



# FUKUCHO

## HYAKUSHI SENKAI

**ABOUT THE SAKE:** "Hyakushi Senkai"—meaning Journey of Continuous Improvement—is the ultimate expression of Miho Imada's pursuit of excellence. Brewed from Hattanso, an heirloom Hiroshima rice lost to cultivation for more than a century before Imada revived it, this rare sake showcases the extraordinary elegance for which Hiroshima is renowned.

**TASTING NOTES & FOOD PAIRING:** A delicate perfume of king melon and honeysuckle, with delicately savory notes of kumquat and sandalwood. On the palate it is opulent yet weightless — a velvety texture that only Hiroshima's legendary soft water can produce — carrying refined notes of Earl Grey before a clean, precise finish.

A delicious pairing with Jamon iberico, caviar or lemon pasta.

**IMADA:** Fukucho's female brewery owner, Miho Imada, is also the Toji — a rarity in Japan to have both jobs done by the same person.

- Miho-san's passion and curiosity for sake brewing is truly amazing: to date she has revived a local heirloom rice that was out of use for hundreds of years, created her own hybrid yeast starter, and experimented with brewing sake using white koji.
- There are around 30 female tojis in Japan, but when Miho-san started brewing there were far fewer. Her extreme dedication to her craft encourages the future of women in this industry.

**QUALITY GRADE** Junmai  
Daiginjo Muroka Genshu

**SEIMAIBUAI** 28%

**RICE** Hattanso

**NIHONSHU-DO** between 0 and  
+2

**ALCOHOL** 15%

**SIZE** 720ml

**PRICE** \$299

**UPC** 835603007824



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