

Sake of Hokkaido

We offer the best selection of Hokkaido local sake in Niseko.



Based on its climate, high-quality water, and locally grown rice, Hokkaido sake is primarily characterized by a light, clean, and dry (tanrei karakuchi) flavor profile.

Factors influencing Hokkaido sake

【Climate】 Hokkaido's cold climate is ideal for sake brewing, as the low temperatures help control the fermentation process. This leads to the characteristic refreshing and clean finish.

【Water】 The island is rich in high-quality water from its many mountains and rivers. This water is known for its purity and mineral content, which promotes healthy yeast activity and contributes to the sake's smooth taste.

【Sake rice】 Hokkaido's sake rice is noted for its low protein content, which minimizes bitterness and allows for a clean flavor.

Key local rice varieties include:

Ginpu: Introduced in 2000, known for its rich aroma and robust flavor.

Suisei: A variety that helps produce a mild and smooth sake.

Kitashizuku: A more recent variety from 2014, capable of creating sake with a light and mild taste.

【Brewing Style】

A higher proportion of *junmai* sake: It is a notable characteristic that many breweries focus on brewing *junmai* sake to highlight the unique qualities of locally grown sake rice.

This is a limited edition sake, only available here in Hokkaido.

Limited stock



(720ml)

Hokkaido Sake Awards 2024
GOLD PRIZE

**KamikawaTaisetsu
Junmai Daiginjo 35**

"It has a gorgeous, fruity Ginjo aroma, a plush sweetness on the palate enveloped by a soft acidity, and a pleasantly mellow finish that lingers comfortably."

¥33,000円(JPY)

「Niseko Challenge」

A special, innovative sake from Niseko Shuzo that challenges convention by combining the traditional Kimoto method with the sweet, rich style of Kijoshu (sake instead of water in the final mash) and the unique, sharp acidity brought by the partial use of white koji.

Limited stock



(720ml)

Niseko Challenge 2024

¥12,000円(JPY)

Limited stock



(720ml)

Niseko Challenge 2025

¥12,000円(JPY)

Junmai Daiginjo from Hokkaido

Junmai Daiginjo is the highest grade of sake,
known for its refined flavor and fruity, aromatic profile.
It is made with only rice, koji, and water,
with no added alcohol, and brewed using highly polished rice kernels.
Daiginjo is a type of sake with 50% or less rice remaining
(over 50% polished) .

The ultimate
Junmai Daiginjo



(720ml)

Kokushimuso Junmai Daiginjo 28

It is characterized by a gorgeous aroma and a rich, deep umami flavor of the rice, combined with a clean finish.

¥37,500円(JPY)

Limited stock



(720ml)

Kita no Nishiki Junmai Daiginjo Yukigokoro

It typically features a fruity, elegant, and delicate aroma (ginjo fragrance), a clear and mellow taste, and a crisp finish.

¥20,000円(JPY)



(720ml)

Kamikawa Taisetsu Tokachi Junmai Daiginjo

A harmonious balance of rich sweetness and acidity, with a smooth aftertaste.

¥13,500円(JPY)



(720ml)

Yukimizuki Junmai Daiginjo

It offers a faint sweetness and a characteristic ginjo aroma (a fruity, delicate fragrance).

¥14,500円(JPY)



(720ml)

Michizakura Junmai Daiginjo Suisei 45

Known for a clean and elegant aroma, soft rice umami (flavor), and a refreshingly crisp finish.

¥8,500円(JPY)



(720ml)

Kokushimuso Junmai Daiginjo 35

Characterized by a fragrant and mellow aroma, often compared to fresh strawberries or citrus fruits, a mellow mouthfeel, a sophisticated and sharp sweetness, and a clean, crisp finish.

19,000円(JPY)

Junmai Ginjo from Hokkaido

Junmai Ginjo is a high-quality Japanese sake made exclusively from rice, koji (rice malt), and water, with no added distilled alcohol. It is characterized by a balanced acidity and a crisp finish.

Ginjo : "Carefully brewed," which signifies a premium brewing method that involves polishing the rice grains down to 60% or less of their original size.



(720ml)

Niseko Junmai Ginjo

It is characterized by a fruity aroma and a flavor that balances the gentle sweetness of rice with a fresh acidity.

¥7,000円(JPY)



(720ml)

Kamikawa Taisetsu Tokachi Junmai Ginjo

It has a fresh, soft mouthfeel and fine acidity, making it an excellent food-pairing sake (shoku-chu-sake).

¥10,000円(JPY)

Limited stock



(720ml)

Kitano Kakusei Niseko Suisei Junmai Ginjo

It has a clean and dry taste with a refreshing yet mellow aroma.

¥8,000円(JPY)

Limited stock



(720ml)

Kitano Kakusei Kunimare Suisei Junmai Ginjo

A clean and dry sake, featuring a hint of umami and acidity, and a refreshing finish.

¥8,000円(JPY)

Limited stock



(720ml)

Chitosetsuru Junmai Ginjo SAKE Museum Limited

It offers a light, dry finish while maintaining a harmonious, deep flavor profile with a touch of umami.

¥8,500円(JPY)

Junmai from Hokkaido

Junmai sake is a "pure rice" sake. It is made using only rice, koji (rice malt), and water, with no added distilled alcohol.

Junmai sake often has a full-bodied and rich flavor.

Junmai sake pairs well with hearty dishes, such as grilled meats.



(720ml)

Kamikawa Taisetsu Tokachi Junmai

A sake with both strength and crispness.
Characterized by a sharp taste and juicy umami.

¥6,000円(JPY)



(720ml)

Niseko Shuzo Hidaka Suisai ENISHI Tokubetsu Junmai

This sake has a clean finish and a balanced rice umami. Its mild acidity and easy drinkability make it an excellent choice to pair with food.

¥6,500円(JPY)

Limited stock



(720ml)

Chitosetsuru Junmai SAKE Museum Limited

Its main characteristics are a rich body and a mellow aroma, along with a comparatively clean and dry taste.

¥6,500円(JPY)

Limited stock



(720ml)

Chitosetsuru Tokubetsu Junmai SAKE Museum Limited

It offers a smooth and mellow taste, followed by a crisp, refreshing aftertaste.

¥6,500円(JPY)



(300ml)

Kokushimusou Junmai SWEET

It is characterized by being easy for sake beginners to drink, having a low alcohol content, and a faint sweetness.

¥2,200円(JPY)

Sparkling sake and umeshu(plum liqueur) from Hokkaido



Otokoyama Kitano Inaho Sparkling

This bottle has a low alcohol content of 7%, a crisp sweetness, and a refreshing aroma, making it a great choice even for those who usually don't enjoy sake.

¥6,000円(JPY)



Otaru Sparkling Japanese Sake Takaragawa

It features fine bubbles and the gorgeous aroma of Ginjo sake, offering a smooth and light drinking experience.

¥9,000円(JPY)



Otaru Bijin Umeshu

It is characterized by the refreshing aroma of aged umeshu, and a sweet, elegant flavor with an exquisite balance of sweetness and acidity.

¥6,000円(JPY)



**Chitosetsuru Umeshu
SAKE Museum Limited**

This is a sake-based Umeshu with a modest sweetness, offering a pleasant taste and a lingering tartness..

¥5,000円(JPY)



Otaru Sparkling Umeshu

It features fine, refreshing, and lively bubbles unique to a sparkling drink, allowing you to enjoy the invigorating flavor of plum.

¥7,000円(JPY)