Local Sake Breweries

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Brand	Brewery
金鶴	加藤酒造店
Kintsuru	Kato Shuzoten Co., Ltd.

Established in 1915. Surrounded by Sado's bountiful nature and distinctive culture, they have brewed sake which has been loved by the local people of Sado. Based on the principle of "simple and genuine local sake from Sado", their sake is made only with rice grown in Sado.
They are working with contract farmers on Sado island to grow rice using natural and pesticide-free cultivation.

URL   https://katoshuzoten.com/english/#top

Mail   sawane@katoshuzoten.com

Featured Sake

専務取締役
加藤 一郎 氏
Senior Executive Director
Kato Ichiro

純米　風和
Junmai   Kazeyawaraka

Junmai sake with moderate acidity, brewed with Gohyakumangoku rice grown in Sado. It is best served during meals and pairs well with a variety of dishes.

（A delicious ways to drink）

Served at temperatures between 10℃ to 20℃ you can enjoy the modest yet assertive fruity ginjo aroma.

More Infomation
Specific designation：
 Junmai-shu
Raw ingredients：
 Gohyakumangoku.etc
Polished rice ratio：60%
Sake meter value：
 +2.5~4.0

Food Pairing
Dried horse mackerel

The juicy fat of freshly grilled horse mackerel perfectly matches the acidity of "Kazeyawaraka".

Cups for Well Suited
Mumyoi Ware Guinomi

"Mumyoi ware" is a type of traditional craft made from the red clay on Sado island. The clay is unique and has been rarely taken off the island. With local sake poured in this distinctive red colored cup, it will be nice to think about Sado's natural features.

Fermented Products from Sake Breweries
Kintsuru no Koji

Rice koji used for sake brewing is put in 400g packages and sold only in winter. Since the rice polished to 60% of its original mass is used for making the koji, amasake made by this koji is pure white and tastes clean.

Shopping Information (e.g.)

・Kato Shuzoten Co., Ltd.   Shop list   https://katoshuzoten.com/store/

Countries or regions where you can buy or drink the sake of our brewery   （Hong Kong ）