



## Hatsushibori

This is the first new sake that is squeezed every year using the clear stream rice Matsuyama-Mii in Ehime prefecture that is rich in nature. Pure rice unblended sake with freshness of freshly squeezed and gentle sweetness unique to Ehime.

- ◆Alcohol 15%
- ◆Sake Meter ±0 (Semi Sweet)
- ◆Rice Matsuyama-Mii (Ehime)
- ◆Polishing 60%

Seasonal



## Shizukuhime Nama

Junmai Ginjo style sake made from the sake rice strain "Shizukuhime" that is developed and cultivated in Ehime and is characterized by its relatively larger grain, with low protein, that has been polished to 50%.

- ◆Alcohol 18%
- ◆Sake Meter +4 (Dry)
- ◆Rice Shizukuhime (Ehime)
- ◆Polishing 50%

Seasonal



## Sparkling

Sake of junmai ginjo is made into sparkling by secondary fermentation in bottle. It is fruity, firm and dry, with fine texture and long lasting bubbles.

- ◆Alcohol 15%
- ◆Sake Meter -6 (Semi Sweet)
- ◆Polishing 60%

Seasonal



## Hiyaoroshi

This regular Junmai style uses sake rice "Matsuyama Mii" which is developed and cultivated in Ehime, ensuring the maximum of aroma and flavor of the special rice. Matsuyamamii Junmai can be served chilled or warm.

- ◆Alcohol 16%
- ◆Sake Meter +4 (Dry)
- ◆Polishing 60%

Seasonal



## Barysan's Sake

Extra super dry with the sake meter rating +14, thus ensuring the refreshing ease with which it goes down. It is smooth and crisp on the palate giving a quick and clean finish.

- ◆Alcohol 14%
- ◆Sake Meter +8 (Super Dry)
- ◆Polishing 70%

Collabo  
ration



## Mikyan Cup

This clear and light sake goes well with many styles of food making it always popular as an evening drink. The rich flavor is enhanced through warming.

- ◆Alcohol 14%
- ◆Sake Meter ±0 (Semi Dry)

Collabo  
ration



Yagi Shuzobu was established in 1831 by Jihei Yagi the first under the trade name "Tanbaya" in Imabari City, Ehime Prefecture.

The origin of the brand name is the family crest representing the trade name "Tanbaya" and the sharpness of the sake, following the name of a famous sword "Masamune".



There used to be a group called Ochi Toji based on the islands of the Seto Inland Sea. Hiroyoshi Murakami, Toji who is said to be the last of them, brews it with a traditional technique.



Gold Prize-winning 22times

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## Hizoshu

"Hizoshu" is a treasured hallmark of our brewery. The sake is hand-brewed by master brewer using traditional methods handed down through the ages. These include using a much longer period of maturation to give the sake a very special smoothness, a well - rounded soft texture on the palate.

◆Alcohol	16%
◆Sake Meter	+3 (Dry)
◆Rice	Yamadanishiki (Hyogo)
◆Polishing	35%

Junmai  
Daiginjo

## Junmai Daiginjo

The exceptional attention to technique and quality ingredients, blends under the hand of the Master, to create the Junmai Daiginjo sake, "Matsuyama-Mii". Enjoy drinking, and appreciate the fine quality of this outstanding sake.

◆Alcohol	16%
◆Sake Meter	+4 (Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	50%

Junmai  
Daiginjo

## Shizukudori Daiginjo

This is the ultimate sake, brewed with traditional methods, using the best ingredients. The underground water, flowing from Shikoku Mountain is pristine. The rice is "Yamadanishiki", cultivated in the Hyogo area: it is the best brand for brewing sake.

◆Alcohol	17%
◆Sake Meter	+4 (Dry)
◆Rice	Yamadanishiki (Hyogo)
◆Polishing	35%

Daiginjo

## Daiginjo

This sake made from Yamadanishiki rice, the abundant aroma, full flavor and crisp finish of ginjo sake is brought out by polishing the rice to 35 %. Light and dry to taste, the sake can be enjoyed with any kind of cuisine.

The Fine Sake Awards Japan 2020 Gold Medal

◆Alcohol	15%
◆Sake Meter	+4 (Dry)
◆Rice	Yamadanishiki (Hyogo)
◆Polishing	35%

Daiginjo

## Katana

The brand name "Yamatan Masamune" comes from the fact that it has a sharp look like the famous sword "Masamune". "Yamatan Masamune Katana" is a package of Junmai Daiginjoshu made from Ehime rice "Shizukuhime" with a sword motif.

◆Alcohol	16%
◆Sake Meter	+4 (Dry)
◆Rice	Shizukuhime (Ehime)
◆Polishing	40%

Junmai  
Daiginjo

## Hana-Obi

Junmai Daiginjo-shu made with Ehime Sakurahime yeast Type4 and brewed using the "mizumoto" method from the Muromachi period. The sake has a gorgeous aroma and a refreshing acidity, with kimono-like packaging that evokes the image of a Japanese woman.

◆Alcohol	16%
◆Sake Meter	±0 (Semi-dry)
◆Rice	Shizukuhime (Ehime)
◆Polishing	50%

Junmai  
Daiginjo

## Ginjoshu

This Ginjoshu is made from "Matsuyama-Mii", a sake rice variety especially developed by Ehime Prefecture.

ANA 2014 First Class

◆Alcohol	15%
◆Sake Meter	+4 (Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	60%

Ginjo

## Wind-bell

Ginjo style sake for summer drinking, created with an image of the refreshingly cool, light sound made by a wind-bell in mind. The crisp and refreshing taste enhances pleasant cooling sensations.

Enjoy it served well chilled.

◆Alcohol	14%
◆Sake Meter	+4 (Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	60%

Ginjo

## Shizukuhime

Junmai Ginjo style sake made from the sake rice strain "Shizukuhime" that is developed and cultivated in Ehime and is characterized by its relatively larger grain, with low protein, that has been polished to 50%.

The Fine Sake Awards Japan 2020 Grand Gold Medal

◆Alcohol	16%
◆Sake Meter	+4 (Dry)
◆Rice	Shizukuhime (Ehime)
◆Polishing	50%

Junmai  
Ginjo

## Tambaya Jihey

With the concept "sake best served in wine glasses", we created sake with rich flavor and a clean finish. It is a sake for new generations that goes well with various ingredients regardless of Japanese or Western.

◆Alcohol	16%
◆Sake Meter	+4 (Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	50%

Junmai  
Ginjo

## Super Dry Ratsu

Extra super dry with the sake meter rating +8, thus ensuring the refreshing ease with which it goes down. It is smooth and crisp on the palate giving a quick and clean finish.

◆Alcohol	14%
◆Sake Meter	+14 (Super Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	70%

Honjozo

## Shimanami

The well-balanced flavor and moderate acidity give this sake smoothness on the palate making it easy to drink.

The sake is most suitable to enjoy with meals and can be served chilled or warm.

◆Alcohol	14%
◆Sake Meter	±0 (Semi Dry)
◆Polishing	70%

Honjozo

## Matsuyama-Mii

This regular Junmai style uses sake rice "Matsuyama Mii" which is developed and cultivated in Ehime, ensuring the maximum of aroma and flavor of the special rice.

Concours Mondial des Vins FEMINALISE 2020: Gold Medal

Kura Master 2020: Gold Medal

◆Alcohol	15%
◆Sake Meter	+4 (Dry)
◆Rice	Matsuyama-Mii (Ehime)
◆Polishing	60%

Junmai

## Tankan Wataribune

This regular Junmai style uses sake rice "Tankan Wataribune" which is cultivated in Ehime, ensuring the maximum of aroma and flavor of the special rice.

◆Alcohol	16%
◆Sake Meter	+4 (Dry)
◆Rice	Tankan Wataribune (Ehime)
◆Polishing	60%

Junmai

## Honkaku Ochiryu

This clear and light sake goes well with many styles of food making it always popular as an evening drink.

The rich flavor is enhanced through warming.

◆Alcohol	15%
◆Sake Meter	±0 (Semi Dry)

Honjozo

## Ochiryu

This clear and light sake goes well with many styles of food making it always popular as an evening drink.

The rich flavor is enhanced through warming.

◆Alcohol	14%
◆Sake Meter	+4 (Dry)

Honjozo