

Proposal for the Kamihei-Shuzo Sake

Over 200 years of technique and tradition

Kamihei-Shuzo Co.,Ltd

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Since 1789

We have been brewing sake for over 200 years.
Our sakes are familiar to the local people.



Kamihei-shuzo Co.,Ltd.



One of three major brewer groups in Japan

南部杜氏 Nanbu-toji

There are several toji (a brew master) groups in Japan, and the largest toji group is Nanbu-toji.

Our chief sake maker, Mr. Sasaki, belongs to Nanbu-toji.



Tono city surrounded by beautiful nature

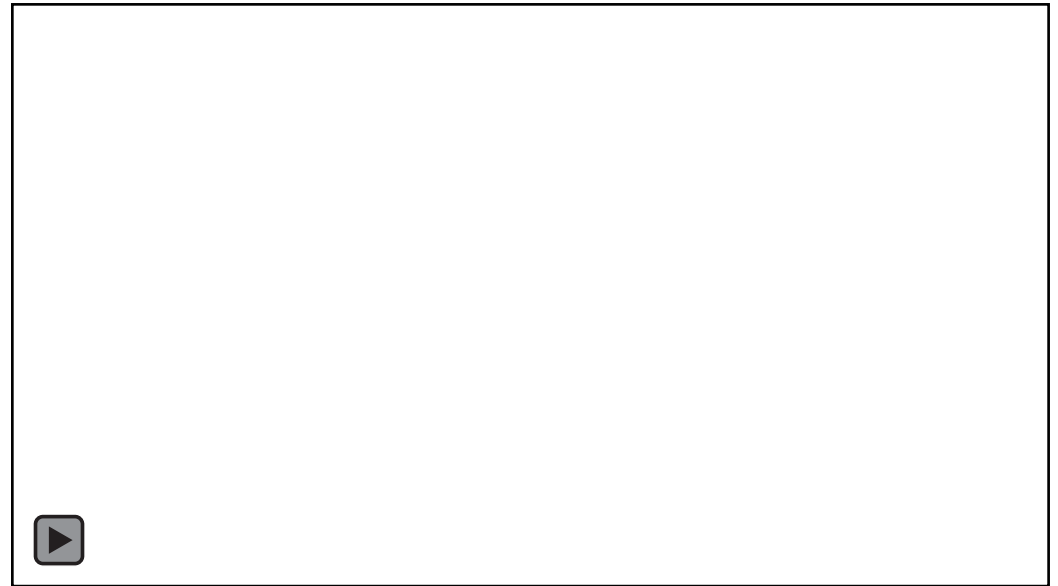


Cold region

The low winter temperatures are suitable for sake brewing.

Big difference between high and low temperatures for the day.

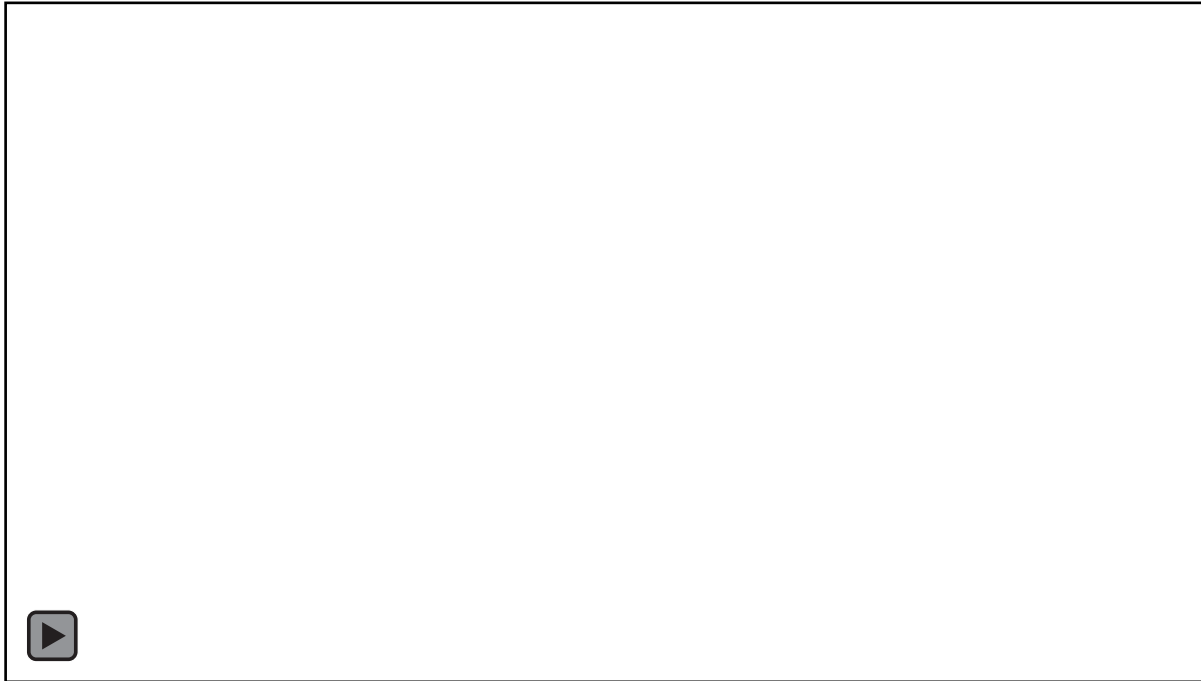
This climate makes sake rice grow well.



The company premises surrounded by rich nature

Abundant water resources and clean air are necessary for sake brewing.

Water



Clean water that springs from the mountains

We use natural water for brewing. The water flows from the Hayachine Mountain, which is the second highest mountain in Iwate Prefecture.

Sake Rice

Based on the philosophy of "brewing sake with the focus on rice", we started to produce sake rice in 2020. In this year, We produce "Yuinoka", "Yamadanishiki", "Miyamanishiki", "Ginginga", and "Hitomebore".



The ingredients

Locally developed over 10 years

~Yuinoka~

Yuinoka rice is developed by Iwate prefecture over 10 years.
As it has less off-taste of ingredients such as protein, we can make beautiful sake.

The king of sake rice

~Yamadanishiki~

Yamadanishiki is called the king of sake rice.
Sake made from Yamadanishiki have a fragrant, delicate and beautiful taste.

The third largest share

~Miyamanishiki~

Miyamanishiki is suitable for cold regions.
Sake made from this rice have a refreshing and crisp taste.

Locally-born rice suitable for brewing

~Ginginga~

Ginginga has excellent resistance to cold and a large grain size.
It is suitable for brewing. The taste is clear and refreshing.

Popular rice made in Tohoku region

~Hitomebore~

Hitomebore is often eaten as meal in Japan.
You can taste the mild flavor that is unique to it.

Brewing process 1/4 Steam

Steaming polished rice for making shubo (starter culture).



Brewing process

2/4 Make koji

Koji making and shubo (starter culture) making.

Dealing with microorganisms such as bacteria, the brewers pay attention to sake brewing any time day or night in order to find the best condition.



Brewing process 3/4 Squeezing

After fermentation, we separate original strength sake and sake lees.

As there are various squeezing methods, we chose "fukuro-zuri" method which takes a lot of time and effort.



Brewing process

4/4 bottling

After squeezing, the sake is stored and matured to complete its quality.

As the final work before shipping, our sake is strictly checked with human eyes not to mix in any impurities.



Our product

Tonokomachi collection

The handmade sake made from carefully selected sake rice, and water.



Junmai Daiginjo
Yuinoka
Rich sweet
2,900+tax



Junmai Daiginjo
Yamadanishiki
Rich, Medium sweet
3,800+tax



Daiginjo
Yamadanishiki
Medium sweet
3,300+tax



Sparkling sake
Type-H(Hitomebore)
Sweet
800+tax



Sparkling sake
Type-M(Miyamanishiki)
Light, Dry
1,300+tax

Tonokomachi Junmaidaiginjo ~Yuinoka~



Award KURA MASTER Platinum(2018/2019/2020)

Evaluation in KURA MASTER

Elegant and wild floral scent. Leave a moderate sour aftertaste. Light crystal body and sweetness. Elegant and fresh style.

Category Junmai Daiginjo

Rice Yuinoka

Rice Milling 40%

Alcohol 16%

Sake Meter -3.3

Acidity 1.4

Amino 0.8

Taste Rich sweet

Volume 720 ml

Price in Japan 2,900+tax

Food pairing Pork tenderloin sautéed with butter

Tonokomachi Junmaidaiginjo ~Yamadanishiki~



Award KURA MASTER Gold(2020), US Gold(2020), IWC Silver(2020)

Evaluation in IWC

Creamy and juicy fruit scent. Juicy taste like peach and apricot.

Category Junmai Daiginjo

Rice Yamadanishiki

Rice Milling 40%

Alcohol 16%

Sake Meter -1.6

Acidity 1.3

Amino 1.0

Taste Rich, Med sweet

Volume 720 ml

Price in Japan 3,800+tax

Food pairing Chicken olive oil saute

Tonokomachi daiginjo ~Yamadanishiki~



Award US Silver(2020), IWC Regional trophy(2020)

Evaluation in IWC

Great balance of juiciness and acidity. Rich fruit scent like lychee. Smooth texture like velvet.

Category Daiginjo

Rice Yamadanishiki

Rice Milling 40%

Alcohol 16%

Sake Meter -3.5

Acidity 0.5

Amino 1.1

Taste Med sweet

Volume 720 ml

Price in Japan 3,300+tax

Food pairing Mozzarella cheese salad

Tonokomachi SPARK Type-H



Category Sparkling sake

Rice Hitomebore

Rice Milling 70%

Alcohol 12%

Sake Meter -12.5

Acidity 1.6

Amino 1.0

Taste Sweet

Volume 720 ml

Price in Japan 800+tax

Food pairing Prosciutto

Tonokomachi SPARK Type-M



Category Sparkling sake

Rice Miyamanishiki

Rice Milling 60%

Alcohol 15%

Sake Meter 5.0

Acidity 1.4

Amino 0.9

Taste Light, Dry

Volume 720 ml

Price in Japan 1,300+tax

Food pairing Cream pasta

New product 1 Red yeast sparkling sake



Kokka no kaori red yeast sparkling

Category Sparkling sake **Rice** Ginginga

Rice Milling 55%

Alcohol 10%

Sake Meter △60

Acidity 6.2

Amino 2.5

Taste Sweet

Volume 720 ml

Price in Japan 1,500+tax

Food pairing Fish Carpaccio

New product 2 Quick freeze pouch pack Nama-zake



Tono 40

Rice Yuinoka

Rice Milling 40%

Alcohol 16%

Volume 720 ml



Tono 60

Rice Ginginga

Rice Milling 60%

Alcohol 16%

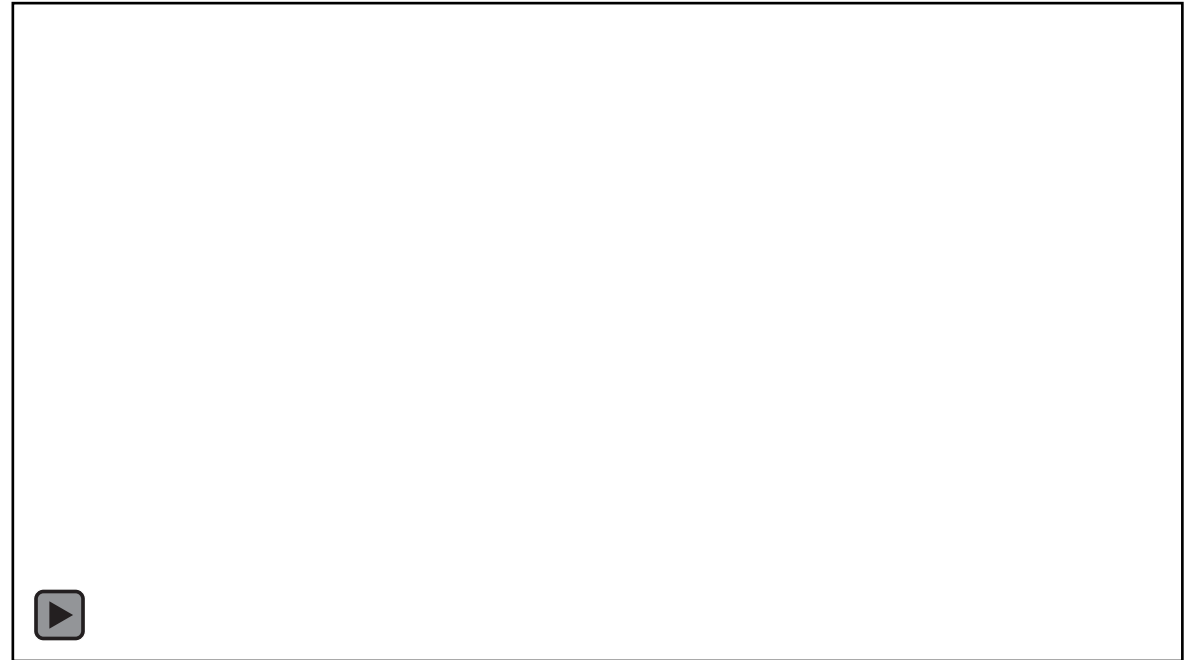
Volume 720 ml

New product 2 Quick freeze pouch pack Nama-zake



The rapid liquid freezing machine used for this product.

Freeze at minus 30 degrees Celsius.



The freezing process allows you to taste fresh sake, which deteriorates quickly.


After thawing, you can enjoy freshly made, Nama-zake.

Thank you for watching !

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