



Mizutanishuzou Co. Ltd.

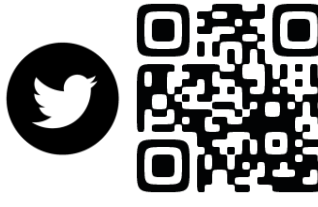
12, Kudayama, Takaba-cho, Aisai city, Aichi, Japan 496-8016

The brand "Senpyo" was founded in the late Edo period (1603-1868), and its name derives from the fact that the horse mark of Toyotomi Hideyoshi, a local hero who united Japan during the Warring States period, was a Sennari Byotan (a cluster of gourds).

It has a history of more than 200 years, and even today, part of the sake brewery is the building at the time of its founding. The brewery has all the right conditions for sake brewing: rich, high-quality underground water from the clear streams of the three Kiso Rivers (Kiso, Nagara, and Ibi), high-quality rice harvested in the Nobi Plain, and the "Ibukioroshi" wind blowing down from the mountains in the winter, which cools the brewery down to a comfortable temperature.



WhatsApp



We brew SAKE!!



Masao Mizutani
(Director &
Cheif Sake Brewer)

Miwa Goto
(Disciple of Sake Brewer)

We are grad to meet you.



千瓢 senpyo 純米大吟醸 零取り
 Senpyo Junmaidaiginjo
 Shizukutori

====JAPANESE SAKE====

Ingredients: Rice, Koji

Alc.16% 720ml

Rice polishing rate : 35%

PRODUCT OF JAPAN

Produced by :

MIZUTANI SHUZO Co., Ltd.

+81-567-37-2280

contact@mizutanishuzou.jp

Flavor | Med Sweet, light, soft
 Aroma | clear flowery scents
 Food Matches |
 Foie gras - Kabu / Katsuo bushi
 (Foie gras poele and triple
 consomme of birds and bonito)

Recommended serving
 temperature | 5to15°C
 Storage temperature |-5to5°C



Reference retail price in
 Japan (Excl. tax)

¥9000

Wholesale price
 (Excl. tax)

To be confirmed

Importer : Y&S IMPEX PTE LTD

196 Pandan Loop #04-02 Pantech Business Hub S128384

T. 6256 8680



Senpyo Junmaidaiginjo Shizukutori

Detail

It is a sake with a flower-like fragrance, silky and delicate sweetness.

The sommelier of a 5-star French restaurant who visited our company has a track record of high praise, saying, "It tastes just like high-end white wine."

With over 30 years of experience, our chief brewer (Director & Person-in-charge of brewing), Masao Mizutani, brewed with as much technology as possible, and we recommend it with confidence.

What is "Shizukutori"? →



[or Click Here!](#)

千瓢 Senpyo 千瓢 奏 純米大吟醸 Senpyo Kanade Junmaidaiginjo

Ingredients: Rice, Koji

Alc.16% 720ml

Rice polishing rate : 40%

PRODUCT OF JAPAN

Produced by :

MIZUTANI SHUZO Co., Ltd.

+81-567-37-2280

contact@mizutanishuzou.jp

====JAPANESE SAKE====

Flavor | Med dry, light, clear

Aroma | pine, strawberry,
refreshing

fruity notes

Food Matches |

Kishimen-Abalone/Hanatamago
(flat noodle and Abalone in
Chilled Sauce)

Recommended serving
temperature | 5to15°C
Storage temperature |-5to5°C



Reference retail price in
Japan (Excl. tax)

¥3800

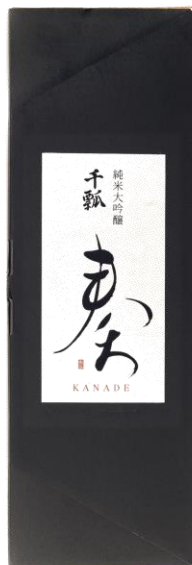
Wholesale price
(Excl. tax)

To be confirmed

Importer : Y&S IMPEX PTE LTD

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Senpyo Kanade

Junmaidaiginjo

Detail

Refreshingly sweet Junmai Daiginjo

- Brewed in **Aichi**
- Uses "Yume-Ginka" sake rice grown in **Aichi**
- Uses water from **Aichi**
- Uses Yeast&koji born in **Aichi**

We are committed to "**food education**"

- People can experience and learn about the process of food production.
- There are 5 events a year...rice planting, grass cutting, rice harvesting, sake brewing, and finished sake tasting.
- Not only local people, but also foreigners living in Japan and international students have participated.

The sake is named “千瓢 奏Senpyo Kanade” to express the idea that it is made together with consumers and producers, like an orchestra played by a large number of people working together.

千瓢 千実 純米吟醸
senpyo Senpyo Chisane
Junmaiginjo

Ingredients: Rice, Koji

Alc.16% 720ml

Rice polishing rate : 55%

PRODUCT OF JAPAN

Produced by :

MIZUTANI SHUZO Co., Ltd.

+81-567-37-2280

contact@mizutanishuzou.jp

====JAPANESE SAKE====

Flavor | Med Sweet, soft

Aroma | flowery scents,
slightly mature aroma

Food Matches |

Sashimi/meuniere of all white
fish, Lean sashimi with less fat
such as tuna and bonito

Recommended serving
temperature | 5to15°C
Storage temperature |-5to10°C



Reference retail price in
Japan (Excl. tax)

¥2273

Wholesale price
(Excl. tax)

To be confirmed

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T. 6256 8680



Junmaiginjo

The first sake that Miwa Goto, our young apprentice Toji (brewing manager), debuted with.

We tried to create a soft sake that would accompany people in any setting, and that it would be easy to savor as you sip it over and over.

We used Yumeginga, the local rice for sake grown in Aichi, which we were involved in growing. From the selection of koji starter (koji mold spores) and yeast, she consulted with the chief brewer, Mr. Mizutani, and designed the quality of sake by herself while receiving guidance.

It has a subtle aroma reminiscent of peaches and grapes, a broad flavor, and a lingering sweetness that is pleasant to the palate.

We hope this sake will accompany you during your time with us so that you can relax and enjoy it with a carefree feeling.

senpyo 千瓢 純米吟醸
Senpyo Junmaiginjo

Ingredients: Rice, Koji

Alc.16% 720ml

Rice polishing rate : 55%

PRODUCT OF JAPAN

Produced by :

MIZUTANI SHUZO Co., Ltd.

+81-567-37-2280

contact@mizutanishuzou.jp

====JAPANESE SAKE====

Flavor | Med dry, soft

Aroma | apple, pear,
soft sweet scents

Food Matches |

Sashimi/meuniere of all white
fish, Lean sashimi with less fat
such as tuna and bonito

Recommended serving
temperature | 5to15°C
Storage temperature | -5to10°C



Reference retail price in
Japan (Excl. tax)

¥1650

Wholesale price
(Excl. tax)

To be confirmed

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Senpyo Chisane

Junmaiginjo

Detail

It is a standard type sake that represents our brewery, and have a soft taste and a faintly sweet aroma that is not overstated.

We design it to be a "sake that will make you want one more drink and one more side dish".

Food Matches |

- Light white fish sashimi and kobujime (Sashimi cured with kelp), such as sea bream and engawa(fin of a flounder)
- Vegetable dishes that make the most of the sweetness and umami of the ingredients.



千瓢 senpyo 千瓢 原酒 Senpyo Genshu

Ingredients: Rice, Koji, distilled alcohol

Alc.21% 720ml

Rice polishing rate : 70%

PRODUCT OF JAPAN

Produced by :

MIZUTANI SHUZO Co., Ltd.

+81-567-37-2280

contact@mizutanishuzou.jp

====JAPANESE SAKE====

Flavor | Sweet, light, sharp

Aroma | calming notes,
mature aroma

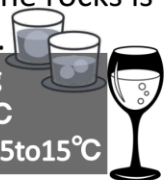
Food Matches |

conger eel sushi, glaze-grilled
eel(*kabayaki*), etc...

How to drink | On the rocks is
also recommended.

Recommended serving
temperature | 5to15°C

Storage temperature |-5to15°C



Reference retail price in
Japan (Excl. tax)

¥1400

Wholesale price
(Excl. tax)

To be confirmed

Importer : Y&S IMPEX PTE LTD

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T. 6256 8680



Senpyo Chisane

Junmaiginjo

Detail

Our best-selling sake that has been brewed with a sake quality design that has not changed for 30 years.

It has a fairly high alcohol content (21%) compared to other sake, and it has a punchy flavor, a sharp yet sweet taste, and is easy to drink. How about when you want to change your mood with a different type of sake than usual?

Excellent with sweet and savory dishes with strong flavors.

ex. Unagi (Grilled eel) or Anago (conger eel) sushi with lot of sweet salty soy sauce, braised pork