



KUBOTA SENJYU

Ginjo



Seasonal Seafood

Seasonal Omakase Menu

It is on the drier side and is considered less sweet for people who enjoy a crispy glass alongside some fresh fish!

KUBOTA SENJYU 【Asahi Shuzo】

- Sake type Ginjo
- Rice-polishing ratio 50% for Koji & 55% for mash
- Alcohol percentage 15%
- Production area Nagaoka city, Niigata

Product story

KUBOTA SENJYU was first created when KUBOTA was launched in 1985, and is the very starting point of KUBOTA. At the time, it was not for everyone, with a clean, light, dry taste that was also mellow. Thirty-five years have passed since then, and they have pursued a "refreshing taste that goes well with meals" to keep up with the times. By keeping the fermentation process at a low temperature and with a high degree of precision, they have been able to create a wider range of flavors while maintaining the clean, refreshing and light taste.

About the Sake brewery

The hometown of Asahi Shuzo is the Koshiji area of Nagaoka City, Niigata Prefecture. The landscape of rice paddies and satoyama is rich with fresh greenery in spring, fireflies in early summer, colored leaves in autumn, and snow in winter. Asahi Shuzo founded in 1830 as Kubotaya, has been diligently brewing sake for nearly 200 years. The place where the brewery was founded is truly an ideal place for brewing sake. The brewery has nurtured the water, rice, and people that form the foundation of sake brewing, and has sharpened the taste of its products through the wisdom and techniques that have been passed down from generation to generation.

