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SAKURAGAO SHUZO CO.,LTD



Company outline

- ◆Company name
Sakuragao shuzo Co.,Ltd
- ◆Location
23-18 Kawame-cho, Morioka city, Iwate, JAPAN
- ◆TEL : 019-622-6800
FAX : 019-622-6825
URL : <https://sakuragao.com/>
- ◆Established
October 1973
- ◆Management
President Akira Kudo
- ◆Paid in capital
90,000,000yen
- ◆Number of employees
15 (including “toji”)
- ◆Business
Manufacture of Japanese sake
- ◆Production volume
40,000,000 goku
- ◆Master brewer
Mitsuhiro Fujimura, he designated as an expert of sake master brewer by Iwate prefecture.

History

- 1952 The former Kinsan shuzo is established
- 1973 10 sake companies in Iwate prefecture merger to Sakuragao-shuzo
- 1992 New factory begins operation
- 1995 Becomes a subsidiary of Michinoku COCA CORA
- 2010 Becomes a subsidiary of Yoshimura Food Holdings

Winner of main sake award

‘Golden Award’ in 2000,2008,2009,2011,2016,2021by The National New Sake Contests (National New Sake Tasting Appraisal)

‘Golden Award’ by The Iwate New Sake Contests (Iwate New Sake Tasting Appraisal)



Extremely delicious sake is made by proficiently skills of master brewer and good water and rice.

Good point of our company

Our products are made by traditional skills of artisan “TOJI”.

Our company’s representative products is for example, gorgeous fragrance “jyunmai daiginjo” and lilted “sparkling sake”.

By enjoying the taste and fragrance of sake, you can pursue the sake products.

1、Brewing

Our products is made by Japanese most famous NANBUTOJI. EISHIRO IKAWA is one of NANBU-TOJI, with his many years of effort and contribution to the development of sake making, he designated as an expert of sake master brewer by Iwate prefecture at 2010.

About “TOJI”

The term "toji," written as 杜氏 in Japanese, refers to a person who supervises kurabito, a group of skilled workers responsible for sake brewing, and works as the chief executive brewer at a brewery.

About “NANBU-TOJI”

One of the most famous TOJI group based on Ishidoriya area at Iwate prefecture. The origin of NANBU-TOJI, a dealer of NANBU-HAN manufactured a great amount of sake by support of NANBU-HAN.



2、Rice

Rice used by our company almost made at Iwate prefecture. Conventionally, a sake brewery has used other prefecture’s rice because Iwate prefecture doesn’t have an original sake-rice. By strong request from sake brewery, Iwate prefecture started to develop a original sake-rice. As a result, they succeeded to develop a high quality sake-rice and highly acclaimed. This sake-rice was named “GINGINGA”, evaluation of it was higher than existing one.

3、Mind

Sakuragao-shuzo is located in east of Morioka, Iwate prefecture, surrounded by good nature and beautiful river.

NANBU-TOJI brews sake by hand in a freezing winter without sleep or rest all night.

Our company are trying to formation of one's character and dream through brewing sake.



純米大吟醸 “JYUNMAI-DAIGINJO”

飛天抄 “HITENSHO”

Rice : YAMADA NISHIKI Polishing ratio : 40%

YAMADA NISHIKI is called the "king of sake making rice", since it generates a well-balanced aroma and rich flavor. With its rice milling of 40%, there is a no rough taste and most excellent sake.

720ml : 3,000yen

1800ml : 7,000yen

Alcohol content : 15%

Nihonshu-do : +1.0~2.0

Acidity : 1.2~1.4

Recommend : Chilled

‘Golden Award’ in 2021 by The National New Sake Contests (National New Sake Tasting Appraisal)



南部の雫 “NANBUNO SIZUKU”

Rice : GINGINGA Polishing ratio : 50%

NANBUNO SIZUKU is made from domestically grown rice Ginginga (which is harvested at Iwate prefecture) and yeast “yuko-no-omoi”(original yeast of Iwate prefecture). It generates a gentler fragrance and rich flavor.

720ml : 1,850yen

1800ml : 3,500yen

Alcohol content : 16%

Nihonshu-do : +1.0~2.0

Acidity : 1.2~1.5

Recommend : Chilled



結の香 “YUINOKA”

Rice : Yuinoka Polishing ratio : 40%

Yuinoka is a new sake-rice which is developed by Iwate prefecture. After much trial and error, this rice became the most excellent rice in Iwate prefecture.

Compared with Yamada-nishiki(most expensive sake rice), Yuinoka makes more pure and clear sake.

結の香

【結の香の酒】は「最も良質な米」から生まれます

720ml : 5,000yen

1800ml : 10,000yen

Alcohol content : 16%

Nihonshu-do : -3.7

Acidity : 1.4

Recommend : Chilled



‘Golden Award’ in 2016 by The National New Sake Contests (National New Sake Tasting Appraisal)



純米吟醸 “JYUNMAI-GINJYO”

銀河鉄道の夜 “GINGATETSUDO-NO-YORU”

Rice : "GINGINGA" Polishing ratio : 50%

“GINGATETSUDO-NO-YORU” is made by the rice which is harvested at Iwate prefecture and original kobo “Jovanni no shirabe” which is developed by iwate industrial technology center. It generates a rich fresh fruits flavor.

This is a motif of “ginga testudo no yoru” which is written by Miyazawa Kenji, Japanese famous writer.

This sake matches every cuisine and you can feel Iwate.

720ml : 1,530yen

Alcohol content : 15%
Nihonshu-do : +1.0~3.0
Acidity : 1.0~1.5
Recommend : Chilled



<For gift or sample>

180ml : 700yen
(with sake cup)



純米吟醸 五割磨き JYUNMAI-GINJYO 50%

Rice : "GINGINGA" Polishing ratio : 50%

“GOWARIMIGAKI” is made by the rice “Organic GINGINGA”. With its rice milling of 50%, there is a smooth and fleshing taste.

720ml : 1,500yen

Alcohol content : 15%
Nihonshu-do : +2
Acidity : 1.4
Recommend : Chilled





“Type of sake”

●”DAIGINJYO”

Materials : rice, malted rice, brewing alcohol
Polishing ratio : under 50%

●”JYUNMAI-SHU”

Materials : rice, malted rice
Polishing ratio : —

●”JYUNMAI-DAIGINJYO”

Materials : rice, malted rice
Polishing ratio : under 50%

●”JYUNMAI-GINJYO”

Materials : rice, malted rice
Polishing ratio : under 60%

●”TOKUBETSU-JYUNMAI-SHU”

Materials : rice, malted rice
Polishing ratio : under 60% or special method

●”TOKUBETSH-HONJYOZO-SHU”

Materials : rice, malted rice, brewing alcohol
Polishing ratio : under 60% or special method

●”HONJYOZO-SHU”

Materials : rice, malted rice, brewing alcohol
Polishing ratio : under 70%



純米酒 “JUNMAISHU”

桜顔 特別純米酒五割五分 “GOWARIGOBU”

Rice : Rice made from Iwate prefecture Polishing ratio : 55%

“GOWARIGOBU” is made from domestically grown rice and yeast “yuko-no-omoi”(original yeast of Iwate prefecture). It generates a gentler fragrance and middle dry taste. Chilled or at room temperature or warm recommended.

720ml : 1,320円
1800ml : 2,500円

Alcohol content : 15%
Nihonshu-do : +1.0~2.0
Acidity : 1.1~1.3
Recommend : Chilled or at room temperature or warm



桜顔 特別純米 南部富士 “NAMBUFUJI”

Rice : Processed rice Polishing ratio : 60%

“NAMBUFUJI” means good harvest. “NAMBUFUJI” is made from Mt.Iwate. With its rice milling of 60%, it generates a smooth and well balanced fragrance and middle dry taste. Chilled or at room temperature or warm recommended.

720ml : 1,000yen

Alcohol content : 16%
Nihonshu-do : +2.0
Acidity : 1.5
Recommend : Chilled or at room temperature or warm



桜顔 純米生貯蔵酒 “JYUNMAI-NAMA-CHOZOU”

Rice : Processed rice Polishing ratio : 60%

“JYUNMAI-NAMA-CHOZOU” is a junmai fresh stored sake. It has a gentler fragrance and fresh acidity. Since that fresh flavor and tastes, this sake can match with every cuisine. Please enjoy with chilled.

300ml : 440yen
720ml : 900yen

Alcohol content : 14%
Nihonshu-do : 0~+2.0
Acidity : 1.2~1.5
Recommend : Chilled



純米酒 楽歳 “RAKUSAI”

Rice : Processed rice Polishing ratio : 60%

“RAKUSAI” means good harvest. “RAKUSAI” is made from domestically grown rice in low temperature fermentation. With its rice milling of 60%, it generates a smooth and well balanced fragrance and middle dry taste. Chilled or at room temperature or warm recommended.

1800ml : 1,950yen

Alcohol content : 15%
Nihonshu-do : 0~+2.0
Acidity : 1.2~1.5
Recommend : Chilled or at room temperature or warm



“本醸造”HONJOZO

桜顔 特別本醸造 “SAKURAGAO”

Rice : Rice made from Iwate prefecture Polishing ratio : 60%

An everyday sake with uncommon refinement. Mild fruit-and-cereal aroma with a light off sweet.

Chilled or at room temperature or warm recommended.

300ml : 430円
720ml : 900円
1800ml : 1,900円

Alcohol content : 15%
Nihonshu-do : +1.0~2.0
Acidity : 1.1~1.3
Recommend : Chilled or at room temperature or warm



桜顔 本醸造超辛口 “CHO-KARAKUCHI”

Rice : Rice made from Iwate prefecture Polishing ratio : 70%

“CHO-KARAKUCHI” is characterized by a refreshing taste that is not a tanned drink. You can enjoy the umami with bulging in the sewing.

720ml : 1,030円
1800ml : 1,900円

Alcohol content : 15%
Nihonshu-do : +15
Acidity : 1.0~1.2
Recommend : Chilled or at room temperature or warm



桜顔 MORIOKA SAKE SPARKLING

Rice : Rice made from Iwate prefecture Polishing ratio : 70%

MORIOKA SAKE SPARKLING entices you with its unique, sweet aroma and refreshing, fruity flavor.

Just pour into a glass and enjoy a sparkling new sake experience. Crafted in the traditional brewing style, with rice, water and koji, MORIOKA SAKE SPARKLING appeals to a wide range of tastes-a new sake for a new age.

330 ml : 520円
Alcohol content : 6%
Nihonshu-do : -48
Acidity : 5.0
Recommend : Chilled

