

YONETSURU SHUZO CO., LTD.

ABOUT OUR BREWERY

Our brewery has been operating for over 300 years, and have been questing for generations what is good Sake. We have been working on “Domaine” of rice, and also adopting science into Sake brewing to achieve high quality. As a result, we have won more than 30 gold medals in the past at the most authoritative award, Annual Japan Sake Awards, sponsored by the National Research Institute of Brewing. And in addition, more than 35 awards at the Tohoku Sake Awards Competition, and over 170 awards at other Sake competitions.

Our Sakes have served in Business Class cabins of Japan’s leading airlines such as Japan Airlines (JAL) and ANA in the past.

“Yonetsuru” have two meanings. One is “A Sake that conveys gratitude”, based on the image of plump bowing rice ears, and the standing of cranes looks as though it is bowing. The other is, 88 cranes flying in a widely spread formation, associating the image of “A Sake that brings good fortune”.

1. YONETSURU (GRATEFUL CRANES) JUNMAI DAIGINJO “FLYING CRANES”



The best among the Junmai line. A Junmai Daiginjo made with strict control and care from the preparation stage, such as Koji making and soaking of the rice depending on the brewing environment.

A good pairing with Sake steamed clams, cream croquettes, and marinated salmons.

Awards

- 2020 “The Tohoku Sake Appraising” Honor Prize
- 2017 “Kura Master 2017” Platinum

Tasting notes : Clear flavor, bold, and a well-balanced fragrance and taste

Bottle size : 720ml (In gift boxes)

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
35%	16%	+3

2. YONETSURU (GRATEFUL CRANES) JUNMAI DAIGINJO "JINEN" (NATURAL)



A Junmai Daiginjo made during winter season using specially cultivated rice grown by the brewer himself in an environment with fewer agricultural chemicals and chemical fertilizers. A good pairing with Sake steamed clams, fried oysters, sauteed asparagus with oyster sauce, and meatballs with Chinese style sweet vinegar sauce.

Tasting notes : Elegant bouquet, Umami of rice, mild and round mouthfeel.

Bottle sizes : *1800ml, *720ml, 180ml (*In gift boxes)

RMR	ALC%	SMV
50%	15%	+1~+3

3. YONETSURU (GRATEFUL CRANES) EXTRA DRY JUNMAI DAIGINJO "GODDESS OF SNOW"



An Extra dry Junmai Daiginjo made entirely from "Yukimegami" (Meaning "Goddess of Snow"), Sake variety rice developed in Yamagata Prefecture that is suitable for Daiginjo. It has a refreshing aroma reminiscent of Muscat grapes, combined with a clear, crisp taste of "Yukimegami", and a light finish, yet with a good Umami. A good pairing with roast beef, stir fried shellfish with butter, and Gyoza.

Tasting notes : Refreshing aroma reminiscent of Muscat grapes, bold Umami with sharp dry, and crispy aftertaste.

Bottle sizes : 720ml, 180ml

RMR	ALC%	SMV
50%	15%	+8

4. YONETSURU (GRATEFUL CRANES) DAIGINJO "GRAND MASTER"



A Daiginjo utilizing the best to aim winning Sake competitions, Has a clean, harmonious, and robust aroma / flavor.

The highest quality product with refreshing Umami worthy of the name of "Grand Master"

A good pairing with white fish sashimi, marinated scallops, shrimp dumplings.

Awards

- Over 33 times awarded at "The Annual Japan Sake Awards" .
- Over 35 times awarded at "The Tohoku Sake Awards" .

Tasting notes : Umami of rice, good balanced gentle Ginjo aroma.

Bottle sizes : 1800ml, 720ml (In gift boxes)

RMR	ALC%	SMV
35%	16%	+1~+3

5. YONETSURU (GRATEFUL CRANES) DAIGINJO "STOLEN-TREASURE"



A Daiginjo named after the ancient legend of this brewery, "The secret Sake, prohibited to take out the brewery". A dear masterpiece that is too good to release to the public. Please enjoy the best of the kind.

A good pairing with Sake steamed clams, White wine steamed white fish, Vietnamese style Spring-rolls.

Tasting notes : Gorgeous and refreshing nose of green apples and pineapples. Tasty rice flavor, good crisp aftertaste.

Bottle sizes : 1800ml, 720ml, 180ml

RMR	ALC%	SMV
50%	15%	+2~+4

6. YONETSURU (GRATEFUL CRANES) JUNMAI GINJO "MAHOROBA" (UTOPIA)



"GI Yamagata" certified ("GI" is somewhat the same as AOP in France) Junmai Ginjo using ingredients made in Yamagata, namely, the Sake variety rice "Dewasansan", yeast, and Koji.

A good pairing with Teriyaki yellowtail, grilled scallops with butter, Mapo Tofu, and Chinese style sauteed squid with vegetables.

Tasting notes : Subtle aroma, plump and soft mouthfeel, silky with crispy taste.

Bottle sizes : *1800ml, 720ml, 300ml (* In gift boxes)

RMR	ALC%	SMV
55%	15%	+2~+4

7. YONETSURU (GRATEFUL CRANES) JUNMAI GINJO NO. 34



A Junmai Ginjo, with relaxing fragrance and clean taste, using Miyamanishiki rice from the local area. This product is only made once a year, with the final production stage carried out only on New Year Day. Thus, only limited numbers are available.

A good pairing with fried oysters, chicken or seafood stew with bechamel sauce or fresh cream, roast beef, fried egg rolls, and Chinese dumplings.

Awards: 2018 "International Wine Challenge (IWC)" Silver
Tasting notes : A calming aroma, refreshing but rich flavor

Bottle sizes : 1800ml, 720ml

RMR	ALC%	SMV
55%	15%	+2~+4

8. YONETSURU (GRATEFUL CRANES) TOKUBETSU JUNMAI KISSUI



A Tokubetsu Junmai using only “Kissui” Sake variety rice, which was developed by our brewery. Kissui is a rice variety with larger grain sizes than its parent variety “Kameno-o”. We have learned that the taste becomes deeper and richer when matured for a length of time. It is a Sake with a character that changes over a period.

A good pairing with pork ginger, fried oysters, fried egg rolls, and Gyoza.

Award

• 2015 “International Wine Challenge (IWC)” Silver

Tasting notes : Mild and lengthy rice Umami.

Bottle sizes : 1800ml, 720ml

RMR	ALC%	SMV
65%	15%	+1~+3

9. YONETSURU (GRATEFUL CRANES) EXTRA DRY JUNMAI



A “Crispy dry” Junmai made by fermenting the mash longer than usual to achieve both “Richness” and “Sharpness”. It goes well with meat dishes. In fact, Takahata, where our brewery is located, is also famous for “Yonezawa beef”. Many barbecue restaurants in our area carries this Sake.

A good pairing with roast beef, stir fried shellfish with butter, fried oysters, and Gyoza.

Tasting notes : Firm acidly with Umami of rice, rich and dry taste.

Bottle sizes : 1800ml, 720ml, 180ml

RMR	ALC%	SMV
65%	15%	+7~+10

10. YONETSURU (GRATEFUL CRANES) JUNMAI ANDANTE TWELVE



A Junmai with refreshing and satisfying taste. We use a yeast newly developed in Yamagata Prefecture to achieve a Sake that has satisfying taste even at low alcohol level, which is unique to our brewery.

A good pairing with Sake steamed clams, marinated salmons, fried oysters, and cod roe spaghetti.

Tasting notes : Refreshing bouquet, Clear and light taste with a good balance of sweetness and acidity.

Bottle sizes : 1800ml, 720ml, 300ml, 180ml

RMR	ALC%	SMV
65%	12%	-4~-8

1 1. YONETSURU (GRATEFUL CRANES) JUNMAI KAME-NO-O



A Junmai using “Kame-no-o” Sake variety rice of Yamagata Prefecture, grown local. Kame-no-o based Sake has a character to increase the depth and richness over time. So, please enjoy such taste differences.

A good pairing with thick flavoring meals such as, pork ginger, fried oysters, egg rolls, and Gyoza.

Awards

- 2018 “Kura Master” Gold

Tasting notes : Good firm Umami of rice palate.

Bottle sizes : 1800ml, 720ml

RMR	ALC%	SMV
55%	15%	+1~+3

1 2. YONETSURU (GRATEFUL CRANES) SPARKLING



“We want to make a Sake with bubbles that can compete with Champagne.”. “Yonetsuru Sparkling” was born from this desire. Using our own proprietary yeast, we have created a low-alcohol sparkling sake with a satisfying taste. It is not too sweet and has a refreshing taste, making it a good pair with meals.

A good pairing with Mediterranean cuisine, seafoods, Carpaccio, fried fish, vinegared fried fish, and Ajillo.

Tasting notes : Strong bubbles and rich flavor.

Bottle sizes : 750ml, 375ml

RMR	ALC%	SMV
65%	9%	-12~-10

1 3. YONETSURU (GRATEFUL CRANES) SPARKLING ROSE



A new type of fun Sake that is different from traditional. The clear pink Sake produced by the yeast, is infused with carbon dioxide gas to give it a fizzy, sweet and acidic taste.

A good pairing with Pizza, marinated scallops, meatballs with Chinese style sweet vinegar sauce, and Gyoza.

Awards

- 2018 “International Wine Challenge (IWC)” Gold

Tasting notes : Sweet and tart that of strawberry, refreshing tartness reminiscent of yogurt, refreshing bubbles.

Bottle sizes : 750ml, 375ml

RMR	ALC%	SMV
65%	9%	-36

1 4 . YONETSURU (GRATEFUL CRANES) ORIGINAL



A standard Sake with a quality similar to Honjozo, having a good balance of crispiness and rice fragrance. This high quality standard Sake can even win the gold medal if entered the blind tasting of Sake competitions where famous brands compete.

A good pairing with Sashimi, smoked cheeses, tomato sauce based spaghetti, and steamed chicken salad Chinese style.

Awards

- 2020 “Kan Sake Award Japan” Gold

Tasting notes : Clear and light taste.

Bottle sizes : 1800ml, 720ml, 300ml, 180ml, Glass Sake(180ml)

RMR	ALC%	SMV
55%	15%	+1~+3

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