

Product Name

Junmai Kimoto "Maruto"

Rice (for sake making)	100% Nagano Prefecture-produced Hitogokochi rice	
Rice-polishing rate	65%	
Alcohol Content	15.20%	
sake meter value (SMV)	+2 (slightly dry)	
Storage Temperature	Store at room temperature; refrigeration recommended in-store.	
Recommended Serving Temperatures	On the Rocks: ○ Cold: ◎ Room Temperature: ◎ Warm: ○ Hot: ×	

The rice ears are not included with products intended for international markets.

Product Features	The product name “Maruto” is inspired by a sunrise, symbolizing vitality and energy. The sake has a robust flavor and is made using the time-honored traditional KIMOTO brewing method. It offers a balance of sweetness and sharpness, with a vibrant acidity and umami. This sake pairs well with rich or flavorful dishes such as pork cutlets or shrimp tempura. It is certified as a GI Shinshu product.		
Sales Points	This is a fresh KIMOTO, with a strong character, emphasizing rich flavors balanced by the influence of lactic acid bacteria. It is an excellent choice for those who enjoy bold sake with a refreshing aftertaste.		
Product Specifications	720ml Bottle (E-Glass) JAN Code: 4958660007313	Dimensions (Single Bottle): Height: 304mm Diameter: 82mm Weight: 1.3kg	Dimensions (Case/6bottles): Height: 330mm Width: 260mm Depth: 175mm Weight: 7.8kg
Other bottle size	300ml bottle also available.		
Minimum Delivery Lot	60 bottles. Mixed loads are accepted.		
Additional Notes	If shipping labels or case markings are required, please provide details.		

池留本店

IKETOME.CO.LTD

Address : 20 Shimoshingashi Kawagoe-City Saitama 350-136 JAPAN

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
https://www.iketome.co.jp/iketome_selections/seiun_items.pdf
- 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