Images: 4000L Cedar Tank from production to installation

Imayo Tsukasa Hito Toki – Barrel Aged

- Alcohol: 15%
- Rice: Go Hyaku Mangoku
- Polish Ratio: 65%

720ml - $40.00 per bottle SRP Case pack 12 btls / case

Awards:

- Milano Sake Challenge - Gold Medal – Junmai sake category
- Milano Sake Challenge - Platinum Medal – Package Design

"Hito-Toki" translates to humankind and trees. Through a play on words, it can also mean a moment in time.

Traditionally, fermented beverages and food were all made in hand crafted cedar barrels. With industrialization, many brewers turned to stainless steel tanks. Now there is only one cooperage left in all of Japan that is capable of crafting the large cedar barrels for sake.

Imayo Tsukasa decided to help revive this tradition by re-introducing the beauty of barrel aged sake. He hopes to get more brewers to start using cedar barrels again. To gain greater appreciation and understanding, the brewery team apprenticed under a master cooper to learn the art of cedar barrel coopering.

Hito Toki exudes alluring aromas of cedar with a rich mouthfeel and slight sweetness in the finish. Limited Release.