

OTOKOYAMA



Founded in 1661, Otokoyama, the masterpiece sake of Japan, has been cherished by many historical figures in Japan since the Edo era (1603-1867) and became well-known as a distinguished sake. It was even depicted in Ukiyoe, a Japanese woodblock print. This acclaimed sake is brewed with the underground water from the perpetual snows of Mt. Daisetsu in the severe, cold climate of Hokkaido, at the northernmost tip of Japan. Otokoyama has been awarded gold medals at the International Liquor Competitions for 41 consecutive years since 1977.

www.otokoyama.com/en/



OTOKOYAMA NAMACHO



MAN'S MOUNTAIN "COLD STORAGE"
Light and smooth type. Fruity aroma of apple and banana, with a hint of caramel. Very refreshing taste with savory and nutty finish. *Serve chilled.*

Alc:13% SMV:+4 Acidity:1.5 Amino Acid:1.3

TOKUBETSU JUNMAI NAMACHOZO

Rice: Miyamanishiki, Polished to 58%
Yeast: Kyokai No. 901

OTOKOYAMA



MAN'S MOUNTAIN

Light, smooth & rich type. A quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. A very dry sake with a sharp, rich and full-bodied taste. *Serve chilled or warm.*

Alc:16% SMV:+9 Acidity:1.5 Amino Acid:1.3

TOKUBETSU JUNMAI

Rice: Miyamanishiki, Polished to 55%
Yeast: Kyokai No.901

OTOKOYAMA KITANO INAHO



MAN'S MOUNTAIN "HOKKAIDO DAIGINJO"
Elegant and gorgeous aroma of green apple. A very fruity and soft taste with silky smooth texture and long aftertaste. *Serve chilled.*

Alc:16% SMV:+1 Acidity:1.2 Amino Acid:0.9

DAIGINJO

Rice: Suisei, Polished to 40%
Yeast: No. 1801

*2018, Celebrating
the 150th Anniversary year of Hokkaido!*

OTOKOYAMA NAMA



MAN'S MOUNTAIN "SUMMER DRAFT"

Light and smooth type. Medium dry sake. Tranquil aroma of apple with a refreshing impression. Well-balanced aroma and taste with short finish. *Serve chilled.*

Alc:15% SMV: +2 Acidity: 1.4 Amino Acid:1

TOKUBETSU JUNMAI NAMA

Rice: Miyamanishiki, Polished to 55%
Yeast: Kyokai No. 901