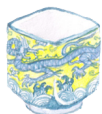


OZEKI “ONE CUP”



Junmai
Hyogo
(NFS- \$3 at H-Mart)

Rice: Nakate-shinsenbon
Polishing: 78%
SMV: +3, ABV: 13.5%, Acidity 1.3
yeast: #901, Moto: Kimoto
Temperatures: **chill, room, warm, hot**

One Cup Ozeki was launched in 1964, the year that Tokyo hosted the Olympics and commercial operations of the Shinkansen (bullet train) began. In 1884, the brewery changed its brand name to Ozeki in homage to sumo. Ozeki is the term for the rank of sumo just below the top dog, Yokozuna, and signals the hard work implied in both.

TAKATENJIN “SWORD OF THE SUN”



Tokubetsu Honjozo
Shizuoka
(\$30/ 720ml) YPR 60.5

Rice: Yamadanishiki, Haenuki
Polishing: 60%
SMV: +4, ABV: 15.5%, Acidity 1.3
yeast: HD-1, Moto: Sokujo
Temperatures: **chill, room, warm, hot**

John Gauntner, a lifelong sumo lover and Sake Samurai, is too diplomatic to recommend the sake he exports (or any for that matter). But he does export this honjozo from Shizuoka and called it “a perfect choice” for sumo. He’s endlessly advocating for the shrinking categories of Dad Sake: honjozo and futsushu.

SEMPUKU “SHINRIKI 85”



Kimoto Junmai Genshu
Hiroshima
(\$38/ 720ml) YPR 68

Rice: Shinriki
Polishing: 85%
SMV: +5, ABV: 18.5%, Acidity 2.3
yeast: , Moto: Kimoto
Temperatures: **chill, room, warm, hot**

With Shinriki 85, Sempuku brews a style that is true to the late 1800s when they produced sake for the Hiroshima Navy. It’s based on techniques that were used throughout the Edo period (~1650-1850) when sumo reached its peak. The bold enormity of it: structured, forceful, thoughtful.

HARADA “80”



Junmai
Yamaguchi
(\$36/ 720ml) YPR 64.58

Rice: Yamadanishiki (local)
Polishing: 80%
SMV: +3, ABV: 16%, Acidity 1.5
yeast: #601, Moto: sokujo
Temperatures: **chill, room, warm, hot**

Using locally grown Yamadanishiki rice and keeping the rice polishing ratio at 80% was important for this product, so President Harada said they honestly didn’t know what the outcome would be at first. The first iteration was nutty and savory, but the reformulation is much fruitier, yet textural and tea-like.

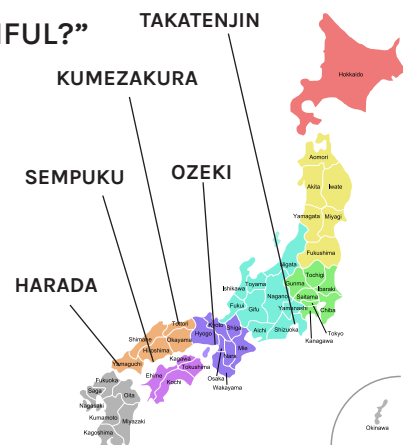
KUMEZAKURA “ISN’T THE MOON BEAUTIFUL?”



Junmai Kimoto R4BY
Tottori
NFS

Rice: Gohyakumangoku (he grew)
Polishing: 80%
ABV: 15%, Acidity 3.0
yeast: ambient, Moto: kimoto
Temperatures: **chill, room, warm, hot**

“This is a sake that is close to the land. If you have evil thoughts or are greedy, you will not be able to see the goodness of this sake. It has nothing to do with the idea that sake has to be like this, or that this kind of thing is good. This is the current expression of Kumezakura.”



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Sunflower Sake is a retail shop, tasting room, and educational center in Portland, Oregon, focusing on craft sake from around the world. Sunflower ships year-round and offers affordable, biweekly Wednesday sake classes. Thank you so much for joining us tonight!

YPR is the ratio that compares the US wholesale price to the Japan retail yen price. It is a rough measure to gauge the margins taken by import/distribution. A **higher** number suggests a lower margin: a ‘good deal’ relative to its yen price. 65 is about average.



MAY 2025 SUMO BASICS

THE DOHYO: THE RING

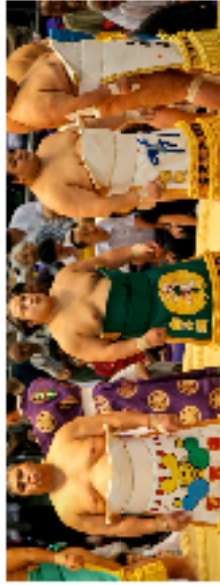


Maio has taken place in the dohyo a - under ring outlined with straw bales. Built upon a compressed bed of clay. Dohyo are blessed with salt and six auspicious items in a shinto ritual before use.

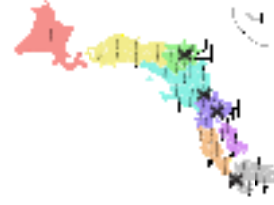
OBJECTIVE & RULES

The rikishi's (wrestler's) objective is to force their opponent out of the ring or make them touch the ground with anything other than their feet. There are 82 winning techniques, and the rikishi can use whatever force necessary as long as they are not hitting with a closed fist, kicking above the waist, choking, or touching the face and hair.

ATTIRE



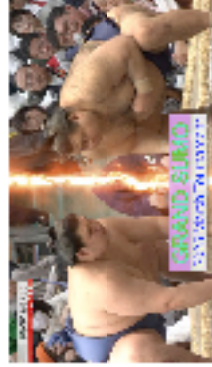
Sumo wrestlers in a mawashi is a loincloth. Wrestlers may use mawashi to grab and throw each other so the shape and make is consistent across the sport. Decorative kashira-mawashi (headband) are worn in ceremonial by upper division competitors.



TOURNAMENTS

There are 6 kimbashi Grand Sumo Tournaments throughout the year: Half are hosted in Tokyo, and the other half are split between Osaka, Nagoya, and Fukuoka. Tournaments last 15 days.

Tokyo: January-March, September
Osaka: March
Nagoya: July
Fukuoka: November



WHERE / WHEN / HOW TO WATCH?

WWE World is the main place to watch the tournament. Called Grand Sumo Highlights, they are posted about 12-24 hours after the live broadcast and last about 30 minutes. Only the top division is featured and they can be viewed on the website or WWE channel. Live broadcasts are on the first and last (18th) day. For the night event, starting at 11PM PST and lasting 1.5-2 hours. Live streams are on JWE TV (Japanese only) and Twitch, refer to r/Sumo for an up to date list of popular English language commentary streams.

Glossaries, movies, background, and other resources can be found on WWE's official Sumo page or Dohyo Sumo Salon.

WATCHING AT HOME

To enjoy sumo at home you need only a few things:

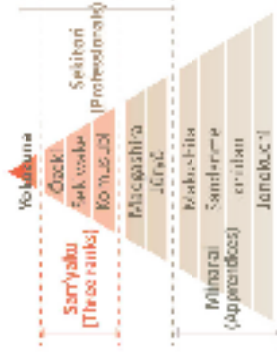
- Seats of your choosing
- Dried squid, fish, seaweed, etc.
- Computer or TV
- Chanpoo (if hungry)

To watch sumo at Sunflower, check our calendar & show up! We've got snacks and sake.



BANZUKE RANKING & UP-+COMERS TO WATCH

Professional sumo is divided into 6 ranked divisions, called banzuke. Within each division are East and West subdivisions. East is slightly more prestigious. There is no weight or age classes. Promotions and demotions are based on win/loss ratio.



Hoshinoya, 74th Yokozuna

Home: Mongolia
Saku: Ryujin

Takasago's Stable: Had to bow out of his first tournament run as Yokozuna due to injury, but has been looking strong at public practice bouts. Member of 68th Yokozuna Asashoryu. 188 cm, 160 kg



Kotosakura M, Ozeki

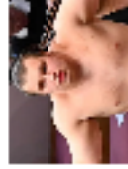
Home: China
Saku: Torada Hanke



Onosaka, Ozeki

Home: Japan
Saku: Todorigawa

Sakaguchi Stable: Graduated of 68th Yokozuna Kotosakura, competed a shock-in for number 74 after dominating the November 2024 tournament that led to a heated final match between him and Hoshinoya. But he's had two rough tournaments since then, 100 cm, 170 kg



Aonuma, Ozeki

Home: Ukraine
Saku: Amabuki Minamori



Uta, Ozeki

Home: Osaka
Saku: Akashiha



Mochizuki, Ozeki

Home: Shizuoka
Saku: Takanobori

Aizawa Stable: Finished his March top division debut with an 11-4 record! Second Ukrainian to go pro. Won 3 gold medals at the Ukrainian national championships at the age of 17: 182 cm, 188 kg

Kise Stable, the wild card, the fan favorite, not the most impressive win record but delights the crowd with unexpected winning techniques and acrobatics. 175 cm, 130 kg

Tagashima Stable: The shortest and lightest top division rikishi at 174 cm and 114 kg. Notable for wins by kashikuchikae under shoulder swing down.