

Brewery from Yamagata

”Yamagatamasamune”

“Yamagatamasamune” is a very progressive brewery in Tendo-shi of Yamagata.

“Progressive” in a meaning to be truly “authentic.”

Tomonobu Mitobe, the president, digs into all processes from the making of rice to sake brewing thoroughly and finishes it to “ideal” sake for him. Yamagatamasamune is not any eccentric type of sake. It’s quite authentic. But the taste of it has keen-edged clearness like the tip of a sharp sword. It might come from the water he uses, but that’s not the secret. The true secret hides in his mind.

The seats are limited for about 20 people, so please reply in a hurry.

- ◆ Date Thursday, June 22nd, 2017 19:00~21 : 00
- ◆ Place JSS Information Center (3min walk from Metro Toranomom Station)
<http://www.japansake.or.jp/sake/english/jssic.html>
1-6-15 Nishi-Shinbashi, Minato-ku, Tokyo 105-0003
Tel 03-3519-2091
- ◆ Fee 5,000yen
Light meal will be served with sake.
- ◆ Application
Please apply by Peatix.
<http://ptix.co/2rWzV83>

