

Local Sake Breweries

取材・編集: 北陸農政局
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Brand

菊姫

Kikuhime

Brewery

菊姫 (合資会社)

Kikuhime Limited Partnership

Kikuhime was originally established in the late 16th century, under the name Oyanagiya. Their sake is made using a polished combination of well-honed brewing skills and Kikuhime's unique mechanical equipment. Kikuhime's sake is made using plenty of Yamadanishiki rice, considered the finest variety of sake-brewing rice, for results that bring out the savory umami flavor of the rice itself.

URL <https://www.kikuhime.co.jp/>



Featured Sake



営業部
福岡 航也 氏
Sales department
Kouya Fukuoka

鶴乃里
Tsurunosato

Made using only premium Yamadanishiki rice. The traditional yamahaï starter culture used to brew this junmai sake gives it a distinctively complex, assertive flavor. The color of the label is changed annually, to red, blue, or black.

Kikuhime's Tsurunosato was crowned the first Champion Sake at the 2007 International Wine Challenge.



(A delicious ways to drink)
Delicious served warmed, chilled, or anywhere in between. Enjoy experimenting with different temperatures to find your favorite.

More Information

Specific designation: Junmai-shu
Raw ingredients: Yamadanishiki
polished rice ratio: 65%
sake meter value: undisclosed



Food Pairing

Grilled Loach with Kabayaki Sauce



Loach is a nutritious fish, eaten in Kanazawa since long ago. The rich, full-bodied flavor of Kikuhime sake goes exceptionally well with the sweet and savory flavor of the kabayaki sauce.



Cups for Well Suited Wajima-nuri Guinomi



These beautiful guinomi cups are made using elaborate techniques developed over the centuries by various artisans. The best way to enjoy premium sake is from a luxurious cup.



Fermented Products from Sake Breweries

Kikuhime Daiginjo Sake Lees



At a glance, sake lees look like white miso. Sake lees are rich in vitamins and minerals, and good for digestion. They are also said to be good for the skin, making them great for beauty-conscious people. And of course, items marinated in these sake lees are delicious, too!

Shopping Information (e.g.)

- Kikuhime Limited Partnership Ta-8, Tsurugishinmachi, Hakusan-shi, Ishikawa
- SHUTEI KIKUHIME 2-15-17, Shinbashi, Minato-Ku, Tokyo

A country or region where you can buy or drink the sake of our brewery

(Hong Kong , Shanghai , Busan , Seoul , Singapore , New York , Washington)