



Sake of Sado Island - Manotsuru

Rumiko Obata — 5th Generation



Rumiko Obata

5th generation owner of Obata Brewery

Producer of Manotsuru

- Graduated Keio University
- Worked for Nippon Herald Movie company in the film industry
- Returned to Sado and took over the brewery in 1995
- Selected as one of 55 “Local Innovators” by Forbes Japan
- Winner of the “Active Women of Niigata” award
- Selected as representative for Japan Cabinet Office’s “Supporting Active Women” project
- Winner of the Japan Times “Satoyama Award”
- WSET Sake Level 3
- Official Sake Taster (National Research Institute of Brewing)
- Visiting Researcher of Tokyo University IFI(Institute for Future Initiative)



OBATA SHUZO

尾畑酒造

Established in 1892



Sadako & Rumiko Obata



Shunichi Obata



Founder
Yososaku Obata



Sake and Terroire

About 1500 sake
brewery in Japan

NIIGATA PREFECTURE

88 Breweries (#1 in Japan)



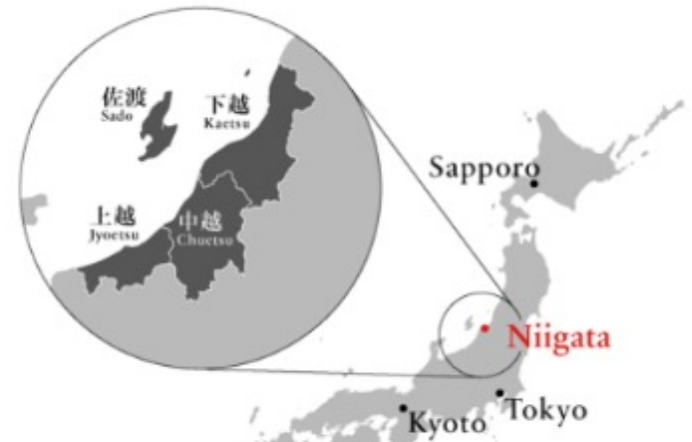
SADO ISLAND

50,000 people
5 Breweries





Sado and the world





HISTORY of Sado island

**Sado Gold mine was
the source of prosperity for
the Edo shogunate**



Sake storage (aging) in the old tunnels

Rice 米

Niigata is number one
rice growing region
Sado rice is world-
renowned brand

Rice for Sake

Sake brewing rice



25~30g
(0.88~1.06oz)

Edible rice



Less than
25g (0.88oz)

Rice fields on the Kuninaka Plain



Toki (Crested Ibis)

The Symbol of Biodiversity



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Classified as endangered species
Current wild population: approx. 550

Oyster shells used
for the rice fields



Biodiversity



Local Agricultural Circulation



Eco friendly
Farming



Oyster farming
in Kamo Lake





Water 水

Melting snow from the mountains carries clean & soft water.



Soft water enables brewing of soft sake



People 人



Brewery worker preparing
the fermentation mash



Brew master (Toji) Kenya Kudo
cooling down steamed rice



Brewery workers (Kurabito)
making Koji

Sustainable Energy

Energy Circulation



Gakkogura, Obata Shuzo's 2nd brewery
Renovated an abandoned elementary school
Joint studies with Tokyo University and
community with other stakeholders



Renewable energy with solar panels



2020
Government of JAPAN
Cabinet office
Sake Special Zone
Certification No.1



2020
「The Japan Times」
SATOYAMA Award

Satoyama &
ironmental efforts



Satoyama: Grand Prize winner

USAKI SAKI ENJOYER

We are honored to have been awarded the Grand Prize in this category in The Japan Times Satoyama Award.

We are currently growing 100% organic rice in our Satoyama area.

A Satoyama can be a place to relax and enjoy the view, and with a gift of local products, it can be a great way to support local farmers.

In 2018, we have been an official partner of the Satoyama Project, which is a project to promote the use of local products and to support local farmers.



2022
the Ministry of the
Environment
The Environmental
Regional Branding
Award





Microcosm of Japan

An Island of Diversity
in Nature, Culture
and History





Our Motto



**Brewing Sake by harnessing
Rice, Water, Brewers and the terroir of Sado Island**



Manotsuru in the USA

MAHO

Crane
Honjozo



Crane
Junmai



Demon
Slayer



Bulzai



Rumiko
Daiginjo



Countless
Visions



Pure
Bloom



Honjozo

Junmai

Special
Honjozo

Ginjo

Daiginjo

Daiginjo

Junmai
Nigori

Junmai
Ginjo

65%
SMV +7

65%
SMV +5~+6

60%
SMV+15

55%
SMV+5

50%
SMV± 0

35%
SMV± 0

60%
SMV-9

60%
SMV-20

Sharp

Mild

Super Dry

Refreshing

Rich &
Elegant

Light &
sour

Very
Sweet

Regular type

Dry type

Fruity type

Sweet type

⊗ Regular Type (Dry & Clean)

真野鶴 辛口本醸造

CRANE Karakuchi



Honjozo

RPR:65%

Rice:Koshiibuki

SMV:+7



Citrus flavor and a hint of white pepper with clean dryness and clear umami. Goes well with Sushi, Tempura, Squid sashimi and Tofu. Can be warmed as well.

Basic sake with dry & clean style. Good with Japanese food.
Can be served hot as well,

⊗ Regular Type (Dry & Mild)

真野鶴 純米酒

CRANE Junmai



Junmai

RPR:65%

Rice:Koshiibuki

SMV:+5~+6



Notes of pistachios, mushroom and cacao with mild and soft umami. Goes well with Sukiyaki, Fried Tofu and Tamagoyaki. Can be warmed as well.

Basic Junmai with dry & mild style. Good with Japanese umami food. Can be served warmed as well.

Super Dry Type

真野鶴 超辛口特別本醸造

Demon Slayer

Special Honjozo

RPR:60%

Rice:Gohyaku Mangoku

SMV:+15



This one is super dry with SMV+15 and over. It has flavor of dried fruit, herb and cinnamon. It goes well with Sushi, fresh sashimi, oyster dishes and even steak.

Super Dry Sake with SMV +15.
Good with sushi, oyster and even steak .



How to discribe the dryness ?

Demon Slayer



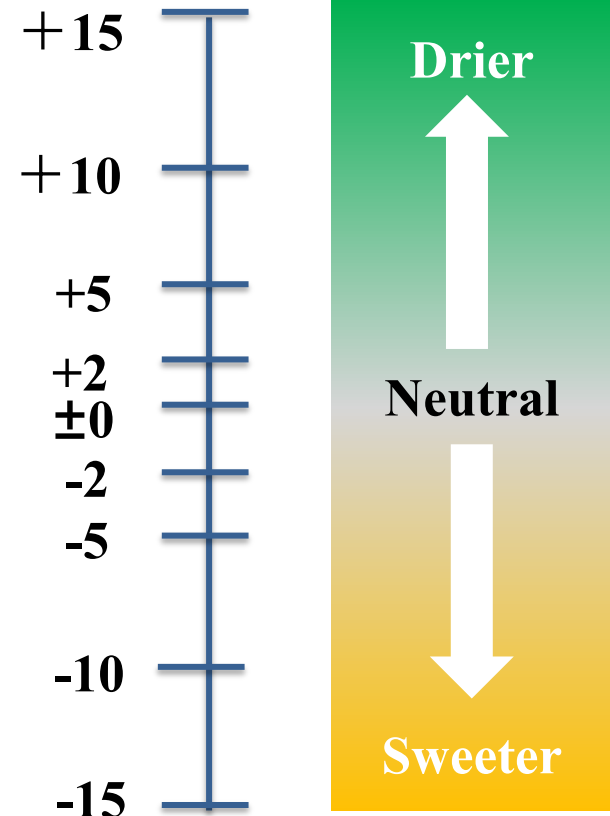
Nihonshu-do +15

SMV+15

(Sake Mater Valur)

Measure for the dryness of Sake:

SMV = Sake Meter Value





Dry & Fruity Type

真野鶴 吟醸酒

Bulzai

Ginjo

RPR:55%

Rice:Gohyaku Mangoku

SMV:+5~+7



This sake has fresh yellow apple flavor and notes of white pepper and mineral. Very refreshing. Good with Sushi and grilled fish with salt or sauteed with butter.

Dry ginjo with fresh yellow apple and mineral.
Acts as a lemon poured over the food.



Polishing ratio

Bulzai

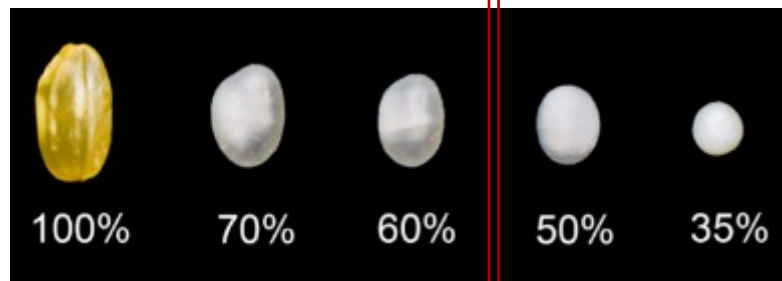
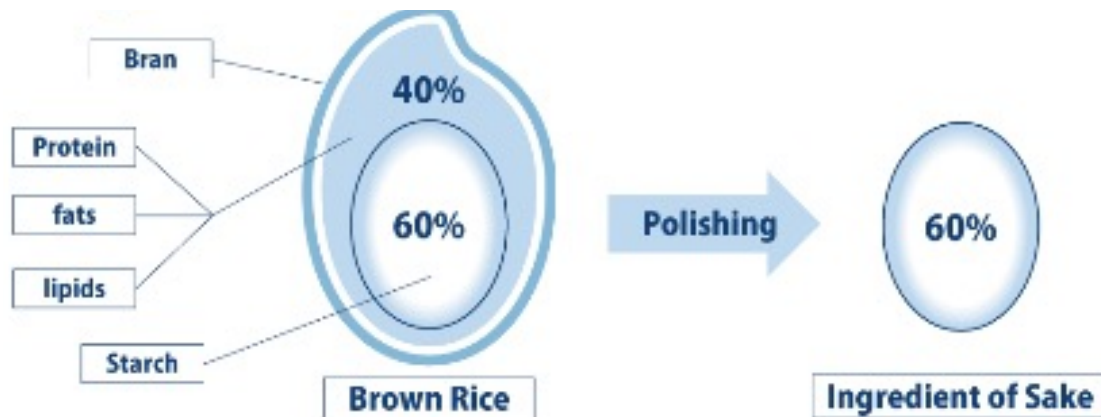


720ml



300ml

**Polishing ratio
55%**



Polishing Ratio
left-over % of polished rice grain



Dry & Flowery Type

真野鶴Rumiko大吟醸

Rumiko Daiginjo

Daiginjo

RPR:50%

Rice: Gohyakumangoku

SMV:+5



Light, gentle aroma of white flower and dry smooth aftertaste. Good with appetizers and salad.

Daiginjo with dry smooth & flowery aroma.
Good with appetizers and salad





A pairing that goes better with sake than wine

【UMAMI food】 Dashi and other tasting dishes which you will feel UMAMI

【NIGAMI Vegetables】 Vegetables which contain NIGAMI (bitterness) such as Asparagus, green bell pepper and etc.



【Seaweed】 Iodine scent from seaweed, oyster and



【Cheese】 Wine wash the taste of cheese, but Sake enhances the flavor of the cheese in your mouth.



【Egg】 When you combine wine and egg / fish roe, you feel unpleasant smells

【Beer & Caviar】 Fatty acid in beer / caviar is similar with capron acid in fatty acid of Daiginjo.

【Hot spice】 Sake can take on the strong flavors of spice such as wasabi, ginger, and cumin



Rich & Elegant Type

- National New Sake Award
GOLD medal 13 times since 2001
- International Wine Challenge
(IWC) **GOLD** 2007, 2015



真野鶴 大吟醸 “万穂”

Manotsuru MAHO



Daiginjo

RPR:35%

Rice:Yamada Nishiki

SMV:±0

The name, MAHO means “Golden rice fields” .

Nose of great richness with peach, orange peels and cotton candy fragrance.

The entry is elegant, mild and racy. Ends with a lingering finish. Great nuance when served by a wine glass. It goes well with caviar and Lobster with butter sauce.

Imported by Vino Del Sol <https://vinodelsol.com/thewineries/kura-selections/>



Light & Sweet honey



真野鶴 低アルコール純米吟醸

Pure Bloom

Junmai Ginjo

RPR:60%

Rice:Gohyaku Mangoku
/ Koshiibuki

SMV:-20

It is soft, light and has floral flavor. Its low alcohol content of merely 12% and pure sweetness. With touches of lychee, cherry, and vanilla. It goes well with tomato salad and prosciutto.





Light Sweet Nigori



真野鶴 純米にがり

Countless Visions

Junmai Nigori

RPR:60%

Rice:Gohyaku Mangoku

/ Koshiibuki

SMV:-9

It has light sweetness and sourness which bring refreshing taste. It goes well with potato salad, fried fish and spicy Mexican food.



Hight Aroma



Dry

Sweet



Calm





幸福心

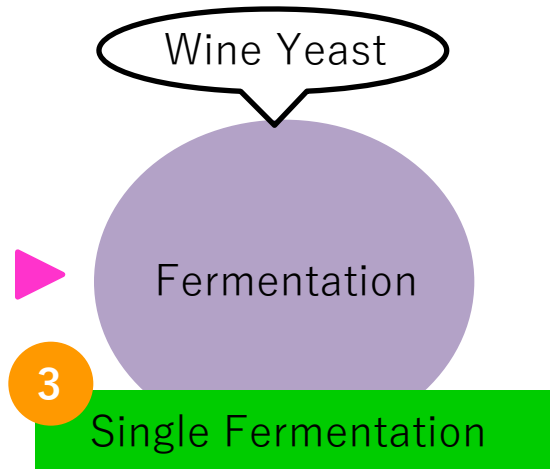
Brew Happiness by Brewing Sake



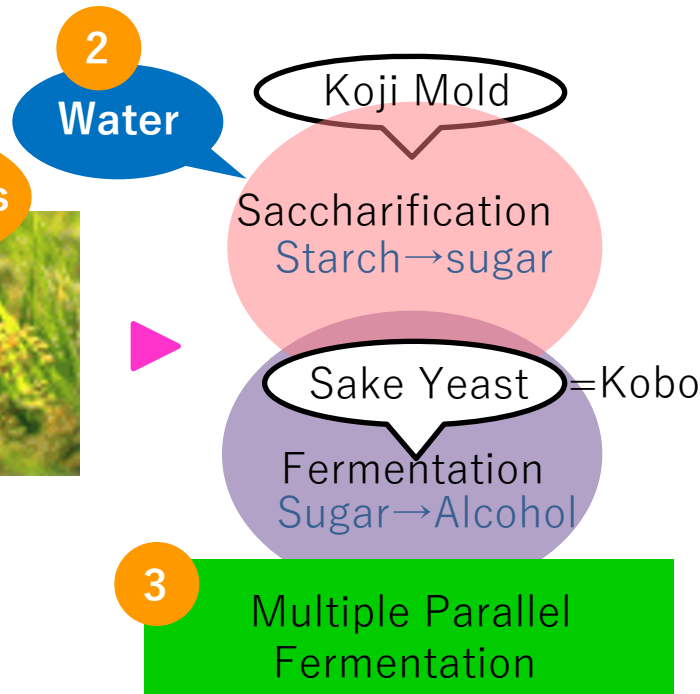


【Compare the Fermentation process of Wine and Sake】

WINE







SAKE





Tokutei Meisho-shu (Specially Designated Sake)

Ingredients		Rice, rice koji	Rice, rice koji brewing alcohol
rice polishing ratio	 50% or less	Junmai Daiginjo-shu	Daiginjo-shu
	 60% or less	Junmai ginjo-shu	Ginjo-shu
	60% or less, made with special production methods	Tokubetsu Junmai-shu	Tokubetsu Honjozo-shu
	 70% or less	Junmai-shu	Honjozo-shu
	 over 70%		

Reference: 1989 Japan National Tax Agency Announcement No.8 Sake Production Quality Indication Standards Overview

Futsu-syu

Sake that falls outside the specially designated sake categories is typically called futsu-shu.