

司 金 井

Kanemasu
Saké Brewery
Since 1822

Shibata
Niigata
Japan



Junmai Daiginjo Hatsuhana

This is our brewery's highest-grade saké. We brew this junmai daiginjo sake with an extraordinary variety of rice, Koshi-tanrei, that we grow ourselves. Our brewery master uses the best 40% of the polished rice to skillfully create saké with an elegant, rich flavor that goes well with special celebrations.

Type: Junmai-daiginjo (Premium saké made with only the best part of the rice)
Alcohol content, 16% / Rice, Koshi-tanrei
720ml with a gift box: 3,200 YEN (w/o tax)



Tokubetsu Junmai Hatsuhana

This Hatsuhana is also a pure rice saké with a rich taste. We craft it with our homegrown Koshi-tanrei rice. We mill the rice and use only the best 55% of the core. When you drink this saké, a mild and smooth flavor will fill your mouth. This particular sake is delicious when served heated or at room temperature.

Type: Tokubetsu-junmai (Premium saké made with only the best part of the rice)
Alcohol content, 15% / Rice, Koshi-tanrei
1800ml: 2,800 YEN (w/o tax) / 720ml: 1,400 YEN (w/o tax)



Kanemasu Blue Crest

Drinking Blue Crest is always an enjoyable experience. It goes well with all meals. The delicious flavor will continually enchant you. We recommend that you drink Kanemasu Blue Crest either icy cold or warmed to at least 55°C or 131°F. The clear and dry taste is representative of Niigata saké.

Type: Futsu-syu (Saké fortified with alcohol)
Alcohol content, 15% / Rice, Gohyakumangoku
1800ml: 1,615 YEN (w/o tax) / 720ml: 760 YEN (w/o tax)



Kanemasu Red Crest

Red Crest is made from our homegrown Koshi-tanrei rice. We replicate the Hashira shochu brewing technique from the 18th century to craft this saké. Our sake master adds a distilled spirit made from rice during the brewing process. The rich and smooth taste brings out the flavors of seasonal dishes.

Type: Futsu-shu, Honjozo-type (Saké fortified with distilled spirits made at our brewery)
Alcohol content, 15% / Rice, Koshi-tanrei
1800ml: 2,100 YEN (w/o tax) / 720ml: 1,050 YEN (w/o tax)



Kanemasu Rice Shochu

This is an authentic rice shochu (Japanese distilled spirit). We distill it with rice, which is rare in Japan. Enjoy it on the rocks in summer and mix it with hot water in winter.

Type: Rice Shochu (Distilled spirits made from rice)
Alcohol content, 25%
720ml: 1,100 YEN (w/o tax)



Kanemasu Rice Shochu Matured in Oak Barrels

This pure rice shochu (Japanese distilled spirit) is matured for a long time in oak barrels, which makes it mild and tasty. We recommend drinking it on the rocks. You will enjoy the mellow oak flavor.

Type: Rice Shochu (Distilled spirits made from rice)
Alcohol content, 35%
720ml: 2,000YEN (w/o tax)