

Yatagarasu Taruzake



A dry and refreshing Junmai sake matured in wooden casks made from cedar from the Yoshino Valley. The maturation period has been adjusted according to the season so that the woody notes are not too pronounced. They combine with the aromas of Junmai, adding a touch of tannic astringency.

For lovers of woody notes

Effortless and refreshing

72cl - alc. 14% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 14% Vol.

Format: 72cl bottle

Producer: Kitaoka Honten

Region: Pref. of Nara

Rice milling: 68%

Tasting temp.: Cold to room temp.

Aromatic profile: Mineral, vivid

Detailed tasting notes : This sake envelops you in a refreshing scent of cedar, evoking the soothing sensation of a walk in the forest. On the palate, it reveals a smooth taste where woody notes, though present, remain subtle and harmonious. These aromas blend delicately, adding a hint of tannic astringency that enriches the taste experience. Easy to drink, this sake stands out for its fresh, dry character, offering a refreshing, well-balanced tasting experience.

Tasting advice : A Junmai to be enjoyed at room temperature or lukewarm with vegetables or grilled fish, or chilled with starters such as smoked salmon or cheese.

About the brewery : The Kitaoka Honten brewery is located in the town of Yoshino, south of Nara, which was the first capital of Japan in the 8th century at the eastern end of the Silk Road. From a historical and spiritual point of view, this mountainous area is certainly one of the richest places in the country; it is classified as a UNESCO World Heritage Site for the countless temples and pilgrimage sites, for the summer residence of the emperor and for the remarkable natural sites it abounds in. The Kitaoka Honten brewery began in 1868, but has a family history spanning seven generations. A lineage of soy sauce, oil and sake producers that saw its destiny transformed under the impulse of one of its sons, Sojuro.