



利休蔵

RIKYU GURA Co.,Ltd.

Only one sake brewery in Sakai

堺市唯一的酒庄

From 1899

We develop history and tradition of Sakai and making sake from our heart with committed hand-made.

创业 1899年 继承堺市酒庄历史与传统,纯手工酿造体现日本工匠技艺



About RIKYU GURA

Founded in 1899, it is located in Sakai City between Kansai International Airport and Osaka City. Local traditional industries such as knives and bicycles are world-famous. It is also the location of the only World Cultural Heritage monument in Osaka Prefecture, the Mausoleum of Emperor Nintoku. The sake brand is named after Sen no Rikyu, the founder of Japanese tea ceremony who was born in Sakai City. It uses the sake brewery rice Yamada Nishiki in the special area A of Hyogo Prefecture and the spring water of Osaka Prefecture's Shimo Kongo Mountain. It is a high-value sake with a specific name that is handcrafted in small batches. While inheriting and developing traditional Japanese sake brewing techniques, we continue to develop and produce new products. The matcha series liqueur with Japanese characteristics and the micro-foam liqueur that goes well with wagyu dishes have received high praise at home and abroad.

利休藏成立于1899年，地处大阪市和关西国际机场中间位置的大阪府堺市。当地的传统工业工具和自行车制造业世界闻名，还是大阪府唯一获得世界文化遗产登录的仁德天皇陵等古坟群所在地。利休藏的清酒品牌源自日本茶道创始人出生于堺市的日本茶圣千利休，清酒原料为兵库县酒米A级产区的山田锦和大阪府金刚山的天然泉水。具有特殊品牌传承的高品质清酒均为小批量传统杜氏工艺打造，在继承发展传统日本酒酿造工艺的基础上，我们又发展创新了新的酒类产品，抹茶系列利口酒和日本特色汽泡利口酒，用于和食佐餐，收到国内外客户高度赞赏。

■ Awards

the IWC Silver Award for two consecutive years in 2021 and 2022
the Gold Award of the National New Sake Appraisal Conference in 2021
the Gold Award of the Osaka National Taxation Bureau Sake Appraisal Conference in 2022
the highest gold medal of the All-Japan Sake Cup Awards in 2023.

■ 获奖履历：

2021,2022 连续2年获得IWC银奖
2021年全国新清酒评鉴会金奖
2022年大阪国税局清酒评鉴会金奖
2023年全日本酒杯奖‘最高金奖’

■ Corporate information

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■ 公司概况

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Website



Instagram

MOZU Junmai Ginjo

百舌鳥 纯米吟酿



Technical Details

- Alc.: 16%
- Rice polishing ratio: 60%
- SMV: ±0
- Ingredients: Rice, Rice Koji
- Rice: Yamada-Nishiki (Hyogo Pref)

Tasting Details

Sweet Dry

Volume	720ml
bottle/1case	12
JAN code	4589621531071

MOZU is a sake named after the name of Sakai, or the prefectural bird "Mozu". It boasts a notably rich, banana-like aroma, accompanied by a gentle sweetness and a robust acidity in its flavor profile. The box is designed to explain the history of sake and how it is made in both Japanese and English, making it easy to understand the depth and excellence of sake.

G7 大阪 堺贸易大臣会议 使用酒

酒精度 16%，精米歩合 60%，SMV(0) 成分：泉水，米麴，米（山田锦 兵库县产）。Mozu（百舌鸟）名字来源于堺市的地名，同时也是当地的一种叫“Mozu”的鸟。这款酒蕴含丰富的香蕉气味，同时还有淡淡的甜味和隐隐的酸味。包装设计独特，用英文和日文表明了日本酒的历史和制作方法，使人能更容易并理解日本酒文化的内涵。

Sennorikyu Hachidanjikomi Kanrakushu Junmai Daiginjo

酣樂酒 八段醸造 纯米大吟醸



Technical Details

- Alc.:16%
- Rice polishing ratio:40%
- SMV:-30 (Sweet)
- Ingredients:Rice,Rice Koji
- Rice:Yamada-Nishiki(Hyogo Pref)

Tasting Details

Sweet Dry

Volume	720ml
bottle/1case	6
JAN code	4589621531231

Junmai Daiginjo Shu("pure rice" sake) which is using 100% of Yamada-Nishiki(Hyogo Pre.) polished down to 40%.

Worthy of a special mention is eight-step preparation for fermentation mash despite three-step preparation normally. There is no brewery that makes sake with the method.

Surprisingly, a tremendous match for meat dishes, and Chinese foods.

酒度16%，精米歩合40%，SMV (-30 甜但不膩)，成分：米，米麴，米(山田錦兵庫縣產)。甘樂酒(純米大吟醸)精米歩合達到40%。值得特別關注的是其制作工艺突破了傳統的三次發酵過程達到了八次發酵，挑戰釀造技術之極限，此種工藝為“千利休”所獨創。甘樂酒是肉類美食和中餐的極好搭配。

Myo-cha Liqueur

妙cha 利口酒



Technical Details

- Alc.: 8%
- Main Ingredients
Sake (Domestic Product), Sugar, 100%
Matcha/Sakura matcha/Hojicha
Natural Ingredients etc.

Inspired by Sen no Rikyu, a tea master from Sakai, where the brewery is located, Myo-cha is based on "Sennorikyu", a sake named after him, and blended with Japanese tea he loved. Myo-cha is a botanical liqueur that goes beyond the limits of traditional Japanese sake producing an exquisite deep flavor. When you drink once, the elegant sweetness, slight bitterness and rich aroma spread throughout your mouth.

酒度 8%，主要成分：日本酒(自家产)、糖、抹茶 / 樱花抹茶 / 焙煎茶，100% 纯天然成分。妙茶利口酒灵感取自茶圣千利休钟爱的茶与自家产日本酒的完美结合，是纯天然植物利口酒，超越传统日本酒的限制和约束创新的一款浓厚口感的利口酒，一旦喝一口，优雅的甜味和丝丝茶的苦融合成丰厚的香气就会冲击您的味蕾。

Recommended way to drink



Straight



On the rock



With milk



With soda

【Matcha】

Volume	500ml
bottle/1case	12
JAN code	4589621539244

【Sakura Matcha】

Volume	500ml
bottle/1case	12
JAN code	4589621539428

【Hojicha】

Volume	500ml
bottle/1case	12
JAN code	4589621539664

WAGYU SANKA Sparkling Liqueur

和牛赞歌 微泡至尊利口酒



Technical Details

- Alc.:12%
- Main Ingredients
Sake (Domestic Product), Bitter
Orange Juice, Sakura Flavor,
Carbon Dioxide etc.

Volume	250ml
bottle/1case	24
JAN code	4589621539046

Wagyu Sanka means “praise the Wagyu beef”. It is a sparkling liqueur made by mixing the best ratio of sake with carbonated water and subtly flavored with orange citrus juice and cherry blossom flavor. You can enjoy the best marriage with Wagyu such as steak BBQ style, Sukiyaki etc.

酒度12%，主要成分：日本酒（自家产）、苦柑橘果汁、樱花调味剂等。“和牛赞歌”意为“向和牛致敬”，以清酒与碳酸水按照绝佳比例配制，加入柑橘果汁和樱花调味料，可作为和牛菜品如牛肉烧烤、寿喜烧的绝佳搭配。

