

MYOKOSHUZO CO., LTD.

ABOUT OUR BREWERY

Our brewery, having a history of over 200 years, is located in Joetsu City, Niigata prefecture, approximately 300km north of Tokyo. From Joetsu City you are able to have a good view of Mt. Myoko, also known as “Echigo-Fuji” (Mt. Fuji of Niigata).

Niigata Prefecture is famous for its top-quality rice and delicious soft water. With such splendid resources, our Sakes have won numerous awards in Japan and overseas. Some of the prizes we won abroad are, the top awards at the IWC (International Wine Challenge), Kura Master, and the U.S. National Sake Appraisal.

1. JUNMAI DAIGINJO “MYOKOZAN”



This Junmai Daiginjo was pasteurized in each individual bottle, and matured at low temperature, provides a plump taste. A masterpiece full of dignity with elegant Ginjo aroma and rich Umami flavor of rice.

Awards

- 2021 “The Fine Sake Award Japan 2021” Gold
- 2019 “International Wine Challenge 2019(IWC)” Silver
- 2017 “Kura Master 2017” Gold

Tasting notes: Ginjo aroma similar to the sweetness of pear, rich Umami and sweetness of rice, clean aftertaste.

Bottle sizes: 1800ml, 720ml

RMR (Rice Milling Rate)	ALC %	SMV (Sake Meter Value)
50%	15-15.9%	-2

2. JUNMAI DAIGINJO “KOSHI NO SETSUGEKKA”



The best of the premium series “Koshi no Setsugekka”, refer to beautiful view of seasons in Niigata as snow, moon, flowers. Made by Sake variety rice unique to Niigata prefecture, brings sophisticated aroma and flavor.

Awards

- 2018 “The Fine Sake Award Japan 2018” Gold
- 2016 “The Fine Sake Award Japan 2016” Grand Gold

Tasting notes: Ginjo aroma similar to that of pear, and refreshingly sweet taste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
50%	16-16.9%	-2

3. DAIGINJO “MYOKOZAN” 35



This Daiginjo uses top quality Sake variety rice, “Yamadanishiki” from Hyogo prefecture, and is polished to 35%. Brewed with our house yeast and natural water from Mt. Myoko. Enjoy the luxurious fragrance of Daiginjo, together with the smooth taste and a good length finish.

Awards

- 2020 “International Wine Challenge 2020(IWC)” Gold
- 2019 “International Wine Challenge 2019(IWC)” Commended
- 2018 “International Wine Challenge 2018(IWC)” Silver

Tasting notes: Hints of honey fragrance, Sweetness flavor and floral palate.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
35%	16-16.9%	-2

4. JUNMAI GINJO “MIYUKI NO SATO” MATURED IN SNOW



Matured in a low temperature and high humidity snow chamber to keep the Sake quality stable. A Sake with slight sweetness in the aftertaste that is reminiscent of light snow.

Tasting notes: Floral aroma, smooth mouthfeel with slight sweetness.

Bottle sizes: 720ml

RMR	ALC %	SMV
50%	15-15.9%	-5

5. JUNMAI GINJO “MYOKOZAN HACHIJU-HACHI (88)” MADE WITH BREWERS’ RICE



Written “88” in Kanji layered and become “rice”, this is keyword to taste this Junmai Ginjo. That is because, using Sake variety rice grown by the brewers of Myokoshuzo themselves. This Sake is made by using the traditional “Bottle pasteurization” process, and then matured at low temperature. This provides good smooth taste with full body.

Awards

- 2017 “International Wine Challenge 2017(IWC)” Gold

Tasting notes: Elegant Ginjo aroma, rich Umami of rice, clean aftertaste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
55%	15-15.9%	±0

6. TOKUBETSU JUNMAI “MYOKOZAN”



This Tokubetsu Junmai is “GI Niigata” certified (“GI” is somewhat the same as AOP in France). You are able to enjoy the clean mouthfeel when served chilled, and the fragrance and richness of rice when served hot. As this Sake can be enjoyed at any temperature, you are able to match it with various type of dishes.

Awards

- 2020 “Kan Sake Award Japan 2020” Gold
- 2018 “SAKE selection 2018” Platinum (Grand Prix)

Tasting notes: Fragrance of freshly steamed rice, mellow richness and Umami flavor.

Bottle sizes: 1800ml, 720ml, 180ml

RMR	ALC %	SMV
60%	15-15.9%	-1

7. TOKUBETSU JUNMAI “MIYUKI NO SATO” MATURED IN SNOW



A Tokubetsu Junmai matured in a snow chamber to increase the plump flavor and Umami. The use of snow for the maturation process increases the Umami mellow and deep taste.

This Sake goes well with dishes that are slightly bitter, such as Goya-Chanpuru, a favorite dish in Okinawa that uses bitter gourd.

Tasting notes: Sweet and clear Ginjo aroma, slightly sweet, mellow richness and Umami.

Bottle sizes: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-5

8. TOKUBETSU JUNMAI “CHATEAU MYOKO”



A Tokubetsu Junmai that is recommended to be served in wine glasses. This is why the bottle shape resembles that of a champagne. Recommended with French or Italian food to enjoy the Sake made from the soft water of Mt. Myoko, and the rice grown in Niigata, all together known as “Niigata Terroir”.

Tasting notes: Sweetness aroma of melon, light acid on the first sip clean and dry taste together with Umami from rice.

Bottle size: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-1

9. JUNMAI “FURUSATO” MYOKOZAN



A casual drinking Sake brewed using underground water from Mt. Myoko, and high-quality local rice. This Sake was designed to avoid strong characteristics so that it can be consumed on a daily basis. Recommended with Sashimi.

Tasting notes: Slightly sweet aroma, round attack, to throat, fresh but lengthy aftertaste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
65%	15-15.9%	+1

10. TOKUBETSU JUNMAI “MIZUHO NO KAGAYAKI” MADE WITH BREWERS’ RICE



This Junmai is made from “Mizuho no Kagayaki” a large grain table rice variety grown by the brewers of the brewery, suited for making Koji. Rich aroma, light attack followed by plump Umami flavor.

Tasting notes: Spreading richness of rice aroma, light attack followed by Umami.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
55%	15-15.9%	+1

11. TOKUBETSU JUNMAI “MYOKOZAN” USING THE BREW MASTER’S RICE



A Tokubetsu Junmai using rice “Gohyakumangoku” grown by the house brew master, Mr. Hirata. By maturing the fresh Sake in chilled environment, the Sake increases its rich Umami and plump aroma. Recommended to drink with heavily seasoned dishes such as stewed pork belly.

Award

• 2021 “The Fine Sake Award Japan 2021” Gold

Tasting notes: Smooth but plump, rich rice taste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
60%	15-15.9%	+1

1 2. JUNMAI “KOSHI NO SETSUGEKKA”



An excellent Junmai with subtle and elegant Koji aroma and deep Umami flavor. Can be enjoyed at any temperature.

Awards

- 2019 “Kan Sake Award Japan 2019” Gold
- 2018 “The Fine Sake Award Japan 2018” Gold

Tasting notes: Sweetness rice aroma, clean attack and deeply Umami.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
55%	15–15.9%	–1

1 3. HONJOZO “MYOKOZAN”



A Sake with crispy attack and rich rice Umami. Recommended with Dashimaki (Omelet), grilled fish and other typical type of Japanese dishes.

Awards

- 2019 “Kan Sake Award Japan 2019” Gold
- 2014 “International Wine Challenge 2014(IWC)” Trophy
- 2012 “International Wine Challenge 2012(IWC)” Trophy

Tasting notes: Fresh attack with Umami.

Bottle sizes: 1800ml, 720ml, 180ml

RMR	ALC %	SMV
65%	15–15.9%	+1

1 4. HONJOZO “KOSHI NO SETSUGEKKA”



A Honjozo with mild and plump rice aroma, soft mouthfeel, and a perfect balance of Umami and cleanliness. This Sake has a wide “Strike” zone that enables to go well with a variety of dishes.

Tasting notes: Gentle and plump rice aroma, mellow attack, fresh acid and Umami, crisp finish.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
55%	15–15.9%	+1

1 5. ECHIGO'S FAMOUS SAKE "MYOKOZAN"



A Sake with Umami using a special Koji and house yeasts. An everyday Sake at dinner time with subtle Ginjo aroma and crispy finish.

Awards

- 2019 "Kan Sake Award Japan 2019" Gold
- 2018 "International Wine Challenge 2018(IWC)" Gold

Tasting notes: Rich aroma, richness and sweetness of rice, crispy finish.

Bottle sizes: 1800ml, 720ml, 180ml (Glass shape)

RMR	ALC %	SMV
70%	15-15.9%	+2

1 6. DRY "ECHIGO OYAJI"



A popular local Sake using local rice of Niigata and natural water from Mt. Myoko. Dry Sake with the Umami of rice, Koji aroma, and crispy finish. A good Sake to be served as hot Sake.

Awards

- 2019 "Kan Sake Award Japan 2019" Gold
- 2017 "Kan Sake Award Japan 2017" Grand Gold

Tasting notes: Very dry, crispy finish.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
70%	15-15.9%	+7

1 7. "AKAI-SAKE" (RED SAKE)



Sake brewed using ancient rice grown in the local Joetsu region. The red color is natural Anthocyanin-based pigment. Anthocyanin is a type of polyphenol that is said to enhance eyesight and liver function.

Tasting notes: Mellow sweetness and Umami.

Bottle size: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-22

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