



釀蒸多知

御国

喜久水



KIKUSUI sake brewery

喜久水酒造

Our sake is stored in the tunnel that naturally maintains a temperature of 11 degrees all year round. When sake is exposed to light, it turns yellow, loses its texture, and deteriorates in taste.

By storing, aging SAKE in a tunnel, it is possible to manage the sake in a state with almost no deterioration until just before shipping. Also, as time passes for one or two years, the flavor becomes more integrated, and the sake becomes mellower. When many people think of old sake, they think of alcohol that has turned yellow, but there is no change in color and the result is clear old sake that is just like new sake. The lively taste of new sake is fun, but please also enjoy our aged sake, which has been aged with care and has a calming taste.

KIKUSUI SAKE BREWRY

Question 1: What is your goal in sake brewing?

We aim to brew sake that allows you to enjoy three times by one bottle of Sake.

It's very common that a Japanese Sake usually tastes better when drunk chilled. Our sake gives you two more different appearance. You can feel the essence of sake when drunk at room temperature one. And the all potential of the sake appear in warmed one to the level of human skin.

Question 2: How do you want customers in the destination country to enjoy your products?

We want you to know basic knowledge to enjoy Sake.

Hangover is always troublesome.

To prevent hangover is very important. There are many ingredients that cause hangovers on the outside of the raw material "rice", and the closer you get to the center, the less these ingredients are. We recommend a sake that has been polished to a rice polishing ratio of 60% or higher. While enjoying Sake with your meal, we recommend drinking the same amount of water as the Sake. Please take your time and enjoy yourself. Please keep Sake refrigerated, and enjoy the taste that changes depending on the temperature, such as chilled sake immediately after opening the lid, sake that has returned to room temperature, and sake warmed by wrapping the glass in your hands.

Question 3:

What we would like people to feel with our Sake is to take a sip while imagining the rural landscapes of your childhood, the babbling of streams and the voices of birds, then close your eyes for three seconds and spend a moment immersed in nostalgia. I would like it. From the second sip, please take your relaxing time smiling and having fun with your friends in front of you, or reminiscing about today's wonderful events.

I would love to travel to every corner of vast China as well and experience its history, traditions, and culture.

Other informations

Our sake is stored in a tunnel that naturally maintains a temperature of 11 degrees all year round. When sake is exposed to light, it turns yellow, loses its texture, and deteriorates in taste.

Also, if the temperature is high, the ripening will proceed rapidly and the taste will change greatly. Aging is a very good thing, but the various changes that occur after aging can exceed our expectations.

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Dai-Ginjo "Syukondei-Noshiro-Kamutachi"

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)
Rice-polishing rate	40%
Rice-polishing way	Outsourced
Water Hardness	Soft Water 77
(Sake) yeast	M-310
Total acid	1.2
Amino acid content	0.9
Alcohol percentage	17.5
sake meter value (SMV)	+1



Maturing period and temperature	We stored this sake over three years in the tunnel where keep temperature 11 degree.
Other, manufacturing methods and so on that affect the product.	After We put the best fermentation mash of the year into cloth bag and hang it, and sake drops come down by natural gravity. we gathered those fallen drops into bottles and it aged three years in the tunnel.
Pairing with food	Although it is an aperitif type sake, but it goes well with a wide variety of ingredients.
Other special features	Annual production limited to 30-60 bottles.

Dai-Ginjo "My Turtle Earth" 720ml

Rice (for sake making)	KAME no O (Akita Prefecture)
Rice-polishing rate	40%
Rice-polishing way	Outsourced
Water Hardness	Soft Water 77
(Sake) yeast	M-310
Total acid	1.6
Amino acid content	1
Alcohol percentage	16.3
sake meter value (SMV)	± 0



Maturing period and temperature	From March 2018. to present, This sake is stored in tunnel underground where temperature 11 degrees.
Other, manufacturing methods and so on that affect the product.	We are brewed this sake by Kame-no-o(亀の尾) rice. And we made the Koji for suitable this rice that the fullest.
Pairing with food	It is perfect for an aperitif or toast. It goes well with anything during meals, but chicken is especially recommended.
Other special features	This sake won the gold medal at the 2017 National New Sake Tasting Competition. It received high praise at the 2018 National New Sake Tasting Competition, and is now in its sixth year in the tunnel. Although it is an aged sake, it retains the same clarity as when it was new. Its mellow and gentle flavor is one of a kind. It has an exquisite taste that may never be replicated again.

Tokubetu-Junmai KIICHIROU's Sake

Rice (for sake making)	AKITA-Shu Komachi	
Rice-polishing rate	58%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water 77	
(Sake) yeast	M-310	
Total acid	1.5	
Amino acid content	1	
Alcohol percentage	15.5	
sake meter value (SMV)	-1	

Maturing period and temperature	From March 2014. to present, This sake is stored in tunnel underground where temperature 11 degrees.
Other, manufacturing methods and so on that affect the product.	
Pairing with food	A sake that emphasizes a balance of the five tastes—sweet, sour, salty, bitter, and umami—making it the ultimate pairing with any dish.
Other special features	<p>KIICHIROU is the brew master's name, and he adjusts the brewing process a little each year to create this sake that customers will satisfy.</p> <p>KIICHIROU's sake is emphasizing gentle sweetness and a good balance of the flavors. Fermented at low temperatures with M-310, one of the finest yeasts in Japan, this sake is highly fragrant, has a smooth texture and moderate acidity, and is popular with both men and women as a sake to drink with meals that goes well with any dish. It has also been highly praised as an excellent deal for its taste and price.</p>

Junmai-Dai-Ginjyo "Syukondei-Noshiro"

Rice (for sake making)	Yamada-Nishiki (Hyogo Prefecture)
Rice-polishing rate	40%
Rice-polishing way	Outsourced
Water Hardness	Soft Water 77
(Sake) yeast	M-310
Total acid	1.4
Amino acid content	1
Alcohol percentage	16.5
sake meter value (SMV)	± 0



Maturing period and temperature	We stored this sake within two years in the tunnel where keep temperature 11 degree.
Other, manufacturing methods and so on that affect the product.	Traditional Daigin brewing.
Pairing with food	Goes well for Japanese & Chinese cuisine.
Other special features	

池留本店

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