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JAPANESE FOOD EXPORTS



Sake

11-2, Shujaku Yokooji, Fushimi-ku, Kyoto, 612-8292, Japan

Toyosawa Honten Sake

Brewery, Kyoto Fushimi



Founded in the late Edo period, Toyosawa Honten began its sake brewing operations in the early Meiji era. The brewery has steadfastly upheld its philosophy of crafting "delicious sake that brings joy and happiness to everyone who drinks it."

Using the renowned natural spring water of Kyoto Fushimi, known as "Shiragikusui," in its unprocessed state for brewing, the sake delivers a crisp, dry flavor with a clean finish. This is complemented by the gentle, soothing qualities of Kyoto's pristine water, offering a unique tasting experience.

The brewery's flagship brand, "Houshuk," derives its name from a haiku by its founder, Gisuke Toyosawa:

"Abundant harvest, prosperity for the nation, a sake for celebration."



京纏 純米大吟釀 720ml Kyomatoi Junmai Daiginjo (720ml)

Crafted with Yamadanishiki rice polished down to 35%, this sake is brewed using "Shiragikusui," a renowned natural spring water from Fushimi's Seven Wells, in its pure, unprocessed form. During the brewing process, the rice is treated with care and reverence, as if whispering, "Become delicious, become delicious." This sake offers a fragrant bouquet, a clean and crisp dry flavor, and a gentle umami that reflects the softness of Kyoto's water.

The name "Kyomatoi" draws inspiration from the "matoi," an ancient Japanese banner that symbolized the position of a leader. It embodies the aspiration to be the finest sake in Kyoto.

Awards

- Gold Medal Winner at the National New Sake Appraisal in 2009, 2010, 2011, and 2013 brewing years.



- Specifications
- Rice Variety: Yamadanishiki
- Polishing Ratio: 35%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.5

豊祝 特別純米 720ml Houshuku Tokubetsu Junmai (720ml)

This sake is crafted using only rice, rice malt, and "Shiragikusui," the renowned natural spring water of Fushimi. It features a refreshing aroma and a smooth, light finish. Despite its delicacy, the flavor is richly layered and expands beautifully on the palate. Enjoy the full-bodied and harmonious taste of this refined sake.



- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.5

豊祝 吟醸 720ml Houshuku Ginjo (720ml)

This sake features a crisp and refreshing taste balanced with a robust umami, complemented by the gentle quality of Kyoto's water. It carries a distinctive character while remaining modest, enhancing and harmonizing with the flavors of accompanying dishes without overpowering them.



豊祝 純米吟醸 720ml Houshuku Junmai Ginjo (720ml)

Brewed during Kyoto's coldest season, this sake is crafted using "Shiragikusui," one of the renowned Fushimi Seven Wells, in its natural, unprocessed state. Traditional techniques passed down through generations are used to create this delicately crafted sake.

It is a masterpiece that harmonizes a refreshing aroma with a gentle and smooth flavor. Its fruity fragrance and refined taste unfold gracefully across the palate, delivering a truly elegant experience.



- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.2

- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.2

豊祝 純米大吟醸 祝 720ml Houshuku Junmai Dai Gingo Iwai (720ml)

"Iwai," a premium sake rice with low protein content, is highly suitable for brewing ginjo-style sake. It was developed in 1933 at the Kyoto Prefectural Agricultural Experiment Station's Tango Branch through pure line isolation of the "Nojohou" variety. Designated as a recommended variety from 1933 to 1946, it was once cultivated on over 600 hectares. However, post-war agricultural policies prioritizing high-yield crops led to its temporary discontinuation due to its low yield.

In 1955, cultivation resumed, and "Iwai" became a staple for Fushimi's breweries due to its quality. Yet, by 1974, it disappeared again due to challenges such as tall stalks prone to lodging and lower yields.

Thanks to efforts by the Fushimi Sake Brewers Association, experimental cultivation restarted in 1988 with support from the Kyoto Prefectural Agricultural Research Institute. By 1990, farmers resumed production, and ongoing improvements have refined "Iwai" into an ideal sake rice.

Experience the essence of Kyoto with this sake, grown in its fields and brewed in its heart.



- **Specifications**
- **Rice Variety: Iwai (Kyoto's unique sake rice)**
- **Polishing Ratio: 50%**
- **Alcohol Content: 15%**
- **Sake Meter Value (SMV): +4.0 (Dry)**

豊祝 純米大吟醸 祝「神酒ノ尊-ミキノミコト-」 豊祝皇子ラベル酒 720ml Houshuku Junmai Daiginjo Iwai "Miki no Mikoto" - Houshuku Taishi Label Sake (720ml)

This special edition sake is a collaboration with Bandai Namco Entertainment's "Miki no Mikoto" Japanese Sake Character Project. Featuring Houshuku Taishi on the label, it combines premium craftsmanship with a touch of artistic elegance, making it a standout for fans and sake enthusiasts alike.

Crafted using "Iwai", Kyoto's distinctive sake rice polished to 50%, and the renowned Fushimi natural spring water "Shiragikusui", this Junmai Daiginjo embodies the essence of Kyoto's rich brewing tradition. Only about 10% of natural wells nationwide are pure enough to use in their unprocessed state, making this sake even more exceptional.

This sake is relatively dry yet retains a clean, refined umami thanks to the "Shiragikusui" water. Its balance of subtle sweetness and sharp dryness pairs beautifully with Kyoto cuisine.

Learn more about the "Miki no Mikoto" project and this collaboration:



- **Specifications**
- **Rice Variety: Iwai (Kyoto's premium sake rice)**
- **Polishing Ratio: 50%**
- **Alcohol Content: 15%**
- **Sake Meter Value (SMV): +4.0 (Dry)**

<https://mikimiko.channel.or.jp/>
<https://mikimiko.channel.or.jp/character20.html>



豊祝 純米大吟醸 祝「神酒ノ尊-ミキノミコト-」 豊祝皇子ラ

ベル酒 おちょこセット 720ml

Houshoku Junmai Daiginjo Iwai "Miki no Mikoto" -

Houshoku Taishi Label Sake and Stainless Ochoko Set

(720ml)

Experience the perfect blend of artistry and craftsmanship with this special collaboration between Bandai Namco Entertainment's "Miki no Mikoto" Japanese Sake Character Project and Houshoku sake. Crafted from Kyoto-grown premium sake rice "Iwai", polished to 50%, and the renowned natural spring water "Shiragikusui" from Fushimi, this Junmai Daiginjo offers a rich and elegant flavor profile. Only a select few natural wells in Japan meet the purity standards for direct use, making this sake a truly rare gem. This sake is dry yet clean, with refined umami notes imparted by "Shiragikusui," perfectly balanced to complement Kyoto cuisine.



- Set Contents

- Toyokura Junmai Daiginjo Iwai
- "Miki no Mikoto" Houshoku Taishi Label Sake (1 bottle, 720ml)
- Stainless Ochoko Cup
- Engraved with the "Miki no Mikoto" character Houshoku Taishi

- Specifications

- Rice Variety: Iwai (Kyoto's premium sake rice)
- Polishing Ratio: 50%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)

<https://mikimiko.channel.or.jp/>

<https://mikimiko.channel.or.jp/character20.html>



豊祝 大吟醸 720ml

Houshoku Daiginjo - 720ml

Inspired by the pristine beauty of a single drop from a mountain stream, this sake embodies clarity and elegance. Crafted with the renowned natural spring water "Shiragikusui" from Fushimi's Seven Famous Wells, the water is used in its purest, untouched form to create a sake that balances a crisp dryness with robust umami flavors.

This Daiginjo pairs harmoniously with the vibrant tastes of spring, wrapping them in a subtle elegance that will undoubtedly resonate with your palate.



- Product Details

- Rice Variety: Gin-fubuki
- Polishing Ratio: 50%
- Alcohol Content: 15.5%
- Sake Meter Value (SMV): +3.0
- Acidity: 1.2
- Savor the refined craftsmanship and connection to nature in every sip of this premium sake.