

# Local Sake Breweries

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Brand  
**夢醸**

Mujou

Brewery

**宮本酒造店**

Miyamoto Shuzouten Co., Ltd.

Miyamoto Brewery was established in 1876. Their flagship Mujo sake is made with delicious well water fed by the river systems of Mt. Hakusan, and Gohyakumangoku rice grown by contract farmers, using that same excellent water. Miyamoto has developed authentic shochu spirits made from Kaga maruimo yams. This small sake brewery also produces Bishu Dashi, a condiment developed through sake.



URL [http://www.mujou.co.jp/eng\\_sake.html](http://www.mujou.co.jp/eng_sake.html)



## Featured Sake



取締役  
後藤 由梨 氏  
Director  
Yuri Goto

### 夢醸 純米大吟醸 GOLD Mujou Junmai Daiginjo Gold

Made with Gohyakumangoku rice grown by local contract farmers. This limited-edition undiluted sake was produced to celebrate the tenth anniversary of their flagship Mujo sake, and features a delicate aroma and a deep, mellow richness.



Awarded a Bronze Medal in the Junmai Ginjo & Junmai Daiginjo category of the 2009 International Wine Challenge.

(A delicious ways to drink)  
Great served chilled or at room temperature, especially alongside simple, lightly seasoned dishes.

#### More Information

Specific designation :  
Junmai-daiginjo-shu  
Raw ingredients :  
Gohyakumangoku  
polished rice ratio:50%  
Sake meter value :  
+3.5



## Food Pairing

### Kaga Maruimo Yams Grilled with Nori Seaweed



Kaga maruimo yams grilled with nori seaweed have a chewy texture and a rich aroma flavored with soy sauce, for a great side to go with drinks. This sake's fruity bouquet and dry, smooth flavor bring out the flavors of foods.



## Cups for Well Suited Kutaniyaki



Kutani Ware is perfect for special occasions or just to brighten up everyday life, and these beautiful cups can be as much of a delight as the Miyamoto sake poured into them.



## Fermented Products from Sake Breweries

### Bishu Dashi & Bishu Dashi Premium



Bishu Dashi and Bishu Dashi Premium are delicious condiments made by cooking out the alcohol from Miyamoto's sake, to concentrate its savory umami flavor. The brewery's Bishu Nabe hotpot set, available only in winter, features a selection of choice ingredients from Ishikawa.

## Shopping Information (e.g.)

・Miyamoto Shuzouten I-74, Miyatakecho, Nomi-shi, Ishikawa

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