

Akita's ancestors have been obsessed with the wonders of fermentation for hundreds of years without scientific theory or refrigerators, and have been steadily devising ways to make them delicious.

Kinmon Akita sake Brewery Co., Ltd. became the current organization in 1973 (Showa 48) however, their sake brewing dates back to 1936 (Showa 11)

Their belief is that sake brewing is more than exploring a new world of tastes that goes beyond just evaluating the taste of sake alone. While firmly maintaining the traditional roots of sake and considering the origin of sake, Kinmon are eager to seek a breakthrough to the unknown horizon with sake that has an umami that no one else can imitate.

They put their soul into making sake that is unique to Akita's rice, water, and nature.



ARTISAN SALES POINTS

Uses the same brewing techniques since its founding

Specialists in Aged and storing sake

High quality local rice producing area

CEO PERSONAL MESSAGE

"Beyond just evaluating the taste of sake alone."

Kinmon Base taste

Beautiful aromas, softness and umami