



OTOKOYAMA

Premium sake made by Hokkaido's nature

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.

Reverence For The Natural World

We produce sake while admiring Asahikawa, Hokkaido's wonderful natural landscape. We've always placed a premium on the quality of our sake brewing, with the goal of producing sake that's easy to drink and pairs well with food. In recent years, we have created a bottle washing facility and aggressively use reusable bottles in the interest of the environment.



BREWERY AWARDS
The first Japanese sake to win the Gold Medal in 1977. Since then, it has won the gold medal more than 40 times.



Awarded the Gold Medal in 1982. Winner of the Gold Medal eight times since then. (Has not participated since 2008.)

TOKUBETSU JUNMAI

A great dry Junmaishu is made from the clear climate of Hokkaido. The amazingly dry taste of junmai-shu is characterized by subtle sourness and sharpness. Full-bodied, dry sake with deep taste. With its aroma of rice and a hint of fruits, pairs marvelously with sushi and sashimi. Very versatile sake that pairs well with flavorful dishes.

CLASS: TOKUBETSU JUNMAI

ABV: 15%

SMV: +9

Acid Degree: 1.6

Rice Polished: 60%

Rice: Ginginga

Best Served: Chilled, Room Temp

#06192A 12/300ml

#00281A 6/720ml

#00229A 6/1.8L



FOLLOW US



wismettacsake

↓ Quench Your Curiosity ↓

www.wismettacsake.com



Wismettac