Introducing Junmai Sake by Imayo Tsukasa

- The brewery was established in 1767 in the Nuttari district in the town of Niigata. Nuttari is famous for its fermentation tradesmen, both food and beverages.
- Imayo Tsukasa was the first in Niigata to specialize in making only Junmai sake.
- Brewery marries traditional craftsmanship with innovative packaging and concepts:
  - ARTESIAN WATER celebrates the soft and pure water from the famous Suganadake mountain
  - KOI Genshu (cask strength) is an homage to the purity and strength of this sake
  - IMA (for oysters) is an innovative sake with high acidity that pairs well with oysters, seafood and other western cuisine
  - BLACK Extra Dry is a groundbreaking new style of Junmai sake that pairs well with robust flavors like meat dishes.