



## Sake of Sado Island - Manotsuru

*Rumiko Obata - 5<sup>th</sup> Generation*



# Rumiko Obata

5<sup>th</sup> 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**  
89 Breweries (#1 in Japan)



## SADO ISLAND

50,000 people  
5 Breweries





# Sado and the world





# 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



# SADO Gold Mine



Tokugawa Shogun  
controlled  
Sado Gold Mine



*SADO Prospered*







# HISTORY of Sado island

**Sado Gold mine  
Certified World Heritage Site 2024**



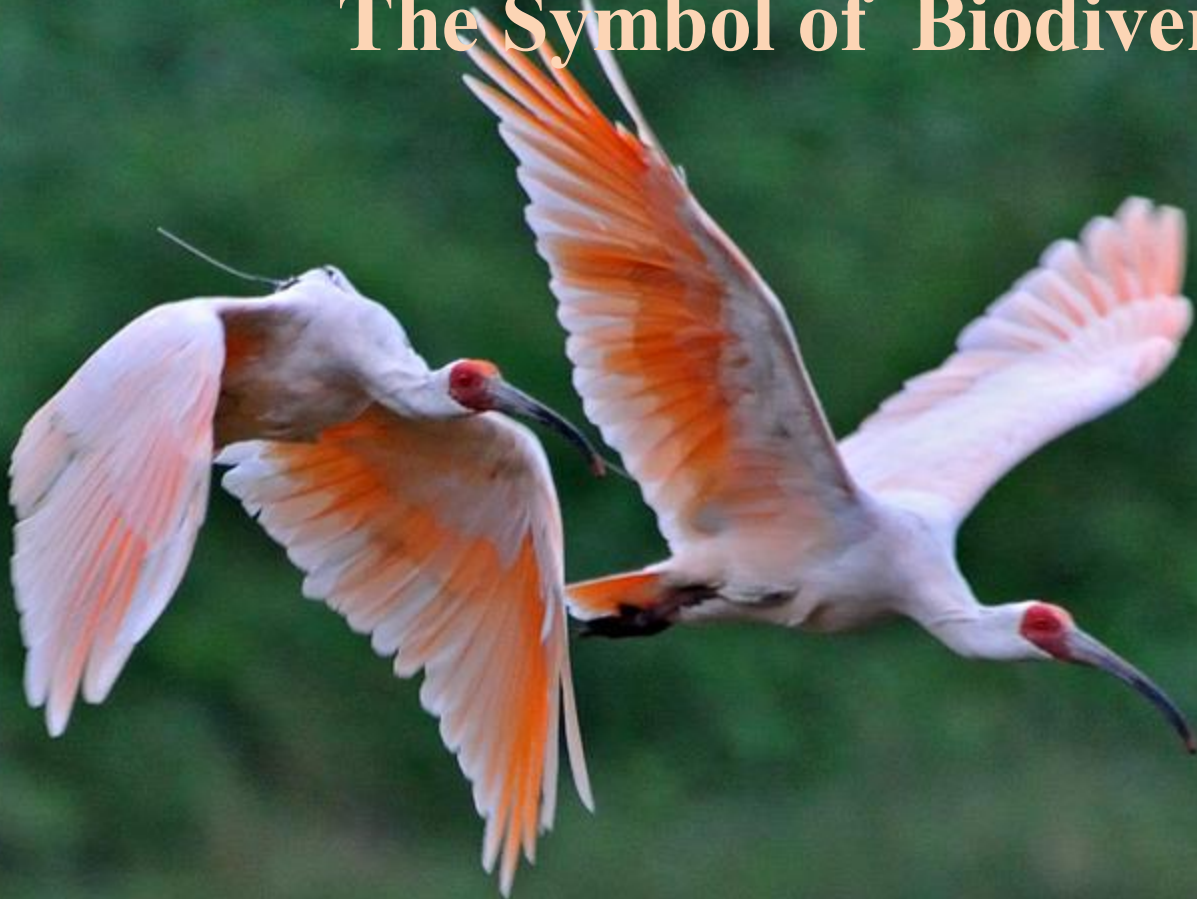
Sake storage (aging) in the old tunnels





# 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







## Sustainability

持続可能な島

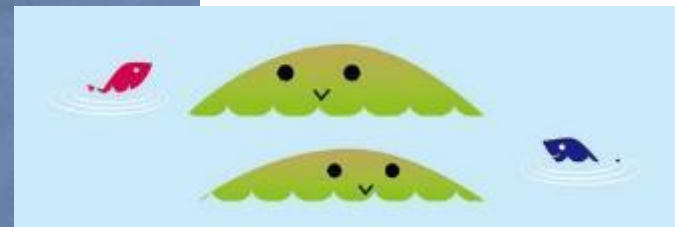
High Mountains

大佐渡山地 最高峰1172m

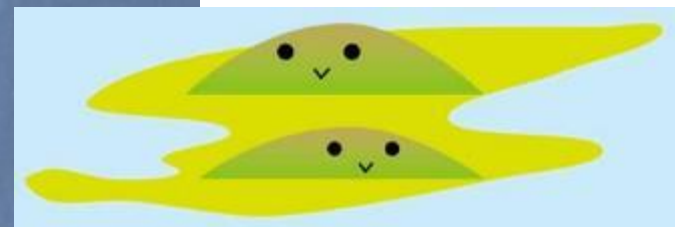
Large Plaine 国仲平野 150km<sup>2</sup>

High Mountains

小佐渡山地 最高峰646m



Two islands uplifted



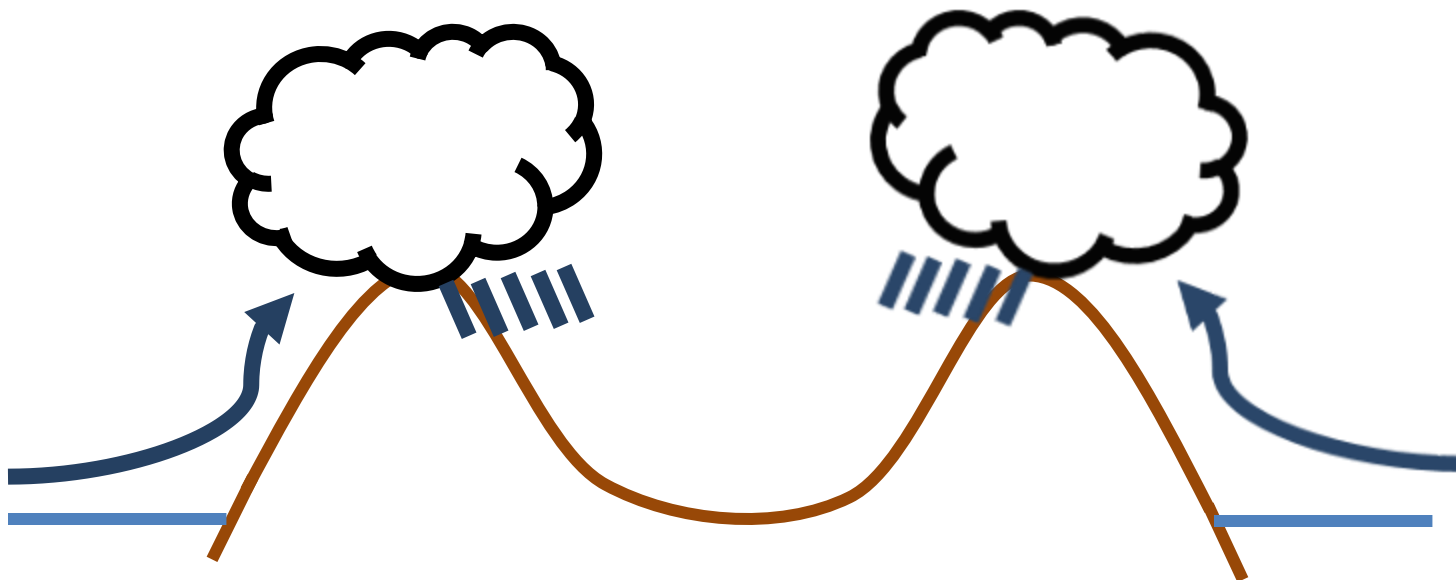
And the two islands  
connected

二つの島が隆起して  
つながったことで  
大きな平野部を持ち  
高い山があることで  
豊富な水をもたらす



## A stable water supply for rice farming and sake brewing

Two high mountains create rain and snow from rising sea air. This provides us with a stable water supply for our rice farming and sake brewing.







# 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





# 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

65%  
SMV +7

Junmai

65%  
SMV +5~+6

Special  
Honjozo

60%  
SMV+15

Ginjo

55%  
SMV+5

Daiginjo

50%  
SMV± 0

Daiginjo

35%  
SMV± 0

Junmai  
Nigori

60%  
SMV-9

Junmai  
Ginjo

60%  
SMV-20

Sharp

Mild

Super Dry

Refreshing

Rich &  
Elegant

Light &  
sour

Very  
Sweet

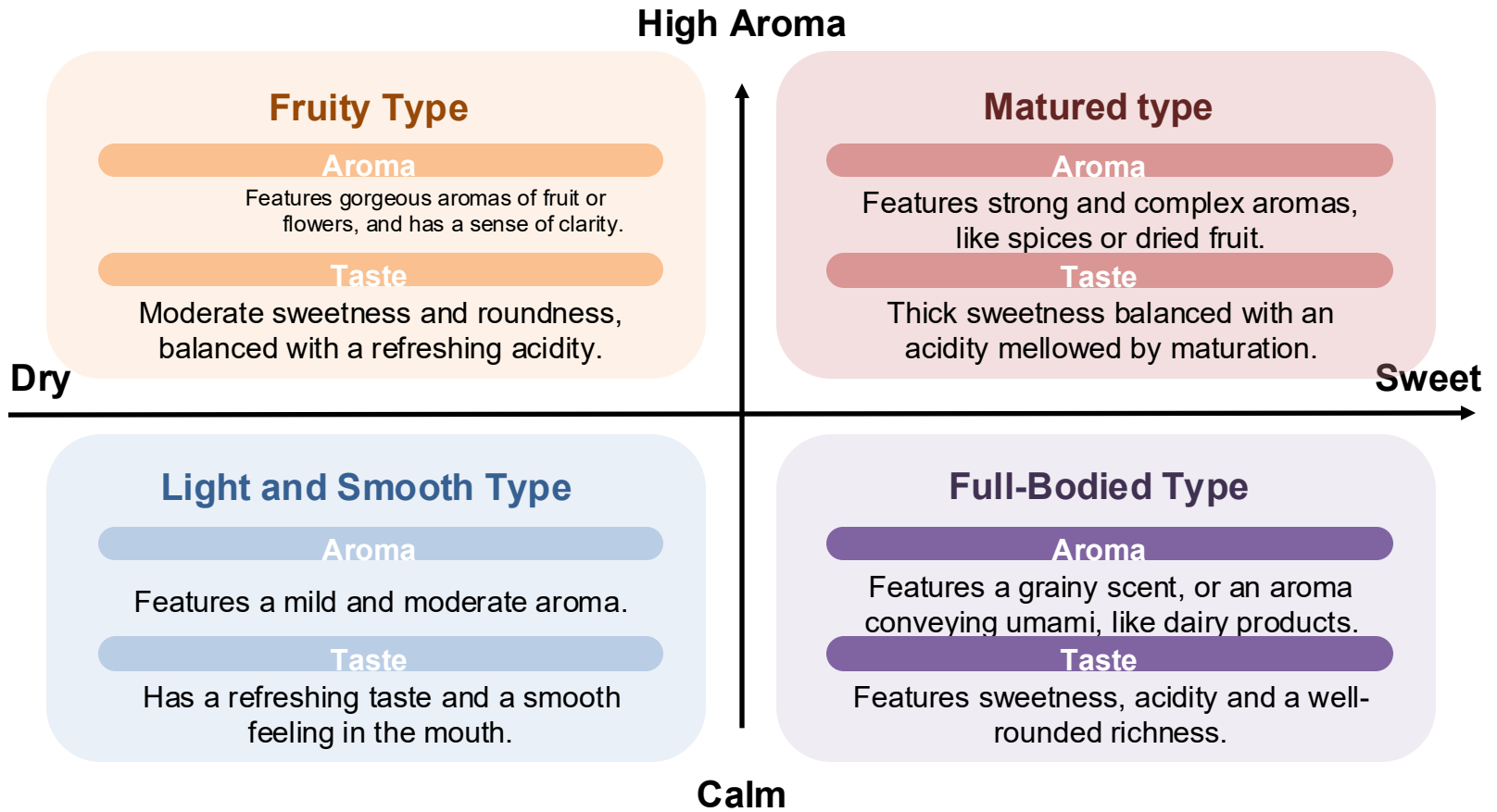
Regular type

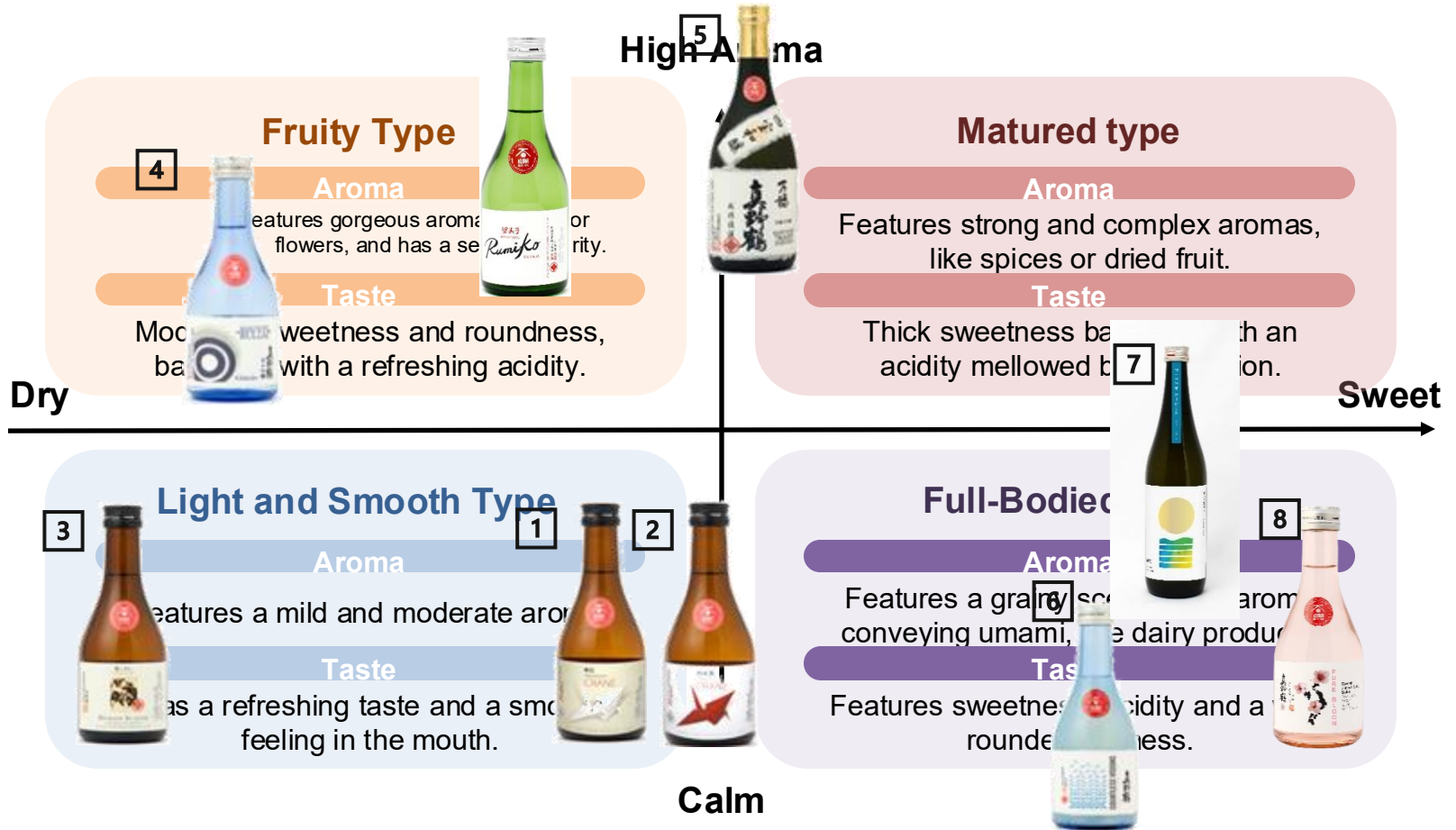
Dry type

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) × UMAMI



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 × Fatty

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**

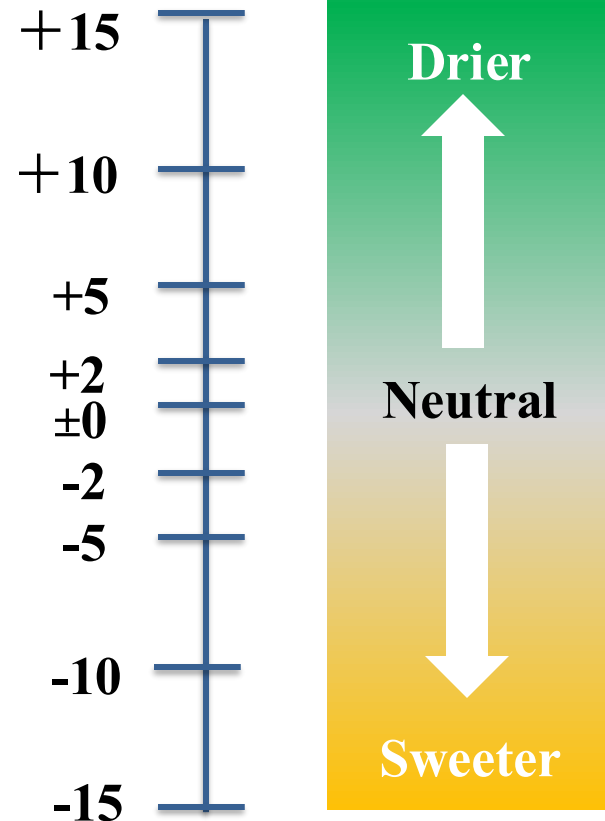


Nihonshu-do +15

SMV+15

(Sake Mater Valur )

*Measure for the dryness of Sake:*  
SMV = Sake Meter Value





# Dry & Fruity Type × Solty

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**

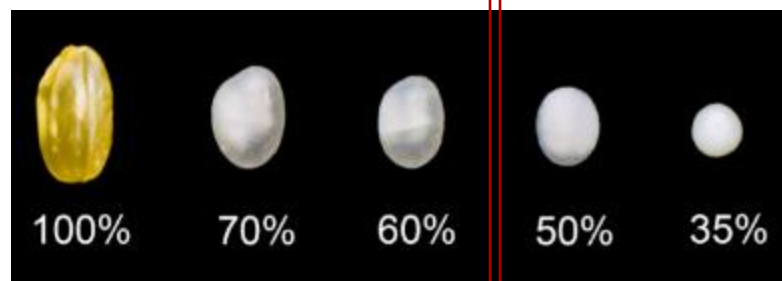
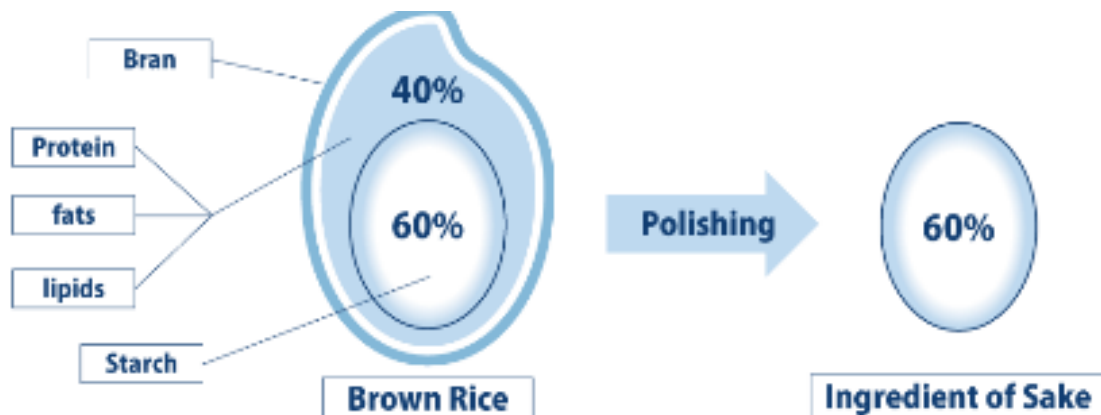


**720ml**



**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





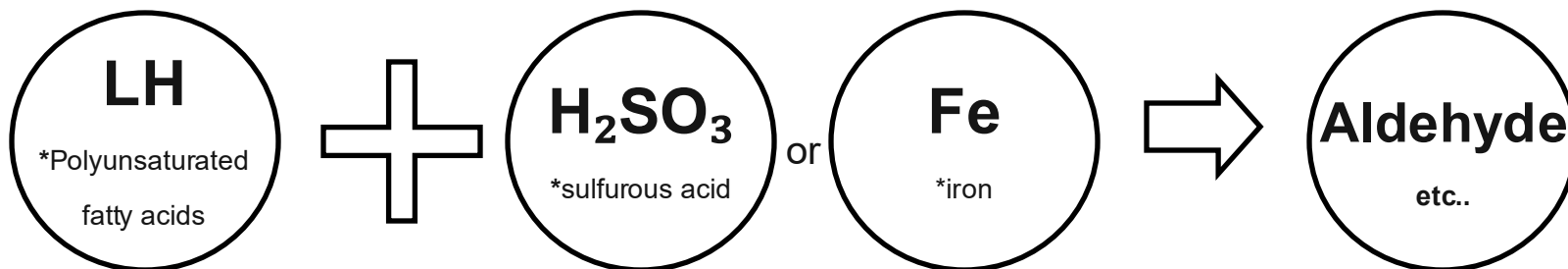
## A pairing that goes better with sake than wine

Food Type	With Wine	With Sake
UMAMI Foods	Strong red wines can clash with umami foods and taste bitter or metallic.	Sake has umami, so it naturally goes well with umami-rich food and makes the flavors better.
NIGAMI (Bitter) Vegetables	Bitter vegetables can make wine taste harsher, so they don't pair well.	Sake's mild sweetness and umami can balance the bitterness of vegetables.
Seaweed, Oysters & Shellfish	The iodine scent from these foods doesn't go well with wine.	Sake's mineral taste goes well with the salty flavor of seafood.
Cheese	Washes out the flavor of the cheese.	Brings out the flavor of the cheese.
Egg & Fish Roe	Can create an unpleasant smell.	Doesn't clash with the delicate flavors of eggs and fish roe.
Sour Foods	Wine is very sour, so it's hard to pair with other sour foods.	Sake is less sour than wine, so it pairs better with sour dishes.



## Example of pairing of wine and raw fish

Compounds in wine can react with unsaturated fatty acids in seafood, bringing out a fishy odor.







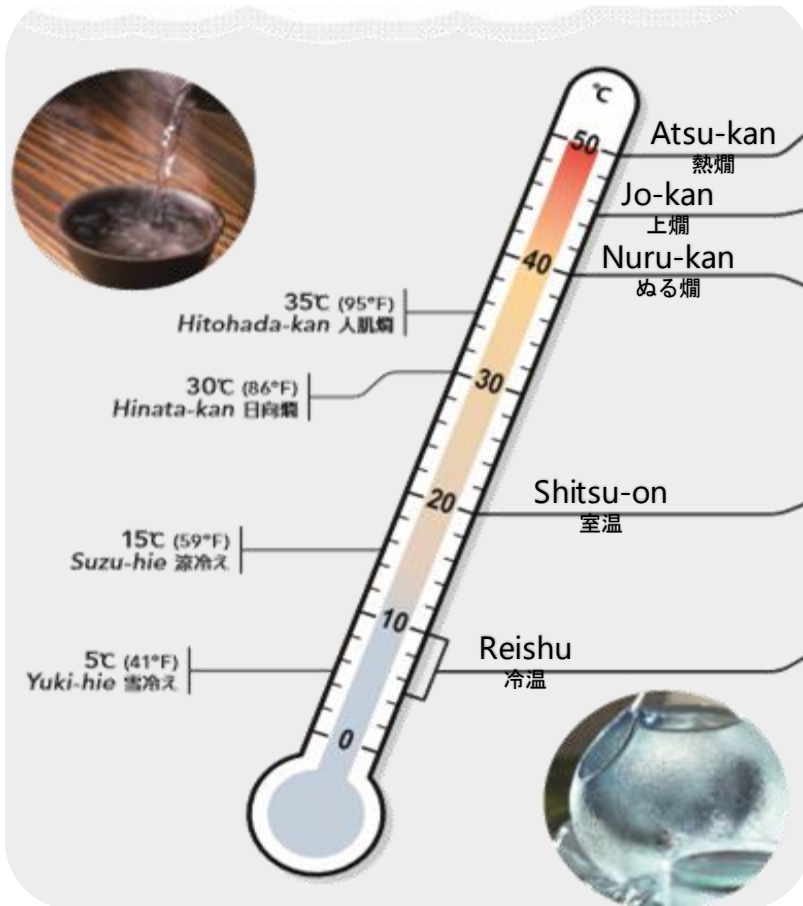
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# Oyster × Sake



## Sake can be enjoyed at various temp



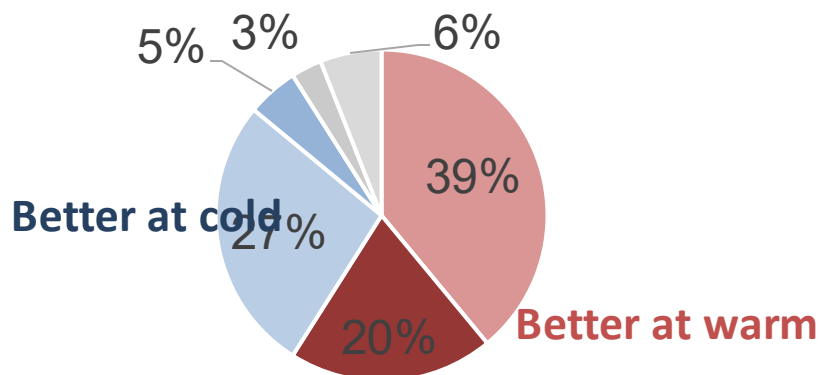
low	←Temperature→	high
fresh	←Aroma→	complex
less sweet	←Sweetness→	Sweeter & heavier
less umami & fresh	←Umami→	heavier & full body
fresh acidity (dryness)	←Sourness→	mild roundness
sharpness	←Bitterness→	less bitterness

You can control the aroma & taste by changing temperature



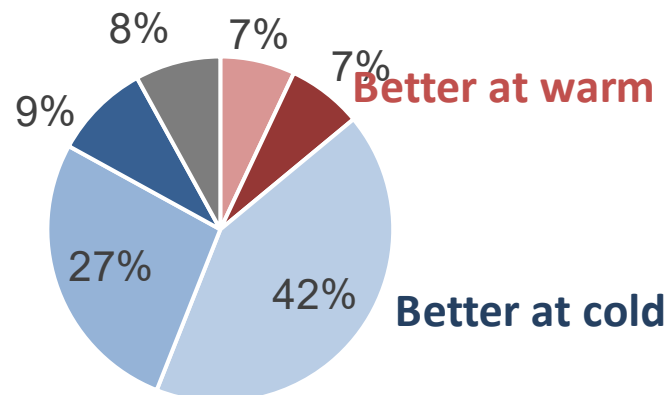
## Acid composition of Sake and Wine: Sake is good at warm

Sake



■ Succinic acid ■ Lactic acid ■ Malic acid  
■ Citric acid ■ Acetic acid ■ Others

Wine



■ Succinic acid ■ Lactic acid ■ Tartaric acid  
■ Malic acid ■ Acetic acid ■ Citric acid





A temperature which melts the fats of foods

**With fatty fish and meat, cold sake will leave fat in your mouth, but hot sake will melt it away.**



《TUNA》

Melting point of tuna is around 15°C



《PORK》

Melting point of pork is around 28~48°C



《BEEF》

Melting point of beef is around 40~56°C



## 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**



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.

*Daiginjo*

RPR:35%

Rice:Yamada Nishiki

SMV:±0

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 純米にごり

## 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.





# Dry & Flowery Type

かなでる純米大吟醸

## Kanadel Pizzicato

### *Junmai Daiginjo*

RPR:50%

Rice: koshitanrei

SMV:-10~-13



low-alcohol 14%, light with lychee and melon  
aroma with fizzy mouthfeel. brewing method.  
Brewed at Gakkogura brewery.  
Good with salada, salmon, spring roll, mint  
flavor.





# Sustainable Energy

## Energy Circulation



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



Renewable energy with solar panels



取組紹介

**RESOURCE**

**GAKKOGURA**

**SUSTAINABLE  
BREWERY**

**PEOPLE**

**ENERGY**



Hight Aroma



Dry

Sweet



Calm







## Vintage Sake aged in the Sado Gold Mine



**Sado Gold Mine  
BY 2019**



**Sado Gold Mine  
BY 2018**



# Microcosm of Japan

An Island of Diversity  
in Nature, Culture  
and History







幸福心

Brew Happiness by Brewing Sake







Maho

Koki

6<sup>th</sup> Generation