



Kimoto sake uses both the traditional brewing techniques and the ingredients of our rich natural environment, both unique to the Kyoto-Tanba region.



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丹波 大石酒造 (株)

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Okinazuru

The premium sake of Kyoto

The History of the Oishi Brewery

Founded as "Tarobee Sakaya" (Sake Store) by Mr. Tarobee Oishi in the Edo Period. Mr. Oishi had been a Shoya (village headman) in Kameoka.

- 1872 The store's name changed from "Tarobee Sakaya" to "Sakakiya".
- 1920 The brewery started to sell sake under the new trademark "Kinboshi" focusing on a broader audience outside of Kameoka.
- 1955 Oishi obtained another new trademark, "Okinazuru", and widened the business area not only to the Kinki area, but also Tokyo, Nagoya, and Kyushu.
- 1964 The new store "Sakagura" was opened in Shinbashi, Tokyo.
- 1989 Oishi opened the sake brewery store "Tanbaji, Sake No Yakata" combining the sake museum and brewery for visitors. The same year, the brewery became incorporated.
- 1993 Oishi added the sake brewery "Yagi Kura" in a village town near Kameoka.
- 1995 "Sakakian", a store featuring Oishi sake and a coffee shop was introduced.
- 2000 The main sake warehouse was opened for public tours.
- 2006 Oishi opened a new sake store, "Sake no Yakata" at the JR Kameoka station.
- 2014 Oishi will be opening an additional brewery in renowned Miyama, a mountain village recognized as "Important Traditional Building Preservation District".

What is "Kimoto"?

Kimoto, literally meaning seed mash, is a traditional brewing method established in the Edo Period (1601-1867), in which the yeast starter is handcrafted using time honored methods and ingredients.

This process encourages a very unique balance of yeast and bacteria in the brewing process, yielding a complex and harmonious natural fragrance, a smooth, balanced feel on the palate, and a memorable finishing experience.

The Kimoto method requires a sensitive "hands on" process, and demands the brewers (called Toji in Japanese) to have highly developed senses and skill. The Oishi Brewery has been staying faithful to these time honored techniques for hundreds of years.



Old tools for Sake



The Sake Brewery and Shop in Miyama



Visit us at the Sake Brewery and Shop in Kameoka



1. Okinazuru (Daiginjyo) Size: 1.8 liter
 Brewed with the highest quality sake rice polished to 40% under the most precise and labor intensive methods. A fragrant and elegant taste.
 Best served chilled.



2. Okinazuru (Kimoto-jyunmaishu)
 Size: 720ml, 1.8L
 Brewed with good quality sake rice polished to 65% and the natural spring water of Miyama.
 A bright golden color and rich taste.
 Best served at room temperature.



3. Tengori (Kimoto-honjyozo) Size: 720ml, 1.8L
 Brewed with good quality sake rice polished to 70%, natural spring water of Miyama, koji (a rice mold), and a very small amount of pure distilled alcohol ("brewers' alcohol") to help extract and aroma.
 Light, mildly fragrant, easy to drink.
 Best served warm.
 *The 3rd prize winner of I.W.C. (International Wine Challenge in London) for three times in 2010, 2011, and 2013. 2015. 2017



4. Shuden-Onigoroshi (Kimoto-Honjyodo-Genshu) Size: 720ml
 Brewed with good quality sake rice polished to 70% and natural spring water of Miyama, koji, and a very small amount of pure distilled alcohol. Unprocessed Kimoto-Sake.
 Dry and rich taste. Alcohol content: 20%
 Best served on the rocks.



Select gift sets



- ① Kimoto-Karakuchi (1.8L) & Jyousen (1.8L)
 ② Daiginjo (720ml) & Tanba-no-jizake (720ml)
 ③ Kimoto-jyunmai (720ml) & Tengori (720ml)

- 5. Yamahai** (Jyunmai-shu) Size: 720ml
 Brewed with rice polished to 65%, water and koji mold. A full and solid flavor, clean and well structured.
- 6. Tanba-no-Jizake** (Kimoto-Jyunmaishu) Size: 720ml
 Brewed similarly process with #2 Okinazuru.
- 7. Tokikasane** Size: 720ml
 Stored for a long period, aged sake.
- 8. Shika-Urara** Size: 720ml Alcohol content: 10%
 Plum liqueur.
- 9. Ko-Itten** (Ginjo-sake) Size: 500ml
- 10. Hatsushibori-no-Sake** Size: 900ml
 Limited season, Unprocessed sweet sake.
- 11. Nouveau Limited season**, unprocessed sake. Size: 720ml
- 12. Doburoku Limited season**, unrefined sake. Size: 720ml
- 13. Okinazuru** (Jyosen-Futsushu) Size: 1.8L
 Good quality sake, equivalent of table wine.
- 14. Kurazake Dry**, sweet sake. Size: 1.8L
- 15. Yamahai** Size: 1.8L
 The same sake as #5, but larger bottle.
- 16. Hatsushibori-no- sake** Size: 1.8L
 The same sake as #10, but larger bottle.
- 17. Kimoto-Karakuchi** (Kimoto Honjyoso-Genshu) Size: 1.8L
 The same sake as #4, but larger bottle.
- 18. Shuden-Onigoroshi** (Honjyo-Karakuchi) Size: 1.8L
- 19. Kimoto-Honjyozo** Size: 1.8L
- 20. Tanba-no-Jizake** Size: 1.8L
 The same sake as #6, but in an attractive paper package, and larger bottle.
- 21. Honoka** (Ginjo-Namacho) Size: 300ml
 Raw stored sake.
- 22. Hanautsutsu Alcohol content:** only 8%
 Sweet sake.
- 23. Hiedano-no-Wakimizu** Size: 300ml
 A sweet nouveau sake.
- 24. Osake-cocktail** Size: 300ml. Alcohol content: 12%
 Yuzu-citrus liquor.
- 25. Osake-cocktail** Size: 300ml. Alcohol content: 12%
 Shiso, Japanese basil liquor.



Seasonal sake of the Tanba region

- 26. Haru-no-sake** (spring sake) **28. Aki-no-sake** (autumn sake)
27. Natsu-no-sake (summer sake) **29. Fuyu-no-sake** (winter sake)

These four special sakes are made to honor the beautiful four seasons of the Tanba region. Riverside cherry trees in full spring blossom, the clean cool waters of the Hozu River flowing in summer, brilliantly colored leaves of the mountains in autumn, and the valleys buried in pure white snow in winter.



Cosmetics made with sake

- 30. Ohada-tsururin** A natural skin cream combined with rice bran extract and the silk ingredient sericin. Healing effect: moisturizing.
- 31. Ohada-shittori** A face water made of our Jyunmai-shu sake containing Amino acids & the Koji bacteria *Aspergillus oryzae*. Healing effect: moisturizing, revitalization, prevention of melanin production.
- 32. Mochihada** Our body soap made of rice bran and silk sericin blend. Healing effect: smooth skin.
- 33. Kyo-kaorimizu(lily)**

Visit us at the sake Brewery and Gift Shop

What is there?

The 1st floor: Bottling plant, our sake showroom, Sake tasting. The 2nd floor: Sake museum.

Open: 8:30am ~ 6:00pm

Open all the year around except Obon in August & New Year holidays.

No entrance fee

Parking available to accommodate 10 buses, 50 cars.



Old brewery "Motokura" store for local crafts and gifts.



Tea house "Sakakian"