Global Hiroshima specialties

Japanese sake

Brewing and storage methods are delicate and complex. To maintain the attitude of 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 brewing rice, adding rice malt and water, and fermenting the mixture. It is originally called sake, a sacred beverage offered to the gods, but eventually, it became an everyday drink of the people. It is a rice 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.

Hakuko Junmai-ginjo Blue Bottle

A degree-like pure rice sake, providing the answer to the question, "What is good sake?" True Gold Medal in the Sake Trophy of the International Wine Challenge 2008, recognized for its Briny fragrance and smoothness. Fresh taste that is unadulterated even for those trying sake for the first time.

Honshuichi Muroka Junmai-shu

The best of our pure rice sake that witnessed the honor of being the New Year’s sake of the Imperial Family for three consecutive years from 1949. More rice 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.

To make Japanese sake, the water is everything. Back when it was said that the best water to vitalize formation of yeast is hard water, Hiroshima water was mainly Back when it was said that the best water to vitalize formation of yeast is hard water, Hiroshima water was mainly

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What is Japanese sake?

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

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

Outstanding opinion

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


Hakoku Junmai Daiginjo Blue Bottle

Discovering deeper taste and deeper fragrance with every cap

Nursem, super-soft water is pumped from the ground below the brewery and used in the traditional soft water brewing method of Hiroshima’s sake breweries. The wooden plans made from Yoshino cedar hung on the neck of the brewers.

- Product name: Hakoku Junmai Daiginjo Blue Bottle
- Product description: Pure rice pure sake
- Main ingredients: Rice, malted rice
- Net content: 720 ml
- Domestic suggested retail price: 1,300 yen (tax included)
- Best before: 1 year
- JAN Code: 4904088140046

Umeda-Shuzouju & Co., Ltd.
URL: http://www.honshu-ichi.com/

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

Honshuichi Muroka Junmai-shu

A debate-like pure rice sake, providing the answer to the question, “What is good sake?” It was awarded a Gold Medal in the 1st Tokyo 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: 1,100 yen (when going through domestic trade firm)
- Case size: 301 cm (length) x 31.0 cm (width) x 25.7 cm (height)
- Weight/quantity (per case): 15.2 kg/2 bottles
- Possible shipment period: Year-round
- Minimum lot: 5 cases
- Storage: Refrigerated (15°C to 20°C)
- Best before: 1 year
- JAN Code: 4901380130501

Exporting countries/regions: Taiwan, Singapore, Hong Kong, Brazil

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 resulted from the honor of being the New Year’s sake – the Imperial Family for these consecutive years from 1949. More rice and effort are poured into this special product compared with others, such as spending more than 10 hours in making the cloudy sake, the most important process of sake brewing. It 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: 1,300 yen (tax included)
- Case size: 17.7 cm (length) x 25.7 cm (width) x 25.7 cm (height)
- Weight/quantity (per case): 7.2 kg/bottles
- Possible shipment period: Year-round
- Minimum lot: 10 cases
- Storage: Store in cool dark place
- Best before: 1 year
- JAN Code: 4907110481556

Exporting countries/regions: The U.S., Australia, Switzerland, Singapore, Hong Kong, England, etc.

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