

Tatenokawa Komyo



A masterpiece from Tatenokawa Brewery, Komyo is an ultra-premium Junmai Daiginjo made from rice polished to just 1%. Pure, elegant, and luminous—an exceptional sake.

The ultimate light of Japanese sake

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72cl - alc. 15% vol.

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Tatenokawa Shuzo

Region: Pref. of Yamagata

Rice type: Dewasansan

Rice milling: 1%

Tasting temp.: Cold

Aromatic profile: Refreshing, floral

Detailed tasting notes: Tatenokawa Komyo (光, meaning “divine light”) is a groundbreaking Junmai Daiginjo, the result of an unprecedented challenge: polishing rice down to 1%. Using locally grown Dewasansan or Yamadanishiki rice, the brewery spends over two months to achieve this level of refinement. The result is a sake of extraordinary clarity, with a crystal-clear appearance and a delicate nose of ripe pear, white melon, and floral hints. On the palate, it is silky and ethereal, with a refined sweetness and subtle acidity that bring perfect balance. Umami is discreet yet profound, and the finish is long, elegant, and serene. Komyo is a contemplative sake—pure, complex, and radiant—representing the pinnacle of Japanese craftsmanship.

Tasting advices: Serve well chilled (6–10°C) in a fine wine glass to appreciate its full aromatic range. Best enjoyed on its own or paired with refined dishes such as scallop carpaccio, lobster, caviar, or aged soft cheeses. This rare and luxurious sake is ideal for special occasions or as a prestigious gift. Store in a cool, dark place and consume shortly after opening.

About the brewery : Tatenokawa Shuzo is a sake brewery located in Yamagata Prefecture, Japan. Founded in 1832, the brewery is renowned for producing high-quality sake. It is committed to using premium ingredients and respecting traditional brewing methods while incorporating modern techniques to create sakes that reflect excellence and innovation. Tatenokawa Shuzo is also known for its artisanal approach and commitment to preserving sake traditions while exploring new avenues of taste. Tatenokawa Shuzo's products are appreciated both locally and internationally for their complexity, finesse and distinctive character.