

Fujii Honke was established in 1831 and are honoured to be the sole brewery to provide sake for the Imperial Harvest Festival to the Japanese Imperial Court and shrines all over Japan.

Based on the banks of Lake Biwa in Shiga prefecture the climate is ideal for sake brewing. The water comes from the Suzuka mountain and takes 100 years to be filtered perfectly for brewing.

Through supporting their rice farmers, this rice produces stunningly smooth distinctive sake. Most of their rice is also environmentally and organically grown.

As with all our breweries they stand by traditional methods, for example they produce the yeast starter mash using the traditional Kimoto method instead of commercial lactic acid.

This takes double the time, effort, skill and risk but produces a pure sake. Buildings within their brewery are registered as Cultural Properties.



ARTISAN SALES POINTS
Wataribune rice specialist

Innovative blends of rice

Traditional brewing techniques including Kimoto and shizuku

CEO PERSONAL MESSAGE
"The way of rice is the way of sake"

Fujii Honke Base taste
Every sake is wonderfully original and different but overall: smooth, sweeter and more of a wine taste

