

Honjyozo "Koshino-Setsugetsuka "

Rice (for sake making)	Miyama Nishiki / Gohyakumangoku	
Rice-polishing rate	55%	
Rice-polishing way	Standard polishing (In-house polishing)	
Water Hardness	Water hardness: 73 mg (soft water)	
(Sake) yeast	Akita Konno 12 + K-1501	
Total acid	+1	
Amino acid content	1.4	
Alcohol percentage	15.6	
sake meter value (SMV)	± 0	

Maturing period and temperature	Aged for approximately 2 years at around 2° C
Other, manufacturing methods and so on that affect the product.	One-time bottle pasteurization, cold bottle aging
Pairing with food	Pair with sushi, sashimi, grilled fish, or grilled chicken (with salt)
Other special features	This sake is crafted using high-quality sake rice, carefully polished down to 55%, comparable to Ginjo sake, and brewed with pristine underground spring water (soft water) from the Mt. Myoko range, using the traditional skills of Echigo master brewers. After pasteurization in the bottle, it undergoes a period of low-temperature aging in refrigeration, allowing the umami to fully develop before being released for sale. It features the pure umami and crisp finish unique to low-temperature aging. In Japan, it is available exclusively at member stores.

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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- Chichibu Usagida Wir SAITAMA Prefecture
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SAITAMA Prefecture



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For more information, please check our website below.

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