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HATSUMAGO KIMOTO TRADITION

Honjozo | 70% Rice Polishing | Yamagata

Hatsumago Kimoto Tradition Honjozo is a 15% volume sake brewed by the kimoto method using Haenuki rice from Yamagata Prefecture. PRODUCTION: Honjozo-classified, made from koji rice, water and a small amount of added brewing alcohol. The kimoto starter without commercial yeast, relies on naturally occurring lactic bacteria for a slower, more labour-intensive fermentation than the modern sokujo method. SERVING: Serve chilled or warmed; its umami depth and dry, creamy finish suit sushi, yakitori, sashimi, gyoza and tempura.

Tasting notes

Color
Pale straw, clear.

Aroma
Wholemeal bread, lactic notes, ripe apricot, roasted hazelnut, brioche.

Taste
Rustic, umami-rich, mellow, structured, dry.

Finish
Creamy, dry finish.

TOHOKU MEIJO Founded in 1893 by the Sato family in Sakata, Yamagata, where the Mogami River meets the Sea of Japan. Tohoku Meijo is one of only three breweries worldwide that brews exclusively using the traditional kimoto method, building natural lactic-acid starter cultures by hand rather than relying on commercial yeast additions.