



Founded in 1837

and ultimateness.

Japanese Sake 74

Hayashi Sake Brewery was founded in the late Edo-era, 1837,at Sakiyama in Fukuoka Prefecture. It is located by Imagawa river, which flows through from Hiko Mountain. Our main brand is Kusugiku, which means Kyushu Chrysanthemum. It is said that Chrysanthemum is a symbol of prosperity, beauty,

Our sakemaking teams are proud to carry on our sake brewery to always strive higher, and to pursue our goal of excellence with the same passion and innovative spirit, moving forward with the programs that break barriers and open new frontiers.

> Gold Prize Winning Japanese Sake Hayashi Ryuhei Sake Brewery





Kusugiku Limited Daiginjo 720ml 15alc. SMV +6



Kusugiku Gold Flake Daiginjo



720ml 15alc. SMV +6



Kusugiku Super Tokusen 1.8L 18-19 alc. SMV+4

Kusugiku Super Tokusen A set of two 1.8L 18-19 alc. SMV+4

> Kusugiku Tokusen 1.8L 18-19 alc. SMV+4

TYPES of SAKE

Designation	Rice Milling Rate (% after milling)	Ingredients	Other Feature
Junmai Daiginjo	Less than 50%		The pinnacle of the brewers' art. Generally light, complex and fragrant.
Junmai Ginjo	Less than 60%	Rice, Koji Mold, Yeast	Characterized by lightness and fruitiness and refined with smooth finish.
Junmai	Less than 70%		Tends to have a mellow bouquet, and a rich, smooth flavor.
Daiginjo	Less than 50%	Rice, Koji Mold, Yeast, and Distilled Alcohol	The pinnacle of the brewers'art. Generally light, complex and quite fragrant
Ginjo	Less than 60%		Characterized by a fruity, somewhat floral bouquet and a clear crisp flavor.
Honjozo	Less than 70%		Known for its mild, unobtrusive bouquet, and a crisp flavor.

Variation of Sake

Variation		
Nigori (unfiltered sake)	Milky white, since the mash is only lightly filtered using a coarse-textured cloth.	
Taru (cedar sake)	Aged in casks and thus takes on the fragrance of the wood from which the cask is made.	
Nama (unpasteurized sake)	Not heated for pasteurization after the final mash pressed. Characterized by a light, fresh flavor.	
Genshu (undiluted sake)	Sake with higher alcohol content because it has been pressed but not diluted with added water. It has deep, rich flavor and an alcohol content between 17% to 20%	

ADDRESS

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Hayashi Ryuhei Sake Brewery 992-2 Sakiyama Miyakomachi, Miyako gun, Fukuoka



Please note that the bottle design or labels



Kusugiku Aged Daiginjo 720ml 15alc. SMV +5



What is the definition

of a good SAKE?

It should start and

end with a smile.

GOLD PRIZE WINNING JAPANESE SAKE

Kusugiku Junmai Daiginjo 720ml 15alc. SMV +6



Unpasteurized sake balances an exciting

tension between

incredibly smooth

mouthfeel and a rich

Gold Prize Winning Japanese Sake

by the National Research of Institute of Brewing. Our brewery has won many gold prizes in the past. We ferment rich local rice at a temperture less than 10°C for 40days. This is substantially longer than the normal period to brew flavorful sake.

Every May, the National New Sake Contest is held and organized

Our Kusugiku Junmai Ginjo Sake received outstanding scores for its harmonic balance of a full bodied flavor and a silky smooth finish.



Kusuqiku Junmai Diginjo 720ml 15alc. SMV +6

Award History -



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National New Sake Contest

2001 'Kusugiku limited Daiginjo' Golden Prize 2005 'Kusugiku limited Daiginjo' Golden Prize 2010 'Kusugiku limited Daiginjo' Golden Prize

Fukuoka Taxation Kyushu Area Sake Evaluation Award

`92~`98·`01~`03·`05 'Kusugiku limited Daiginjo' Honor Prize 2008 Shochu 'Kuromai' Honor Award 2010 Kusugiku 'Limited Daiginjo Golden Prize 2012 Junmai 'Trees of Genji'

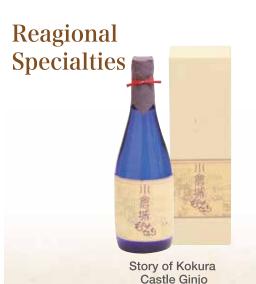
Fukuoka Prefecture Sake Evaluation Award

2012 'Zanshin Junmai Super Dry Junmai' Golden Award 2013 'Zanshin Junmai Super Dry Junmai' Golden Award 2015 Shochu 'Ryuhei' Honor Prize

International Wine Challenge

nded Medal has bee

2014 'Zanshin Junmai Super Dry Junmai' Commended Medal 2015 'Kusugiku Junmai Daiginjo' 'Kusugiku Ginjo' Junmai Ginjo 'Myoushou Chou Jippou' 'Kusugiku Jousen' 'Zanshin Junmai Super Dry Junmai' Commended Medal















The Regional Sake



720ml 17-18alc. SMV+6

Junmai Ginjo 1.8L 17-18alc. SMV+3











1.8L 18-19alc. SMV -2

Kusugiku Josen Tokkuri 1.8L 15alc. SMV+5 180ml 15 alc. SMV+5

Taru Zake

Sake good for celebrations.
Available in various



Shochu





Original Label

Are you looking for a gift idea for a special event? Give a bottle of Japanese Sake with a personalized label and glass











A gift that won't go unnoticed, useful and adaptable to many occasions: birthdays, Father's Day, Valentine's Day, wedding anniversaries, business meetings and events, graduations and many more. Memorable and appreciated Christmas gift ideas, too.



Personalized Gift Choose from varieties of glasses such as Arita and Kiriko, etc. for Japanese