copy of Kikuhime Hime

Kikuhime Hime is a futs?shu-style sake brewed with Yamadanishiki, Gohyakumangoku, and glutinous rice. It offers a soft nose of nuts and caramel, and a smooth, balanced palate. A warm and traditional sake ideal for everyday enjoyment.

Softness, tradition, warmth

?? ?
30cl - Alc. 14% Vol.

Product Type: Sake Nihonshu
Category:
Alcohol: Alc. 14% Vol.
Format: 30cl bottle
Producer: Kikuhime
Region: Pref. of Ishikawa
Rice type: Yamadanishiki - Gohyakumangoku - Glutinous riceRiz
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile:

Detailed tasting notes: Kikuhime Hime is a futs?shu (table sake) produced by Kikuhime brewery in Hakusan, Ishikawa Prefecture. It is brewed with a blend of Yamadanishiki, Gohyakumangoku, and glutinous rice, polished to 70%. The fermentation follows the Yamahai method and the sake is aged for 1 to 2 years, using a blend of vintages. The nose is gentle and comforting, with aromas reminiscent of nuts, caramel, and a hint of grain. On the palate, Kikuhime Hime is soft, rounded, and balanced, with a smooth texture and a warm finish. It reflects Kikuhime's commitment to depth and complexity, even in its most accessible offerings.

Tasting advices: This sake is perfect for daily enjoyment, especially alongside traditional Japanese dishes or home-style cooking. It can be served warm (40–50°C) to enhance its roundness and grainy notes. At room temperature for a softer, balanced expression with braised dishes, grilled meats, or spicy foods, thanks to its structure that holds up well to bold flavors. An excellent choice for lovers of traditional sake seeking authenticity, comfort, and everyday pleasure.

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.