



**Tokun Shuzo Co.,Ltd.**

**東薫酒造株式会社**

# Tokun Shuzo co.,Ltd. Overview



Representative : Michihiro Sakamoto

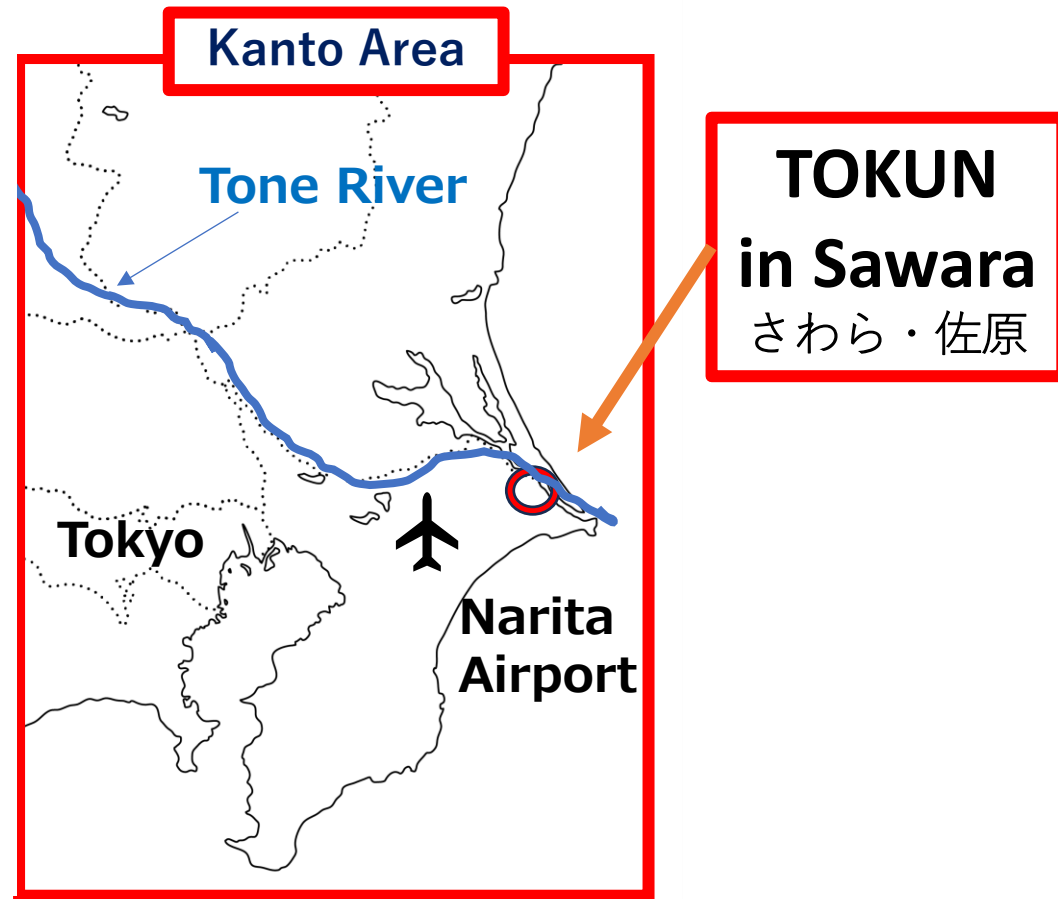
Established	1825 200 Years of History
Address	627 Sawarai, Katori city, Chiba 287-0003 Japan
Representative	Michihiro Sakamoto
Export Achievement	USA(NY)、Macau、Malaysia、Romania
Number of employees	17
TEL	+81-478-55-1122
Website	<a href="https://www.tokun.co.jp/en/">https://www.tokun.co.jp/en/</a> <a href="https://www.tokun.co.jp/">https://www.tokun.co.jp/</a>

# Location

To TOKUN in SAWARA, Katori City,  
it takes **35minutes** by taxi,  
**60minutes** by bus or train  
from Narita International Airport.



Japan



Kanto Area

Tone River

Tokyo

Narita  
Airport

TOKUN  
in Sawara  
さわら・佐原

## Climate

It features a warm oceanic climate throughout the year, characterized by mild winters and hot, humid summers.



- Famous for producing rice, **Kanto Plain**

The Kanto Plain stretches across the Kanto region where Tokyo is located.



- Fresh water from **Tone River**

The Tone River has the largest watershed area in Japan.



**Suitable location for Sake brewing**

# What kind of place is Sawara?



Historical houses



French restaurant



- Historic city scape which is flourished in 1700-1800.
- Listed on “Important Preservation Districts for Groups of Traditional Buildings”.
- Sawara Boat tour is vey popular for inbound tourist

# What kind of place is Sawara?

- **Sawara Festival : Held in Jul and Oct**

300 years history, UNESCO Intangible Cultural Heritage



Sawara Festival label bottle



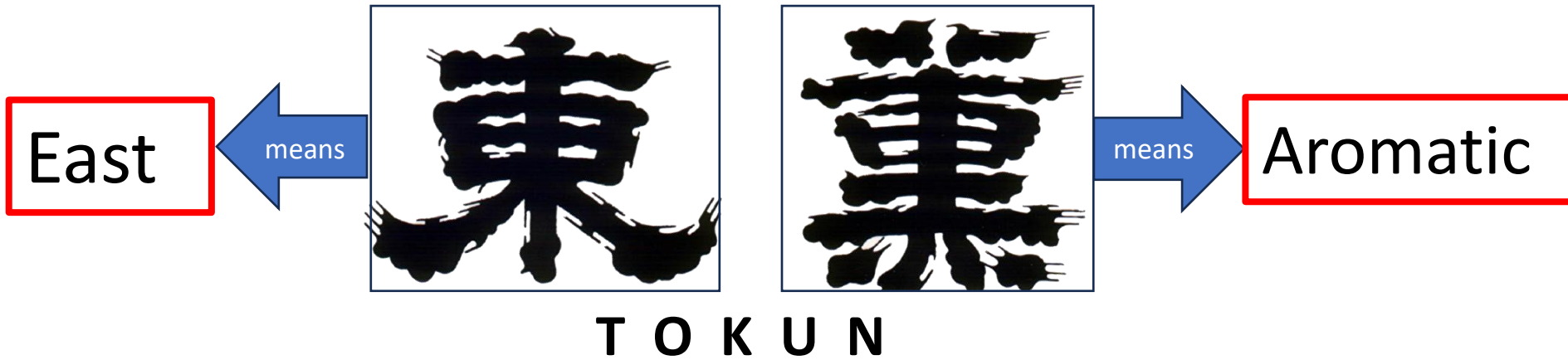
Source : 行ってみよう、楽しい街  
[https://www.timesclub.jp/sp/tanomachi\\_ex/chiba/sawara/001.html](https://www.timesclub.jp/sp/tanomachi_ex/chiba/sawara/001.html)

# What kind of place is Sawara?


- **Ayame(Iris) Festival : Held in May-Jun at Sawara Ayame(Iris) Park**  
4 million irises bloom in full splendor. and largest Ayame(Iris) Park in the East Asia



# The origin of “TOKUN”



We are committed  
Brewing **AROMATIC** sake  
in the **EAST** of Japan

- 
- **Aromatic sake reminiscent of “blooming cherry blossoms”.**
  - **You can feel smooth and light texture, but you can also enjoy rich aroma.**



## Nanbu Toji( brewer)

- Biggest group of Toji in Japan.
- Based in Iwate Prefecture, located in northern Japan.
- You have to pass the exam to be a Nanbu Toji. Only Nanbu Toji has this exam.  
→To hand down the exact brewing skills.

# How to brew

- Use traditional handmade skills, trying to use machine as little as possible.



- Awards

「Annual Japan Sake Awards」 : won the gold prize 18 times.

「Tokyo Regional Sake Awards」 : won the Excellence Awards for 43 consecutive years.

- We can produce your original product because of our flexible manufacturing.





All item with carton

**Rice** Yamadanishiki

**Polishig ratio** 35%

**Alc.** 17%

**Acidity level** 1.2

**Nihonshudo(sake meter value)** +3

**Food paring**

Sushi, Tempura、 Sweetfish,  
Vietnamese-style fresh spring rolls

**Characteristic**

**Fukuro -Shibori**

**An artistic sake with perfect balance in  
flavor, aroma, and all aspects  
Light and mellow.**

A rich, fragrant aroma spreads throughout  
the mouth.

「Annual Japan Sake Awards」 : won the  
gold prize 18 times.

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years.

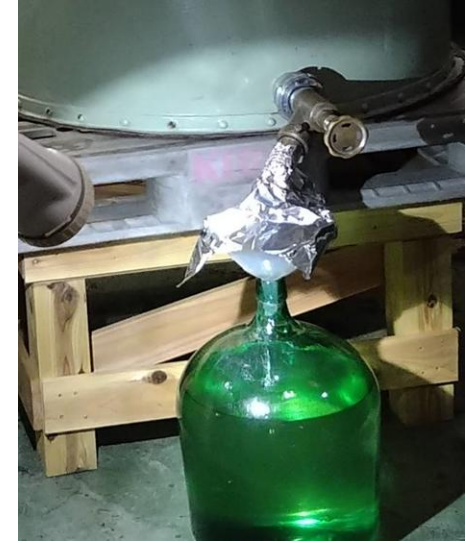
# Fukuro-shibori (falls naturally not squeezed)



Moromi is placed in a sake bag



Moromi is allowed to drip drop by drop from the bag by the force of nature without applying pressure.




The sake is made slowly and with time and care.

The aroma is light and mellow, which cannot be experienced with normal pressing.

The fragrant aroma spreads in the mouth.

# Tokun Daiginjo KANOU

Rice (for sake making)	Yamadanishiki	
Rice-polishing rate	35%	
Rice-polishing way	Outsourced Polishing	
Water Hardness		
(Sake) yeast		
Total acid	1.2	
Amino acid content		
Alcohol percentage	17%	
sake meter value (SMV)	+3	

You can enjoy broomy and bright aroma. Also, you can feel smooth texture. It is good for drink with sushi, sukiyaki and tempura.

☆ **Product Concept** Delivering a sake of the exact same exceptional quality as those crafted for national sake competitions. Polished down to 35% using premium Yamada Nishiki rice, this is a masterpiece born from our utmost confidence—painstakingly and slowly pressed using traditional sake bags (*Sake-bukuro*) to invest maximum time and craftsmanship.

☆ **Product Features** An artistic sake boasting a flawless balance of flavor and aroma. Crisp yet beautifully mellow, its rich, elegant fragrance unfolds across the palate, revealing the true majesty and dignity of a premium Daiginjo with every sip.

Recommended Temperature	On the Rocks	Chilled	Room Temp.	Luke warm	Warm	Hot
Serving Suggestion		Excellent (★★)	Excellent (★★)			

# Tokun Junmai-Ginjyo A17

Rice (for sake making)	Fusanomai50% Aiyama50%
Rice-polishing rate	Fusanomai55% Aiyama50%
Rice-polishing way	Outsourced Polishing
Water Hardness	
(Sake) yeast	
Total acid	3.1
Amino acid content	
Alcohol percentage	17%
sake meter value (SMV)	



LIMITED EDITION | TOTAL PRODUCTION: 3,000 BOTTLES

## ☆ Product Features

A masterful blend of two distinct Junmai Ginjo sakes crafted at the Tokun Shuzo brewery. This unique bottle offers a beautiful coexistence of a rich, mellow aroma derived from the aged sake and a vibrant freshness from the new sake.

Recommended Temperature	On the Rocks	Chilled	Room Temp.	Luke warm	Warm	Hot
Serving Suggestion		Good (★)	Good (★)	Good (★)		

## Vintaged Genshu - Long-Aged & Undiluted

Rice (for sake making)		
Rice-polishing rate	60%	
Rice-polishing way	Outsourced Polishing	
Water Hardness		
(Sake) yeast		
Total acid	2.0	
Amino acid content		
Alcohol percentage	20-21%	
sake meter value (SMV)	-3	

### ☆ Product Concept

A premium vintage koshu (aged sake) matured for over 30 years. It is the ultimate choice tailored specifically for connoisseurs who truly appreciate authentic, deeply aged spirits.

Recommended Temperature	On the Rocks	Chilled	Room Temp.	Luke warm	Warm	Hot
Serving Suggestion	Excellent (★★)	Excellent (★★)	Good (★)	Good (★)		

# Tokun Gensyu

Rice (for sake making)	Fsakogane
Rice-polishing rate	70%
Rice-polishing way	Outsourced Polishing
Water Hardness	
(Sake) yeast	
Total acid	1.3
Amino acid content	
Alcohol percentage	19-20%
sake meter value (SMV)	+2



## ☆ Product Features

This sake delivers a rich, bold flavor and a deeply satisfying, full-bodied profile with a solid presence. It is crafted specifically for those who desire something more profound and distinct than standard sake. Enjoying it on the rocks is highly recommended, especially during the hot summer season.

Recommended Temperature	On the Rocks	Chilled	Room Temp.	Luke warm	Warm	Hot
Serving Suggestion	Excellent (★★)	Excellent (★★)	Good (★)	Good (★)	Good (★)	

# Do you know?

## Who is he on the Daiginjo KANOOU Label?



A Chinese monster called “Shoujou” who only drinks a lot of alcohol

## Who developed “Fusanomai”?

Chiba Prefecture developed.  
It was created by crossing  
“Koshihikari”, which is famous for rice, and  
“Omachi”, which is famous for sake rice.

## What does “UHEI” mean?



UHEI

“UHEI” is the name of the founder  
of Tokun Shuzo