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Chief Brewer
Hiroki Higashiya

A local sake made from rice, water, and the people of Southern Hokkaido **GOHHOU**

"Tanrei Umakuchi" junmaishu sake made from local rice and water is light and crisp, yet presents a rich depth. The craftsman pursue "Hokkaido Terroir" with passion and their technique.

Hakodate Jozo Co., Ltd.
Nanae-cho Oyamanaka 1-2-3, Kameda-Gun



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Chief Brewer
Shinji Kawabata

A Half Century of Artisanal Hokkaido Sake Brewing in Hakodate **五稜**

2021 marks the 54th anniversary of our brewery in Hakodate. We brew local sake using special locally-grown rice and local water. Cherished by locals, our sake is brewed to pair perfectly with delicious Hakodate dishes such as seafood.

Kamikawa Taisetsu Sake Brewery Goryo no Kura
Kameocho 28-1, Hakodate, Hokkaido



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Chief Brewer
Wataru Mizuguchi

Snowmelt from the Niseko Mountains and Natural-flowing Spring Water from Mt. Yotei **ニセコ**

Established in 1916, Niseko Brewery draws its water for sake from the clear snowmelt that runs off of the Niseko Weiss Mountains, and "Fukidashi (natural-flowing) springwater" from Mt. Yotei. [Suisei], [Ginpu], and [Kitashizuku], all Hokkaido brands of rice fit for sake-brewing, are the main ingredients used by dedicated people of Hokkaido to brew this excellent sake.

Niseko Shuzo Ltd.
Kutchan Cho Aza-Asahi 47, Abuta-gun



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Chief Brewer
Atsuo Takano

Come! See! Enjoy! The only sake brewery store in Otaru **宝川**

Established in 1899, Tanaka Sake Brewing is the only sake brewery store in Otaru. The store's brewery, "Kikkogura," is one of the very few breweries in Japan to brew sake year-round. It is dedicated to using only Hokkaido rice to brew delicious sake.

Tanaka Sake Brewing Co.,Ltd.
Ironai 3-chome 2-5, Otaru



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Chief Brewer
Satoko Ichizawa

Famous Local Sake Company Established in 1872 **千歳鶴**

In the 5th year of the Meiji period, Nihon Shusei brewery established its company in Sapporo, where clear snowmelt flowed abundantly. Nihon Shusei strives to brew sake using mainly Hokkaido ingredients; especially "Ginpu" and "Kitashizuku," Hokkaido brand rice fit for sake-brewing.

Nipponseishu Co.,Ltd.
Minami 3 Jo Higashi 5-chome 2, Chuo-ku, Sapporo



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Chief Brewer
Shuji Minami

Sake-brewing that Utilizes the Power in Rice **北の錦**

Established in 1878. [Kita-no-Nishiki] symbolizes Hokkaido adorned with a brocade (a metaphor used for something beautiful or noble), and strives to brew a sake that is all about Hokkaido; in other words, everyone involved, the rice, the water everything is Hokkaido.

Kobayashi Shuzo Co.,Ltd.
Kuriyamacho Nishiki 3-chome 109, Yubari-gun



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Chief Brewer
Kazuhiro Murooka
CEO
Shigetomo Natori

Blessings from the Mountains of Gods **金滴**

Kinteki Shuzou Sake Company is a brewery situated right in the center of Hokkaido. Fine water is fused with fine rice to create an aromatic and mild-tasting sake.

Kinteki Shuzo Co., Ltd.
Shin-Totsukawacho Aza-chuo 71-7, Kabato-gun



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Chief Brewer
Ryosuke Ito

Northernmost Sake Brewery Established in 1882 **国稀**

"Kunimare" sake brewery was established toward the end of the Edo period in the town of Mashike, which at the time was used as a place for sorting herring. It originally began brewing sake for fishermen who worked the fishing grounds in the area. Kunimare is a sake born in a land blessed with abundant nature and gifts from the land and sea.

Kunimare Sake Brewery Co.,Ltd.
Mashikecho Inaba-cho 1-chome 17, Mashike-gun



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Chief Brewer
Koji Yamada

Moving the entire sake kura to Hokkaido in search of new frontiers **三千櫻**

A sake brewery in Gifu prefecture with a history of 143 years moved lock, stock, and barrel to Higashikawa-cho, Hokkaido, a town famous for its rice. Fully utilizing the powers of Hokkaido sake rice, we seek to create a brewery that can transmit sake-brewing worldwide.

Michizakura Shuzou Company
Higashikawa-cho Nishi 2 go Kita 23



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Chief Brewer
Hidefumi Kitamura

Sake Born of the Great Northern Land **男山**

Dating back to the Edo period, [Otokoyama], is one of the first traditional sakes in existence. This famous sake has won numerous gold medals in competitions held both domestically and internationally.

Otokoyama Co., Ltd.
Nagayama 2-Jo 7-chome 1-33, Asahikawa



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Chief Brewer
Kunihisa Takita

Truly Delicious Local Sakes Unique to Hokkaido **大雪の蔵**

Made with the famous pure waters from the Taisetsu Mountain Range, each drop of carefully squeezed sake has a clear and crisp taste.

Godo Shusei Co., Ltd.
Minami 4-Jo-dori 20-chome 1955, Asahikawa



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Chief Brewer
Yoshihisa Morimoto

Sake Unique to the Extremely Cold Region of Asahikawa **国士無双**

In Asahikawa, blessed with a harsh climate and natural features and snowmelt from Daisetsuzan, high-grade sake continues to be brewed by proactively using Hokkaido-grown rice, with a focus on the dry refined sake "Kokushimuso."

Takasago Shuzo Co.,Ltd.
Miyashita-dori 17-chome, Asahikawa



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Chief Brewer
Ryuichi Koiva

Junmai Sake Brewery That Makes Its Sake in Small Quantity By Hand **上川大雪**

A new sake brewery in Hokkaido that opened in 2017. The brewery utilizes fine natural spring water which is collected at the foothills of Mt. Taisetsu, and Hokkaido rice sourced in Kamikawa. The brewery makes only Junmai sake.

Kamikawa Taisetsu Sake Brewery Ryokkyugura
Kamikawa Cho Asahimachi 25-1, Kamikawa-gun



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Chief Brewer
Kenichiro Wakayama

The first sake brewery to be built on a university campus **十勝**

The brewery was built on the campus of Obihiro University of Agriculture and Veterinary Medicine based on a theme of education, research, and the development of human resources. The brewery utilizes the moderately hard spring water from Satsunai River system, which has earned the title as the "purist river in Japan" numerous times, and only sake rice made in Hokkaido to brew the best local sake in the Tokachi region.

Kamikawa Taisetsu Sake Brewery Hekiungura
Inada-cho Nishi 2 Sen 15 Banchi, Obihiro



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Chief Brewer
Kazuma Yanase and
Expert co-workers

An Acceptable Hand-brewed Sake Local Kushiro Sake that Warms the Heart **福司**

Established in 1919, The cool summer climate creates the perfect environment for maturing and storing Japanese sake long-term. Winter sake, brewed during the harsh cold winters of Hokkaido, is a local sake of Kushiro.

Fukutsukasa Sake Co.,Ltd.
Sumiyoshi 2-chome 13-23, Kushiro



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Chief Brewer
Toshiyuki Umei

Easternmost Tip of Japan Refined Sake from Nemuro **北の勝**

[Kita-no-Katsu] is a refined sake born in Nemuro, September of 1887 Stable climate and an environment blessed with nature, combined with traditional technology are key components to creating the aromatic and delicate taste of this sake.

Usui Katsusaburo Store
Tokiwacho 1-chome 6, Nemuro



SAKE of HOKKAIDO

