global.com/>

[Takizawa Brewing Company, Ltd.]

Kikuizumi Hitosuji

This product is brewed by an in-bottle secondary fermentation, which is similar to traditional sparkling wine. When it is poured into a glass, bubbles rise in a straight line in a glass. It provides sweetness and sour taste originated from rice, bringing a good harmony. It brings on a profound and elegant taste of sake.



Alc 11.0-12.0%, 720ml

Kikuizumi Hitosuji Rose

This product is the first Rose Sake brewed by an in-bottle secondary fermentation. It has a light pink color derived from red yeast.



Alc 10.0-11.0%, 720ml

Sparkling Junmai-shu Yukiawa

Sweet & sour, refreshing semi-carbonated, champagne-like Jumaishu. 8% alcohol, easy to drink, best enjoyed cold. Light and gentle texture also popular among women.



Alc 8.0%, 300ml

1994 BY Tokubetsu Honjozo Kamaya

Aged sake of well-balanced smoky and caramel sweet aroma. Beautiful, complicated, multi-layered profound taste. IWC (International Wine Challenge) 2019 Trophy winner in the Koshu Sake category.



Alc 19.0%, 200ml

Aoitsuru Daigin Koshu

100% Yamada Nishiki Junmai Daiginjo, aged over 13 years, combining low temperature storage and normal temperature maturing. IWC (International Wine Challenge) Bronze Medal winner.



Alc 15.0%, 720ml

[Kikuisami CO.LTD]

Junmai Daiginjo Sanjurokuninsyu

Gorgeous fruity aroma with refreshing taste, made from the top-rank sake rice, Yamada Nishiki.



Alc 15.0%, 720ml

[Mikawa Sake Brewery]

Maibijin Junmai Daiginjo

Junmai Daiginjo, made from sake rice harvested from brewery-run farm, matured for 2 years. Strong umami and acidity, best enjoyed with dishes, spreading good taste.



Alc 17.0-18.0%, 720ml

[Okada Honke]


Seiten Junmai Ginjo Nigori

This premium Sake is made with Yamada Nishiki Rice, specially grown in Hyogo prefecture. After fermentation, the sake is pressed at the optimal time, resulting in a pleasant aroma, fresh flavor, and slight carbonation.




Alc 17.0%, 720ml


Sake Breweries Map




AKITA SEISHU CO.,LTD
83-1 Tochiya aza Amagasawa,
Daisen-city, Akita, 014-0801



Gassan Sake Brewery Co., Ltd.
769-1, Oaza Yasawa, Sagae-city,
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Katoukichibee Shouten
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Miss



Miss Sake Association
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Japan Awasake Association



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