

What is a “weird one”?

- Very unique process
- Very unique ingredients
- A fun/unusual story
- Nothing else quite like it
- Sometimes a little intense



Weird Ones: 2023

- 1) EMISHIKI “Sensation White”
- 2) NIWA no UGUISU Doburoku
- 3) TAKACHO Bodaimoto “Regal Hawk”

- 7) KID Red Rice Junmai
- 8) TERADA HONKE Genmai
- 9) RISO NERO Vermuto Sake Italiano

- 4) KIDOIZUMI “Handshake”
- 5) TAMAGAWA “Cuvee Sauvage”
Junmai Yamahai Genshu

> BONUS: TAMAGAWA “Cuvee Sauvage” Vtg 2017

- 6) TIME MACHINE 2021
TIME MACHINE 2017 Vintage

Weird Ones: 2024

- 1) DAISEKKEI Junmai Ginjo
“Aged in wine barrels”
- 2) SHIOKAWA “Cowboy Yamahai”
- 3) OZE NO YUKIDOKE “Bull Rider”

4) OKA BRAND “Japanese Bermutto”

5) HANATOMOE Mizumoto x
Mizumoto Taruzake

6) EDO GENROKU

7) HOMARE “Chocolat Nigori”



Weird Ones: 2025

- 1) GOKYO Kioke Kimoto “5 Blue”
 - 2) TSUCHIDA “F”- abulous
 - 3) ARIZONA SAKE “Navajo Tea”
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- 4) AKISHIKA “Moto”
 - 5) KUMEZAKURA “Calcis”
 - 6) SHIMA SYSTEMS “Jo-con”



GOKYO FIVE SERIES: FIVE BLUE

- This would be weird basically anywhere else in the US, we take for granted the fact that this is *super yawn normal* in Sunflower
- Five series- all:
 - Kimoto- wild fermented
 - Kioke barrel (local wood)
 - By locals/for locals
 - Local rice (Yamadanishiki, Nihonbare)
 - Polished 55-60%
 - Yeast (Kumamoto KA4)

Differ:

- Dryness, ABV
- Barrel age
- Synaesthetic quality







Tsuchida “F”

F as in Fantastic

F as in Failure-ish

Tsuchida Shuzo, Kawaba Town, Gunma Prefecture

Since taking over in 2007,
fermentation-focused
Experimental brewing
GI Tone-Numata

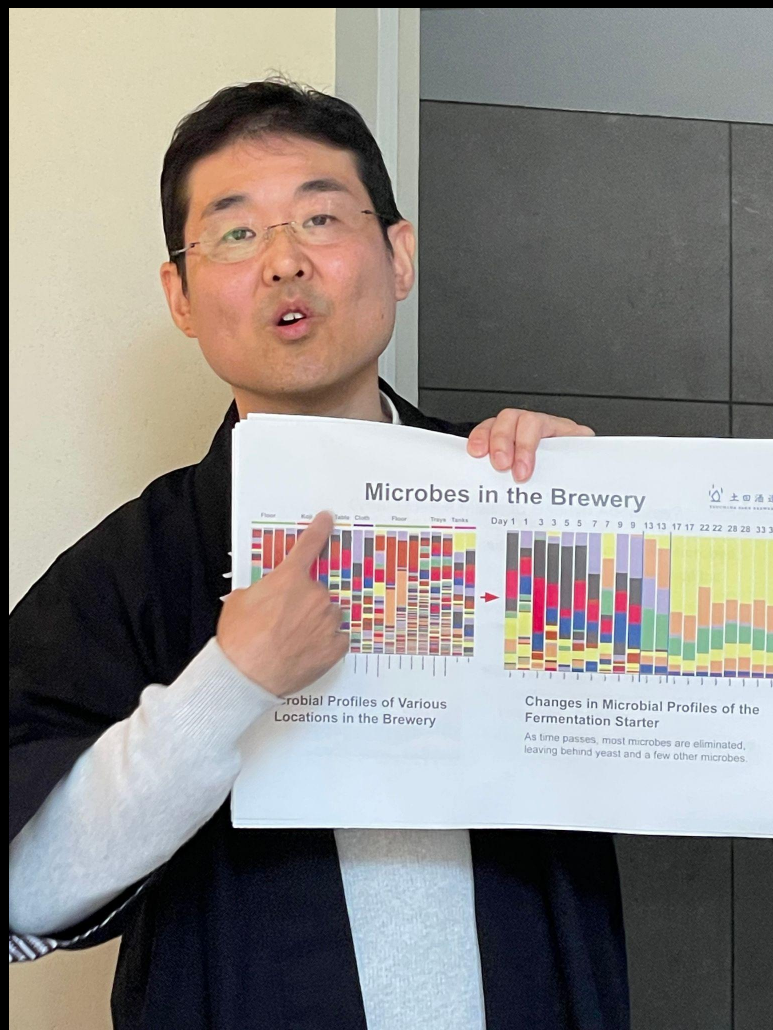
*“During soe phase of san-dan-shikomi,
spontaneously a population of lactobacillus
appeared. Everyone involved was very apologetic,
normally it would have been supplemented with
yeast, discarded, distilled. But we let it ferment out
and see what would happen. It was a gift from
kamisama.”*

- Tried to recreate it many times
- Deliberately infect the batch an isolated strain of lactobacillus
- Not the same as usual spoilage lactobacillus. This bacteria behaved differently, smelled different
- Never took. Haven't been able to recreate it

This was the only batch— Fantastic.
Not logical; but special.



“Many best selling products are the result of failures. Because we’re making sake without additives, we never know what might happen at any time, so we ask those who support us to drink our sake with an understanding of this.”



"Is it scary, doing all of this experimentation?"

"No, it's more scary to do nothing and watch the industry fall apart around us. If we didn't change, we would have closed the brewery."

WELCOME TO THE WILD WEST: SAKE COUNTRY, USA



ARIZONA SAKE NAVAJO TEA

Atsuo Sakurai- Yokohama born

Agriculture degree -> 10 years as a kurabito

Meet-cute tour for future wife Heather

Holbrook, Arizona?? Cant open in Japan! So...

“This little town, it’s super Southwest but needs sake.”

150% polish Calrose rice



Image: Jim Foulis | Phoenix Business Journal



“Navajo Tea”:
Ch’ilgohwéhí’deí
Thelesperma
megapotamicum
Asteraceae
Traditionall used for tea &
fabric dye



“Navajo tea is the people’s tea. That plant really represents Arizona, because it grows in the Arizona soil with Arizona sunshine and Arizona rain. So, the sake has an Arizona flavor, I think. Very earthy. It brings about Arizona memories.”



"I wanted to work and be more relaxed and free. It's very boring being in someone else's business, and I wanted to do what I wanted to do, not what someone in the company told me to do. Sometimes your boss is very crazy, right?"



秋鹿酒造 Akishika Shuzo

"I'm a farmer who makes sake."

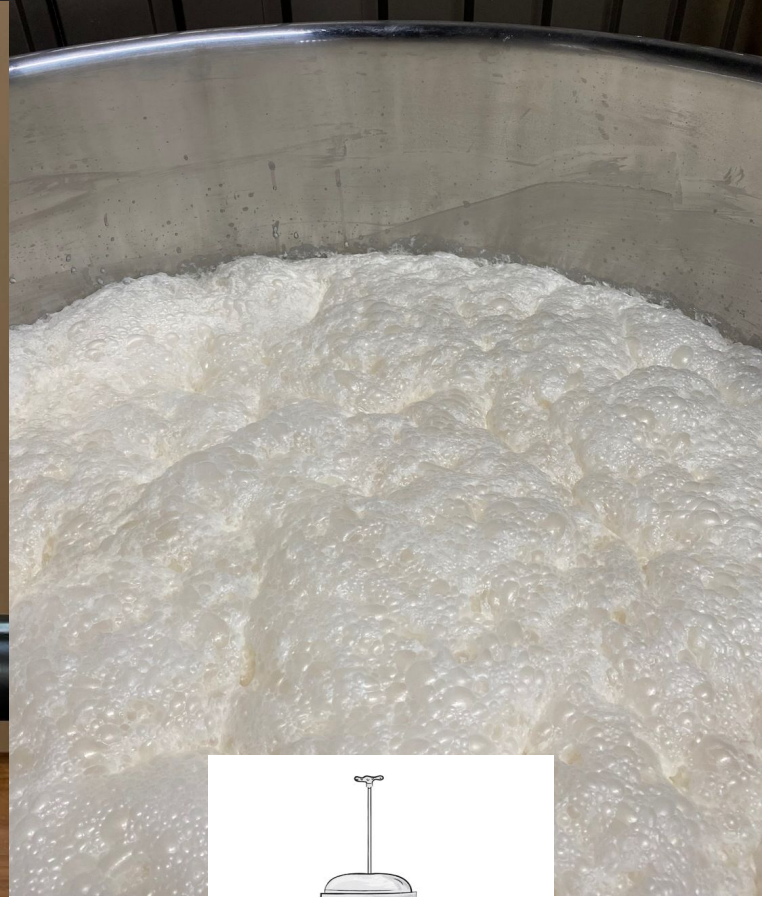
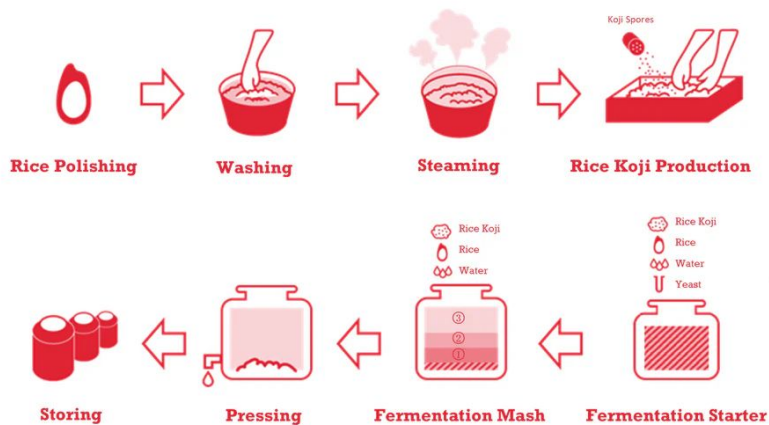


- Est. 1886
- Founder: Oku Shikanosuke. "Akishika"
- "#2 metropolis but #1 in food"
- ~250-300m elevation, mild mountainous terrain
- 80% forest, 20% rice fields, ~10k population
- High of 90 in Summer, low of ~20 in Winter
- Start growing brewing rice in 1985 (Oku-san 27y/o)
- All junmai since 2004, all closed loop farming since 2012
- No charcoal fining, no filtration whatsoever



AKISHIKA Junmai Yamahai Muroka Nama Moto

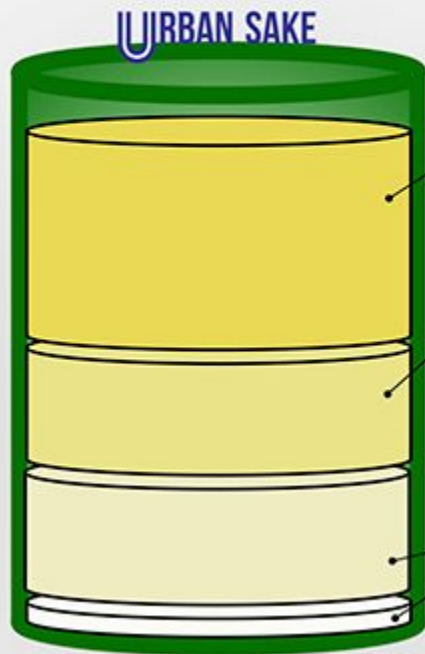
Like extracting the liquid from a
sourdough starter
Originally a special order, now popular
High concentration of microbes
70% Polish Yamadanishiki
10.4% ABV / 9.0 acidity / -66 SMV





"Sandan Jikomi"

Three Step Preparation Brewing Method



To build up the moromi fermentation mash in sake, there are 3 additions of ingredients over 4 days.

Tomezoe Day 4

- Final addition of water, rice and koji rice is added:
About 45% of total volume
- Tank 100% Full

Nakazoe Day 3

- Second addition of water, rice and koji rice is added:
About 25% of total volume
- Tank 55% Full

Odori Day 2

- No ingredients added: Day of rest

Hatsuzoe Day 1

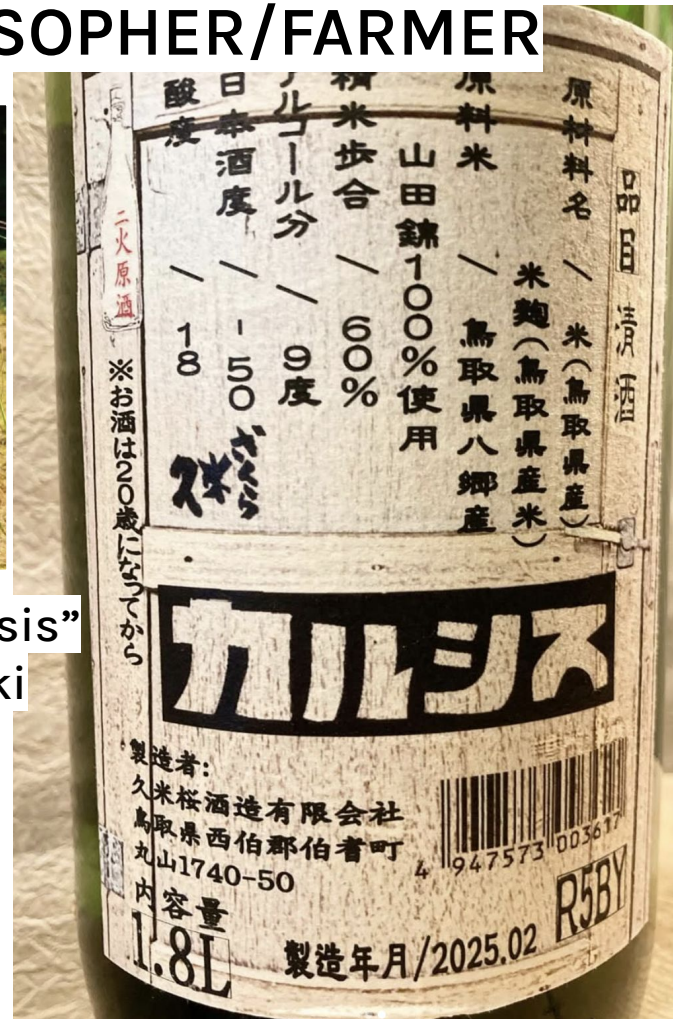
- Shubo is added: About 5% of total volume
- First addition of water, rice and koji rice is added:
About 25% of total volume
- Tank 30% Full

KUMEZAKURA - THE ARTIST/PHILOSOPHER/FARMER

“CALCIS”



Calcis: ethnic catharsis”
Tottori Yamadanishiki
60% Polish
9% ABV
Acidity 18
SMV -50
Kimoto, wild yeast



OWNER



Est. 1855
Daisen-G Beer
^ Dad's pride

TOJI

How to Do
Nothing

売店にはここでも買えない限定酒も。



観光客に一番人気の「た





Daisen: one of the most important sites in Japanese origin/ religion

Close to Izumo, seat of Shinto mythology





Avant-garde means
being as free as nature.
Nature is completely free.

It does not move based on human-like intentions, but
rather, many creatures and plants mix together and live as
they wish.

I believe that kind of freedom is important.

Music and sake also require freedom!

Calcis - **the Folk sake**- Yamada Nishiki 60%
Enjoy a touch of sophisticated avant-garde!
Please enjoy!!

Gods (kami), the land,
man & hubris



Reminding ourselves of the original role of
sake: kami's pleasure, not man's pleasure

JO-CON CRYO-CONCENTRATED SAKE

- Two versions are made:
17% and 38% ABV
- Junmai base
- Aged 6 months in Chinese pottery at ~80F
- “Speeding up aging”
- Not really a brewery??

Shima System Co., Ltd.

■ Business contents

- Restaurant Produce
Restaurant, Japanese restaurant, Kakejaya Monamously
- Sake Research Division
醗献, 特撰和乃醇, 和乃醇
- Audio
Wagumi Acoustics
- Automatic machine research department Design and development of assistive devices, automation machines, etc.
Freezing concentrated maturation equipment

1997 Started research on concentrated processing of sake

2001 Completed basic testing of the freezing concentration method (lab test). Started development of automation machines

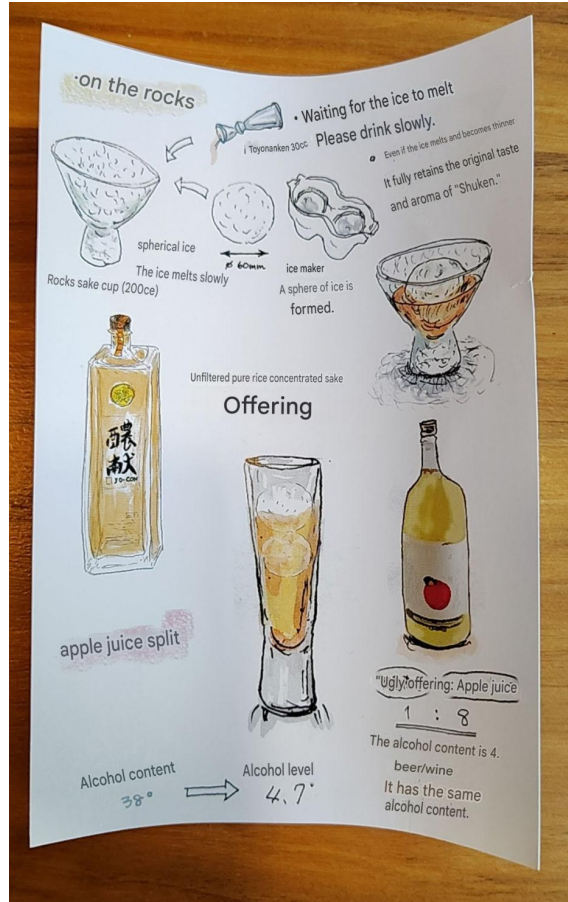
2003 Completed automated testing equipment. Formulation of concentrated processing conditions. Concentrated sake production for test sales (Shinshu Meijo)

2005 Automated practical machine completed. " Started selling as "醗献"

2007 Started research on freezing maturation processing.

2008 Freezing and maturing machine completed. " Started selling as "Wanoto".

100ml = \$30 USD



- 70% polished Hitogokochi junmai
- #701 yeast
- +12 SMV
- 4.1 acidity
- 38.3% ABV



This jo-con is a concentration of muroka nama genshu at extremely low temperatures (-30C), similar to icewine. Then the sake is rapid-matured in high heat (25C ~80F) for 6 months.

"Since the alcohol content is high, even if it is stored at room temperature, there is no fear of rot or deterioration, and aging progresses over time. Since it has passed the maturation period at high temperature (25°C) even after the concentrated aging process, it is mellow and has a rich mouthfeel without the smell of old sake without feeling the high alcohol content of 38.5%."

...ALSO THEY MAKE AUDIO AND IMAGE PROCESSING EQUIPMENT/SOFTWARE

株式会社シマシステム

Shimasystem co.,ltd.

[*To the top](#)

[Food and beverage business](#)

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[Company Profile](#)

Business

Freezing concentrated
maturation equipment

Audio

Image processing

jo-con

nagomi-sound

We assumed that 10W+10W of music to listen to at home would be enough, and we aimed to reproduce the original sound with a point sound source using a small-diameter, responsive full-range speaker. The soft baffle plate transmits bass while suppressing unnecessary resonance and distortion, and plays a clear, soft and gentle sound.

Image processing

Since as early as 1988, we have been involved in digital image processing as a pioneer in this field. In the midst of the recent rapid development of technology, we have always provided our customers with the latest in digital image processing with solid technical backing.

Mechatronics

We have been developing and designing injection molding machines and cryoprinization machines, including take-out robots for synthetic resin molding.

Sake is not something that is “made,” but something that is “cultivated.” It is an agricultural product. Kumezakura sake, along with the wind, water, and air of Mt. Daisen, is like a “crop” rooted in the land, embodying “something that can only be born in this place” without effort or intention.

What he values is “fluctuating taste.”

Rather than a design controlled by numbers, it is a process of quietly watching the sake grow while surrendering to the rhythm of nature. Letting it become what it wants to be.

Stepping outside the framework of Japanese sake, it connects people, nature, and the memories of the land through fermentation. Kumezakura sake embodies these memories and connections. It's as if the sake itself is the storyteller.

It is an “ethnic catharsis.” “The purification of the mind.”

The term “catharsis” refers to the release of emotions that have accumulated in the heart, leading to a sense of purification. Originally, it was a term used in theater studies, derived from Aristotle's theory of tragedy in his “Poetics,” referring to the effect of tragedy in evoking fear and pity in the audience, thereby purifying their emotions. In the field of mental health, it refers to a form of psychotherapy that aims to improve symptoms by bringing repressed psychological states into conscious awareness and removing accumulated emotions. More broadly, it also refers to the sudden resolution of emotional blockages within the mind triggered by some external event.