



Award winning Fujimoto brewery was founded in 1763 and is based in Shiga. Their philosophy is "Wako Ruzu " (with workers harmony so perfect sake can be produced).

They aim to brew sake that honestly expresses the character of the rice. They say their sake is made by God's announcement and their labels support local art based on traditional Otsu Buddhist paintings dating back to 1624.

ARTISAN SALES POINTS

They dug their own well to access unrivalled quality water rich in minerals.

They also refuse to use the modern filter process with carbon powder as they believe this "cheats the taste".

No carbon filtration

CEO PERSONAL MESSAGE

"Through passion and tradition, we deliver sake for you."

Fujimoto Base taste

Not so dry sake with a traditional rice flavour