

Tosa is the Land of Sake



There are currently 18 breweries in TOSA(Kochi Prefecture), from brands known nationwide to breweries that work hard to make smaller quantities of specialty sake. All of them aim to make distinctive sake, eagerly adopting the latest technology while also drawing on the techniques and characteristics that have been passed down through the years.

TOSA NAKAMA 18

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|------------|----------|----------|--------|--------------|-----------|-----------|-------|----------|------------|----------|----------|---------------|---------|---------|-----------|--------|-------|
| 18 | 17 | 16 | 15 | 14 | 13 | 12 | 11 | 10 | 9 | 8 | 7 | 6 | 5 | 4 | 3 | 2 | 1 |
| 藤娘 | 無手無冠 | 桃太郎 | 純平 | 司牡丹 | 龍泉 | 瀧蔵 | 酔鯨 | 松子 | 松翁 | 葵 | 豊梅 | 武蔵 | 雪虎 | 菊水 | 信鶴 | 南 | 美咲 |
| FUJIMUSUME | MUTEMUKA | MOMOTARO | JUNPEI | TSUKASABOTAN | KAMEIZUMI | TAKARASHI | SUGEI | KEIGETSU | MATSUOKINA | BUNKAJIN | TOYONOME | TOSASHIRAGIKU | AKITORA | KIKUSUI | TOSATSURU | MINAMI | BUOBU |



※TOSA=Kochi

Kochi Prefecture, once known as the feudal domain of Tosa. This is where you can find the liveliest sake culture and where a passion for the quest of creating new sake countries to born.



London Tosa Sake Fair 2017

Monday 18th September 2017

18:30 - 20:30

Doors Open 18:00

The Embassy of Japan in the U.K.

Kochi Prefecture

Kochi Prefectural Trade Association

1-2-20, Marunouchi, Kochi-city, Kochi 780-8570, Japan

Telephone: +81(0)88-821-0033

E-mail: kochi-trade@kpta.or.jp

TABLE 1

HAMAKAWA SHOTEN CO.,LTD.

2150 Tano-cho Aki-gun Kochi 781-6410, Japan

Telephone +81(0)887-38-2004

E-mail info@bijofu.jp

Website http://www.bijofu.jp



Very clean water that has flowed through valleys in mountains and forests. Rice from golden ripened crop in fields. Such products of natural grace as these are brought in abundance to the brewers who make sake.

Though it is the brewers that toil with a lot of manual labor to make sake from rice and water, all the same, they cannot work to make sake without the natural grace of the earth and sky. We want to change these various products of natural grace brought only from this land into sake of good taste, and to bring them back to local people, such as farmers and so on. This hope made us give birth to the brand named "Bijofu".

"Bijofu" means "beautiful and strong and kind". We, as the brewer of Bijofu, simply and exclusively see to it that we must "make good sake". In doing so, there are an infinite number of things for us to do—we always think so.

BIJOFU Hina



"Hina" is an old Japanese word meaning "countryside", and is suggestive of beautiful nature and an easygoing atmosphere in contrast to the elegant and sophisticated ambience of the city. Tano, where we have the brewery, is in the heart of nature's bounty, near the beautiful sea, mountains and rivers. Junmai Daiginjo Hina embodies a perfect combination of the easygoing-ness of nature and sophisticated craftsmanship. This sake is precisely "rare even in the countryside".

Type	Junmai Daiginjo
Rice	Yamada Nishiki
Polishing Ratio	45%
ABV	15%
Sake Meter Value	+3
San-do(Acidity)	1.5

Tasting note

BIJOFU Tokubetsu Junmai



With the sweetness of rice and, at the same time, with an agreeably tart and dry taste too, Tokubetsu (special) Junmai can be enjoyed not only in the mouth, but also as it goes down the throat with a pleasantly simple aftertaste. Also, there are a wide variety of dishes that match well with this sake, so it is a convenient tokubetsu junmai-shu for dinner. It has flavors wide and deep enough to be easily matched with western dishes as well as Japanese dishes.

Type	Tokubetsu Junmai
Rice	Matsuyama Mii
Polishing Ratio	60%
ABV	15%
Sake Meter Value	+4
San-do(Acidity)	1.6

Tasting note

BIJOFU Tokubetsu Honjozo

Type	Tokubetsu Honjozo
Rice	Matsuyama Mii
Polishing Ratio	60%
ABV	14%
Sake Meter Value	+6
San-do(Acidity)	1.2

Tasting note



BIJOFU Yuzu Schwa!!



This sparkling liqueur is made from Bijofu sake, honey and yuzu, a type of Japanese citrus fruit. What makes this sake special, of course, is the yuzu. Yuzu grows well and abundantly in the temperate climate and rich forests of Kochi Prefecture, so we use a lot of it. Take just one sip and you will enjoy the fresh, effervescent taste of yuzu as it spreads throughout your mouth and goes easily down your throat. Be sure to always keep it refrigerated and open it gently and with care so it does not bubble over and spill.

Type	Liqueur
ABV	6%

Tasting note

TABLE 2

TOSATSURU SAKE BREWING CO.,LTD.

1586,Yasuda-cho,Aki-gun,Kochi,781-6421,Japan

Telephone +81(0)887-38-6511

E-mail webmaster@tosatsuru.co.jp

Website <http://www.tosatsuru.co.jp/>



Tosatsuru was founded long ago, tracing back to the Edo period. In 1773, the Hiromatsu family, which had been a chief retainer of the village of Yasuda in the province of Tosa during the warring states period, began making sake using rice grown in their own fields. Since then, we've deepened our confidence in our sake-making with each passing generation, and have carefully carved a path to become a famous brewery. Throughout the rapid passage of time, and even through numerous hardships, we have inherited the unbroken company policy of "quality first, making sake of a quality we can be proud of." In our pursuit of quality, we have been awarded the gold prize a total of 44 times, the most in Japan, at the Annual Japan Sake Awards (jointly sponsored by the National Research Institute of Brewing and the Japan Sake and Shochu Makers Association).

Daiginjo Genshu Tenpyo Tosatsuru



Perfect sake for special occasions.

Carefully handcrafted from barrel through to bottling.

An elegant floral scent with subtle fruitiness, well balanced dryness and a smooth after taste.

Type	Daiginjoshu
Rice	Yamada Nishiki
Polishing Ratio	Under40%
ABV	Above17%,Below18%
Sake Meter Value	+5
San-do(Acidity)	1.4

Tasting note

Junmai Daiginjo Tosatsuru



Meticulously crafted Junmai Daiginjo.

An exceptional balance between a subtle, soft aroma and a light fruity flavour with a smooth after taste

Pairs excellently with Japanese,Asian and European food.

Type	Junmai Daiginjoshu
Rice	Yamada Nishiki
Polishing Ratio	Under40%
ABV	Above16%,Below17%
Sake Meter Value	+4
San-do(Acidity)	1.6

Tasting note

Ginjoshu 'azure' Tosatsuru



A smooth dry sake with a refreshingly clean finish.

Made with deep sea water from off the shore of the local Muroto cape.

Having traveled for two thousand years at the bottom of the sea where no light reaches it, the water is exceptionally free from impurities with a particularly advantageous mineral content, making this sake beautifully easy drinking.

Type	Ginjoshu
Rice	Yamada Nishiki
Polishing Ratio	Under 55%
ABV	15%
Sake Meter Value	+5
San-do(Acidity)	1.3

Tasting note

Hayazumi Konatsu To Yuzu Liqueur



Type	Liqueur
ABV	8%

Tasting note

Yuzu Sake



Type	Liqueur
ABV	8%

Tasting note

TABLE 3

ARIMITSU SAKE BREWERY CO., LTD.

38-1,Ko,Akano,Aki-shi,Kochi,784-0033,Japan

Telephone +81(0)887-33-2117

E-mail arimitsu_sake@ybb.ne.jp

Website <http://ww8.tiki.ne.jp/~akano/>



Founded in 1903. The water in the clear Akano River system that flows just next to the brewery has a soft taste, more suited to expansive and mild-flavored sake than to dry sake. This is a small brewery that produces 60kL per year, but its history stretches back about 200 years, long before the current ownership, and it has a deeply rooted presence in the local area. Our motto is "sake brewing that spares nothing in the way of time and care." Although located in Kochi, a place famous for dry sake, the sake made at this brewery is soft and rounded, and has a soothing gentleness. Rather than showy flavors, we aim to make sake that "has some kindness to it," that nourishes the soul. From this town, and from this brewery, we want to deliver the kind of sake that can be enjoyed when you want to relax, sake that you want to have on hand when you gather with friends.

Akitora Yamada Nishiki 80% Seimai Junmai



This sake features an invigorating, full-bodied flavor, and a clean finish. We brewed this with a refreshing aroma while retaining a sense of old-fashioned density in the flavor. This flavor is only possible with sake rice Yamada Nishiki. It pairs well with rich foods, and is great to have with a meal. Tastes great chilled. When heated, this sake has an even greater feeling of warmth. IWC: Bronze. Kura Master: Platinum.

Type	Junmai
Rice	Yamada Nishiki
Polishing Ratio	80%
ABV	16%
Sake Meter Value	+8
San-do(Acidity)	1.7

Tasting note

Akitora Junmai Ginjo



This sake has a characteristic ginjo aroma and a pleasant acidity. A junmai ginjo, it has a very solid flavor. Its aroma is mild, so it can also be enjoyed gently heated. It pairs wonderfully with food, and can be enjoyed at a wide range of temperatures as a companion to a meal. IWC: Bronze.

Type	Junmai Ginjo
Rice	Undisclosed
Polishing Ratio	50%
ABV	15%
Sake Meter Value	±0
San-do(Acidity)	2.0

Tasting note

Akitora Junmai



This sake has a clear and simple aroma, and a pleasant, classic junmai taste. We bottle this product unfiltered to carefully retain the depth of aroma and flavor that come about when it is brewed using handmade techniques. This flavor is representative of Akitora. We recommend it with food, and at any temperature from well-chilled to gently heated. 2015 IWC: Bronze.

Type	Junmai
Rice	Undisclosed
Polishing Ratio	60%
ABV	15%
Sake Meter Value	+2
San-do(Acidity)	1.7

Tasting note

TABLE 4

TAKAGI SHUZO INC.

443 Akaoka-cho Konan-shi Kochi 781-5310 Japan

Telephone +81(0)887-55-1800

E-mail takagi@toyonoume.com

Website http://www.toyonoume.com/



Our company's brand is Toyonoume. The brewery is in the town of Akaoka, about 20 kilometers east of Kochi City. It's a small town, but it is home to nationally famous festivals like the Dorome Festival and the Ekin Festival. It's an extremely unique town that takes a lot of initiative for tourism and revitalization. Our brewery has produced sake here for about 130 years, growing in step with the town. Inheriting his brewing techniques from the last Tosa toji, the current and fifth generation owner-toji lovingly produces Kochi sake that has a real sense of location, through the following key points: Kochi ingredients, detail-oriented production, plenty of personality, and refined quality.

TOYONOUME JUNMAI DAIGINJO RYUSO



This sake was made to be the very best, using Kochi-grown sake rice Gin no Yume milled to 40%, and Kochi yeast. It features a fruity, apple-like nose and an elegant umami. It was named "Ryuso" after a tornado paid a visit to the brewery. Winner of the 2013 Junmai Awards: First Prize Gold.

Type	Junmai Daiginjo
Rice	Gin no Yume
Polishing Ratio	40%
ABV	16%
Sake Meter Value	±0
San-do(Acidity)	1.6

Tasting note

TOYONOUME JUNMAI GINJO GINNOYUME



This junmai ginjo uses 100% Kochi ingredients, including Gin no Yume sake rice milled to 50%, and Kochi yeast. It features a fruity, apple-like aroma and a refreshing aftertaste. 2012 London Sake Challenge: Gold. Sake Competition 2017: Silver.

Type	Junmai Ginjo
Rice	Gin no Yume
Polishing Ratio	50%
ABV	16%
Sake Meter Value	+2
San-do(Acidity)	1.6

Tasting note

TOYONOUME JUNMAI GINJO



This junmai ginjo was brewed using high quality but inexpensive Matsuyama Mii rice milled to 50%, and Kochi yeast AC95. It features a balanced aroma and a mildly ricey umami, and is a good match with a wide variety of food. 2014 Junmai Awards: Gold.

Type	Junmai Ginjo
Rice	Matsuyama Mii
Polishing Ratio	50%
ABV	16%
Sake Meter Value	+3
San-do(Acidity)	1.5

Tasting note

YASASHII YUZUSHU



This is a sake-based liqueur made with Kochi specialty yuzu juice. With a faint aroma of yuzu, a sweet flavor, and a refreshing aftertaste, it pairs perfectly with meat. Through joint research with Kochi University, we added water-soluble beta-glucan (functional dietary fiber) to make this into a beverage that's easy on your health. Japan National Local Industry Awards: Honorable Mention.

Type	Liqueur
ABV	8%

Tasting note

TABLE 5

Tosa Brewing Company Limited

418 Tai, Tosa-cho, Tosa-gun, Kochi, 781-3521, Japan

Telephone +81(0)887-82-0504

E-mail info@keigetsu.co.jp

Website http://www.keigetsu.co.jp/



Since our founding 140 years ago in 1877, in the Tosa Reihoku region in the northern part of Kochi Prefecture, we have worked to make high-quality sake in an environment with abundant clear water and fresh air.

The brewery town of Tosa is located deep in the Shikoku mountain range, and is surrounded by the quiet natural environment of the Sameura lake shores. The terraced rice fields that fill the mountain ravines see big variations of temperature between midday and nighttime, producing high-quality rice and becoming cloaked in snow in the winter brewing season. We use these natural elements and dedicate ourselves to producing small quantities of sake by hand, and bringing joy to those who drink it.

Sparkling Sake John



We made this sparkling sake from carefully crafted junmai daiginjo using Gin no Yume sake rice grown in the Kochi Reihoku region. Winner of the top trophy in the sparkling sake category at IWC 2016.

Type	Junmai Daiginjo
Rice	Gin no Yume
Polishing Ratio	50%
ABV	15%
Sake Meter Value	+2
San-do(Acidity)	2

Tasting note

KEIGETSU Gin-no-Yume Junmai-Daiginjo45



This junmai daiginjo sake was carefully crafted in a natural environment, using Gin no Yume sake rice grown in the Kochi Reihoku region and milled to 45%.

Enjoy the careful balance created by the nature of Kochi and the full-bodied aroma and flavor.

Tasting note

Type	Junmai Daiginjo
Rice	Gin no Yume
Polishing Ratio	45%
ABV	15%
Sake Meter Value	+2
San-do(Acidity)	2.1

KEIGETSU Aikawahomare Tokubetsu-Junmai



Rice has been cultivated in terraced rice fields that fill the sloping surfaces of the mountains in the Aikawa area of the town of Tosa, in Kochi Prefecture, since ancient times. At an elevation of 350-600 meters, the temperature difference between night and day is 15°C, and the rice grown on this land so blessed with delicious water and air is what we use to make this tokubetsu junmai sake. We are sure that if you imagine the beautiful scenery of terraced rice fields as you drink, the sake will seem all the more delicious.

Tasting note

Type	Tokubetsu Junmai
Rice	Hinohikari
Polishing Ratio	60%
ABV	15%
Sake Meter Value	+3
San-do(Acidity)	2.3

Keigetsu Yuzu Sake



This liqueur is made from a balanced combination of sake and refreshingly aromatic and tart yuzu juice.

With a well-balanced flavor and subdued sweetness, it's great as an aperitif as well as for pairing with a wide variety of foods.

Tasting note

Type	Liqueur
ABV	8%

TABLE 6

TSUKASABOTAN Brewing Co.,Ltd.



1299,Ko,Sakawa-cho,Takaoka-gun,Kochi,789-1201,Japan

Telephone +81(0)889-22-1211

E-mail ainet@tsukasabotan.co.jp

Website <http://www.tsukasabotan.co.jp>

Tsukasa Botan Brewing was established over 400 years ago, and the historic view of its long white-walled buildings is symbolic of the town of Sakawa. Throughout its long history, Tsukasa Botan has been the favorite drink of many great people of Kochi who transformed and supported the nation of Japan. This brewery goes so far as to give coaching for farming methods to secure the best possible quality of sake rice, and its water for brewing springs from one of the cleanest, clearest rivers in Japan, the Niyodo River. We combine traditional techniques with the latest brewing technology to create light and dry sake that quietly brings out the best of any food it is paired with, enriching the lives of the people who drink it. This is Tsukasa Botan (Tsukasa = Top, Botan = King of Flowers).

Tsukasabotan Funagake Shizukusake



First-rate daiginjo made from droplets of our most valuable sake that trickle from the fune, or traditional sake press. With a fine balance of an elegant fragrance and a deep flavor, this sake won a gold medal in the junmai daiginjo category of the Sake Competition 2016.

Type	Junmai Daiginjo Genshu
Rice	Yamada Nishiki
Polishing Ratio	35%
ABV	16%
Sake Meter Value	Approx. +2
San-do(Acidity)	Approx. 1.2

Tasting note

Tsukasabotan Fuinshu



This sake carefully seals in a floral ginjo aroma and a mild, sessionable taste. It offers high quality evening drink to be enjoyed with a meal. The label design incorporates a motif of traditional Kochi lacquerware called "Tosa Kodai-nuri."

Type	Junmai Ginjo
Rice	Yamada Nishiki, Gin no Yume
Polishing Ratio	55%
ABV	15%
Sake Meter Value	Approx. +5
San-do(Acidity)	Approx. 1.3

Tasting note

Tsukasabotan・Senchu-hassaku



This product brims with an adventurous spirit, named after the eight policies about the new Meiji government that Ryoma Sakamoto thought up while on board a ship. Its natural aroma and smooth flavor expand on the palette, and its clean finish is second to none. Absolutely the best for bringing out the flavors of fresh seafood!

Type	Super Dry Junmai
Rice	YamadaNishiki, Gohyakumangoku, Akebono,and others
Polishing Ratio	60%
ABV	15 %
Sake Meter Value	Approx. +8
San-do(Acidity)	Approx. 1.4

Tasting note

Tsukasabotan・Yamayuzu-shibori



Made using only yuzu juice from fruit grown in the mountains of Kochi, Tsukasa Botan junmai sake, sugar, and pure water. It has a fresh aroma, a refreshingly pleasant acidity, and a surprisingly clear finish. Deliciously tasty as soon as you give it a try, this liqueur is popular around the world!

Type	Liqueur
ABV	8%

Tasting note

TABLE 7

MUTEMUKA CO.,LTD.

452,Taisho,Shimanto-cho,Takaoka-gun,Kochi,786-0301,Japan

Telephone +81(0)880-27-0316

E-mail info@mutemuka.com

Website <http://www.mutemuka.com>

無手無冠

The last pure river in Japan, the Shimanto.

We started making sake here in 1893, among the upper reaches of the Shimanto River, tucked away among lush mountains. "Not indulging in worldly titles, unadorned, and carefully keeping a spirit of simplicity, we are intent on making sake in a place replete with nature." Our company name "Mutemuka" is derived from this attitude toward sake brewing, and we have devoted ourselves to making local sake using a wealth of natural resources for the last 124 years.

Mutemuka Junmai Nama no Sake

Our representative brand of sake. This junmai sake is made with pesticide-free rice cultivated by the brewery workers themselves, using the distillation dregs of chestnut shochu as organic fertilizer. This rice is grown in the clean Shimanto earth, using environmentally-friendly recycled paper mulch, organic fertilizer, and no agricultural chemicals. This junmai nama genshu is carefully and meticulously handmade using only safe and secure rice and rice koji as ingredients.



Type	Junmai
Rice	Hinohikari,Kaze Naruko
Polishing Ratio	70%
ABV	18.2%
Sake Meter Value	+5
San-do(Acidity)	1.6

Tasting note

Kore Masani Koshu Nari

Koshu (aged sake) brewed in 1990. This sweet matured liqueur was made in the second year of the Heisei era using deliciously ripe sake rice and water, and aged naturally in the pure Shimanto environment. A drop of this liqueur, shining in an amber color, has a full-bodied aroma unsurpassed by wine, and a deep richness that's a match for any Chinese laojiu. Try it before a meal, or with food. Enjoy it at normal temperature, chilled, or lightly heated.



Type	Liqueur
Rice	Akitsuho
Polishing Ratio	70%
ABV	22.2%
Sake Meter Value	-15
San-do(Acidity)	1.5

Tasting note

Dabada Hiburi

Chestnut shochu. Chestnuts account for a full 50% of the base ingredients for this shochu, which was slowly distilled at a low temperature to retain that aroma. For that reason, this is a luxurious shochu that's completely different from anything else in its class. The faint aroma and soft sweetness of chestnuts gently expands across the palette.



Type	Shochu
ABV	25%

Tasting note
