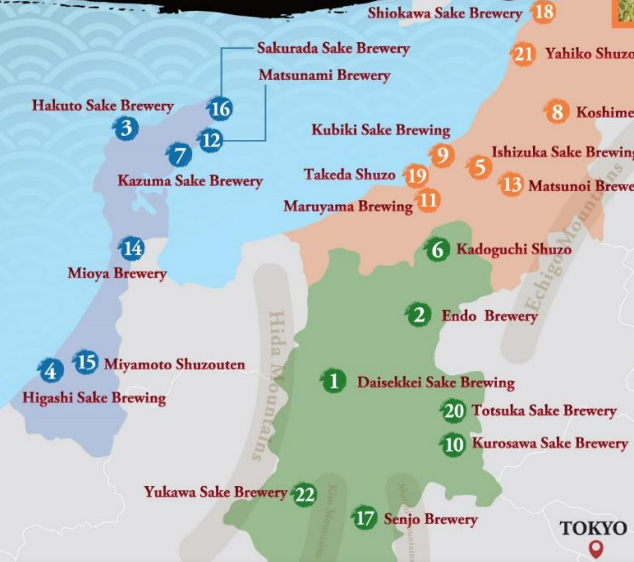
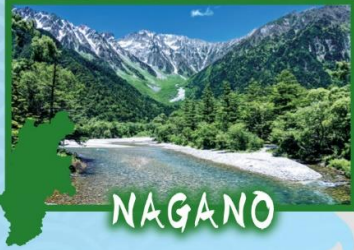
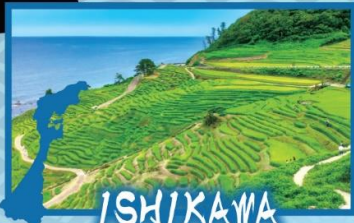
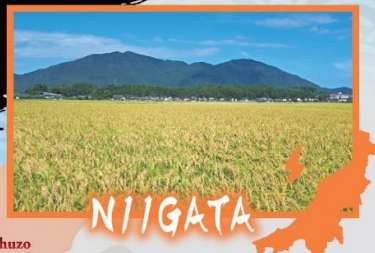


NIIGATA NAGANO ISHIKAWA SAKE ASSOCIATION



1 Daisekkei Sake Brewing

DAISEKKEI Junmidaiginjo
Alc 15% acidity 1.2
Yamadanishiki
Light/Sweet
Apple, White peach notes
IWC sake Award2022 Silver medal

DAISEKKEI Junmaiginjo
Alc 15% acidity 1.6
Miyamanishiki Light/Med Dry
White lily, Litchi notes
Pairs with seafood carpaccio and stir-fried shellfish in butter and soy sauce

We are Japanese sake breweries in the three prefectures of Niigata, Nagano, and Ishikawa, located in the Hokushinetsu region of Japan. The climate is cold and suitable for sake production. Niigata has the largest number of sake breweries, Nagano has the second largest number, and Ishikawa also has many sake breweries with long histories. We are one of Japan's leading sake producing areas.

Nous sommes des brasseries de saké japonaises dans les trois préfectures de Niigata, Nagano et Ishikawa, situées dans la région de Hokushinetsu au Japon. Le climat est froid et propice à la production de saké. Niigata a le plus grand nombre de brasseries de saké, Nagano a le deuxième plus grand nombre et Ishikawa a également de nombreuses brasseries de saké avec une longue histoire. Nous sommes l'une des principales régions productrices de saké du Japon.

Please scan the QR code to access the YouTube site that introduces sake and breweries below with videos.

On this website, you can take a virtual tour of some Sake breweries.

Sur ce site, vous pouvez faire une visite virtuelle de certaines brasseries de saké.

2 Endo Brewery

CHAR DONATI Hatsumugi Junmaiginjo
Alc 15% acidity 1.5
Miyamanishiki Rich/Med Sweet
White peach notes
Pairs with meat

CHAR BENNETT Nakadori Junmidaiginjo
Alc 15% acidity 1.4
Miyamanishiki Light/Dry
Green apple, Lilac notes
Pairs with seafood dishes

3 Hakuto Sake Brewery

OKUNOTO NO SHIRAGIKU Junmidaiginjo
Alc 16.1% acidity 1.2
Yamadanishiki Light/Med Sweet
Banana, Melon, Mango notes
Oriental Sake Awards 2022 Bronze Medal

OKUNOTO NO SHIRAGIKU Kijoshu
Standard sake Rich/Sweet
Alc 15.8% acidity 2.0
Gohyakumangoku/Yamadanishiki
Melon, Pineapple notes
Bordeaux Sake Challenge 2021 Gold Medal

4 Higashi Sake Brewing

SHINSEN Junmaiginjo BLUE LABEL
Alc 15% Yamadanishiki
Light Banana notes
Kura Master 2021 Gold medal

SHINSEN Junmaiginjo JUNGINNOSHIRO
Alc 15% Hyakumangokunoshiro
Light Banana notes
The Feminalise World Wine Competition 2022 Gold Medal

5 Ishizuka Sake Brewing

HIMENOI yami90
Alc 15% acidity 1.6
Rich/Med Sweet
White peach, grainy notes
Gohyakumangoku/Glutinous rice is added for 7%

HIMENOI mochimo 50
Alc 16% acidity 1.9 Rich/Sweet
Green apple, Banana notes
Gohyakumangoku/Glutinous rice, and use lactic acid fermentation starter culture

6 Kadoguchi Shuzo

HOKKO MASAMUNE Kinmonnishiki Tokubetsu junmai
Alc 15% acidity 1.2
Kinmonnishiki Light/Dry
Banana, White grape notes
Almighty sake that goes well with any dishes

HOKKO MASAMUNE Junmaiginjo Yukiakari
Alc 14% acidity 1.2
Hitogokochi Light/Dry
Apple, Banana notes
Soft in mouth like melting snow

7 Kazuma Sake Brewery

CHIKUHA Noto Junmai
Alc 15% Yamadanishiki
Light/Med Dry
Banana, Sweet Rice notes
The Fine Sake Awards Japan 2023 Gold Medal

CHIKUHA Noto Ushi Junmai
Alc 17% Yumemizuho
Rich/Dry
Grape, litchi, herby notes
Using a starter culture with lactic acid fermentation

8 Koshimeijo Brewery



KOSHINOTSURU Ichi-joh 21
Alc 16% acidity 1.5
Koshitanrei
Rich/Dry apple notes,
Outer of rice polished 79%

KOSHINOTSURU Junmidaiginjo Nakadori Murokagenshu

Alc 16% acidity 1.6
Gohyakumangoku/Koshiibuki
Light/Dry Green grass, Banana notes
Pairs with sashimi, sushi and carpaccio



9 Kubiki Sake Brewing



KOSHIJINOKOBAI Junmagaiginjo Hattannishiki
Alc 15% Light/Med Sweet
Grape notes
Kura Master 2020, 2021 Gold medal
Unfiltered and bottle-pasteurized.

KOSHIJINOKOBAI Junmai Gohyakumangoku

Alc 15% Light/Med Dry
Banana, Green apple notes
Kura Master 2021 Platinum and 2023 Gold medal



10 Kurosawa Sake Brewery



MARUTO Kimoto Junmidaiginjo SAKU 1
Alc 16.5% acidity 2.3
Hitogokochi Rich/Med Dry
Grapefruit, Woody notes
Using brewer-grown rice and a local yeast strain "SAKU1"

MARUTO Junmai Kimoto

Alc 15% acidity 1.7
Miyamanishiki Rich/Med Sweet
Banana, Rice, Woody notes
Kura Master 2020 Gold medal



11 Maruyama Brewing



SETCHUUBAI Snow aging
Junmai Alc 17% acidity 2.0
Gohyakumangoku
Rich/Med Sweet
Apple, Banana notes
Aged for 3 months in a snow room

HIDAMORI Junmagaiginjo

Alc 16% acidity 1.5
Koshitanrei Light/Med Dry
Melon, persimmon notes
Pairs with consommé, onion gratin soup, and lamb skewers



12 Matsunami Brewery



OEYAMA Fukkoku-ban Junmaishu
Alc 15% Rich/Med Dry
Gohyakumangoku
Sweet aroma, nutty umami
Recommended served cold or slightly warmed.

OEYAMA Junmai Daiginjo Hyakumangoku no shiro

Alc 16% Light Floral notes
Sweetness like Japanese pear
Recommended as an aperitif



13 Matsunoi Brewery



Junmagaiginjo MATSUNOI
Alc 15% acidity 1.5
Koshitanrei
Medium/Med Dry
Bag-pressed sake, soft in mouth

Ginjo MATSUNOI

Alc 15% acidity 1.3
Koshitanrei
Umakuchi/Med Dry
Ginjo's fruity aroma and well-balanced flavor



14 Mioya Brewery



YUHO Junmaishu

Alc 15.8% acidity 1.9
Gohyakumangoku/Notohikari
Med Dry with umami and acidity
Pairs with meat dishes, granular cheese.

YUHO Kimoto Junmaishu

Alc 15.7% acidity 2.1
Gohyakumangoku/Notohikari
Med Dry With acidity from kimoto culture
Matured for 5 years



15 Miyamoto Shuzouten



MUJOU Gentei Junmagaiginjo Genshu Silver

Alc 16% acidity 1.5
Gohyakumangoku
Light/Dry Rich matured aroma
Limited unfiltered, undiluted sake

MUJOU Hyakumangoku no Shiro Tokubetsujunmaishu

Alc 15% acidity 1.6
Light/Med Dry Green apple notes
Pairs with sour or salty dishes



16 Sakurada Sake Brewery



Tokubetsujunmaishu TAIKEI

Alc 16.5% acidity 1.8
Hyakumangokunoshiro etc.
Rich/Med Sweet
Refreshing aroma
Fermented slowly in cold temperature

Junmidaiginjo TAIKEI

Alc 16.5% acidity 1.6
Hyakumangokunoshiro
Rich/Med Sweet
White peach notes
Fermented slowly in cold temperature



17 Senjo Brewery

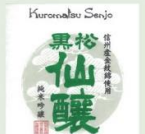


KUROMATSU SENJO Junmai Unfiltered undiluted sake

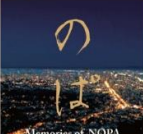
Alc 16% acidity 1.6
Hitogokochi Rich/ Med Dry
Fruity apple notes
The Fine Sake Awards Japan 2022 Gold Medal

KUROMATSU SENJO Junmagaiginjo Kinmonnshiki

Alc 16% acidity 1.4
Rich/Med Dry
Citrus Fruity notes
GI Nagano Sake certified



18 Shiokawa Sake Brewery



NOPA

Junmai Alc 12% acidity 3.5
Rice from Niigata, polished only 10%
Rich/Sweet Fruity notes
Acidic fruity flavor with a slight gold tinge

Kimotokei KODAI

Alc 12.5% acidity 2.5
unpolished ancient rice
Light/Med Dry Polyphenolic notes like wine
Milano Sake Challenge Gold Medal
Brilliant Red tinge



19 Takeda Shuzo



KATAFUNO Hanazikan

Junmagaiginjo Alc 12% acidity 3.5
Koshitanrei/Koshiibuki
Rich/Extra Sweet White peach notes
The Fine Sake Awards Japan 2021 Grand Gold Medal

KATAFUNO Junmai Genshu Ikkaihire

Alc 15% acidity 1.9
Koshitanrei/Koshiibuki
Rich/Sweet Umami of rice
Bold flavor that goes well with meat dishes



20 Totsuka Sake Brewery



KANCHIKU Strage in wind cave Junmidaiginjo

Alc 18% acidity 1.8
Miyamanishiki
Rich/ Med sweet Savory aroma
Aged for 2 years in Wind cave

KANCHIKU Aiyama Junmagaiginjo

Alc 15.5% acidity 1.7
Light/ Med dry
Made from 100% Aiyama, rarely available rice



21 Yahiko Shuzo



YAHIKO Junmidaiginjo

Alc 16% Rich/Dry
Yamadanishiki
Noble aroma spreading in mouth and deep flavor

KOKUSHU IYAHIKO Junmagaiginjo

Alc 16% Rich/Dry
Made from specially cultivated Koshihikari brand that is presented to the Imperial family



22 Yukawa Sake Brewery



KISOJI 30% Koji Junmaishu

Alc 16% Rich/ Med Sweet
Hitogokochi/Miyamanishiki
Matured banana notes
Pairs with dishes with sweetness and strong flavor

16th KUROUEMON Yamahai Miyamanishiki 13

Alc 13% Rich/ Med dry
Clear matured aroma
Undiluted sake with 13% alcohol, smooth in mouth

