

Product Information Sheet

Kikusui Sake Brewing Co., Ltd.

Product Name		Kame-no-Mai	《Product Image》
Ingredients		Rice (domestic), Rice Koji (domestic rice)	
S a k e P r o f i l e	Classification	Junmai Ginjo	
	SMV	-2	
	Alcohol Content	16.5	
	Acidity	1.5	
	Amino Acidity	0.9	
	Rice Variety	亀の尾 Kame-no-O	
	Rice Polishing Ratio	55%	
Volume / Packaging		1.8L × 1 bottle	
		720ml × 12 or 20 bottles	
		500ml × 12 bottles	
		300ml × 12 bottles	
JAN Codes		1.8L 4983481838002	
		720ml 4983481837203	
		500ml 4983481835001	
		300ml 4983481833045	
1.8L	Retail Prices	7000 JPY (excluding tax)	
720ml	Retail Prices	3500 JPY (excluding tax)	
300ml	Retail Prices	1200 JPY (excluding tax)	

〈Product Story〉

Kame-no-O—During a devastating cold-weather disaster, when rice crops across the region failed, only a small patch of seedlings in a shrine’s rice field in Yamagata miraculously survived and thrived. Believed to be a natural mutation, this rice later spread widely across Asia. Tracing back the lineage of modern rice varieties almost always leads to Kame-no-O.

Although it disappeared in the postwar wave of rice hybridization, the former president of Kikusui never forgot the taste of sake brewed from this rice. Through personal connections, he obtained a handful of seeds and successfully cultivated them in Noshiro. Five years later, in 1989, Kame-no-Mai Junmai Ginjo was revived.

The result is a sake with a smooth mouthfeel and graceful depth of flavor. Even today, Kame-no-O rice is extremely difficult to obtain, making this sake rare and highly valued within Japan.

池留本店

IKETOME.CO.LTD

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OFFICIAL EXPORTER

Our company serves as the official export agent for the following sake breweries.

- SANSHORAKU Sake TOYAMA Prefecture
https://www.iketome.co.jp/iketome_selections/sanshoraku_items.pdf
- KIKUSUI Sake Breew AKITA Prefecture
https://www.iketome.co.jp/iketome_selections/kikusui_items.pdf
- MYOKO Sake Breewr NIIGATA Prefecture
https://www.iketome.co.jp/iketome_selections/myoko_items.pdf
- DAISEKKEI Sake Bre NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/daisekkei_items.pdf
- KUROSAWA Sake Br NAGANO Prefecture
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- SEIUN Sake Brewer SAITAMA Prefecture
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- TOA Shuzo Co., Ltd. SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/toa_items.pdf
- Chichibu Usagida Wir SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/usagida_winery_items.pdf

SAITAMA Prefecture



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For more information, please check our website below.

https://www.iketome.co.jp/2025wine_and_dine/page1.html