

copy of Kikuhime Nigori



A soft and cloudy sake with notes of chestnut and rice cream. Light in alcohol, it charms with its velvety texture and clean finish. Ideal for smooth sensations.

Cloudy delight, instant pleasure

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30cl - Alc. 14% Vol.

Product Type: Sake Nihonshu

Category: Nigori

Alcohol: Alc. 14% Vol.

Format: 30cl bottle

Producer: Kikuhime

Region: Pref. of Ishikawa

Rice type: Yamadanishiki

Rice milling: 70%

Tasting temp.: Cold

Aromatic profile:

Detailed tasting notes: Kikuhime Nigori is a traditional nigori-style sake, meaning it is coarsely filtered, leaving rice particles suspended in the liquid. This gives it a milky appearance and a creamy texture. The first sip reveals a gentle sweetness, with flavors of chestnut, rice pudding, and mochi. The mouthfeel is rich yet balanced, with a refreshing finish and a subtle salinity. Aromas include white fruits, custard cream, and a hint of hazelnut. Made from Yamadanishiki rice polished to 70%, and brewed using the Yamahai method, this sake offers depth and a pleasant acidity.

Tasting advices: Serve well chilled, between 8 and 10°C. Perfect with creamy dishes like fresh cheese, white fruit desserts, or Japanese specialties such as sesame tofu or vegetable tempura. It can also be enjoyed on its own as a sweet treat. Gently shake the bottle before serving to mix the sediments.

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.