

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand **天狗舞** Brewery **車多酒造**
Tengumai Shata Shuzo Co., Ltd.

Shata Brewery was established in 1823 on the Kaga Plains, against a backdrop of Mt. Hakusan, and they have brewed their Tengumai sake ever since. This sake is brewed with a bold yamahai starter culture to bring out the savory umami flavor of the rice — it takes extra time and effort, but it's worth it. Shata Brewery's brewing is focused around the yamahai method, with a consistent focus on premium rice and careful work.



URL <http://www.tengumai.co.jp/>



Featured Sake



代表取締役
車多 一成 氏
CEO
Kazunari Shata

天狗舞 山麴仕込純米酒 Tengumai Yamahai Jikomi Junmai

Shata Brewery takes particular pride in their traditional starter culture production method, part of the yamahai method. The intense tartness and full-bodied flavor of this sake pairs well with a wide variety of foods.

Awarded a trophy at the 2018 International Wine Challenge, and considered exceptional even among Gold Medal winners in the Junmai Sake category.



(A delicious ways to drink)
Enjoy different flavors by serving this sake at different temperatures. In particular, 40°C is the ideal temperature to enjoy its harmony of acidity and savory umami flavor.

More Information

Specific designation: Junmai-shu
Raw ingredients: Gohyakumangoku
polished rice ratio: 60%
Sake meter value : +3



Food Pairing

Blowfish Pickled in Rice Bran



Much like sake, blowfish pickled in rice bran is made through lactic acid fermentation. The unique flavor and aroma of this yamahai junmai sake complement the complex flavors of fermented foods like this.



Cups for Well Suited

KABURAKI™ Wine & Sake Glass



A clear glass makes it easy to enjoy the characteristic golden color of yamahai junmai sake. Kaburaki wine glasses, featuring stems and feet made with beautiful Kutani Ware ceramics, are a particularly beautiful way to enjoy this sake.



Fermented Products from Sake Breweries

shu re



Sake is known for its skin-moisturizing properties. This brewery uses unique technology to produce sake rich in the moisturizing agent α -EG, and has developed moisturizing beauty cream using this sake. Perfect for people worried about their skin.

Shopping Information (e.g.)

• Sakagura (NEW YORK) <http://www.sakagura.com>

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

(USA, Canada, Southeast Asia, China, Singapore, Thailand, Australia, Vietnam)