DAISHINSHU

HIKARISASU

ABOUT THE SAKE: A symbol of light and forward momentum, this sake reflects a dedication to excellence—both in rice cultivation and brewing craftsmanship. It is an expression shaped by innovation, guided by tradition, and driven by a vision for the future of premium sake. Crafted using Yumeminishiki, a newly developed sake rice from the Nagano Prefecture Brewing Association. This hybrid of Yamada Nishiki and Mie Sake #2 is derived from Hitogokochi and Yamada Nishiki and was specifically developed for the production of ultra-premium Junmai Daiginjo sake.

TASTING NOTES & FOOD PAIRING: Jasmine, lily, grapefruit, spicy texture.

At an annual sake and food pairing event in Nagano—bringing together leading chefs and sommeliers from across Japan—these dishes were recommended as standout pairings for this sake: Sanzoku Yaki (Japanese fried chicken with soy, garlic and ginger, a dish local to Nagano prefecture), Chikuzen Ni (chicken and root vegetables simmered in sweet soy), soba topped with tempura, and kombu seaweed cured white fish.

DAISHINSHU: Located in Nagano, an area prized for air and water quality that are optimal for sake rice growing. The brewery is proud of their extreme precision in sake making and refusal to rely on technology - instead they depend on generations of intuition. Daishinshu is one of the most coveted brands in Japan, particularly in the Tokyo region.

QUALITY GRADE Junmai Daiginjo

SIZE 6/720ml

UPC 835603007787

Seimaibuai 40%
Rice Yumeminishiki