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Brand
能鷹
Noutaka

Brewery
田中酒造
Tanaka Syuzou Co., Ltd.

The brewery is the third oldest in Niigata Prefecture. It was founded in 1643. Their main brand is 'Noutaka'. Locals call it "the sake for sake lovers". It is a dry Futsu-shu with a refreshing taste and umami of which one never tires. It is a trusted standby sake to drink during dinner.

The brewery stands right in front of the Sea of Japan and can lay claim to being the brewery situated closest to the sea in the entire country.



URL <http://www.noutaka.jp/>

Mail tanakasyuzou@noutaka.jp



Featured Sake



代表取締役専務
馬場 慶徳 氏
Representative Senior
Executive Director
Baba Yoshinori

能鷹 特別純米酒
Noutaka Tokubetsu junmaishu

'Gohyakumangoku' rice, the representative sake rice in Niigata, is polished down to 55% of its original mass to create a distinctive Junmai sake that has a rich flavor and smooth texture. It goes well with snacks and can be enjoyed during meals.

(A delicious ways to drink)

Of course, it is fine to drink it at room temperature, but because it features moderate acidity, serving it 'nurukan' (slightly warmed) is also recommended.



More Information

Specific designation:
Tokubetsu-Junmai-shu
Raw ingredients:
Gohyakumangoku
Polished rice ratio: 55%
Sake meter value: +2



Food Pairing

Suruten (dried squid tempura)



The dry sake helps counterbalance oily dishes such as Noppei-jiru, Suruten, White fried noodles, etc., and cleanse your palate to ready it for another dish. It is a good match for local specialties.



Cups for Well Suited Ceramic sake cup



Because serving it warm is recommended, the best fit is to use a ceramic sake bottle and ceramic sake cups.



Fermented Products from Sake Breweries

Sakekasu no chikara



Local kamaboko shop 'Uozumi kamaboko' mixes Noutaka's sake lees together with the other ingredients and produces kamaboko rich in both taste and aroma. Suitable products for 'fermentation city' of Joetsu. Certified as a product 'made in JOETSU'.

Shopping Information (e.g.)

- Yamase saketen 1-6-2, Chuo, Joetsu-shi, Niigata
- Masui saketen 3-8-8, Nishihoncho, Joetsu-shi, Niigata

Countries or regions where you can buy
or drink the sake of our brewery

(Singapore)