



The Power, Bottled.

Samurai Sake is back—an unparalleled masterpiece that embodies the soul of Japan! The ultimate sake ideal, crafted over 400 years of time and tradition.

A glass brimming with unshakeable strength—crafted for the samurai who tirelessly chases the perfection of both palate and spirit. This extraordinary drop, forged through centuries of unmatched craftsmanship and cutting-edge brewing, embodies the pride, grit, and innovative drive of a samurai ready to conquer uncharted horizons. Raise your glass with this ultimate Samurai Sake, paying homage to two legendary figures who serve as its spiritual backbone. Each bold sip is steeped in tradition and power, revealing a gutsy and profound umami depth that captures the very essence of authenticity.

“RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru” Now Available!

A Legacy of Supporting Sendai’s Samurai Lord, Date Masamune

Katsuyama Sake Brewery Co., Ltd., with over 330 years of history as the official sake brewer for the Sendai Domain, founded by feudal lord Date Masamune, proudly presents “**RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru**”, launched in December 2024. This extraordinary sake, crafted by reviving a 300-year-old recipe, achieves unparalleled quality through Katsuyama’s unique centrifugal pressing technique, which extracts “**double the umami components from rice**”. Aged for 12 years at minus 5°C in ice-cold storage, this sake has reached a level of maturity and complexity that only time can deliver.

Inspired by the legacy of Date Masamune as a samurai leader and cultural patron, Sendai embodies his vision through international exchange and traditional crafts such as **Sendai Tansu**. For over 300 years, Katsuyama Sake Brewery has honoured this heritage as the official sake producer for the Date family, crafting sake celebrated worldwide.

Winner of Prestigious International Sake Awards!

Katsuyama Sake Brewery has garnered numerous accolades. The Junmai Ginjo “Ken” was crowned first place at the SAKE COMPETITION in 2015 and 2016 and named Champion Sake at the International Wine Challenge (IWC) in London in 2019. That same year, the Junmai Daiginjo “Den” claimed the President’s Sake title at **KURA MASTER** in France. The flagship Junmai Daiginjo “Akatsuki” scored 95 points from **Robert Parker’s Wine Advocate** in 2016, ranking first among 800 new sakes and second in the Super Premium category at the 2024 SAKE COMPETITION.

A Unique and Exceptional Sake Reviving a 300-Year-Old Recipe

The “Ryoan” theme pays homage to Heizaemon Isawa, the sixth-generation head of Katsuyama Sake Brewery, who played a pivotal role in the development of Sendai. His restoration of the Date family’s ancestral temple, **Zuihō-ji**, preserved traditional culture. Inspired by the legacies of Masamune and Heizaemon, **RYOAN LEGEND 2012 Junmai Daiginjo** reflects the history of Sendai, the pride of the samurai, and the spirit of innovation.

Drawing from Edo-period (1603–1868) sake recipes, this sake seamlessly blends tradition and modernity. Using historical brewing methods, it amplifies umami, unlocking the hidden potential of rice to create a rich and silky-smooth finish. Made from **Yamada Nishiki Special A rice**, harvested in 2012, and grown near Mount Izumigatake, nourished by silica-rich water, it showcases Katsuyama’s unique terroir. With centrifugal extraction and 12 years of cold ageing, this sake achieves the perfect balance of depth, umami, and freshness.

Presented in a handcrafted **Sendai Tansu**, this exclusive release, limited to just 50 sets, offers an unparalleled experience of premium rice sake.

When Two Visionaries Crossed Paths

As the only remaining official purveyor to the noble DATE family of the Sendai Domain, Katsuyama Brewery, under the leadership of its eighth-generation master Heizaemon Isawa—known as Ryōan—steered the family business to prosperity through the chaos of war and the Great Depression. Ryōan dedicated his life to the political, economic, and cultural development of Sendai and Miyagi, overseeing the restoration of temples and shrines tied to the DATE family. He truly embodied the Buddhist principle of “Philanthropy by the Wealthy.” Remarkably, he used his personal fortune to boldly restructure the financial sector, founding the largest bank in northeast Japan and stabilising the region’s economy. His efforts left a lasting mark on his homeland, earning him the well-deserved title of “Restorer of Modern Sendai.”

DATE Masamune, an extraordinary warlord and ruler of the Sendai domain, was also a renowned patron of the arts. His pioneering work in developing new rice fields transformed Sendai into one of Japan’s leading rice-producing regions. Diplomatically, he dispatched the Keichō Embassy to Europe, forging ties with the Spanish monarchy and the Vatican. Thanks to his cultural preservation efforts, traditional arts and crafts, such as the famous “Sendai Tansu” chests—known for their exquisite carving, lacquer, and metalwork—have endured to this day. As the founder of the Sendai Domain, he laid the foundation for what is now northeast Japan’s largest city.

The foresight and impactful lives of these two trailblazers shaped the traditions and prosperity of their homeland, leaving an enduring legacy for Sendai.

RYOAN LEGEND Junmai Daiginjo – Double Umami Finish – Umami Grand Cru

Inspired by the diverse sake recipes of the Edo period and infused with the adventurous spirit of DATE Masamune—a legendary samurai and food lover—this sake is a perfect balance of tradition and innovation. By carefully selecting traditional brewing methods, we’ve doubled the umami essence, unlocking the hidden potential of rice. The result? A uniquely rich flavour profile with a silky-smooth finish that’s reminiscent of fine glucose crystals, capturing the heart of premium rice sake.

Crafted using Yamada Nishiki Special A-grade rice harvested during the exceptional 2012 season, and paired with the pristine natural resources of Sendai, this masterpiece is pure indulgence. About 20 kilometres northwest of Sendai’s city centre, at the base of Mount Izumigatake (elevation 1,175 metres), lies an 800-year-old rice field nourished by silica-rich groundwater—perfect for sake brewing. This unique water lends Katsuyama’s sake its distinctive character and texture.

Using Katsuyama’s one-of-a-kind centrifugal extraction method, we’ve achieved a striking balance between deep richness and a crisp, clean finish. This innovative technique intensifies umami flavours while maintaining unparalleled smoothness.

Aged for 12 years under meticulously controlled icy conditions, this sake reaches a level of maturity that only time can achieve. The premium quality of the rice, combined with long-term ageing, unveils a depth and complexity that elevates this sake to the pinnacle of Japanese brewing artistry.

RYOAN LEGEND is beautifully presented in a bespoke Sendai Tansu, a cultural heritage piece of Lord DATE Masamune. This exclusive release is limited to just 50 sets worldwide. It’s a luxury experience reserved for the most discerning connoisseurs, offering a unique opportunity to savour the concentrated and exceptional umami essence of rice.

RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru

- Ingredients: Rice (domestic), Rice Koji (domestic rice)
- Polishing Ratio: 35%
- Rice Variety: 100% Yamada Nishiki
- Alcohol Content: 16%
- Volume: 720ml
- Storage: Refrigerated (transport at room temperature acceptable)
- Brewmaster: Mitsuki Goto
- Recommended Serving Temperature: 8–14°C
- Price: ¥1,000,000 (exclusive of tax)
- Sales: Limited to 50 bottles