

SANUKI-SAKE, The story of the stars



MORIKUNI

- *YUSHIN
- *AYAKIKU
- *KAWATSURU
- *MARUO
- *NISINOKINRYOU

Kagawa Sake Brewery Association
Kagawa Sake Brewery Cooperative

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GAIJIN

MARUO HONTEN limited company.
Established 1885.

93, Enai, Kotohira-cho, Nakatado-gun, Kagawa
766-0004, Japan
TEL :0877-75-2045

Our sake is named "GAIJIN". We use steaming basket made by wood and Japanese caldron to make steamed rice. It takes a lot of time and effort to brew "Junmai Daiginjo" and "Junmaishu". Our sake is unfiltered and made without using any charcoal at all.



KINRYO

NISHINOKINRYO CORP.
Established 1789.

623, Kotohira-cho, Nakatado-gun, Kagawa
766-0001, Japan
TEL :0120-64-1336/0877-73-4133
mail:mail@nishino-kinryo.co.jp
HP:<http://www.nishino-kinryo.co.jp/>



As the Konpira Sake of Sanuki, we have been brewing sake over 220 years in quality first. The spirit of Kinryo has been transmitted all the time.

With our motto "Sake brewing reflect the heart of brewer. Sake brewing is accomplished only by cooperation of the members. Sake shines by itself when you keep the brewery clean.", we have been carefully selecting the ingredients and aiming for the best sake brewing.



KAWATSURU

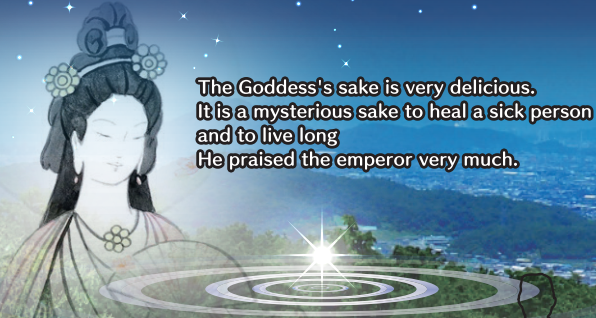
Kawatsuru Sake Brewery Co., Ltd.
Established 1891.

836, Motodai-cho, Kanonji-shi, Kagawa
768-0022, Japan
TEL :0875-25-0001
mail:kura@kawatsuru.com
HP:<http://kawatsuru.com/>



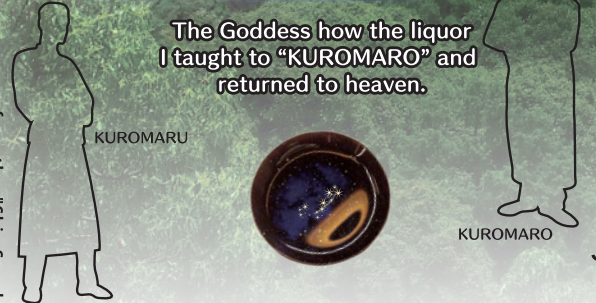
Our sake is named Kawatsuru (lit. "river crane"), from the time our founder saw a beautiful crane flutter down to the pristine waters of the Saita River. This river is also known as the Takarada River, as its water is seen as bringing treasures to the surrounding rice fields. From the spring water of this river, we brew sake with a powerful, refreshing taste.

One night, the stars fell and a fountain springed.
The star became a goddess.



The Goddess's sake is very delicious.
It is a mysterious sake to heal a sick person
and to live long
He praised the emperor very much.

The Goddess how the liquor
I taught to "KUROMARU" and
returned to heaven.



The descendants of "YAMATOTAKERU"
a person named "KUROMARU"
was doing sake making in Sanuki.
This sake, black and clear and mellow sweet,
"Sanuki Sake" may be the root of sake.



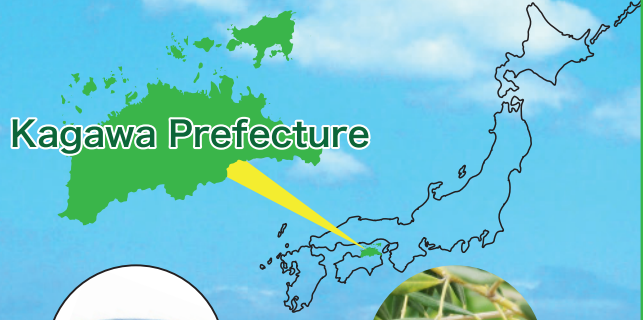
The sake that shines in the heart

Sanuki seems to have been making sake from ancient times, and the liquor building was prosperous and highly evaluated. It was a very delicious sake that brought a glow to people's hearts and bodies. We will inherit the intention of making this sake, and send the impression that shines to everyone, and I want to cheer up the sake of the Sanuki while working together and cooperate occasionally.

The beginning of Sanuki sake, the story of the star

In the history of Sanuki sake, there are many stories about the stars.

Kagawa Prefecture



"Hamachi" is the first fish in Kagawa Prefecture to succeed in aquaculture in the world. The "Olive Hamachi" of the Kagawa brand which made the olive leaf food is said to be the most fat paste from autumn to winter, and the taste of the miracle.



"Shodoshima" which is similar to the climate of the Mediterranean is called an olive island, and various products such as domestic olive oil production praised the world and "new pickle of olives", and others are made. Olives are also designated as prefectural flowers, prefecture trees.



Undercurrent water such as the Goto River, Ayagawa, Earthenware River, and Takarada River which became the name of Kagawa originates in delicious sake.



OMUSUBI-YAMA (A mountain like a triangular rice ball) that appears to be an old tale goes on, The Sanuki plain. It is a scenery to feel the hometown.



Sanuki's Sake Rice "Ooseto", "Sanuki Yoi Mai" made by mating "Ooseto" and "Yamada Nishiki". And even at "Oide Mai" of rice, we are doing Japanese sake brewing.



In the beautiful Seto Inland Sea, there is the "Seto Ohashi Bridge" combined with the world's best road railway bridge, and in recent years the Setouchi International Art Festival attracts visitors.



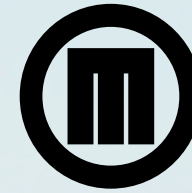
Sanuki has a lot of soy sauce made, Sanuki's soy sauce beans "Shouyu Mame", delicacy "Funa no Teppai" etc.. Looking for "Relishes with sake" is also one of the enjoyment.



Warm weather or mild and gentle sanuki people. The province of hospitality is also known as the place where Kukai was born.

Scenic, person-friendly place to soften the heart

A refreshing sky, a warm climate. The original landscape of people is here.



MORIKUNI

MORIKUNI SHUZO is the only sake brewery on Shodoshima. The company revived sake making on the island in 1970 after a blank of 35 years during which there was no locally brewed sake. With our sights always set on the future, we are pursuing ideal sake brewing while treasuring Shodoshima and preserving the island's traditions. MORIKUNI SHUZO proposes a pleasant and comfortable lifestyle enriched by Japanese sake. We aim to be a new type of brewery where people gather from all over Japan in search of new encounters.

MORI

MORIKUNI Sake Brewery Co., Ltd.
Established 2005.
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HP:http://www.morikuni.jp/



AYAKIKU

AYAKIKU Sake Brewery Co., Ltd.
Established 1790.
3393-1, Yamada-shita, Ayagawa-cho, Ayauta-gun
Kagawa, 761-2204, Japan
TEL:087-878-2222
mail:info@ayakiku.com
HP:http://www.ayakiku.com/



The company maintains the producing process, and the company communicates to local rice farmers know the best harvest season. For the best harvest and making the best sake, we will continue to inherit the traditional technique and the traditional communication with perfect farmers.



YUSHIN

Yushin Brewery Co., Ltd.
Established 1854.
2088-1, Ono, Ayagawa-cho, Ayauta-gun, Kagawa
761-2307, Japan
TEL:087-876-4111
mail:syuhan@yushin-brewer.com
HP:http://www.yushin-brewer.com/



We produce our sake close to the rich nature of Kagawa. With our brewing fermentation technology delicately intertwining the natural conditions such as rice, fungus and weather, and our advanced research and development, we will continue to deliver the natural benefit for all over the world.