



# **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:https://www.nishino-kinryo.co.jp/

As the Konpira Sake of Sanuki, we have been brewing sake over 230 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**

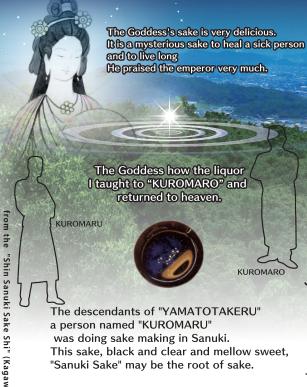


Kawatsuru Sake Brewery Co., Ltd. Established 1891.

836, Motodai-cho, Kanonji-shi, Kagawa 768-0022, Japan

TEL:0875-25-0001 mail:kura@kawatsuru.com HP:https://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 knows 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.



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.



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Undercurrent water such as the Goto River, Ayagawa, Earthenware River, and Takarada River which became

the name of Kagawa originates

in delicious sake.



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



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.

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.



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.



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

# MORIKUNI

Scenic,

person-friendly place

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heart

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sky, a

warm climate.The

original landscape

of people

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# MORI



SHODOSHIMA SHUZO CO., LTD

1010-1, Magi-kou Shodoshima-cho Shodoshima-gun, Kagawa 761-4426, Japan

TEL:0879-61-2077 mail:info@morikuni.jp HP:https://www.morikuni.ip/

SHODOSHIMA 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. SHODOSHIMA 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.



# AYAKIKU



AYAKIKU Sake Brewery Co., Ltd. Established 1790.

3393-1, Yamada-shita, Ayaqawa-cho, Ayauta-gun Kagawa, 761-2204, Japan

TEL:087-878-2222 mail:info@ayakiku.com HP:https://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 natutal conditions such as rice, fungus and weather, and our advanced research and development, we will continue to deliver the natural benefit fo aii over the world.