

Sake

UMETSU SHUZO



Since 1865

梅津酒造有限会社

UMETSU SHUZO Co.,Ltd.

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Our mission: To produce sake with spirit of true-born Japanese.

We stick to the traditional manufacturing method.

Handmade with Passion.

Sake

Tottori located in west side of Japan, is famous for good fruits and preserved natural environment.

Daisen, the mountain highest in the area, regarded as sacred by people, is just a step away from us.

This mountain generates pure water and air.

They are indispensable for sake making.

Sake

Traditional Japanese fermented liquor of rice



Fermentation process of sake is the most complicated among any type of liquor in the world. The most delicate step of sake making is called "Kimoto". It is a very traditional technique; no yeast and lactic acid added, letting nature do its work in an extremely slow-brew "kimoto" method resulting in a deep complex taste, a strong rice aroma and a long finish. We produce almost sake using this technique. Though with high quality standard, the produce of nature would give sake subtle variance in every vintage. We understand this variance and make the best taste out of it. We use almost a rice called Yamada-nishiki, the highest quality rice of sake, produced mainly local area.

Shochu

Traditional Japanese distilled liquor



The main ingredient of our shochu, yam is produced only in Tottori Prefecture. This has distinctive aroma and maintain delicate balance between natural sweetness and bitterness.

How to drink shochu:
diluted with hot water:
on the rocks:

Ume Sake

Japanese mild fruit liquor



The fruit is ume, a kind of plum, but produced only in Japan. We use a very rare kind of ume called Nokyo, produced only in Nokyo region. We use only fully ripened ume for ume sake. Fully ripened Nokyo ume extract has richness of sourness and sweetness. After dipped and aging for 3 years in sake, the extract of Nokyo ume further strengthened the richness and complexity. With a bit of touch of rice taste and fermented alcohol from sake and the Nokyo ume extract, ume-sake has expresses the excellent harmony of "Nokyo ume" and "sake".



Hurrah Kimoto Umaigana



Japanese yam Shochu



Nokyo Hanatenjin

