



At Kikkawa Brewery, sake is brewed by pumping subterranean water, which is naturally filtered and clear, from three wells. It is this water and the expertise which continually produces sake that has an individual character and has been highly evaluated in Japan.

Founded in 1912 (First Year of Taisho) at the foot of the rainy mountain (Tanzawa Oyama), the brewery started by carefully making small amounts of sake over time. The "Hard water" contains a lot of minerals such as magnesium and calcium and the sake is brewed by traditional methods, even nowadays the basic stance of carefully making a small amount of sake does not change.

ARTISAN SALES POINTS

Pure rare hard mountain water

Non-milled rice

Sake brewing by hand

CEO PERSONAL MESSAGE

"Only One sake that customers can drink with peace of mind "

Kikkawa Base taste

Soft and mellow with a very fresh, clean and umami lingering palate