

男山

OTOKOYAMA

Sake made by Hokkaido's nature

The Brewery: Legitimacy of the OTOKOYAMA Name

Considered the favorite sake of Tokugawa Yoshimune, the Edo Shogunate's eighth Shogun. Some have splintered off to form their own companies under the Otokoyama name over the last 350 years, but Otokoyama from Hokkaido is the "legitimate" successor of the renowned Otokoyama sake brewery. We currently only brew sake during the cold winter months, and farmers from the surrounding area come to work with us as seasonal employees at this period.



The Drink: Otokoyama Junmai Hiyaoroshi

"Hiyaoroshi" is a seasonal sake with mellow aroma and round taste, which is released in the autumn. The sake is brewed with the new rice harvested in the previous autumn and stored after pasteurization in the spring. It matures throughout the summer developing unique flavors until the autumn.

CLASS: TOKUBETSU JUNMAI

BREWERY: OTOKOYAMA

REGION: HOKKAIDO

ABV: 15%

Acid Degree: 1.6

Rice Polished: 58%

Best Served: CHILLED, ROOM TEMPERATURE

SKU: 01674 6/720ml

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