

CHIYOMUSUBI SAKE BREWERY

Since 1865

Tottori Prefecture, Japan



Traditional Japanese Sake

made from local sake rice and water,
with rich flavor and unique aroma.

Good with not only Japanese food but also
cuisine all over the world.



Premium Sparkling Sake

with the technique of 'secondary fermentation'
within the bottle, meaning the bubbles are
natural. It is a 'Japanese Champagne' with its
delicate yet lively bubbles, and clean and
transparent liquid.



Craft Whisky and Spirits

are our new challenge based on our traditional
technique for over 30 years to make shochu
spirits with sweet potato, barley and rice. Our
whisky is aged in various casks to make different
flavor. Our gin is made from traditional
botanicals and local botanicals from
Tottori prefecture.

