

MARUSE SAKE BREWERY CO., LTD.

ABOUT OUR BREWERY

Our brewery with over 140 years of history, is named with the hope that “The world will become peaceful”. We are located in the northern part of Nagano Prefecture, where the famous temple to overseas travelers, Zenko-ji is located.

Our label, “Ikioi Masamune” has a drawing of a carp climbing a waterfall. This is based on a Chinese myth that “A carp climbing a waterfall becomes a dragon”, a symbol of “Having success and force in life”. Our aim is to continuously produce such Sake with “Force” or “Energy”.

We are one of the few Sake breweries that can offer the traditional “Mochi rice 4-step brewing method” which uses Mochi rice (Sticky rice) in the final brewing process. The use of Mochi rice in the final brewing process adds a clean sweetness and a savory rice Umami to the Sake. The taste of the Sake has a good Umami of glutinous rice, which matches perfectly with pork dishes, root vegetable dishes, and other dishes with a distinct flavor.

1. “IKIOI MASAMUNE” (RISING CARP) GOLD



This is a Junmai Daiginjo made with “Kinmon Nishiki”, a Sake variety rice of Nagano Prefecture, Mochi rice from our local city of Nakano, and yeast produced in Nagano Prefecture. You can enjoy the cleanliness that comes from the high milling rate of Sake rice to 50%, and the Umami from the “Mochi rice 4-step brewing”. Goes well with potatoes and other root vegetable dishes.

Tasting notes: Slightly melon-like sweet aroma, and Umami taste and fragrance of rice,

Bottle sizes : 1800ml、720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
50%	15%	-4.0

2. “IKIOI MASAMUNE” (RISING CARP) SILVER



This Junmai Ginjo expresses the traditional taste of “IKIOI MASAMUNE” (Rising Carp) in a sophisticated way. By using a Sake variety rice and yeast from Nagano Prefecture, this Sake is non-boring, delivering the plump flavor of Sake rice, yet the clean sweetness of Mochi rice.

Tasting notes: Sweetness citrus aroma, sweet and Umami of rice flavor, mellow taste.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
59%	16%	-11.0

3. " IKIOI MASAMUNE" (RISING CARP) ORIGINAL



A Junmai made from Nagano Prefecture rice only. The result of adding hot Mochi rice to reactivate the Moromi or mash at the final stage of the process, makes a fragrant, clean but full of Umami taste Sake.

This Sake can be enjoyed at any temperature.

Tasting notes: Sweetness aroma of banana, and rich Umami flavor of rice.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

4. " IKIOI MASAMUNE" (RISING CARP) ORANGE



This Junmai is characterized by its "Sweetness" and "Freshness". It is a "Dry" Sake in the Maruse-Style, utilizing the acid taste brewed from Nagano-D yeast.

The fruity hint of citrus aroma, acid, and well-balanced Mochi rice Umami can surely enhance the taste of the paired food.

This Sake can be enjoyed at any temperature.

Tasting notes: Hint of citrus aroma, refreshingly fruity acid, good Umami of rice.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

5. " IKIOI MASAMUNE" (RISING CARP) YELLOW



A Junmai with good "Umami" and "Mellowness" character. By using a blend of Nagano D yeast and K-901 yeast, and brewing it slowly under refrigerated condition, we have brought out the "Umami" of rice and a pleasant "Mellowness" from the acidity of the yeast.

Tasting notes: Mild fruity aroma, Umami of rice gently spreading in the mouth.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

6. “MOCHI RICE ATSUGAKE 4-STEP BREWING” HONJOZO



This Honjozo is brewed using “Mochi rice atsugake 4-step brewing” method, where hot Mochi rice (Sticky rice) are fed into the mash at the end of the brewing process. This process provides soft sweetness and sharpness to the Sake.

The vivid and powerful Umami is a good match with strong taste dishes such as “Sukiyaki”. Also, recommendable to be served with soda during the summer.

Tasting notes: : Mild fruity aroma similar to melon, vivid and powerful flavor, rich Umami of rice, and crispy aftertaste

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	15%	-1.0

7. “MOCHI RICE 4-STEP BREWING” SAKE



This Sake is made in the traditional method, adding Mochi rice-based porridge into the Sake at the end. A dry based Sake, with rich and thick Umami of rice. When served at room temperature, enjoy the mellow rice Umami taste, and when served hot, the gorgeous and dry taste.

Tasting notes: Rich and mellow Umami of rice, dryness, a crispy finish.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	15%	-4.0

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