



107 SE Washington St. #121, PDX, OR
web: www.sunflowersake.com
IG: @sunflowersake

ITAKURA SHUZO: THE SAKE OF KOJIMA TOJI

PASSING ON THE LEGACY OF OMIKI AND SAN'IN GINJO BREWING

"If you don't remember it now, you've just forgotten, and you will remember it someday."

1. Mukyu Tenon

6BY, bottled 3/26

Amakumo

Junmai Ginjo

Kairyo Omachi (Shimane)
60% polish
Kimoto shubo, added LAB
Yeast: Ambient
13.4% ABV
Muroka, 1y aged, double pasteurized
*"Invisible, yet it fills the air; intangible, yet it can be felt.
Restful clouds in the sky envelop and surround your heart."*

2. Tenon Kaoru

7BY, bottled 3/26, press 1/26

Brewers Select "9"

Junmai Ginjo Genshu

Sakanishiki (Shimane)
60% polish
Sokujo shubo (22 days; 37 total)
Yeast: Shimane K1, Kyokai Kobo #9
18.2% ABV, SMV +7
Muroka, double pasteurized
*"OMIKI Brewing philosophy
Soul Cleaning, Rising Sprits
Green Aroma & Cool Flavor
High Alanine & Glycine Elegant Solid Taste"*

3. Tenon Junmai

6BY, bottled 12/25, press 1/26

Brewers Select "6"

Junmai Ginjo Genshu, tank 3

Gohyakumangoku (Okuizumo), 60%
Sokujo shubo (21 days; 35 total)
Yeast: Kyokai Kobo #9
17.8% ABV, SMV +6.5
Muroka, 1y aged, double pasteurized
This is intended for restaurants and core sake enthusiasts, so is limited to 1.8L (issho-bin) bottles. a sake this elegant deserves to be consumed in quantity, to be discovered gradually, and to be drunk in a restaurant setting. And it doesn't deteriorate after opening, so as long as it keeps selling, I want to keep it 1.8L only.

4. Mukyu Tenon

5BY, bottling date unknown

Junmai Daiginjo

Junmai Daiginjo

Sasanishiki (Okuizumo)
50% polish
Kimoto shubo (added LAB)
Yeast: Ambient to ~2% (during the moto stage), then inoculated with Kyokai Kobo #9
15.9%, SMV +8
Muroka, 2y aged, single pasteurized

5. SAGA

5BY, bottled 11/25

"Inheritance and variation"

Junmai Daiginjo

Brewing lead: Naoshi Ueyama
Kairyo Omachi (Okuizumo)
50% polish
Kimoto shubo (added LAB)
Yeast: Kyokai #7
16% ABV
Muroka, 1y aged, single pasteurized

5. Tenon

6BY, bottled 2/26

Kimoto Nigori

Junmai

Kairyo Omachi (Okuizumo)
70% polish
Sokujo shubo
Yeast #7
16% ABV
Muroka, 1y aged, double pasteurized
"To leave a deeply satisfying impression on your heart."

7. Mukyu Tenon

7BY, bottled 3/26

"Omori" Mizumoto

Junmai Nama Genshu

UNBOIS MNG limited edition
Gohyakumangoku (Okuizumo)
60% polish
Mizumoto shubo
Yeast: ambient
18% ABV, SMV +9
Total production: 30 bottles (namagenshu); 60 bottles (hiire)

8. Tenon Sauvage

6BY, bottled 10/25

Earth Dive Spider Tsuchigumo

Junmai

Kairyo Omachi (Shimane)
60% polish
Kimoto shubo
Yeast: Ambient + kyokai #7
16.9% ABV, SMV -2, Acidity 6.0
Muroka, 2nd bottling/double pasteurized Oct 2025

9. Kodane

7BY, bottled 4/26

Nama Doburoku

Ancient grains doburoku

Kairyo Omachi (Okuizumo), heirloom
Kaiyaro Soba (Tottori), wild rice, hops
60% polish
Sokujo shubo with soba koji (buckwheat)
4th stage addition: Mizumoto shubo (Mukyu Tenon mizumoto starter)
Yeast: Kyokai #7, #6, #10
16% ABV
Limited to 100 bottles
"The sake that bestows life"
Kodane = "seed of life" or "life seed" – ko (子, child/offspring) + dane (種, seed)

additional resources:

tenon.jp
note.com/kojima_jouzou