

Chief Brewer Hiroki Higashiya A local sake made from rice, water, and the people GOHHOU of Southern Hokkaido

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 Ovamanaka 1-2-3, Kameda-Gun





Artisanal Hokkaido Sake Brewing

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.

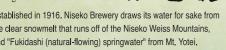
Kamikawa Taisetsu Sake Brewery Goryo no Kura

Kameocho 28-1, Hakodate, Hokkaido





Chief Brewer Wataru Mizuguchi Spring Water from Mt. Yotei

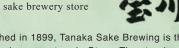


for sake-brewing, are the main ingredients used by dedicated people of Hokkaido to brew this excellent sake.

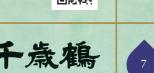
Kutchan Cho Aza-Asahi 47, Abuta-gun



Chief Brewer Atsuo Takano The only sake brewery store in Otaru



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.

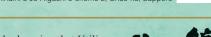


In the 5th year of the Meiji period, Nihon Shusei brewery established its company in Sapporo, where clear snowmelt flowed abundantly. Nihon Shusei strives to brew sake using mainly Hokkaido ingredients; especially "Ginpu" and "Kitashizuku,"

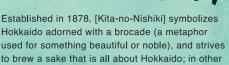
Satoko Ichizawa

Famous Local Sake

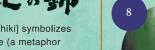
Established in 1872



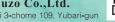
Sake-brewing that Utilizes the Power in Rice



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



words, everyone involved, the rice, the water everything is Hokkaido.





Nipponseishu Co.,Ltd.

OTARU

HAKODATE

Blessings from

the Mountains of Gods

SAPPORO

Tanaka Sake Brewing Co.,Ltd.

Niseko Shuzo Ltd.

III GOHHOU -Hakodate Jozo Co., Ltd.

Kutchan

SAKE of HOKKAIDO

Godo Shusei Co., Ltd. 12

Kamikawa Taisetsu Sake Brewery

②上川大雪

Ryokkyugura



ASAHIKAWA

OBIHIRO

Michizakura Shuzo

Usui Katsusaburo Store Nemuro

Takasago Shuzo Co.,Ltd.

Asahikawa

Fukutsukasa Sake Co.,Ltd.



Kamikawa Taisetsu Sake Brewery

KUSHIRO

Kamikawa Taisetsu Sake Brewery Gorvo no Kura

Hakodate

Kobayashi Shuzo Co.,Ltd

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.

"Kunimare" sake brewery was established toward the end of

the Edo period in the town of Mashike, which at the time was

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

Northernmost Sake Brewery

Established in 1882



Chief Brewer Koji Yamada

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

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.

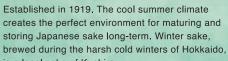
Michizakura Shuzou Company Higashikawa-cho Nishi 2 go Kita 23



Chief Brewer

Kazuma Yanase and Expert co-workers

Sake Local Kushiro Sake that Warms the Heart



Fukutsukasa Sake Co.,Ltd.



Chief Brewer

Easternmost Tip of Japan Refined Sake from Nemuro

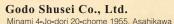


[Kita-no-Katsu] is a refined sake born in Nemuro, September of 1887 Stable climate and an environment blessed with nature, combined with traditional technology are key components to creating the aromatic and delicate taste of this sake.

カ Usui Katsusaburo Store



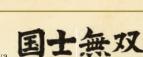
Chief Brewer Kunihisa Takita

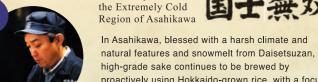


Made with the famous pure waters from the

squeezed sake has a clear and crisp taste.

Taisetsu Mountain Range, each drop of carefully





Sake Unique to

Truly Delicious

Hokkaido

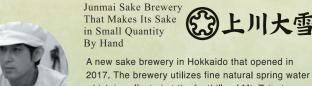
Local Sakes Unique to

Chief Brewer Yoshihisa Morimoto

proactively using Hokkaido-grown rice, with a focus

on the dry refined sake "Kokushimuso."

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

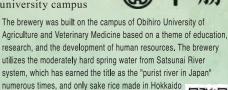


Chief Brewer Ryuichi Koiwa

which is collected at the foothills of Mt, Taisetsu, and Hokkaido rice sourced in Kamikawa.

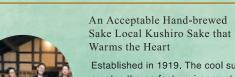
The brewery makes only Junmai sake. Kamikawa Taisetsu Sake Brewery Ryokkyugura Kamikawa Cho Asahimachi 25-1, Kamikawa-gun

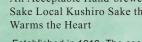


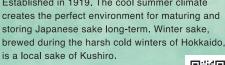


Kamikawa Taisetsu Sake Brewery Hekiungura Kenichiro Wakayama Inada-cho Nishi 2 Sen 15 Banchi, Obihiro

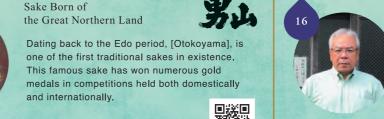
to brew the best local sake in the Tokachi region.







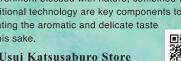


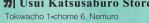






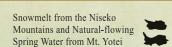
Toshiyuki Umei

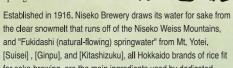












Niseko Shuzo Ltd.



Established in 1899, Tanaka Sake Brewing is the

Tanaka Sake Brewing Co.,Ltd.



Hokkaido brand rice fit for sake-brewing.

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



Ryosuke Ito

CEO

Kazuhiro Shigetomo

Murooka Natori

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

Hidefumi Kitamura

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