

KASUMI TSURU

Dedicated to Tradition Since 1725

With nearly 300 years of brewing experience, Kasumi Tsuru is unique in that it is one of the few breweries that crafts saké using only the Kimoto and Yamahai brewing methods. These methods produce complex, distinctive, umami rich saké. Being the local pride of the Tajima region is very important. The Kasumi Tsuru company creed is “Tajima no Hokori tare” (Do Tajima proud), and their policy is “quality first, community first and cordiality first.”



Tucked in the northern side of Hyogo prefecture and just a short drive from the coast, Kasumi Tsuru is a hidden gem benefiting from the terroir of the area in terms of using only high quality saké-specific rice varieties such as Yamada Nishiki, Gohyakumangoku, and Hyogo Kita Nishiki, and also an abundance of local seafood and Tajima beef which pair perfectly with each of their saké.

To differentiate its saké from competitors, Kasumi Tsuru adopted the Yamahai brewing method in 1967, the Kimoto method in 1999, and committed to only these styles of brewing in 2011. These styles are more time consuming but give the saké distinct depth and flavor; very few breweries continue to employ these methods. This gives Master Brewer Matsumoto a more intriguing job as both these styles are much more laborious and time-consuming than the modern “Sokujo” method, locking in much more depth and complex flavors that no modern technology can replicate. Matsumoto’s commitment to remain as one of the rare Kimoto and Yamahai masters has been shown in Kasumi Tsuru’s consistent recognition of awards both in Japan and internationally.



Kimoto Extra Dry

Rich, complex, elegant & layered: a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit. Balanced with a refreshing crisp and lasting finish.

Polish: 68% / ABV: 16% / SMV: +7

AWARDS: 93pts, Gold Medal - World Saké Challenge '17; Silver Medal - Int'l Wine Challenge '19

UPC **300ml:** 7 47846 81300 4, **720ml:** 7 47846 81720 0, **1.8L:** 7 47846 81018



Yamahai Junmai Ginjo

Superbly smooth and soft with fresh cheese and yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

Polish: 55% / ABV: 15% / SMV: +4

AWARD: Gold Medal - Int'l Wine Challenge '19
UPC **720ml:** 7 47846 83720 8



Yamahai Tokubetsu Junmai

Bold with a full body, noticeable acidity and a dry finish. Distinctly complex aroma with notes of mochi rice cake and toasted nuts lead to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.

Polish: 63% / ABV: 15% / SMV: +4

AWARD: Gold Medal - TEXSOM Int'l Wine Awards '17
UPC **720ml:** 7 47846 84720 7



Yamahai Shiboritate Namachozo

Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews. Complemented by subtle sweet notes of caramel and sugarcane.

Polish: 68% / ABV: 18% / SMV: +3

LIMITED RELEASE. Ask about availability.
UPC **720ml:** 7 47846 82720 9