

Brewery Name

Kurosawa Sake Brewery Co., Ltd.




Address:	1400 Hozumi, Sakuho-machi, Minamisaku-gun, Nagano Prefecture, Japan
Founded:	Year 1858 (Ansei 5)
Website	www.kurosawa.biz

About the Brewery	<p>Located at an altitude of 800 meters in the highlands of Sakuho Town, at the foot of North Yatsugatake Mountain Range and the upper reaches of the Chikuma River, Kurosawa Sake Brewery stands as one of Japan's highest-altitude breweries. The region is known for its exceptional sunny weather and severe winters, with temperatures dropping as low as -15° C. The brewery has been producing sake rooted in the local community for over 160 years, utilizing the high-quality underground water of the Chikuma River.</p>
Brewmaster	<p>Since 2009, Yohei Kurosawa, a brewmaster-owner (kuramoto-toji), has been leading the brewery. He inherited the expertise and experience of his predecessor, Mr. Isao Nakazawa, who devoted 60 years to sake brewing and now serves as a technical advisor. With passion and dedication, the entire brewing team works meticulously to produce high-quality sake.</p>
Brewmaster	<p>All rice used in production is sourced from Nagano Prefecture. In particular, the brewery has established contract farming with young, motivated farmers within a 35-kilometer radius of the brewery, while 5% of the rice used is cultivated on the brewery's own farm. This reflects their philosophy of "No Sake, No Life (農・酒・呑・生活)," which emphasizes deep ties to agriculture and local traditions. All rice polishing is done in-house to maintain strict quality control.</p> <p>To create a sake you can enjoy endlessly, without ever losing interest, we are dedicated to the traditional Kimoto brewing method. This approach prioritizes not only rice polishing but also enhancing the flavor and texture of the sake. We are in pursuit of a sake that is delightful, with a rich and slightly dry profile, and a well-balanced harmony of the five essential sake tastes: sweetness, acidity, spiciness, bitterness, and astringency. This dedication results in a sake with depth, balance, and an exceptional drinking experience.</p>

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.		

Product Name

Kimoto Junmai Ginjo "Matuto


Rice/Koji Rice	100% Nagano Prefecture sake rice	
Rice-polishing rate	55%	
Alcohol Content	16.50%	
sake meter value (SMV)	+3 (moderately dry)	
Acidity	1.7	
Storage Temperature	Store at room temperature	
Recommended Serving Temperatures	On the Rocks: △ Cold: ◎ Room Temperature: ○ Warm (Nurukan): ◎ Hot (Atsukan): △	

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

Product Features	<p>This is a deeply flavored Junmai Ginjo sake brewed using Nagano-grown sake rice and the traditional Kimoto method. Approximately 60% of the brewing process uses the Kimoto method, which is a specialty of this brewery, resulting in a refined sake. It offers a well-balanced taste profile of sweetness, acidity, spiciness, bitterness, and astringency, with a crisp finish that can be enjoyed at various temperatures, from chilled to warm. The ㊦ symbol represents the sun (○ for the sun and ㄣ for ascending), signifying sunrise, vitality, and prosperity. The label depicts golden rice ears and a morning sun rising over Nagano's mountains, symbolizing abundance and growth. Experience the pleasant maturation and evolving flavors achieved through room-temperature aging within the brewery. Note: This sake blends rice varieties, primarily Miyama Nishiki with Hitogokochi, so specific rice labeling is not provided.</p>		
Sales Points	<p>This sake embodies the brewery's commitment to excellence in Kimoto brewing. It offers a depth of flavor and lingering aftertaste that can be enjoyed at the preferred serving temperature.</p>		
Product Specifications	720ml Bottle JAN Code: 4958660007593	Dimensions (Single Bottle): Height: 304mm Diameter: 82mm Weight: 1.3kg	Dimensions (Case/12bottles): Height: 330mm Width: 265mm Depth: 340mm Weight: 15kg
Minimum Delivery Lot	60 bottles. Mixed loads are accepted.		
Additional Notes	If shipping labels or case markings are required, please provide details.		

Product Name


Maruto Kimoto Junmai Daiginjo SAKU1

Rice/Koji Rice	Self-cultivated Hitogokochi rice from Sakuho Town	
Rice-polishing rate	49%	
Alcohol Content	16.50%	
sake meter value (SMV)	+1 (slightly dry)	
Acidity	2.3	
Storage Temperature	Store at room temperature	
Recommended Serving Temperatures	On the Rocks: △ Cold: ◎ Room Temperature: ○ Warm (Nurukan): ○ Hot (Atsukan): △	

Product Features	This sake uses the SAKU1 yeast, which was isolated and developed by Tokyo University of Agriculture from the natural environment of Saku. The sake is brewed using the brewery's self-cultivated Hitogokochi rice, grown within 500 meters of the brewery, offering views of Mt. Yatsugatake and Mt. Asama. This unique sake has a robust flavor, smooth texture, and a refreshing acidity that creates a harmonious balance.		
Sales Points	The SAKU1 yeast originates from the "SAKU13" project, a collaborative initiative involving 13 breweries in Saku, Nagano. This yeast, developed by Tokyo University of Agriculture, is combined with the brewery's own cultivated rice to produce a sake with a rich flavor, smooth finish, and refreshing balance of acidity.		
Product Specifications	720ml Bottle JAN Code: 4958660007623	Dimensions (Single Bottle): Height: 304mm Diameter: 82mm Weight: 1.3kg	Dimensions (Case/6bottles): Height: 330mm Width: 260mm Depth: 175mm Weight: 7.8kg
Minimum Delivery Lot	60 bottles. Mixed loads are accepted.		
Additional Notes	As this is a limited-edition product, stock availability cannot be guaranteed. If a box is needed, an additional fee of 500 JPY will apply.		

Product Name

ZUTUCHOU Junmai Daiginjo Kurosawa

Rice/Koji Rice	100% Shinshu-produced KINMON-NISHIKI rice	
Rice-polishing rate	36%	
Alcohol Content	15.50%	
sake meter value (SMV)	+2 (slightly dry)	
Acidity	1.3	
Storage Temperature	Room temperature; refrigeration is recommended in-store.	
Recommended Serving Temperatures	On the Rocks: ○ Cold: ◎ Room Temperature: ◎ Warm: ○ Hot: ×	

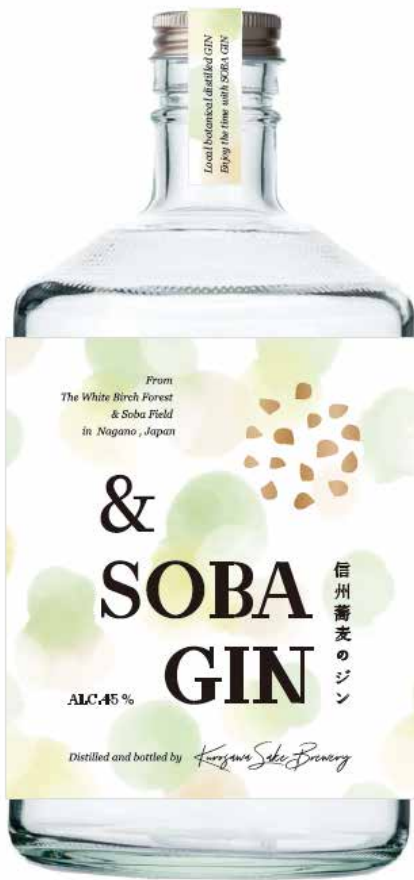
Product Features	Instead of using premium sake rice grown in other prefectures, our concept is to create a sake that embodies the unique character of Nagano. This pinnacle sake of our brewery is crafted with Nagano-grown sake rice, Kinmon Nishiki, which we carefully polish in-house and brew meticulously during the harsh winter months. While not flashy, this exceptional sake features a pleasantly subtle ginjo aroma and a harmonious balance of refined, rich sweetness. Certified as a GI Nagano product.		
Sales Points	Made with KINMON-NISHIKI rice, delivering a refined aroma and well-balanced sweetness and richness.		
Product Specifications	720ml Bottle JAN Code: 4958660009405	Dimensions (Single Bottle): Height: 304mm Diameter: 82mm Weight: 1.3kg	Dimensions (Case/6bottles): Height: 330mm Width: 260mm Depth: 175mm Weight: 7.8kg
Minimum Delivery Lot	60 bottles. Mixed loads are accepted.		
Additional Notes	If shipping labels or case markings are required, please provide details.		



KUROSAWA

Spirits & SOBA GIN

Release Period: Currently Available (Limited Quantity)



Ingredients:

Spirits (house-made sake byproduct base), birch sap (from Yachiho Highlands).

Alcohol Content: 45.0%

Bottle Size: 720ml

JAN Code: 4958660280309

Storage Temperature: Room Temperature

Packaging: 6 bottles per carton

Packaging Dimensions:

Case : 190mm x 290mm x 250mm, 8kg

Individual Bottle : 92mm x 92mm x 195mm, 1300g

Product Specifications:

Byproduct Spirits + Locally Sourced Botanicals from Nagano Prefecture (except juniper berries)

Product Features:

This craft gin is made from rice-derived spirits, distilled with a complex combination of botanicals such as buckwheat tea from Nagano Prefecture. The roasted aroma of buckwheat tea and the sweet fragrance of juniper berries create a stimulating flavor profile. The addition of birch sap, sourced in-house, gives the gin a truly unique taste. When mixed with soda, the roasted aroma and sweetness of buckwheat tea become prominent, enhancing the appetite. Enjoy the refreshing aroma and flavors reminiscent of Nagano's natural landscapes.

Botanicals Used:

Juniper berries, Nagano buckwheat tea, birch, plums, mulberries, Japanese ginger (myoga), Japanese pepper leaves, and more.

Special Notes:

Uses a spirits base derived from sake byproducts and locally sourced botanicals.

Distillation is limited to summer due to seasonal botanical harvesting.

Production quantities are limited, so please discuss order volumes before proceeding.

Ingredients: Spirits (house-made sake byproduct base), birch sap (from Yachiho Highlands)

Development Background & Selling Points:

Enjoy a refreshing SOBA GIN soda while savoring delicious soba noodles.

At soba restaurants within the prefecture, which are also popular tourist destinations, it's often rare to take the time to enjoy sake as an aperitif before soba. Similarly, soba shochu with soba-yu is often considered a more challenging choice.

As an alternative to beer, we propose SOBA GIN soda as a perfect pairing to enjoy before your soba meal. We hope to promote this as a unique alcoholic beverage that represents Nagano Prefecture.

Recommended Mix Ratio for SOBA GIN Soda:

SOBA GIN: Strong Soda = 1:5.5 Alcohol Percentage in Mix: 7%

Recommended Serving Styles

On the Rocks: ◎ (Highly Recommended)

Gin Lime: ○ (Recommended)

Gin Tonic: ○ (Recommended)

Soda Mix: ◎ (Highly Recommended)



Additional Notes:

If local labels or case markings are required, please provide them. We can accommodate such needs. Additionally, if certain markets require a 700ml bottle size for hard liquor, we are able to adjust by reducing the volume by 20ml and modifying the labels accordingly.

Delivery Lot: Minimum of 10 cases.

Delivery Location: To be handed over at designated locations in the Greater Tokyo Area

池留本店

KUROSAWA sake brewery official exporter: **IKETOME.CO.LTD**

IKETOME.Co.Ltd. website: <https://www.iketome.co.jp/export/export%20sake.html>

KUROSAWA sake brewery website: <https://kurosawa.biz/index.php/english/>



KUROSAWA Shirakaba GIN



Ingredients:

Spirits (house-made sake byproduct base), birch sap (from Yachiho Highlands).

Alcohol Content: 40.0%

Bottle Size: 500ml

Export Price: [To be discussed]



Spirits Base:

Combination of sake byproduct-based spirits and others.

Botanicals Used: Juniper berries, birch twigs and leaves, Japanese pepper leaves, plums, mulberries, and more.

Storage Temperature: Room Temperature

Product Specifications: House-made rice-derived spirits + Birch sap (available year-round)

Bottle Size: 500ml

JAN Code: 4958660281016

Packaging: 6 bottles per carton

Case Dimensions (mm): 195 x 250 x 220, 6000g

Individual Bottle Dimensions (mm): 82 x 82 x 170, 940g



Product Features :

This craft gin is made from rice-based spirits, combined with botanicals such as twigs and leaves harvested from Japan's most beautiful white birch forests located in the Yachiho Highlands at the base of Mt. Kita-Yatsugatake in Shinshu. Birch sap, known for its vitality, is used to adjust the alcohol content. Enjoy the birch's prominent aroma and sweetness, which stands out when mixed with soda. The gin also captures the refreshing fragrance and taste of Shinshu's serene forests. The cap top includes a vintage indication.

Special Notes :

Uses a spirits base derived from sake byproducts and local botanicals.

Birch is harvested in early summer, so distillation is limited to that season.

As production quantities are limited, please discuss volume before ordering.

In Japan, this product is only distributed exclusive stores.

Selling Points :

Uses birch abundantly from Japan's most beautiful birch forest in the Yachiho Highlands.

Captures the refreshing aroma and taste of Shinshu's serene forests.

Suggested Mixing Ratios:

Birch Gin Soda: Birch GIN : Soda Water = 1:3 to 1:3.5

Recommended Serving Styles :

On the Rocks: ◎ (Highly Recommended)

Gin Lime: ○ (Recommended)

Gin Tonic: ○ (Recommended)

Gin Soda: ◎ (Highly Recommended)



Additional Notes:

If local labels or case markings are required, please provide them.

We can accommodate such needs.

Delivery Lot: Minimum of 10 cases.

Delivery Location: To be handed over at designated locations in the Greater Tokyo Area

池留本店

KUROSAWA sake brewery official exporter: **IKETOME.CO.LTD**

IKETOME.Co.Ltd. website: <https://www.iketome.co.jp/export/export%20sake.html>

KUROSAWA sake brewery website: <https://kurosawa.biz/index.php/english/>

池留本店

IKETOME.CO.LTD

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

OFFICIAL EXPORTER

- SANSHORAKU Sake Breewery TOYAMA Prefecture
https://www.iketome.co.jp/iketome_selections/sanshoraku_items.pdf
- KIKUSUI Sake Breewery AKITA Prefecture
https://www.iketome.co.jp/iketome_selections/kikusui_items.pdf
- MYOKO Sake Breewery NIIGATA Prefecture
https://www.iketome.co.jp/iketome_selections/myoko_items.pdf
- DAISEKKEI Sake Breewery NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/daisekkei_items.pdf
- KUROSAWA Sake Breewery NAGANO Prefecture
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- HANAHATO Sake Breewery HIROSHIMA Prefecture
- Weingut Geschwister Köwerich Mosel Germany



 **IKETOME.CO.LTD**

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https://iketome.co.jp/iketome_company_profile/english.html