TOA SHUZO CO., LTD.

ABOUT OUR BREWERY

Our Sake brewery was founded in 1625. At that time, there were approximately 700 Sake breweries in Saitama Prefecture, and was called Azuma Nada, meaning "Nada of the East" taken from the famous Sake brewing area in the west part of Japan, Nada.

In addition to Sake, we also produce bottled whiskey using imported malts and blends.

1. "HAREGIKU" TOKUBETSU JUNMAI



A Tokubetsu Junmai, using Sake variety rice milled to 60% and matured for a length of time at low temperature using "Sai-no-Kuni" yeast cultivated in Saitama Prefecture, which adds good aroma and Umami of rice to the Sake. You can enjoy the deep flavor and the crispiness that only Junmai can provide.

Awards

- 2020 "Kan Sake Award Japan 2020" Gold
- 2019 "Kan Sake Award Japan 2019" Gold
- 2015 "Kanto-Shinetsu Sake Awards 2015" Excellence Prize

Tasting notes: Gentle Umami yet refreshing acid with dry sharpness, bitter aftertaste

Bottle size: 720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)	
60%	15-15. 9%	+1	

2. "FOUNTAIN OF GOD" JUNMAI



A Junmai using strictly selected domestic rice, milled to 70%. The spreading aroma is reminiscent of honey, smooth texture, mellow richness and Umami of rice can be enjoyed as a drink during meal.

Tasting notes: Nose of honey, deeply rich palate with soft mouthfeel.

Bottle size: 720ml

RMR	ALC%	SMV
70%	14-14. 9%	+1.5

3. GOLDEN HORSE WHISKEY "MUSASHI" (VATTED MALT)



This whiskey uses only imported malts of different ages, and are vatted to create a flavorful product.

Enjoy the gorgeous and deep aroma, and the complex taste that gives you a glimpse of the character of each malt.

Bottle size: 700ml Ingredient: Malt

ALC%: 43%

4. GOLDEN HORSE WHISKEY "BUSHU"



This whiskey is a blend of Scotch malts and blended whiskey matured for more than three years, and aged in oak barrels. Enjoy its soft, sweet aroma and well-balanced, mellow flavor.

Bottle size: 700ml

Ingredients: Malt, Grain

ALC%: 43%

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