

For more than 150 years we have been inspiring generations of drinkers. We aim to leave our mark on history through delicious sake.

Wakatsuru Shuzo Sake Brewery

Tonami, Toyama

Tonami City in Toyama Prefecture is made up of villages scattered across a vast plain. In the summer, the fresh breeze flows through the ears of rice while in winter the area transforms into a slivery-white world. It is here in 1862, towards the end of the Tokugawa period (1603-1867), that Wakatsuru Shuzo Sake Brewery was born.

The water used for brewing sake comes from the Shogawa River. This water has been slowly filtered by the earth over a long period of time. The Tonami Plain, which has been blessed with mineral-rich spring water and fertile soil has long been known as the home of fine sake.

Rice is important in determining the quality of sake. We use a selection of the best rice for sake brewing, such as Yuzan Nishiki from

Toyama and Yamadanishiki, which is grown under contract in the Sanda area of Hyogo Prefecture. In addition to quality, we also place importance of safety and security. To meet these goals while bringing out the full flavor of the rice, we carefully brew with ingredients that have been carefully studied and examined. Since 1952, Wakatsuru Shuzo Brewery has also been producing whisky. As with our sake brewing (with a history of more than 150 years), we pursue this region's unique tastes and aromas by making use of the abundant fresh water and the rich natural environment. Whisky and sake may differ in their ingredients and production processes, but the brewers' desire to craft delicious sake remains unchanged.





The Taisho Storehouse

The Taisho Storehouse was built in 1922 and was used for brewing sake by Echigo Toji. The history of Wakatsuru is visible in its stucco walls, tiled roof, and brick chimneys. In 2010 this highly regarded historical building was selected as on the "100 Modern Historical Heritage Sites in Toyama" by the Toyama Prefectural Board of Education. Additionally, in 2011 it was registered as a "Tonami City Furusato (Hometown) Cultural Asset" by Tonami City Board of Education.

Whisky Distillery "Sabromaru Distillery"
 Sabromaru Distillery is the only distillery in Hokuriku. Since the start of production in 1952, the distillery has been making whisky using methods and materials that have been

handed down from generation to generation. We want to create whisky that will be enjoyed and loved worldwide. In 2017, the distillery was opened to the public. The old distillery has been reborn as a tour facility where visitors can get up close and see the transformation of malt into whisky.



Experience program Highlights

Sabromaru Distillery: See the early Showa wooden truss structure and the whisky making process using the world's first cast distillery "ZEMON".



Wakatsuru Junmai Daiginjo Yoh no Shizuku 40

