

# TANAKAROKUJUGO

Crafting Tradition in Itoshima

Shiraito Shuzo - A Legacy of Excellence Since 1855

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# Shiraito Shuzo: A Heritage Brewery

## Brewery Profile

-  **Founded:**1855
-  **Location:**Itoshima, Fukuoka
-  **Rice:**Local Yamadanishiki
-  **Water Source:**Sefuri Mountain Range
-  **Current Owner & Head Brewer:**Katsunori Tanaka



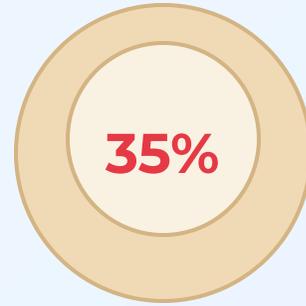
## Itoshima, Fukuoka Prefecture

A region known for its rich natural resources

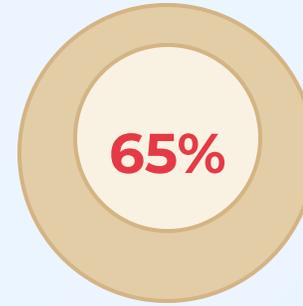
*"A small family-run team that upholds traditional methods while embracing innovation, capturing the unique character and climate of Itoshima in every bottle."*



# The Significance of "65" in TANAKAROKUJUGO



VS



## Conventional Daiginjo

## TANAKAROKUJUGO

Intentionally preserves more grain



### Purposeful Retention

The 65% ratio is a deliberate choice, not a compromise on quality. It represents their brewing philosophy.

Highly polished, removes flavor components



### Enhanced Complexity

Preserves proteins and fats that contribute to the rice's natural flavor complexity and unique character.



### Perfect Balance

Creates depth and richness that complement meals rather than overpowering them with intense aromas.



### Challenging Convention

Defies the common belief that "more polishing equals better sake" by prioritizing subtle, profound qualities.

*"We aim for a sake that you won't get tired of drinking every day, one that gently accompanies your meal instead of seeking strong, flashy aromas."*

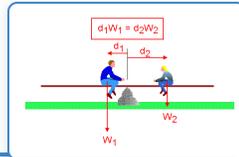
65

# Haneki-shibori: The Art of Traditional Pressing

Traditional Haneki-shibori pressing at Shiraito Shuzo

Exclusive

## Haneki-shibori



## Modern Automatic Press



High-pressure mechanical process  
Used by most modern breweries

Processing Time: 1 day

Edo-period technique using **8-meter oak beam** with **500kg-1ton stones**

Weight is **doubled on day 2** for complete extraction

Uses **historic wooden tank (fune)** from 1930, coated with persimmon tannin

Processing Time: **2 full days of gentle pressing**  
**Superior Clarity**

Gentle pressure prevents extraction of unwanted off-flavors, resulting in exceptionally clear sake.



## Distinctive Mouthfeel

Creates a silky, "jelly-like" texture with a soft, gentle sensation that glides across the palate.



## Pure Rice Expression

Slowly extracted sake showcases the beautiful, authentic flavors of the rice without harsh notes.

★ Shiraito Shuzo is the only brewery in Japan using Haneki-shibori for all their sake production ★



# Taste Characteristics of TANAKAROKUJUGO



## Signature Tasting Experience

TANAKAROKUJUGO offers a balanced harmony of flavors that beautifully reflects both traditional craftsmanship and the natural elements of Itoshima. Each sip delivers a profound experience that's elegant yet approachable.

 Gentle Aroma

 Rich Rice Sweetness

 Perfect Balance

 Itoshima Terroir

 Never Heavy

 Food-Friendly



The unique **"jelly-like"** texture is the hallmark of Haneki-shibori pressing — creating a silky smoothness that glides across the palate with remarkable gentleness while delivering complex flavor in every sip.



# Tradition Meets Innovation at Shiraito Shuzo

## Traditional Heritage

### Time-Honored Production

Maintaining authentic sake brewing methods with unwavering commitment to quality over efficiency.

 Patience

 Craftsmanship

### Itoshima Terroir

Exclusively using Yamadanishiki rice from Itoshima and pristine water from the Sefuri mountain range.

 Local

 Natural

### Standard Sake Line

Carefully pasteurized sake with balanced flavor profiles that showcase the brewery's dedication to quality.

## Modern Innovation

### Fresh Unpasteurized Sake

Vibrant, living sake that preserves the freshest flavors and delicate aromatics of newly pressed sake.

 Lively

 Refrigerated

### Awa Tanaka

Sparkling sake using the traditional champagne method with secondary bottle fermentation for elegant bubbles.

 Celebratory

 Refined

### 6513 Awa

A numbered release that combines the 65% rice polishing philosophy with modern sparkling sake techniques.



*"While honoring our roots in tradition, we continuously explore new expressions of sake for the modern world."*

# Global Recognition of Excellence

## International Acclaim

**15+** International awards including prestigious Kura Master recognition

**25+** Countries where TANAKAROKUJUGO is now available

 Kura Master Gold

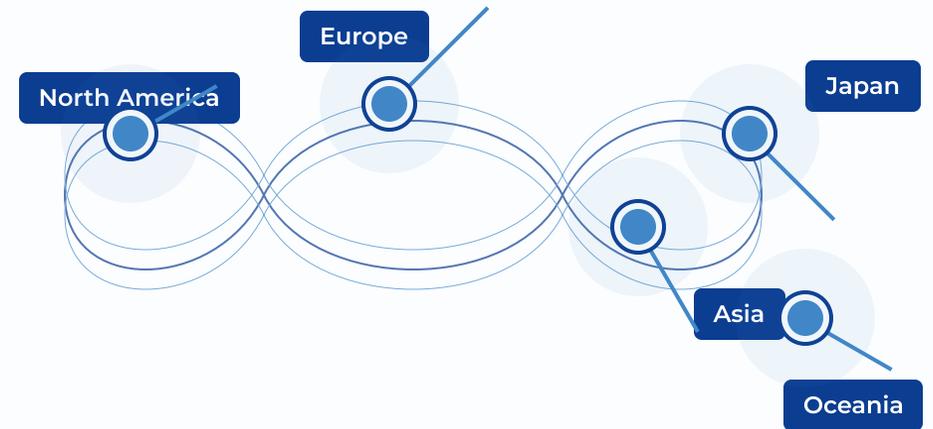
 IWC Silver

 Tokyo Sake Competition

*"In today's world of mass production, Shiraito Shuzo stands as a testament to the value of traditional craftsmanship and the unique terroir of Itoshima."*

— International Sake Journal

## Global Presence



## The Terroir Connection

International critics particularly praise how TANAKAROKUJUGO captures the essence of Itoshima's terroir—its climate, soil, and culture. The brewery's commitment to traditional methods like Haneki-shibori stands as a counterpoint to today's efficiency-focused production, earning respect from sake connoisseurs worldwide.

# Experience the Legacy of TANAKAROKUJUGO

## 📏 The Philosophy of 65%

Not simply "more polishing means better sake." The intentional 65% rice polishing ratio preserves the complex flavors and character of the rice, challenging convention to deliver a more profound drinking experience rich in natural umami.

## ⌚ The Value of Time in a Fast-Paced World

The time-intensive Haneki-shibori method takes twice as long as modern techniques, yet this commitment to traditional craftsmanship delivers unparalleled quality: clearer sake with silky smoothness and pure rice flavor that cannot be replicated.

## ❤️ Philosophy in Every Bottle

Each bottle of TANAKAROKUJUGO is more than a beverage—it's the embodiment of Shiraito Shuzo's philosophy: respect for tradition, celebration of Itoshima's terroir, and the pursuit of sake that enhances daily life with gentle complexity.

Discover the harmonious balance of tradition and innovation in each sip of TANAKAROKUJUGO—a taste experience that honors the past while embracing the future.

