

YOSHI•NO•GAWA

Brewmaster's Choice Toji No Banshaku



YOSHI•NO•GAWA | BREWMASTER'S CHOICE

Yoshi No Gawa takes pride in being the local staple of the Niigata Prefecture, and makes saké that can be enjoyed every day, regardless the style, trend, or time period. For this bottle, Yoshi No Gawa opts to use the Niigata local saké rice, "Gohyakumangoku."

Toji No Banshaku, which translates to "Brewmaster's Choice" is a saké modeled off of what a brewmaster might choose to drink every night. It is rich, complex, and easy to love. Not overly fussy, and able to be paired with a wide variety of foods. It can also be enjoyed chilled or warmed to suit your mood and bring out its variety of wonderful tasting notes. This is one you can revisit again and again.

TASTING NOTES

Dry yet soft-bodied and robust umami of roasted nuts and cereal, with hints of toffee. There is a natural rice softness, creating a well-balanced and very easy to enjoy saké.

SUGGESTED PAIRINGS

Pair this saké with pasta with cream sauce, fried chicken, miso cod, and vegetarian mushroom ramen.

AWARDS

SILVER MEDAL

Gold Medal - National Japan Kanzake Warm Sake Competition, Best Value Category '25

BREWERY

Dating back to 1548, Yoshinogawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture. Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world. Using this legendary rice, Brewmaster Fujino focuses his team's efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.

Brewery Location Niigata Prefecture
Founding Date 1548
Brewmaster Masatsugu Fujino

GOHYAKUMANGOKU RICE

A popular saké rice from Niigata prefecture, registered in 1957 under its current name. The name translates to "five million koku," or approximately nine million liters, as a commemoration of Niigata's rice yield surpassing the five million koku mark that year. Gohyakumangoku rice generally produces smooth, clean, dry, and slightly fragrant saké.

PRODUCT SPECIFICATIONS

GRADE	HONJOZO
POLISH	65%
ALCOHOL	15.5%
RICE	GOHYAKUMANGOKU
SMV	+6
SERVING TEMP	ENJOY CHILLED OR WARMED
UPC 12/720ML	7 47846 76720 8