

Bacchante 🍷🍷

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An information magazine to enjoy Hokkaido's delicious local sake <Bacchante>

Bacchante 🍷🍷

Bacchante Special Talk

Fine sake
that we all love.

FM north wave
DJ Heidi

Chitosetsuru Tancho Brewery 6th Chief Brewer
Satoko Ichizawa

The reason Hokkaido's sake is delicious

Introduction to Hokkaido's sake brewery

Discover new and sophisticated deliciousness!
Japanese sake x Cocktail

Perfect with Hokkaido's sake!
Simple appetizer recipe

Easy,
light,
bright.

Have a laid-back time with Hokkaido's sake.



Japanese sake has started to become popular among young people and women in recent years.

Japanese sake has a profound charm, but for some beginners it can feel "a little bit inaccessible".

I'm interested in Japanese sake but I don't know what to drink...

This little information magazine "Bacchante" was conceived with the goal of making it easy for those Japanese sake beginners to enjoy Hokkaido's sake.

How about loosening up and opening yourself to delicious Japanese sake?

Like the taste of good sake, you will definitely find yourself with a gentle smile.



*Bacchante means a priestess of the god of wine Bacchus in Roman mythology. It embodies the message of enjoying Hokkaido's sake like a woman blessed by the gods.



Supervision: Takashi Kamada

SSI Sake Service Institute Sake Sommelier Association Director
Hokkaido Sake Bar Kamada and Hokkaido Sommelier

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Fine sake that we all love.

The fresh and fruity aroma that you sense when it comes close to your mouth. When it reaches your mouth, a delicate sweetness unfurls; once the refreshing acidity hits you, it will continue sliding down your throat. That is how a truly delicious Japanese sake tastes like. Two women--a drinker and a brewer--both of whom are based in Hokkaido, talk about Hokkaido's delicious sake.



FM north wave
DJ Heidi

Born in Date City. After studying about music business in a vocational school in Sapporo, she became involved in promotion activities of artists in a promotion company in the city. Since 2015, she has been active in doing different activities such as a radio personality, event host, and others.

Chitosetsuru Tancho Brewery 6th Chief Brewer
Satoko Ichizawa

Born in Kushiro City. After taking up zymurgy and graduating from the Junior College of Tokyo University of Agriculture, she started working as brewer in a local beer company in her hometown. She spent 13 years in Kushiro's brewery before shifting to Japanese sake brewing. She started working in Nippon Seishu in 2015, and in 2016, she became its 6th chief brewer.

I was fascinated by sake brewing, and before I realized, I was already a chief brewer.

Heidi: I guess it's really rare to have a female chief brewer, isn't it?

Ichizawa: I am the only one in Hokkaido. There are dozens around the country, but most of them are sake brewery heirs.

Heidi: Which means they became a chief brewer after taking over a family business.

Ichizawa: What makes my case unique is that my family wasn't a sake dealer. I grew up in a family of common office workers. I took up zymurgy in a junior college in Tokyo and got a job as the chief brewer.

Heidi: Why did you think of becoming a chief brewer?

Ichizawa: It's not like I wanted to be one from the beginning; but before I realized, I was already a chief brewer...

Heidi: Really? Is that possible?

Ichizawa: Even in junior college, I was interested in brewing rather than sake so I chose to take up zymurgy. I made a U-turn upon graduating and started working in a local beer company in my hometown. After gaining experience there, I entered the world of Japanese sake.

Heidi: It's as if you naturally pursued the path to becoming a chief brewer.



DJ Heidi

When you think that someone with so much enthusiasm is the one brewing, it makes it even more delicious.

Japanese sake is really mysterious, that's why it's interesting.

Heidi: A chief brewer is the overall in-charge of brewing, right? Do you have any anxieties or struggles?

Ichizawa: I didn't really feel any of those. 20 years have already passed when I transferred from the beer company to the brewery, and I couldn't stop myself from wanting to brew Japanese sake.

Heidi: Beer and Japanese sake are both brewed liquors. Is the way of brewing them totally different?

Ichizawa: Compared to beer and wine, Japanese sake brewing is extremely complex. It's almost

impossible to explain the process in a simple way.

Heidi: I see. I went on a tour to a sake brewery site before. I do remember that what was explained was difficult (lol).

Ichizawa: There are many processes that involve people. Even with the same ingredients, a different sake can be created depending on how the process is performed... it's really complex.

Heidi: That's what makes it interesting.
Ichizawa: Sake brewing has already started this year but it's still a long way before it's completed.



Perhaps it's also a woman who can truly appreciate the taste of delicately brewed sake.

Satoko Ichizawa



Together as one, we aim to brew good sake.

Heidi: What do you value in sake brewing?
Ichizawa: There are many things that I value, but one of them is the belief that Japanese sake is a luxury good. The preferences of those who drink is rapidly changing so I always make changes in sake brewing little by little.
Heidi: So you're updating Japanese sake in line with the times.
Ichizawa: I draw up the concepts for 2 to 3 months during summer. I look for hints while drinking sake from other brewers and utilize those hints in my next sake brewing. What's

left after that is teamwork.
Heidi: It's the same in the radio industry. A good work is a product of teamwork.
Ichizawa: No matter how hard I work, I cannot brew sake on my own. What's important in sake brewing is to have the right craftsmen in the brewery working in the right place as much as possible to make them comfortable at work. It is the job of the chief brewer to bring out unity that aims for good sake brewing.
Heidi: That's cool! Just like an orchestra conductor.

Hokkaido's sake is delicious because Hokkaido's rice is delicious.

Heidi: Hokkaido's Japanese sake is gaining attention; what is the reason it became delicious?
Ichizawa: One of the reasons is the rice. The quality of Hokkaido's sake rice improved and that plays a big part. In addition to that, I believe that it's because we brew based on the qualities of Hokkaido-grown sake rice.
Heidi: Even as a rice for eating, Hokkaido's rice is getting higher favorable reviews all over the country.
Ichizawa: I think Hokkaido's sake rice will become popular all over Japan like "Yumepirika".

Heidi: What are the characteristics of Hokkaido's sake that is brewed from that kind of rice?
Ichizawa: There are 3 varieties of Hokkaido sake rice, and each one has a unique taste depending on its characteristics, but in general, the sake has a quality called "tanrei (light)" that is just lovely. The variety called "Ginpu" in particular has a solid taste.
Heidi: Once you actually drink and compare them, you can notice the difference in the rice.
Ichizawa: The texture changes depending not only on the rice but also on the water

from the locality. This is why local sake is interesting.



It is my dream to make a Japanese sake from rice that I made on my own.

Ichizawa: Recently, I've been really interested in agriculture. I want to brew sake from rice that I made on my own.
Heidi: I see, that sounds like a nice idea.
Ichizawa: It's not that easy to make rice, but it is my dream. I will work to make my dream come true before I die.
Heidi: Please let me drink it!
Ichizawa: Not a long time ago, I went to a rice harvest; the power emanating from rice plants was really amazing. I thought that there is no joy that matches making that kind of rice and brewing sake from it.

Heidi: We also discuss sake topics in radio programs and events, but I think we've never touched on the topic of rice.
Ichizawa: Japanese sake is a wonderful culture that Japan is proud of. I sincerely respect our ancestors who thought of creating something as wonderful as this from rice.
Heidi: If you're a Japanese, it's cooler if you know more about Japanese sake than having some knowledge of wine. I should learn more about it.



When you drink it from a wine glass, the sake's aroma spreads.

I heard that the aroma of Japanese sake has a relaxing effect.

DJ Heidi

Heidi: Please tell us point for beginners to enjoy Japanese sake.
Ichizawa: The first point is aroma. That is why you should drink it from a wine glass.
Heidi: Drink Japanese sake from a wine glass.
Ichizawa: This allows the aroma to freely spread. I really think it's easy to drink sake if you can enjoy its aroma before drinking.
Heidi: Is it okay to mix Japanese sake with soda water or juice?

Ichizawa: Of course. For starters, the most important is ease of drinking. Even in the Japanese sake industry, low alcohol is a keyword. Japanese sake with 13% alcohol content as is without adding water is also available. It's something that you can drink with a light feeling.
Heidi: I think a sake like that is easy to embrace for a young generation like us.
Ichizawa: I'm thinking of creating a low alcohol sake this year, but the manufacturing method is difficult.
Heidi: I'm looking forward to it!



Japanese sake that is actually good for beauty is a strong ally of women.

Heidi: When you buy sake and drink at home, how do you make it delicious?
Ichizawa: It depends on the sake, but basically it is recommended that you store it in the refrigerator once you open it, and drink it as early as possible.
Heidi: What do you mean when you say it depends on the sake?
Ichizawa: For example, for freshly stored products like Shinshu made in winter, once you open it, there is a way to enjoy it in such a way that you experience its texture changing little by little. But of course you

have to keep it refrigerated.
Heidi: I see, so there's a way to use time and experience those changes.
Ichizawa: It's also interesting to try different ways.
Heidi: I also often hear stories that Japanese sake is good for beauty.
Ichizawa: It's good because you can relax when you drink it. When you put a little in the bath, it makes the bath really warm and the skin also becomes moisturized.
Heidi: What you're saying is really convincing because your skin is really smooth!



Once you take the first step into the world of sake, you'll find enjoyment and tastefulness.



Ichizawa: The truth is, I drink Japanese sake almost everyday (lol). How about you, Heidi?
Heidi: I really like Japanese sake and I often drink it at home but not as much as you (lol).
Ichizawa: It's really delicious so I want more people to drink it.
Heidi: I do hope more people become fans of Japanese sake.
Ichizawa: I hope for the same, but what's difficult is the first step.
Heidi: If you dare to take the first step,

there are usually times when you feel like the hurdle wasn't that high at all.
Ichizawa: It would be nice to try and go to an izakaya (Japanese-style bar) with a good line-up of Japanese sake. If you let the bar know that you are a beginner, I think they will recommend a sake that is easy to drink and delicious.
Heidi: Even for the people close to me, I know some friends who tried delicious Japanese sake and fell in love with it. That includes me (lol).

Try different combinations of sake and dishes.

Heidi: Since you drink everyday (lol), what are the different ways you enjoy sake?
Ichizawa: I always have a stock of about 10 bottles of sake that I made on my own and from other brewers, and I compare 2 types whenever I drink.
Heidi: And you try different combinations every night. I want to try and drink that with you.
Ichizawa: I match a Japanese dish or a Western dish depending on the sake. I've been paying attention to their combination recently.

Heidi: That also seems fun to think about.
Ichizawa: I think about whether I should pair a particular sake with meat or seafood; sometimes I use olive oil or pair it with cheese. Compatibility is completely different depending on the sake.
Heidi: The combination that you choose sounds really delicious.
Ichizawa: I want to be the one to find the combination for the sake that I create so I try it day and night.
Heidi: Please let me know once you find it.



I believe that lovely is the perfect word to describe Hokkaido's sake.

Satoko Ichizawa

The secret to enjoying Japanese sake is to relax and not overthink it.



Heidi: Please leave a message for the readers of this interview.
Ichizawa: Relax and try to approach Japanese sake without overthinking. The ways to enjoy it are limitless; you can select the sake depending on your mood or situation on that day, or think of its combination with a dish.
Heidi: A museum like this is also good to help people find sake that suits them.
Ichizawa: Our museum and izakaya (Japanese bar) specializing in Japanese sake is recommended particularly for those who want

to begin their Japanese sake journey. If you let them know about your preferences, the staff will suggest a sake with that image in mind.
Heidi: It feels reassuring like a wine sommelier. I won't hesitate and try to consult next time.
Ichizawa: Our staff are waiting for customers like that. If I'm free, I can give the explanation as well.
Heidi: Explanation from the chief brewer herself! It would be amazing to experience that.
Ichizawa: Let's enjoy Japanese sake together!



"Meishu no Yutaka" Managing Director

Karin Kumada

Born in California, United States of America. He discovered the deliciousness of Japanese sake upon coming to Japan in 2006. He married Rie Kumada, the eldest daughter of the long-established liquor store "Meishu no Yutaka" in Sapporo City. Together as husband and wife, they are spreading the charm of Japanese sake in and out of Japan.

Bacchante interview

Falling in love with Japanese sake

Karin of "Meishu no Yutaka"

Truly delicious Japanese sake has a power to change lives.

Japanese sake that moved me in just one sip

When I was 20 years old, I took a break from school and traveled to Japan. I arrived in Iwamizawa via hitchhiking and I was introduced to Rie by a person that I met there. We decided to visit her Japanese



bar called "Mitsukigura" that she was managing during that time in Sapporo City. I drank Kobayashi Shuzo's "Hokuto Zuiso" and was surprised thinking "How can something that is made from rice become as fruity as this?". I was moved by its deliciousness so I drank all the varieties of Japanese sake available in Mitsukigura. I was deeply fascinated by the Japanese sake because of the variety of its taste. I hit it off with Rie and decided to help in her hometown's "Meishu no Yutaka".

The role of conveying the brewer's thoughts to the customers

I started working in "Meishu no Yutaka" after marrying Rie in 2019. I stayed for 3 weeks in breweries in Nagano prefecture and Aomori prefecture. Before making new deals, I make sure to visit a brewery, and I also ask a person from the brewer to visit our store. If we do not know each other well, we cannot have the confidence to sell. In addition to bringing the best sake in its best form to the customers, we also convey the brewery's "thoughts". What kind of rice was used? How was it brewed? What were the thoughts in making it? The deliciousness doubles when you know the story that is not conveyed

by the label. The task to convey it is the role of the specialty store.



I want everyone to experience the emotions that I felt

It might be difficult to approach a specialty store, but everyone starts as a beginner so I hope you come without any hesitation. I want many people to experience the emotions that I felt with "Hokuto Zuiso". A few days ago, we opened a new store called "YUTAKA" in North Hiroshima City's "Joyful AK". We will shake the line-up a bit so it's different from "Meishu no Yutaka" and make it a friendly store.

This isn't the life that I imagined dozens of years ago, but I'm really happy to be involved everyday with Japanese sake that I love. There are many delicious sake around Japan, but Hokkaido's Japanese sake is becoming more delicious and is putting up a good fight. I want to keep on conveying the charm of Hokkaido's sake to the world. Because I'm good in English (lol).



Meishu no Yutaka

Address	Kita 25-Jo Nishi 15-chome 4-13, Kita-ku, Sapporo City
Phone	011-716-5174
Business hours	10:00~19:00
Regular holidays	Wednesday



YUTAKA

Address	Omagari Kogyo Danchi 7-chome 3-4 , Kita Hiroshima City Inside Joyful AK
Phone	011-802-9280
Business hours	10:00~19:00
Closed on	January 1 and 2

Event Report

Komedokoro Sakedokoro Hokkaido Promotion Project
Hokkaido-grown Japanese Sake Sales Expansion Business

Let's drink outside! Hokkaido-made Japanese Sake Project

Hokkaido-made Japanese sake enjoyed in a camp & sake brewery observation tour

October 9 (Fri) and 10 (Sat), 2020

When talking about Japanese sake, there is an image that it is enjoyed in a store or inside the house, right? However, sake that is made from water and rice grown in the land of Hokkaido is perfect to be enjoyed while surrounded by nature. For example, outdoor Genghis Khan (mutton and lamb) or barbecue and cold Japanese sake go well together. The deliciousness of Japanese sake enjoyed while relaxing and looking at the camp bonfire or at the starry sky is on a different level. This is why we started the "Hokkaido-made Japanese sake observation tour" to discover the "charm of Hokkaido-made Japanese sake" while experiencing an "outdoor situation". Led by Takashi Kamada, Hokkaido's sommelier, and FM North Wave's DJ Heidi, it is a 2-day Hokkaido-made Japanese sake immersion that includes tours in 4 breweries and experience of matching Hokkaido-grown sake with a variety of dishes made from Hokkaido-grown ingredients in a glamping facility in the evening. Influencers who are well-versed in gourmet and sake participated in the camping. Here are some photos and comments from the event.



A luxurious moment while glamping



Lively conversation about Japanese sake



Dishes that make use of home-grown
Shinshinotsumura ingredients



Cheers with Hokkaido-grown Japanese sake



Led by the famous Takashi Kamada and Heidi

Hokkaido-grown
Japanese sake
enjoyed

in Shinshinotsumura's
Shinotsu Park Camp



Various Hokkaido-grown Japanese sake lined up



Cod milt and corn in Japanese-style ahijo



The only remaining sake brewery in Sapporo with a population of 1.9 million. The view of a large tank and buildings built of stone give off an atmosphere like America's West Coast.

in
Nipponseishu

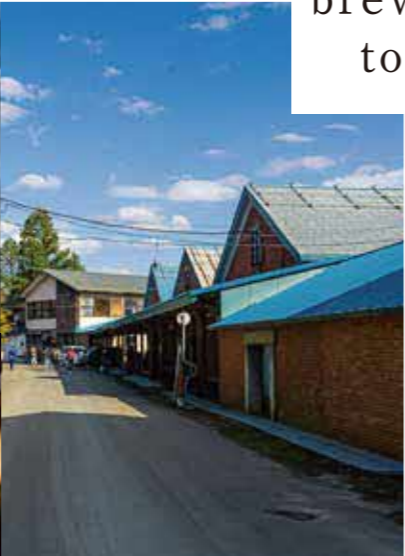


An impressive sake brewery because of its nostalgic building. The participants enthusiastically listened to the young chief brewer Takaoka's passion for sake brewing.

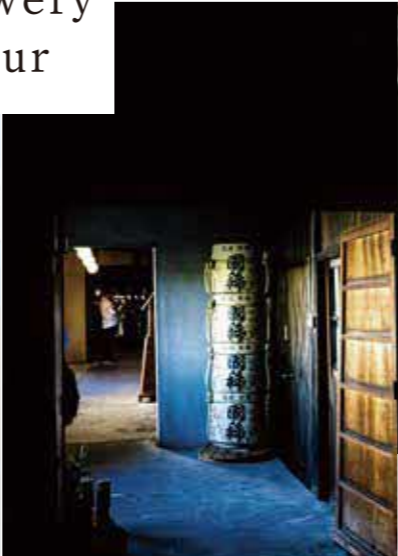
in
Kinteki Shuzo

in
Kobayashi Sake
Brewery

Brick brewery and stone brewery incorporating Western architecture. The spacious site is like a town and gave a feeling of traveling in time.



Sake
brewery
tour



in
Kunimare Sake
Brewery

Japan's northernmost sake brewery that is also popular as a tourist spot. Located in Mashike-cho that prospered from herring fishing, it is a sake brewery that will remind you of a guard house.



\ Comments from participants /

The menu is full of items thoughtfully created to match with Japanese sake that it will almost make you drink too much (lol). I learned a lot from the tour in 4 breweries. I like Japanese sake even before, but because of this tour, I gained more confidence to recommend Hokkaido-made Japanese sake to everyone.

Freelance announcer

I have only experienced outdoor Japanese-sake drinking in food events held in Odori Park. It was an eye-opener to discover how delicious drinking warmed sake in a camp is. It was a pleasure to hear the thoughts of sake brewers who brew using Hokkaido rice.

Town information site editor

It was amazing to experience glamping while tasting the Japanese sake of sake breweries that use Hokkaido rice. Hokkaido is often pleasantly cool at night even during summer so it made me think that enjoying camping and barbecue with warm Hokkaido-made sake is a must-do!

Food writer

\ Comments from foreigners /



Huang Chingyu Taiwanese influencer

It was exciting to be able to drink Japanese sake while camping, and I thought that all of the sake were really delicious. It's unfortunate that Hokkaido-made Japanese sake is not yet well-known outside Japan. I want to let people all over the world to know about this deliciousness that is made from delicious rice and delicious water.

Zheng Rufang Chinese influencer

I've always thought that Japanese sake is enjoyed at home or in a store so it felt different when we drank outdoors. However, when I experienced it, I was able to relax because it was delicious to drink Hokkaido-made Japanese sake while surrounded by nature. The sake breweries were extremely interesting so I want to visit again.



Teach us,
sake master!

The basics of Japanese sake

Japanese sake is mainly classified to 4 types based on the characteristics of its flavor and aroma. The point is to pay attention to the aroma (flavor) of Japanese sake. Once you remember the 4 basic types of Japanese sake, you will be able to easily enjoy it.

Highly aromatic type Kunshu (aromatic)

Suitable as an aperitif because of its fragrant aroma and refreshing flavor. Like a white wine that is enjoyed for its aroma, it is unwaveringly popular outside of Japan.



Characteristics

Recommend for people who are new to Japanese sake. Its comforting and fragrant flavor is popular especially among women. To maximize its fruity aroma, be careful of increasing its temperature too much or making it too cold.

Types of sake

Daginjo-shu / Ginjo-shu / others

Recommended way of drinking

Temperature	Recommendation level
Cold about 5°C	●●
Slightly cold about 10°C	●●●●●
Room temperature about 15°C	●●●
Lukewarm about 40°C	●
Hot about 50°C	

Recommended pairing

White fish carpaccio, fresh spring rolls, vinegared seafood, rare chicken tenderloin with plum sauce

Light and smooth type Soushu (refreshing)

A standard type that has a charm of an aroma that is simple and light. It has a refreshing characteristic that you will never get tired of drinking so it pairs well with a wide range of dishes.



Characteristics

A tanrei (light) type sake characterized by a refreshing taste that is liked by many people. A big part of charm is it can be paired easily with any dish. Try to enjoy its crisp taste by thoroughly cooling it.

Types of sake

Futsuu-shu, Honjozoshu, Namazake, Namachozoshu, and others

Recommended way of drinking

Temperature	Recommendation level
Cold about 5°C	●●●●●●
Slightly cold about 10°C	●●●●●
Room temperature about 15°C	●
Lukewarm about 40°C	●
Hot about 50°C	●●●

Recommended sake vessel

A small glass that allows the drink to be fully consumed before its temperature rises.

Recommended pairing

Cold tofu, vegetable terrine, boiled leafy vegetables, fried chicken

Well-rounded and full-bodied type Junshu (rich)

Rich umami and well-rounded taste of rice itself. It is fast becoming popular around the world because it gives off the classic taste of traditional Japanese sake.

Characteristics

This type is "What real Japanese sake is!" and is the perfect match for so-called "bar food". Suitable for warm sake, particularly "lukewarm sake", to thoroughly enjoy its full-bodied umami.



Recommended pairing

Miso oden, cheese fondue, shiokara, potato salad

Types of sake

Junmai-shu, Honjozo-shu, and others

Recommended sake vessel

Oven-baked sake vessel that does not easily get cold, or unglazed large sake cup

Recommended way of drinking

Temperature	Recommendation level
Cold about 5°C	●
Slightly cold about 10°C	●●
Room temperature about 15°C	●●●●●
Lukewarm about 40°C	●●●●●
Hot about 50°C	●●●

Complex and mellow type Jukushu (aged)

A taste preferred by experts that is reminiscent of a rich and complex Shaoxing wine. Enjoy the world of profound "aged taste" weaved in by time.



Characteristics

A special flavor that is condensed and deep produced by aging in low heat or room temperature for a long period of time. The rich and strong flavor is similar to spices and dried fruits; recommended to be paired with dishes and appetizers with rich flavor.

Types of sake

Long-term aged sake, vintage sake, and others

Recommended way of drinking

Temperature	Recommendation level
Cold about 5°C	●
Slightly cold about 10°C	●●
Room temperature about 15°C	●●●●●
Lukewarm about 40°C	●●
Hot about 50°C	

Recommended sake vessel

Vessel that will let you enjoy its color such as brandy glass, transparent glass, or white glass.

Recommended pairing

Grilled eel, mapo tofu, Japanese braised pork belly, dried fruits, azuki-bean jelly



Supervisor

SSI Sake Service Institute Sake Sommelier Association Director
Hokkaido Sake Bar Kamada and Hokkaido Sommelier Takashi Kamada

The first 2-time winner in the 3rd World Kikisake-shi Competition after winning in the Japanese sake division and being a runner up in the Shochu division. In addition to running restaurants that specialize in Hokkaido-made sake and ingredients, he also holds several seminars and lectures about sake and appears and writes in media.

Sakepedia



Information given on the label

Chief brewer

The highest person in charge of sake brewing. The sake brewery entrusts full authority of sake brewing to the chief brewer to make sake.

Rice polishing ratio

After carrying out the process of rice polishing where the rice is polished, the ratio of the remaining rice is indicated in %.

Sake meter value

The quantified amount of sugar in Japanese sake. In general, the higher the positive number is, the drier the sake becomes, and the lower the negative number is, the sweeter the sake gets.

Acidity

The value indicating the amount of acid created in the Japanese sake brewing process such as lactic acid, succinic acid, malic acid, and others. The more acid the sake contains, the drier the sake tastes because the sweetness is negated.

Amino acid

The value indicating the amount of amino acid that is the source of umami. Japanese sake includes about 20 types of amino acid such as glutamic acid, arginine, tyrosine, and others. Generally, sake with higher amino acid has a solid umami taste, while lower amino acid has a mellow and light taste.

Basic types of Japanese sake

Honjozo-shu

Japanese sake brewed with 70% or less polishing ratio and distilled alcohol that has a balanced flavor.

Tokubetsu Honjozo-shu

Honjozo-shu brewed with 60% or less polishing ratio.

Ginjo-shu

Japanese sake created through "Ginjo brewing" by brewing with 60% or less polishing ratio and adding distilled alcohol.

Daiginjo-shu

A type of Ginjo-shu that is brewed with 50% or less polishing ratio.

Junmai-shu

Japanese sake made of only rice, malted rice, and water.

Tokubetsu Junmai-shu

A type of Junmai-shu that is brewed with 60% or less polishing ratio or a special brewing process.

Junmai Ginjo-shu

Japanese sake that belongs to Junmai-shu, brewed with 60% or less polishing ratio through "Ginjo brewing".

Junmai Daiginjo-shu

A type of Junmai Ginjo-shu that is brewed with 50% or less polishing ratio.

Futsuu-shu (regular sake)

Japanese sake that is brewed in a way other than the specially

Polishing ratio	Rice / Malted rice	+ Distilled alcohol	+ Other raw ingredients
50% or less	Junmai Daiginjo-shu	Daiginjo-shu	Futsuu-shu (regular sake)
60% or less	Junmai Daiginjo-shu / Tokubetsu Junmai-shu	Ginjo-shu / Tokubetsu Honjozo-shu	
70% or less	—	Honjozo-shu	
	Junmai-shu		

Classification based on how the sake is brewed

Arabashiri

A Japanese sake made by collecting naturally dripping liquid without applying pressure when squeezing.

Shinshu

Refers to Japanese sake that is shipped from July of the brewing year to June of the following year. Any Japanese sake that is shipped after the period is called "aged sake".

Muroka

Does not use any filtration at all such as charcoal in "Tanroka", paper, filter, or cotton in "Suroka", and others.

Traditional sake brewing method

When brewing the "Shubo" that serves as the base of Japanese sake, there was a method of brewing that used to be the main method before the Meiji period where naturally-occurring lactic acid bacterium is introduced in place of adding lactic acid for brewing.

"Yamaoroshi" process of grinding steamed rice through manual labor (done after introducing naturally-occurring lactic acid bacterium)



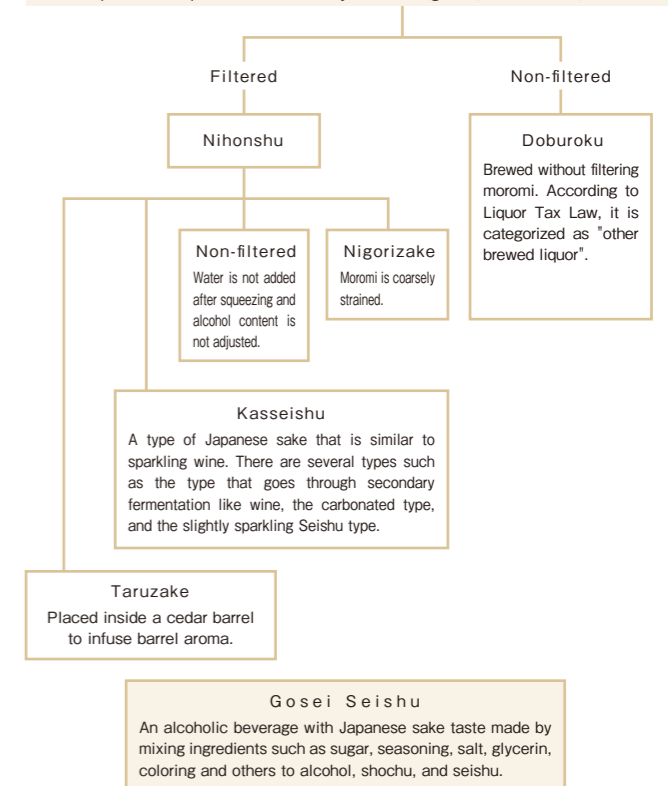
Difference based on the number of times of heat treatment

In general sake brewing, the process of low temperature pasteurization called "heat treatment" is done twice: one after squeezing and one before bottling.

	Namazake	Namazume-shu	Namachozo-shu
1st heat treatment (after squeezing)	×	○	×
2nd heat treatment (before bottling)	×	×	○
↓			
Hiyaoroshi Namazume-shu that is shipped in autumn after aging it for one summer.			

Other various types

"Moromi (sake mash)" that is brewed by fermenting rice, malted rice, and water



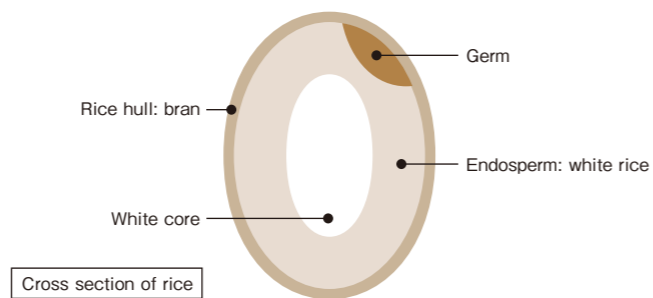
The reason Hokkaido's sake is delicious

~The story of Hokkaido's sake rice~

In Japanese sake brewing, a variety of rice that is different from the one that is eaten called "Sake rice (Shuzokoutekimai)" is used. There are more than 100 types of sake rice currently being used all over Japan including the typical varieties such as Yamadanishiki and Gohyakumangoku. It is common to mix various varieties of sake rice when brewing Japanese sake, but there is an increasing number of breweries that only use one variety in recent years.



Conditions of sake rice



- Low in protein and fat** Protein and fat found in the outer part of rice is said to be a source of off-flavor.
- Large grain** Large grain sake rice is suitable in sake brewing so that rice polishing to polish the outer part of rice can be steadily implemented.
- White core** If there is a white and opaque "white core" in the rice grain, it is easy for yeast mycelium to penetrate the center.
- Good water absorption rate** Allowing the sake rice to absorb water for a short time enables it to have an elastic finishing.
- Hard outer and soft inner** When the rice's outer part is hard and the inner part is soft, the yeast demands water and when it tries to extend the mycelium, it produces many enzymes that become the source of deliciousness.

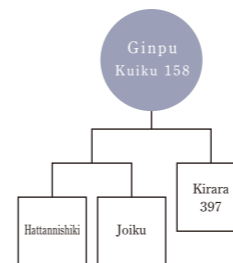
Ever since "Hatsushibaku" was planted in 1998, there are now 3 types of sake rice being cultivated in different areas in Hokkaido namely: Ginpu, Suisei, and Kitashizuku. The lower the protein of the sake rice, the higher its quality is. Hokkaido-grown sake rice takes pride in its quality that doesn't fall behind Honshu-grown rice; in recent years, the volume of export within Hokkaido as well as to Honshu is increasing.

Characteristics of Hokkaido-grown Sake Rice

How the sake brewing using Hokkaido-grown rice started

Ginpu

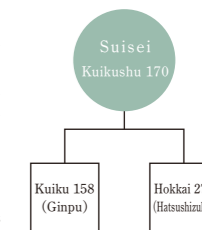
"Ginpu" was developed as the successor to "Hatsushizuku" that made its way to Hokkaido as the first sake rice in 1998, and it currently covers about 70% of the crop area of Hokkaido-grown sake rice. It is made into Japanese sake where you can enjoy the satisfying and real flavor of rice. Ginpu has many types that are thick and full-bodied as it pairs well with fermented cheese, miso dishes, sauce-type yakitori, and Genghis Khan (mutton and lamb).



Allows for the brewing of sake that melts solidly with tanrei (light) flavor

Suisei

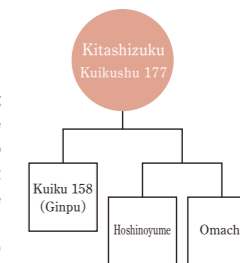
In the cool land of Hokkaido, "Suisei" was created in 2006 with the goal of developing a sake rice that is highly cold resistant, and covers 19% of the crop area of Hokkaido-grown sake rice. The finishing becomes tanrei (light); a taste that is easy to like for the people of Hokkaido since tanrei karakuchi (light and crisp) is popular in Hokkaido. Sake made with Suisei has a characteristic of lightness and refreshing that is easy to drink. Pairs well with simple and refreshing dishes, and perfect with salad appetizer, cold tofu, and others.



Can be produced steadily because of its large grain that is highly cold-resistant

Kitashizuku

"Kitashizuku" has the largest grain size among Hokkaido-grown sake rice, and it is a sake rice that matches the cold weather in Hokkaido because it is more cold-resistant than Ginpu. It uses the "Omachi" which is considered as the ancestor of the best sake rice "Yamadanishiki" in crossbreeding, and it covers 19% of the crop area of Hokkaido-grown sake rice. Kitashizuku is an all-around player because its taste is light, rich and lightly tart like the Yamadanishiki so it can be paired with a wide range of dishes.



A new sake brewery is here!

Traveling Hokkaido through local sake

There is a total of 13 breweries and 14 production facilities in Hokkaido as of January, 2021.

From a brewery that takes pride in its more than 140 years of history to newly established breweries, all of these breweries brew sake that has a uniqueness deeply rooted in the environment of the locality.

You can have a tour in some breweries, visit some of their direct sales office, or order sake and enjoy the feeling of traveling at your own home.

Why not try to take some time to find your favorite sake?

The reason breweries are increasing in Hokkaido

In the recent years, Hokkaido-grown sake rice is gaining attention for its stable supply and quality. Compared to other locations in Japan, the proportion of population versus the number of breweries is low. The proportion of Hokkaido people drinking Hokkaido sake is also low, but if you look at it in another way, it also means that it has opportunities to grow. It is said that "Sake production is rice production", and Hokkaido is exactly in rice production. That is why the number of new sake breweries are increasing in Hokkaido.



\ NEW /

In search of a new home, from Gifu to Hokkaido.

Michizakura Shuzo Co., Ltd.

A long established shop tries its sake-brewing luck in the land in the north

In November 7, 2020, this sake brewery was established under the "public-private program" that is rare in Japan. It is located in Higashikawa-cho that is known as Hokkaido's leading "rice-producing" area. It is the Michizakura Shuzo that has a 143-year history in Nakatsugawa City of Gifu Prefecture. Michizakura Shuzo saw the potential early in Hokkaido's sake rice. They thought about the future of sake brewing and came up with the unprecedented decision that "current Japanese sake breweries will transfer by a long distance". Expectations are high for the "Shinsei Michizakura" that will be created with the water and rice of its new location in Higashikawa.



Check here for the official website



Michizakura Shuzo

Address Nishi 2-go Kita 23, Higashikawa Town
Phone 0166-82-6631

\ NEW /

13th sake brewery in Hokkaido, first one inside university grounds in Japan.

Kamikawa Taisetsu Sake Brewing Co., Ltd. Hekiungura

It has been about 40 years since "Tokachi no Sakagura"

In May, 2020, this sake brewery was established in the Obihiro University of Agriculture and Veterinary Medicine located in Obihiro City, the central city of Tokachi. As the first sake brewery in all of Japan that was established inside a university campus and the first sake brewery in the Tokachi region, it will create new local sake, carry out educational research on fermentation and brewing in coordination with the university, and conduct human resource development for the next generation of Japanese sake brewers. "Hekiungura" was named after the Obihiro University of Agriculture and Veterinary Medicine's student dormitory (Hekiunryyo). It started sake brewing of Shin-shu from the autumn of 2020, and the finished Japanese sake will be sold to the public. <Hekiungura Shop and Tour Facility Business Hours: 10:00~15:00 Irregular holidays>



Check here for the official website



Kamikawa Taisetsu Sake Brewing Co., Ltd. Hekiungura

Address Nishi 2-sen 15-1, Inada-cho, Obihiro City
Contact information tokachi@kamikawa-taisetsu.co.jp

Nipponseishu Co., Ltd.

Sapporo's local sake "Chitosetsuru", prepared using the underground water of the Toyohira River.

A sake brewery that has existed since 1872 (Meiji 5), it is well-known for the brand name "Chitosetsuru". Its sake brewery is located in the center of Sapporo City where it can collect water from the underground water of the Toyohira River that flows from Jozankei. The shikumi-sui (brewing water) that is pumped up from 150m underground finishes in a clean taste. There is a wide selection of limited edition sake from the brewery and seasonal sake in the adjacent Chitosetsuru Sake Museum so you might want to try finding your favorite bottle. The sake lees soft serve ice cream that is only available here is also recommended!



\ If you're a beginner, this is for you! /



Kunshu (aromatic)

Chitosetsuru Junmai Ginjo
Aroma and taste that are fragrant and clear using 100% Hokkaido-grown sake rice.

\ Recommended for women /



Junshu (rich)

Chitosetsuru Junmai Tanchotsuru
A sake with low alcohol content and rich taste that goes down smoothly.



Chitosetsuru Sake Museum

Address Minami 3-Jo Higashi 5-chome 1, Chuo-ku, Sapporo City
Phone 011-221-7570
Business hours 10:00~18:00
Regular holidays New year holidays

Side note

"Local wine" instead of local sake is also recommended!

"Yoichi wine" prepared in Yoichi using good-quality grapes grown in Yoichi is the definition of "local wine". The spirit of Nippon Seishu's sake brewing lives in it.



Check here for the online shop



The only sake brewery in Otaru is an all-year brewery that is not common around Japan.

A sake brewery in Otaru that painstakingly brews high quality sake, mainly its flagship brand "Takaragawa". Tanaka Shuzo's basic philosophy is to sell its small-scale production via direct sales, with all of them being Junmai-shu made from 100% Hokkaido-grown rice. Although it is common to do "Kanzukuri (cold-weather brewing)" in winter locations, Tanaka Sake Brewing's Kikkogura conducts sake preparation all-year round with its "Four seasons brewery" that is rare in Japan. It is also possible to have a sake brewing our anytime. It's a must-go-to spot when visiting Otaru.

\ If you're a beginner, this is for you! /



Soushu (refreshing)

Otaru Sparkling Japanese Sake Takaragawa
Characterized by the fragrant taste of Ginjo that you can delicately sense in its fine foam.

\ Recommended for women /



Kunshu (aromatic)

Junmai Ginjoshu
Its charm is found in its fruity acidity that includes organic acid beneficial for health and beauty.



Tanaka Sake Brewing Kikkogura

Address Nobuka-cho 2-2, Otaru City
Phone 0134-21-2390
Business hours 9:00~18:00
Regular holidays Open throughout the year

Side note

An indispensable sake for Ainu ceremonies

"Kamuitonoto" is a sake created under the supervision of the former director of the Ainu Museum based on the traditional sake of the Ainu people.



Check here for the online shop

Kunimare Sake Brewery Company Limited

The northernmost sake brewery in Japan located in Mashike Town that once prospered from herring fishing.

Kunimare Sake Brewery is known as the northernmost sake brewery in Japan, and it is located in Mashike in North Hokkaido that prospered from herring fishing during the Meiji period. It was established with the goal of brewing Japanese sake to warm the body of fishermen who work in cold seas. The dry sake that uses mellow underground water from Mt. Shokanbetsu is brewed using the traditional techniques of Nanbu Toji and it has fans all over Japan. In addition to the brewery, there are many ways to enjoy the place such as the shop, resource center, the "Sengokugura" that illustrates the history of herring fishing, and the "Rice Granary Gallery" that opens only for a limited time from spring to summer.



\ Recommended for women /



Soshu (refreshing)

Shokan Bijin

Semi-sweet refreshing taste cultivated in the vast nature of Hokkaido.

\ Chief brewer's top recommendation /



Kunshu (aromatic)

Shokan Shizuku

Uses 100% Hokkaido-grown sake rice "Ginpu". There is umami in its dryness, it is a bottle the brewery is proud of.



Kunimare Sake Brewery Company Limited

Address Inaba-cho 1-chome 17, Mashike Town, Mashike District
 Phone 0164-53-9355
 Business hours 10:00~16:00 *9:00~17:00 on weekends and holidays
 Regular holidays 12/29~1/4

Side note

Mashike's historical building complex

The stone and wooden buildings built during the mid-Meiji period along Mashike-cho starting with the Kunimare Shuzo are also recognized as Hokkaido's heritage sites.



Check here for the online shop



A sake brewery at the foot of Mt. Youteizan that is very particular when it comes to the deliciousness of Genshu.

Niseko Brewing Co., Ltd.

A sake brewery at the foot of Mt. Youteizan that values water, air, and the environment. It uses the snow spring water from the Niseko Weiss mountain range and blowing spring water from the Mt. Youteizan as its shikomi-sui (brewing water). It conducts sake brewing that is deeply rooted in the locality through the active incorporation of Hokkaido-grown rice. Japanese sake, in general, is shipped after adjusting the alcohol content by diluting with water, but Niseko Brewing is very particular in creating "Genshu" that does not dilute with water. The rich and highly aromatic Genshu has a taste that satisfies sake experts.

\ If you're a beginner, this is for you! /



Junshu (rich)

Kutchan no Osake

100% Kutchan-grown sake rice "Kitashizuku". A dry sake that is refreshing.

\ Chief brewer's top recommendation /



Junshu (rich)

Meisui Kyogoku Genshu

Genshu that is particular when it comes to not adding water, made with Kyogoku spring water recognized by the Meisui Hyakusen.



Niseko Brewing Co., Ltd.

Address Asahi 47, Kutchan Town, Abuta District
 Phone 0136-22-1040
 Business hours 9:00~17:00
 Regular holidays Irregular holidays

Side note

The authentic "Coffee Shochu" is also popular.

The "Coffee Shochu" is made with rice, Honduras coffee beans, and malted rice. It is a must-try to experience the aroma of coffee even though it is clear and colorless.



Check here for the online shop

Kobayashi Sake Brewery Co., Ltd.

A brewery made from red bricks and stone, it is also listed in the Registered Tangible Cultural Properties of Japan.

Kobayashi Sake Brewery is characterized by its brick brewery designed in Western architecture and stone brewery using Sapporo nanseki (soft stone). It is a famous tourist spot in Kuriyama-cho and has been used as a filming location for various movies and dramas. As one of the first sake breweries that started to use Hokkaido-grown rice for sake brewing, it currently uses 100% Hokkaido-grown rice such as "Ginpu", "Suisei", and others. Taste the deliciousness of Hokkaido's sake in the direct sales office of "Kitanonishiki Museum" that carries the name of its flagship brand, the "Kitanonishiki".



\ If you're a beginner, this is for you! /



Mafuyu Daiginjo

Kitanonishiki Museum limited edition product. Recommended for beginners for its fruity taste.

\ Chief brewer's top recommendation /



Hizo Junmai

An aged sake condensed with umami after aging for more than 3 years. Its unique flavor is addictive.



Kuramoto Kitanonishiki Museum

Address Nishiki 3-chome 109, Kuriyama Town, Yubari District 0123-72-9292
 Phone 0123-72-9292
 Business hours 10:00~17:00 (until 16:00 from November to March)
 Regular holidays December 31 to January 3, 2nd weekend of April (Kura Festival), 3rd Monday of the month

Side note

Enjoy Kita no Nishiki together with soba.

"Kinsuian" is located in the premises of Kobayashi Sake Brewery. The handmade ninety-one soba using Hokkaido-grown soba flour is perfect with Kitanonishiki!



Check here for the online shop



Kinteki Shuzo Co., Ltd.

The only sake brewery in the Nakasorachi area that shares a history with Shintotsukawa.

Shintotsukawa is called the "Sakamai no Satori (Village of Sake Rice)" because it is a rice-producing area that produces about 40% of Hokkaido-grown sake rice. In this town, Kinteki Shuzo works with the local farmers to conduct a transparent "sake brewing" process. "Shintotsukawa Shuzo Co., Ltd." was established by immigrants from Totsukawa Village of Nara Prefecture during the Meiji period; it overcame many hardships and is now a sake brewery that is loved by the locals. Its young chief brewer in his 30's is now brewing sake that can be enjoyed by everyone because it makes use of locally-produced sake rice together and the personal touch of the young chief brewer.

\ If you're a beginner, this is for you! /



Kinteki Junmai Ginjo

A masterpiece that received 91 point in "Parker Points" from Mr. Parker, the most famous brewed liquor critic in the world.

\ Recommended for women /



Tokubetsu Junmai-shu Shintotsukawa

Made from 100% Shintotsukawa-grown "Ginpu". A Junmai-shu that is dry and refreshing.



Kinteki Shuzo Co., Ltd.

Address Chuo 71-7, Shintotsukawa Town, Kabato District
 Phone 0125-76-2341
 Business hours 8:30-17:30 *10:00-16:00 on weekends and holidays
 Regular holidays January 1 to 3

Side note

A bottle that resonates with railway lovers

The "Kinteki Junmai Ginjo Sashshosen" is being sold to commemorate the JR Sashsho line which ends in the Shintotsukawa Station that was closed in April 17, 2020.



Check here for the online shop

Takasagoshuzo, Inc.

A long-established store that continues to brew local sake that is unique to Asahikawa using underground water from Daisetsuzan (Mt. Daisetsu).

A sake brewery that continues the unique sake brewing method of Asahikawa by actively using Hokkaido-grown rice and underground water from Mt. Daisetsuzan that is suitable for sake brewing because of its low iron content. Its flagship brand "Kokushi Muso" is known all over Japan as the one that started the boom for tanrei karakuchi (light and dry). The "Yukinaka Chuzo" makes use of winter's harsh cold, and every December in Biei no Oka, it covers a whole tank of Shin-shu in snow and stores it there for the duration of winter. The sake is thoroughly aged in the tanks stored in about minus 2°C and becomes a masterpiece with mellow taste and aroma.



\ If you're a beginner, this is for you! /



Junshu (rich)

Junmai-shu Kokushi Muso

Junmai-shu made purely from Hokkaido-grown sake rice. A tanrei karakuchi (light and dry) that you can enjoy the richness and the umami of rice.

\ Chief brewer's top recommendation /



Kunshu (aromatic)

Junmai Ginjo-shu Kokushi Muso

Rice polishing is done on the Hokkaido-grown "Kitashizuku" up to 55%. Popular for its fragrant citrus aroma.



Takasago Meiji Shuzo (direct sales store)

Address Miyashitadori 17-chome Migi 1-go, Asahikawa City
 Phone 0166-23-2251
 Business hours 9:00~17:30
 Regular holidays New year holidays

Side note

Wakazo KURA Challenge

A project where young people in the brewery exchange ideas and conduct everything from planning, production and sales. They try creating various products.



Check here for the online shop



Godo Shusei Co., Ltd.

New generation sake brewing through the use of cutting-edge automation system.

Asahikawa has all the factors for sake brewing: a natural environment that overlooks Mt. Daisetsuzan, locally-grown rice with good quality, and a cold climate. In addition to that, "Taisetsunokura" brew Japanese sake all-year round through the automation of important processes in sake brewing, suitable temperature management, and sanitation management. It is working on sake brewing that uses all Hokkaido-grown sake rice as its base. The sake brewery is very particular in brewing sake that has a consistent quality as well as taste that is close to handmade sake through the use of machines.

\ If you're a beginner, this is for you! /



Junshu (rich)

Tokubetsu Junmai Taisetsunokura

Enjoy the smooth taste with aroma in the mouth from fermentation in low heat for a long period of time.

\ Recommended for women /



Kunshu (aromatic)

Junmai Ginjo Taisetsunokura Kinuyuki

Its main feature is its casually elegant aroma and smoothness like a clear silk.



Godo Shusei Asahikawa Factory Taisetsunokura

Address Minami 4-Jodori 20-chome 1955, Asahikawa City
 Phone 0166 -31-4131
 Office and brewery are not open to the public.

Side note

A gin joins the "TAN TAKA TAN" series!

A craft gin that uses 5 types of botanical ingredients joins the "TAN TAKA TAN" series known for its fresh taste from the red perilla grown in Shiranuka-cho!



Check here for the online shop

Otokoyama Co., Ltd.

A famous brewery around the world that is exported to more than 20 countries.

"Otokoyama" is a sake brewery that has a 350-year history that was passed on through rightful succession from the Yamamoto family that established it in Itami during the Edo period. As one of the pioneers of Japanese sake boom outside of Japan and the first Japanese sake recipient of the Monde Selection Gold Award in 1977, it began its full-scale export to the United States of America in 1984. It is now being exported to more than 20 countries and regularly drank around the world. It is a Japanese sake that is deeply rooted in the land in the north that has won many awards in Japan Sake Awards and liquor competitions in and out of Japan.



Otokoyama Sake Brewery Museum

Address Nagayama 2-Jo 7-chome 1-33, Asahikawa City
 Phone 0166-47-7080
 Business hours 9:00~17:00
 Regular holidays Open throughout the year
 Closed on the New Year

Side note
 A simple, old-fashioned sweet sake
 A rich and refreshing taste made only of sugar and "Fukkoshu (Otokoyama's sweetest sake) Squeezed Sake Lees". Try this delicious drink and boost your immunity.

Check here for the online shop

\ If you're a beginner, this is for you! /



Kitano Inaho Daiginjo
 A relaxing sake with a fragrant aroma and delicate fruity taste.

\ Recommended for women /



Sparkling Japanese Sake
 A carbonated sweet and low-alcohol sake.



Kamikawa Taisetsu Sake Brewing Co., Ltd.

Birth of a new sake brewery that revitalizes that locality through the "Nomasaru (can't stop drinking) sake".

Kamikawa Taisetsu Sake Brewing was established in 2017 after a dormant brewery in Mie Prefecture transferred its brewing license. Its activities as a "regional revitalization brewery" that focused on the region gained attention all over Japan. "Ryokkyugura" located in Kamikawa-cho uses Hokkaido-grown rice and natural water from Mt. Daisetsuzan and brews only Junmai-shu using traditional methods. The sake has a deliciousness that everyone "Nomasaru (can't stop drinking)" because much of it is prepared through manual labor without using a large preparation tank. "Nomasaru" means can't stop drinking in Hokkaido dialect

\ Nomasaru (can't stop drinking) bottle /



"Kamikawa" Junmai Daiginjo
 A relaxing and balanced Junmai Daiginjo that has a fragrant aroma and swelling taste.

\ Nomasaru (can't stop drinking) bottle /



"Kamikawa" Junmai
 A Junmai-shu with a delicate aroma and acid that performs a comforting rhythm.



Kamikawa Taisetsu Sake Brewing Gift Shop

Address Ashimachi 25-1, Kamikawa-cho, Kamikawa District
 Phone 01658-7-7380
 Business hours 10:00~16:00 (until 15:00 during winter)
 Regular holidays Tuesdays, Wednesdays (open on holidays), Irregular Holidays

Side note
 A stylish pentagon family crest
 Uses the character "Dai" from Daisetsuzan (Mt. Daisetsu), snowflake, and Ainu pattern as its motif, it represents the five flavors of Japanese sake: "sweet, acidic, spicy, bitter, and sour".

Check here for the online shop

Fukutsukasa Sake Co., Ltd.

A sake brewery beloved by locals, more than 80% of it is drunk within Kushiro.

As the only sake brewery in Kushiro, it aims to brew sake that can be created only in the locality. Most of that production is consisted of the "Fukutsukasa" which is regularly drunk by the locals, characterized by a sake quality that combines sharp and refreshing taste with the authentic richness of rice. "A sake that pairs well with local food ingredients" is one of its principles in creating a sake that can be enjoyed together with food everyday. "Good Sake Fukutsukasa" is written on the building of its brewery, and in line with that slogan, they are continuously brewing "Good Sake" that makes everyone smile.



\ If you're a beginner, this is for you! /



Musoda

A taste that is reminiscent of Ginjo-shu even though it is a Honjo-shu. A limited edition product from the brewery that was created through product development with the participation of blog readers.

\ Chief brewer's top recommendation /



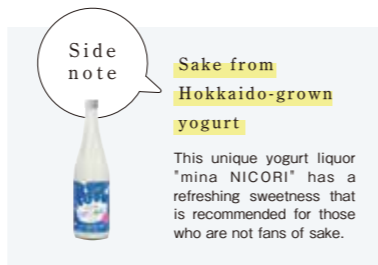
Fukutsukasa Tokubetsu Junmai-shu

A Junmai-shu that is well-rounded with mellowness that focuses on taste. A masterpiece that is recommended to be consumed lukewarm.



Fukutsukasa Sake Direct Sales Office

Address Sumiyoshi 2-chome 13-23, Kushiro City
 Phone 0154-41-3100
 Business hours 10:00~16:00 (until 14:00 on Saturdays)
 Regular holidays Sunday / Holidays / New year holidays



Check here for the online shop



The easternmost sake brewery of Japan that boasts of tremendous popularity in the locality of Nemuro.

"Usui Katsusaburo Shoten" located in Nemuro City is the easternmost sake brewery in Japan and it is the only sake brewery in Japan with a private sake brewing license. The sales of "Kita no Katsu" is mainly in liquor stores in the jurisdiction of Nemuro. It cannot be bought even when you visit the brewery, and the brewery is not open to the public or for tours. They are very particular in sake brewing that there was even a time when their brewed sake was discarded during a year when the quality was not satisfactory. In an age when online shopping and internet sales are the thing, this is a valuable brewery that is persevering by following its own path.

\ If you're a beginner, this is for you! /



Kita no Katsu Junmai-shu

A Junmai-shu with a light and refreshing taste. It's a bottle that you can keep on drinking because it is easy on the palate.

\ Chief brewer's top recommendation /



Kita no Katsu Taikai

The staple item in the "Kita no Katsu" brand. Typical of a Nemuro sake, it pairs well with the bounties of the sea.



Usui Katsusaburo Shoten

Address Tokiwa-cho 1-chome 6, Nemuro City
 Phone 01532-3-2010

Office and brewery are not open to the public.



Check here for the official website



If you're trying Japanese sake cocktail, start with this!

Samurai

A cocktail that was developed to make it easy for nonfans of Japanese sake. Also recommended when you want to have a change of pace even for Japanese sake beginners. To thoroughly enjoy the taste of Japanese sake, put only a small amount of lime.

Ingredients	Ratio
Japanese sake	3
Lime juice	1

Side note

We recommend garnishing it with sliced lime as you like.

Recommended as your first drink if you can't decide!

Japanese sake highball

This is for you if you want to enjoy Japanese sake in a refreshing way! It can be enjoyed with any dish since it doesn't overpower it. For Japanese sake that has changed taste due to oxidation, you can still be enjoy it by mixing it with soda.

Ingredients	Ratio
Japanese sake	1
Soda water	1

Side note

It's also delicious when you use ginger ale or tonic water.



Discover new elegant deliciousness!

Japanese Sake Cocktail

I'm not a fan of Japanese sake... For these type of people, we want them to try "Japanese sake cocktail". As the name suggests, it is a cocktail that uses Japanese sake as its base and it is gaining popularity as a sophisticated way of enjoying Japanese sake. Of course, this is also recommended for those who like Japanese sake. Why not relax and try this new way of tasting Japanese sake?

Supervision / Cooperation

Hokkaido-grown sake BAR Kamata
MY Plaza Building 8th Floor, Minami 4-jo Nishi 4-chome 14-2,
Chuo-ku, Sapporo City

Recipe (common)

- ① Pour the ingrediensts in a glass with ice.
- ② Lightly stir to complete.



Japanese sake and apple juice are a perfect pair!

Sake Fruity

It's okay to use a 100% apple juice, but it's even better with grated apple! Enjoy the perfect harmony created by the sweetness of Japanese sake and the refreshing sour-sweetness of apple.

Ingredients	Ratio
Japanese sake	1
100% Apple juice	1

Side note

Try out different fruits like pineapple, orange, and kiwi.

This is the Japanese sake cocktail for Hokkaido's native horse!

Sake Katsugen

The "Soft Katsugen" that people of Hokkaido love so much will always pair perfectly with Hokkaido-grown Japanese sake. It is a taste that anyone will like because the delicate sweetness and acidity of probiotic beverage matches with the refreshing taste of Japanese sake.

Ingredients	Ratio
Japanese sake	1
Soft Katsugen	1

Side note

Probiotic beverages like Calpis and yogurt drink are also refreshing.



Characterized by its refreshing acidity and beautiful color.

Red Sun

A Japanese cocktail that uses tomato juice similar to "Red Eye" and "Bloody Mary". A beautiful drink with a balanced harmony of Japanese sake and tomato juice's acidity and refreshing quality.



Ingredients	Ratio
Japanese sake	1
Unsalted tomato juice	1

Side note

The "lycopene" found in tomato is effective in preventing hangover.

Perfect with Hokkaido's sake!

Simple appetizer recipe

Delicious sake and appetizer are the best rewards for yourself. We will introduce easy to make appetizer recipes that pair well with Hokkaido sake. Enjoy a relaxing time for grown ups with this menu that is also suitable for parties!

Your teacher is...
Culinary expert
Masaya Hoshizawa



Perfect pair with solid Japanese sake!

Miso-marinated Camembert

Recommended sake
▶ Junshu (rich) / Jukushu (aged)
The flavor of miso will transform the camembert into a highly aromatic dish. You can use a miso that you usually use! Marinating it for 2 to 3 days will make it even tastier.

- Ingredients** (good for 2)
- Camembert cheese...1 piece
 - Miso sauce
 - Miso...2 tablespoons
 - Mirin...1 tablespoon
 - Katsubushi (bonito flakes)...a pinch
 - Garnish
 - Cracker, cherry tomato, olive oil, lemon...as needed

- How to prepare**
- ①Crumple the katsubushi using your hands to make it finer, and mix it with the ingredients of the miso sauce.
 - ②Spread half of the miso sauce on top of the wrap using a rubber spatula.
 - ③Place the camembert on the wrap coated with miso sauce and then evenly spread the remaining miso sauce on the camembert. Enclose it with a wrap and let it rest in the refrigerator.
 - ④Marinate it for half a day. Remove the miso and serve.



Tofu canapé of canned saury

An elegant appetizer with a Japanese taste

Recommended sake
▶ Soushu (refreshing) / Junshu (rich)
A healthy dish with canned saury and tofu! You can eat it on its own, but a baguette also goes well with it. Grain mustard brings a deliciousness from the spiciness that comes after.

Ingredients (good for 2)

- Canned saury...1 can
- Salt/pepper...as needed
- Firm tofu...1/2 piece
- Olive oil...as needed
- Perilla...5 pieces
- Baguette...6 slices
- Grain mustard...2 teaspoons

- How to prepare**
- ①Let the firm tofu rest for a while on a flat surface to drain the water. Cut the perilla into fine strips.
 - ②Place the firm tofu in a bowl and mash it with a rubber spatula until it becomes smooth.
 - ③Pour in the canned saury with its sauce and mix it roughly while allowing it to flake. Add in the grain mustard, salt, and pepper.
 - ④Place it on top of a baguette, sprinkle some olive oil, then serve.

Shiokara (salt-pickled seafood), avocado & cheese



Recommended sake
▶ Soushu (refreshing) / Junshu (rich)
Avocado, rich flavor of cheese, umami of shiokara, aroma of sesame oil... There's no way that this doesn't pair well with Japanese sake. Please try this exquisite recipe that's very easy to make!

Ingredients (good for 2)

- Avocado...1 piece
- Sesame oil...1 tablespoon
- Shiokara...3 tablespoons
- Black pepper...as needed
- Processed cheese...60 grams
- Chopped parsley...small amount

- How to prepare**
- ①Insert the knife vertically into the avocado, and cut it into half by cutting along the seed and rotating it.
 - ②Stick the edge of the knife into the seed and rotate to remove it. After peeling, slice it into pieces of 5mm thickness and place on a plate.
 - ③Cut the cheese into 5mm squares.
 - ④Place the shiokara and cheese on top of the avocado, drizzle with olive oil, sprinkle with black pepper, and then add the finely chopped parsley.

It's so easy but it's so delicious!

Steamed chicken with wasabi sauce

Perfect balance with the taste of Japanese sake

Recommended sake
▶ Soushu (refreshing) / Kunshu (aromatic)
The aroma of wasabi sauce enhances the umami of the moist and steamed meat; it's a dish that will make you drink sake! It's also recommended to add grated radish.



- Ingredients** (good for 2)
- Chicken thigh...1 piece
 - Salt...1 teaspoon
 - Sake...1 tablespoon
 - Grated ginger...1 teaspoon
 - Cabbage...200 grams
 - Wasabi sauce
 - Wasabi paste
 - ...2 tablespoons
 - Olive oil...1 tablespoon
 - Vinegar...1 tablespoon
 - To taste
 - Fine strips of perilla
 - ...as needed
- How to prepare**
- ①Massage the salt, sake, and ginger into the chicken thigh and let it rest for 15 minutes.
 - ②Cut the cabbage into fine strips. Mix the ingredients of the wasabi sauce well.
 - ③Put a plate on a frying pan with 1cm of water and then place the chicken thigh on top of it. Cover it and steam for about 20 minutes in medium heat. Keep the cover and let it cook for about 10 minutes in residual heat.
 - ④Fill the plate with cabbage and place thinly sliced chicken thigh meat on top of it. Sprinkle with wasabi sauce. Finish with fine strips of perilla as you like.

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