



The Essence of Power, Bottled.

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

A pour that captures the unyielding spirit of the samurai - a pursuit of perfection in both flavour and soul. This exceptional sake, crafted through centuries of unparalleled artistry and cutting-edge brewing science, resonates with the tenacity and ingenuity synonymous with mastery. Raise your glass to this supreme Samurai Sake, a homage to the legendary figures who shaped its spirit. Every refined sip embodies heritage and strength, offering a bold umami profile that honours the true 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

With a history spanning over 330 years as the official sake brewer for the Sendai Domain, founded by feudal lord Date Masamune, Katsuyama Sake Brewery Co., Ltd. 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 method, extracting “**double the umami components from rice**”. Aged for 12 years at minus 5°C, this sake has matured to a level of complexity that only time can achieve.

Inspired by Date Masamune’s legacy as a samurai leader and cultural patron, Sendai reflects his vision through international exchange and traditional crafts such as **Sendai Tansu**. For over 300 years, Katsuyama Sake Brewery has honoured this heritage while crafting sake celebrated worldwide.

Winner of Prestigious International Sake Awards!

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

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

The “Ryoan” theme pays tribute 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** encapsulates Sendai’s history, the pride of the samurai, and innovative spirit.

Combining Edo-period (1603–1868) sake recipes with modern innovation, this sake unlocks the hidden potential of rice. Using **Yamada Nishiki Special A rice**, harvested in 2012 and grown near Mount Izumigatake with silica-rich water, this sake showcases Katsuyama’s unique terroir. Its exceptional balance of umami, depth, and crispness is achieved through centrifugal extraction and 12 years of cold ageing.

Presented in a handcrafted **Sendai Tansu**, this limited edition, with only 50 sets available, offers an unparalleled premium sake experience.

When Two Visionaries Shaped History

As the exclusive supplier to the esteemed DATE family of the Sendai domain, Katsuyama Brewery, under the visionary leadership of Heizaemon Isawa, also known as Ryōan, prospered during some of Japan’s most turbulent times. Ryōan epitomized the values of innovation and philanthropy, investing his personal wealth to establish northeastern Japan’s largest bank and stabilise the region’s economy. His unwavering commitment to cultural restoration left an indelible mark, earning him the title “The Restorer of Modern Sendai.”

DATE Masamune, the illustrious founder of Sendai, is celebrated as both a warlord and a patron of the arts. His pioneering spirit led to the transformation of Sendai into a premier rice-producing region and diplomatic ties with European royalty, including the Spanish Crown. The famed “Sendai Tansu” chests, known for their intricate craftsmanship, stand as a testament to his dedication to cultural preservation.

Together, these two figures laid the foundation for enduring prosperity and a legacy that transcends time.

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

Inspired by Edo-era recipes and infused with the audacious spirit of DATE Masamune—a samurai and connoisseur—this sake is a harmonious blend of tradition and modernity. By employing historic brewing techniques, we have unlocked rice’s miraculous potential, doubling its umami essence to reveal a complex depth of flavour akin to liquid artistry. The powder-smooth finish, reminiscent of fine snow crystals on the Rockies, speaks to the purity of its craft.

This masterpiece is made from Yamada Nishiki Special A-grade rice harvested in the exceptional 2012 season and paired with pristine natural water from Sendai. The rice field, located 20 kilometres northwest of Sendai at the base of Mount Izumigatake, is nourished by silica-rich underground water—perfect for sake brewing and evocative of the pristine Canadian wilderness.

Using Katsuyama’s unique centrifugal extraction method, this sake achieves a sublime balance of richness and clarity. Aged for 12 years under meticulously controlled icy conditions, it reaches a maturity that mirrors the timeless elegance of a perfectly cellared wine.

Encased in a bespoke Sendai Tansu—a cultural heirloom reminiscent of fine cabinetry from Laurentian lodges—RYOAN LEGEND is limited to just 50 sets worldwide. A rare indulgence for discerning collectors, it offers an unparalleled opportunity to savour the profound umami essence of rice, reimaged for connoisseurs who seek the extraordinary.

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 (room temperature transport acceptable)
- Brewmaster: Mitsuki Goto
- Recommended Serving Temperature: 8–14°C
- Price: ¥1,000,000 (excluding tax)
- Sales: Limited to 50 bottles

