

Japanese sake



To make Japanese sake, the water is everything.

Back when it was said that the best water to vitalize fermentation of yeast is hard water, Hiroshima water was mainly soft. Defying such a notion, a unique soft water brewing method was developed here for the first time in Japan, creating smooth and tasty Japanese sake that comes only from Hiroshima.

Brewing and storage methods are delicate and complex. The attitude of maintaining the tradition of “master brewer” while continuing to be innovative creates some of the best sake in Japan.

What is Japanese sake?

Japanese sake is a traditional alcoholic beverage of Japan, made by steaming rice, adding rice malt and water, and fermenting the mixture. It was originally called *omiki*, a sacred beverage offered to the gods, but eventually, it became an everyday drink of the people. It is a rare alcoholic beverage that can be enjoyed cold or warm. Also used in cooking, like wine, to bring out the taste and flavor of the ingredients.



Sake brewery is filled with steam during preparation

Mix with liquor to make cocktails!
Freeze for a delicious frozen drink!



Overseas opinion

With the popularity of Japanese food, healthy and tasty sake is becoming the favorite drink of many people the world over.

逸品 MORIKAWA SHUZO Co., Ltd.

URL <http://www.enjoy.ne.jp/~sarasouju/>

Discovering deeper taste and deeper fragrance with every cup

Hakuko Junmaiginjo Blue Bottle

Natural, super-soft water is pumped from the ground below the brewery and prepared using the traditional soft-water brewing method of Hiroshima master brewers.

Use the wooden plate made from Yoshino cedar hung on the neck of the bottle to mix the sake and conveniently enjoy the flavor of barreled sake. Orders can be placed for wooden plates bearing an original seal branded with a hot iron.



- Product name: Hakuko Junmaiginjo Blue Bottle
- Product description: Pure rice ginjo sake
- Main ingredients: Rice, malted rice
- Net content: 300 ml
- Domestic suggested retail price: Open price
- Case size: 42.0 cm (length) x 28.5 cm (width) x 22.5 cm (height)
- Weight/quantity (per case): 13.5 kg/24 bottles
- Possible shipment period: Year-round
- Minimum lot: Negotiable
- Storage: Refrigerate (vulnerable to UV rays)
- Best before: 1 year
- JAN Code: 4941576103541
- Exporting countries/regions: Taiwan, Singapore, Hong Kong, Brazil

Corporate Data

- Year of establishment: 1887 ■ Capital: 15 million yen
- Number of employees: 15
- Address: 44 Harahata, Yasuura-cho, Kure-shi, Hiroshima 737-2506, Japan
- TEL: +81(823)84-2002 ■ FAX: +81(823)84-7006
- E-mail: sarasouju@enjoy.ne.jp

逸品 Umeda-Shuzoujou & Co.

URL <http://www.honshu-ichi.com/>

The gold medal taste that glides down the throat, approved by the world.

Honshuichi Muroka Junmai-shu

A *daiginjo*-like pure rice sake, providing the answer to the question, “What is good sake?” It was awarded a Gold Medal in the Sake Style of the International Wine Challenge 2008, recognized for its fruity fragrance and smoothness. Fresh taste that is recommended even for those trying sake for the first time.



- Product name: Honshuichi Muroka Junmai-shu
- Product description: Japanese sake
- Main ingredients: Rice, malted rice
- Net content: 720 ml
- Domestic suggested retail price: 1,150 yen (when going through domestic trade firm)
- Case size: 39.0 cm (length) x 30.0 cm (width) x 31.0 cm (height)
- Weight/quantity (per case): 15.2 kg/12 bottles
- Possible shipment period: Year-round ● Minimum lot: 5 cases
- Storage: Refrigerate
- Best before: –
- JAN Code: 4981306130041
- Exporting countries/regions: Hong Kong, the Netherlands, France, Australia, Singapore

Corporate Data

- Year of establishment: 1916 ■ Capital: 1 million yen
- Number of employees: 8
- Address: 6-3-8 Funakoshi, Aki-ku, Hiroshima 736-0081, Japan
- TEL: +81(82)822-2031 ■ FAX: +81(82)822-4128
- E-mail: info@honshu-ichi.com

Japanese sake categories

*Below is a rough indication.

Specific-grade sake

[Ginjo-shu] ... Fruity fragrance

○ Main ingredients: White rice milled at 60% or less, rice malt, brewing alcohol

[Daiginjo-shu] ... Light, somewhat dry flavor

○ Main ingredients: White rice milled at 50% or less, rice malt, brewing alcohol

[Junmai-shu] ... Rich flavor

○ Main ingredients: Brown rice of grade 3 or higher, rice malt

[Junmai Ginjo-shu] ... Soothing fragrance

○ Main ingredients: White rice milled at 60% or less, rice malt

[Junmai Daiginjo-shu] ... Deep flavor

○ Main ingredients: White rice milled at 50% or less, rice malt

[Honjozo-shu] ... Dry flavor

○ Main ingredients: White rice milled at 70% or less, rice malt, brewing alcohol



MIYAKE HONTEN "SEMPUKU" SAKE BREWERY Co., Ltd.

URL <http://www.sempuku.co.jp/>

Traditional taste that quietly reminisces the good old times gone by.

SEMPUKU JUNMAI DAIGINJO "KURA" 72cl

The white bottle, designed in the image of sake breweries of olden times, is filled with smoothness and faint richness. All selected ingredients are produced in Hiroshima, even using yeast developed by Hiroshima Prefecture. A *daiginjo* sake created with unrelenting commitment. With its strong taste, this sake can be enjoyed fully, even on ice.



- Product name: SEMPUKU JUNMAI DAIGINJO "KURA" 72cl
- Product description: Japanese sake
- Main ingredients: Rice, malted rice
- Net content: 720 ml
- Domestic suggested retail price: 2,625 yen (tax included) (when going through domestic trade firm)
- Case size: 19.8 cm (length) x 29.2 cm (width) x 31.8 cm (height)
- Weight/quantity (per case): 8.5 kg/6 bottles
- Possible shipment period: Year-round
- Minimum lot: 3 cases
- Storage: Store in cool dark place or refrigerator
- Best before: 180 days (cool, dark place) 360 days (refrigerated)
- JAN Code: 4905748042212
- Exporting countries/regions: New York, London, Taiwan

Corporate Data

- Year of establishment: 1856
- Capital: 35 million yen
- Number of employees: 80
- Address: 7-9-10 Hondori, Kure-shi, Hiroshima 737-0045, Japan
- TEL: +81(823)22-1029
- FAX: +81(823)24-5500
- E-mail: miyake-kiyoshi@sempuku.co.jp



Nakao Sake Brewery Co., Ltd.

URL <http://www.maboroshi.co.jp/>

Special sake made from pure rice with a harmony of rich taste and fragrance... The brewery secret.

Seikyo Junmai Maboroshi

The best of our pure rice sake that received the honor of being the New Year's sake of the Imperial Family for three consecutive years from 1949. More time and effort are poured into this special product compared with others, such as spending more than 50 hours in making the malted rice, the most important process of sake brewing. Its smooth yet complex taste matches any meal.



- Product name: Seikyo Junmai Maboroshi
- Product description: Japanese sake
- Main ingredients: Rice, malted rice
- Net content: 720 ml
- Domestic suggested retail price: 1,365 yen (tax included) (when going through domestic trade firm)
- Case size: 17 cm (length) x 25 cm (width) x 32 cm (height)
- Weight/quantity (per case): 7.3 kg/6 bottles
- Possible shipment period: Year-round
- Minimum lot: 10 cases
- Storage: Store in cool dark place
- Best before: 1 year
- JAN Code: 4904088140046
- Exporting countries/regions: The U.S., Australia, Switzerland, Singapore, Hong Kong, England, etc.

Corporate Data

- Year of establishment: 1941
- Capital: 10 million yen
- Number of employees: 23
- Address: 5-9-14 Chuo, Takehara-shi, Hiroshima 725-0026, Japan
- TEL: +81(846)22-2035
- FAX: +81(846)22-8515
- E-mail: sake@maboroshi.co.jp



KAMOTSURU SAKE BREWING CO., LTD.

URL <http://www.kamotsuru.jp/>

Daiginjo sake with golden cherry blossom petals, loved in Japan for more than half century.

Daiginjo GOLD KAMOTSURU

Its noble fragrance, mellow taste and the smoothness that glides down your throat are proofs that this is *daiginjo* sake. Great with Japanese cuisines such as sushi and tempura, and also matches amazingly with various dishes from different countries, including both fish and meat. The golden petal floating in your glass will imbue your table with a Japanese atmosphere.



- Product name: Daiginjo GOLD KAMOTSURU
- Product description: Japanese sake
- Main ingredients: Rice, malted rice, brewing alcohol
- Net content: 720 ml
- Domestic suggested retail price: 2,625 yen (tax included) (when going through domestic trade firm)
- Case size: 37.5 cm (length) x 25.6 cm (width) x 33.0 cm (height)
- Weight/quantity (per case): 9.6 kg/6 bottles
- Possible shipment period: Year-round
- Minimum lot: To be determined
- Storage: Store in cool dark place.
- Best before: 1 year
- JAN Code: 4932236120602
- Exporting countries/regions: the U.S., China, South Korea, etc.

Corporate Data

- Year of establishment: 1873
- Capital: 10 million yen
- Number of employees: 96
- Address: 4-31 Honmachi, Saijo, Hiroshima 739-0011, Japan
- TEL: +81(82)422-2121
- FAX: +81(82)422-2300
- E-mail: honjin@kamotsuru.co.jp