



# The Power, Bottled.

**Samurai Sake is back—an unparalleled masterpiece that embodies the soul of Japan! The ultimate sake ideal, forged through 400 years of tradition, lah!**

Wah, this drink ah, really power one. Made for those samurai who never give up lah, always chasing the perfect balance of taste and spirit. This one very special, you know? Created through centuries of artisan craftsmanship and high-tech brewing science. It represents the pride, courage, and innovative spirit of a samurai ready to explore new horizons. So, raise your glass lah, and celebrate the two legendary figures behind this amazing Samurai Sake. Every sip, confirm got tradition and power, with a bold umami that really authentic lah!

## “RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru” Now can buy lah!

### Honouring Sendai’s Samurai Leader, 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, has launched “**RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru**” in December 2024. This extraordinary sake, made by reviving a 300-year-old recipe, achieves top-

notch quality through Katsuyama’s unique centrifugal pressing method, extracting “**double the umami from rice**”. After 12 years of ice-cold storage at -5°C, this sake has reached a level of complexity and richness that only time can give.

Inspired by Date Masamune’s legacy as a samurai leader and cultural patron, Sendai reflects his vision through international exchange and traditional crafts like **Sendai Tansu**. Katsuyama Sake Brewery has respected this legacy for over 300 years and is now producing globally acclaimed sake.

### Award-Winning Sake, Sure Best Lah!

Katsuyama Sake Brewery has won many awards. Junmai Ginjo “Ken” got first place in the SAKE COMPETITION in 2015 and 2016, and was Champion Sake at the International Wine Challenge in London, 2019. Their Junmai Daiginjo “Den” also won President’s Sake title at **KURA MASTER** in France. The flagship Junmai Daiginjo “Akatsuki” was rated 95 points by **Robert Parker’s Wine Advocate**, and is one of the most highly acclaimed sakes worldwide.

### For Those Who Want Something Really Shiok

Crafted from **Yamada Nishiki Special A** rice from 2012 and nurtured by silica- rich water from Mount Izumigatake, this sake is the perfect balance of umami and smoothness. Aged for 12 years and presented in a handcrafted **Sendai Tansu**, this limited edition (only 50 sets!) is a must-have for the discerning.

## When Two Visionaries Came Together

You know ah, in Sendai last time, Katsuyama Brewery was the official supplier for the DATE family, the big shots there. Under their 8th-generation boss, Heizaemon Isawa—his nickname is Ryōan—they survived tough times during war and The Great Depression. This guy ah, he really damn good. He restored temples, helped the economy, and even used his own money to start the biggest bank in northeast Japan. Because of all this, people call him the “Restorer of Modern Sendai” lah.

DATE Masamune, on the other hand, was a fierce warlord, but also a cultured guy, like atas level. He developed new rice fields and made Sendai one of the top rice-producing areas in Japan. Wah, he even sent people to Europe to meet the Spanish King and the Vatican. Under his rule, a lot of traditional arts and crafts survived, like the famous “Sendai Tansu” cabinets, super intricate one. This guy laid the foundation for what is now the biggest city in northeast Japan. Really visionary, right?

Together, these two men helped their homeland prosper and keep traditions alive. Truly legendary lah.

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

This sake ah, got inspiration from Edo-period recipes, but at the same time, very modern. DATE Masamune, the famous samurai and foodie, would be super proud lah. Using special brewing methods, we doubled the umami, unlocking the hidden magic of rice. The taste? Wah, very rich, with a smooth, silky finish, like fine glucose crystals. Really premium stuff lah.

Made from Yamada Nishiki Special A-grade rice harvested in 2012—exceptional year leh—and paired with Sendai’s pure natural resources. The rice field, 20km northwest of Sendai City, is 800 years old one, fed by silica-rich underground water, perfect for sake brewing. This water gives Katsuyama sake its unique character.

They use a centrifugal extraction method, super advanced lah, to balance the richness and a clean finish. The umami is concentrated, but the texture remains smooth, no rough edges one.

his sake has been aged for 12 years, stored in ice-cold conditions. Wah, time really makes it mature and complex. The rice quality and long aging create a depth that brings Japanese brewing to the top level.

And the packaging ah, very special. It comes in a custom-designed Sendai Tansu, a cultural symbol of Lord DATE Masamune. Only 50 sets worldwide, very limited lah. For those atas connoisseurs, this is an experience that goes beyond traditional sake. You must try the intense 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 (room temperature transport okay lah)
- Price: ¥1,000,000 (GST not included)
- Sales: Only 50 bottles worldwide

