



## Rumiko Obata President, Obata Shuzo Brewery (Manotsuru)

Rumiko Obata is the fifth generation of the Obata sake brewing family in Sado Island, Niigata, Japan. She is one of the very few women to run a sake brewery.

Rumiko is a member of the "Sake Sales Promotion Committee" of Japan Sake & Shochu Makers Association. She received her Master of Sake Tasting as bestowed by Nihon Jouzou Kyokai, the "Brewing Society of Japan." She is a certified "Sushi Adviser," as bestowed by Sushi Skills Institute Committee of Sushi All Japan Association.

Rumiko graduated from KEIO University, with a major in Political Science. Before her love and passion for sake brewing sent her home to run the family brewery, she worked for 7 years at a Tokyo movie company.



### ABOUT MANOTSURU

Founded by Yososaku Obata in 1892, OBATA SHUZO prides itself for using the traditional hand-made methods for more than 120 years in Sado island. Manotsuru has a family emblem, "Four Diamonds", which means the essential factors for brewing sake: "rice," "water," "people," and "terroir." The combination of these factors make MANOTSURU distinctive, impressive and memorable. MANOTSURU has won the gold medals at the national sake competition for 6 years in a row, and it is the longest record in Niigata in this Sake Kingdom.