Kikuhime Yamahai Junmai



A powerful and structured Yamahai Junmai brewed by Kikuhime, a pioneer of the style. Aged for two years, it reveals deep notes of grains, nuts, and mushrooms. Best enjoyed warm.

Bold, aged sake with deep character

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72cl - Alc. 16% Vol.

Product Type: Sake Nihonshu
Category: Junmaï Yamahaï
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Kikuhime
Region: Pref. of Ishikawa
Rice type: Yamadanishiki - Gohyakumangoku - Glutinous riceRiz
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile:

Detailled tasting notes: Kikuhime Yamahai Junmai is a sake of remarkable depth, representing the traditional Yamahai style at its finest. Aged for two years before bottling, it shows a slightly amber hue and a complex nose of roasted grains, nuts, mushrooms, and subtle lactic undertones. On the palate, it is full-bodied and structured, with a silky texture and well-balanced acidity. The umami is intense, with a lingering finish marked by a gentle bitterness. When warmed to around 40°C, its full aromatic potential unfolds, revealing layers of caramel, cooked rice, and hazelnut. This sake evokes rustic cuisine and colder seasons, perfect for those who appreciate bold profiles.

Tasting advices: Best enjoyed warm, between 40–45°C, where it reveals its full complexity. It can also be served at room temperature, though it may lose some expressiveness if too cold. Ideal pairings include umami-rich dishes such as grilled meats (duck, pork), sautéed mushrooms, aged cheeses, or hearty stews. It can also pair surprisingly well with nut-based or caramel desserts.

About the Brewery: Founded around 1570, the Kikuhime brewery is one of the oldest in Ishikawa. Located in Hakusan, it embodies a demanding artisanal tradition. Kikuhime stands out for its commitment to mastering every stage of production, particularly the polishing of rice, which is done in-house—a rare practice in the world of sake. The brewery favors deep, structured sakes, often aged, with aromas of nuts, grains, and caramel. It uses very little activated carbon filtration, thus preserving the natural color and, above all, the authentic flavors of the sake. This approach reflects a philosophy focused on sustainability and respect for the product. Kikuhime is also linked to master brewer Naohiko Noguchi, an iconic figure in the world of sake, who worked there before founding his own institute. The brewery remains faithful to a traditional and timeless vision of Japanese sake.