



# MIHO IMADA

FUKUCHO | TOJI & OWNER

---

*Master brewer and one of Japan's leading innovators in the sake space.*



# FUKUCHO

## Seaside Sparkling

**GRADE:** Junmai

**PREFECTURE:** Hiroshima, Japan



### TASTING NOTES:

Lemon Lime

Apple

Frothy Finish

Sparkling sake made through secondary fermentation in bottle. Toji Miho Imada uses a little white koji in this sake, resulting in citrus notes and refreshing finish.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# MIHO IMADA

FUKUCHO | TOJI & OWNER

---

*Master brewer and one of Japan's leading innovators in the sake space.*



# FUKUCHO

## Moon on the Water

**GRADE:** Junmai Ginjo

**PREFECTURE:** Hiroshima, Japan



### TASTING NOTES:

Ripe Pineapple

Violet

Pastis

Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# MIHO IMADA

FUKUCHO | TOJI & OWNER

---

*Master brewer and one of Japan's leading innovators in the sake space.*



# FUKUCHO

## Forgotten Fortune

**GRADE:** Junmai

**PREFECTURE:** Hiroshima, Japan



### TASTING NOTES:

Dried Pineapple

Apricot

Earthy Hints

Miho-san revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years of her life to learning how to grow it and brew with it.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# MIHO FUJITA

**YUHO | BREWERY PRESIDENT**

---

*A former businesswoman turned brewery president that does not let rules confine her sake.*



# YUHO

## Eternal Embers

**GRADE:** Junmai

**PREFECTURE:** Ishikawa, Japan



### TASTING NOTES:

Bread Pudding

Raisin

Fig

Rich texture and bold umami flavors are expressed by Toji Miho-san's experimental brewing methods including one year of bottle aging.



KOME COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)





# MIHO FUJITA

**YUHO | BREWERY PRESIDENT**

---

*A former businesswoman turned brewery president that does not let rules confine her sake.*



# YUHO

## Rhythm of the Centuries

**GRADE:** Kimoto Junmai

**PREFECTURE:** Ishikawa, Japan



### TASTING NOTES:

Chamomile

Corn Husk

Banana

Made using the 17th-century time and labor intensive 'kimoto' method and aged four years in bottle resulting in rich, earthy, and wild aromas and flavors.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# YURI HONDA

**CHIYONOSONO | GLOBAL SALES DIRECTOR**

---

*Soon to take the helm of her family's 5<sup>th</sup> generation sake brewery.*



# CHIYONOSONO

## Sacred Power

**GRADE:** Junmai Ginjo

**PREFECTURE:** Kumamoto, Japan

### TASTING NOTES:



White Flowers  
Kombu Seaweed  
Tropical Fruit

Made with the heirloom rice Kumamoto Shinriki which was revitalized after being out of use for 50-100 years.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# YURI HONDA

**CHIYONOSONO | GLOBAL SALES DIRECTOR**

---

*Soon to take the helm of her family's 5<sup>th</sup> generation sake brewery.*



# CHIYONOSONO

## Shared Promise

**GRADE:** Junmai

**PREFECTURE:** Kumamoto, Japan

### TASTING NOTES:



Orange Blossom  
Toasted Rice  
Sweet Potato

Known as the Junmai experts, the brewer was the first to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



# YURI HONDA

**CHIYONOSONO | GLOBAL SALES DIRECTOR**

---

*Soon to take the helm of her family's 5<sup>th</sup> generation sake brewery.*



# CHIYONOSONO

## 8000 Generations

**SPIRIT:** Shochu

**PREFECTURE:** Kumamoto, Japan

### TASTING NOTES:



Honeydew

Rice

Medium Body

8000 Generations is crafted with the care and attention to detail that only a sake Toji can master - the result is a clean, polished, and intensely aromatic shochu.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)





## CELEBRATING FEMALE BREWERS

*Regional Nūgata Koshu Trophy*



*This is a certificate that  
Kato Jishu Vintage(2004-2006)  
from  
Kato Jishu Brewery Co Ltd  
has been awarded a Gold  
medal by the judges at the  
International Wine Challenge 2014*

# YOSHIKO SATO

KANBARA | CO-OWNER

*Yoshiko is a co-owner and oversees the international business for her family brewery.*



# KANBARA

## Bride of the Fox

**GRADE:** Junmai Ginjo

**PREFECTURE:** Niigata, Japan

### TASTING NOTES:



Grilled Nuts

Pistachio

White Chocolate

This savory sake is inspired by local legends of Niigata's annual fox-bride festival.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)



## CELEBRATING FEMALE BREWERS

*Regional Nūgata Koshu Trophy*



*This is to certify that  
Karin Hoshu Vineyard (2004-2006)  
from  
Kaituma Sake Brewery Co Ltd  
has been awarded a Gold  
medal by the judges at the  
International Wine Challenge 2014*

# YOSHIKO SATO

**KANBARA | CO-OWNER**

*Yoshiko is a co-owner and oversees the international business for her family brewery.*



# KANBARA

## Ancient Treasure

**GRADE:** Yamahai Junmai  
Genshu Koshu

**PREFECTURE:** Niigata, Japan

### TASTING NOTES:



Toffee  
Sea Salt  
Olive Oil

The intense complexity of this sake is achieved through an abundance of koji, yamahai, no dilution, and over ten years of careful aging.



KOMÉ COLLECTIVE™

[www.komecollective.com](http://www.komecollective.com)