

DIVINE DROPLETS

THE BEST SHIZUKU SAKE IN THE MARKET

Opulent & Ultra-Premium with Unparalleled Purity

Call it divine intervention.

Global warming made it impossible to continue making the original Divine Droplets in the Takasago igloo in Hokkaido. We searched for the best drip-pressed sake in Japan and all roads led to Toko.

Toko's sake exemplifies the same spirit and similar taste profile as our beloved Divine Droplets. And it may even be more impressive than the original. To pay homage, we decided to keep the beloved name with a new, modern twist in packaging.



ABOUT TOKO

- Toko is located in Yonezawa in Southern Yamagata which was built around commemorating the Uesugi clan and is thought of as the "land of samurais".
- Founded in 1597 the brewery is now on its 24th descendent. It is the 4th oldest active brewery in Japan and the oldest in Yamagata.
- Owned by the Kojima family who is closely associated with the prestigious Uesugi samurai clan. They are thought of as samurai loyalty.
- Divine Droplets is a Shizuku Junmai Daiginjo that celebrates nature's local gift of Dewasansan rice & water.
- Yamagata was recently awarded a Geographical Indication (GI), one of only 3 that exist in Japan. Surrounded by mountains with a stretch along the Japan Sea, the prefecture absorbs extreme cold & snow, perfect for shizuko pressing.

