

# Miyoshino Shuzo

NARA

Miyoshino Shuzo is located along the Yoshino River in the ancient capital of Nara, thought to be the birthplace of sake brewing in Japan. Hashimoto-san stepped up to take the reins of his family business after studying at the famed Tokyo Agricultural University and at Kenbishi sake brewery. He changed the course of the brewery after developing a passion for the old fashioned ways of brewing, especially the yamahai method of slow fermentation and the use of in-house, naturally occurring yeasts. They also brought back the rare, original method of sake production called “bodai or mizumoto”—this method starts with raw rice and water which produces its own lactic acid due to naturally occurring bacteria and yeasts.

Hashimoto-san says “I want to make nihonshi (sake) that brings out the umami of the rice and at the same time is high in acidity—these features make it core compatible with food. The rice is local, and the yeast and lacto bacillus are native to my kura (brewery). So what you taste is a reflection of the local landscape and climate: Hanatomoe’s own. It cannot be made anywhere else!”



the floating world  
artisan sake imports

BRAND  
Hanatomoe

TYPE  
Junmai Genshu Mizumoto

English Name: **“Eternal Spring”**

Rice type: gin no sato

Rice polishing: 70%

Alcohol: 16%

SMV: -9

Acidity: +4

Serve: Chilled

Hanatomoe revives the “mizumoto” or “water brewing” method of production, using no added lactic acids or yeasts. Instead, the uncooked rice is steeped in water producing naturally occurring lactic acid. The resulting sake is high in acidity like tart green apples, yet is well-balanced and complex. Full-bodied, rich koji-rice driven aromatics, broad sweetness with an earthy base. High acidity is perfect for pairing will all foods!

