



The Power, Captured in a Bottle.

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

A cup overflowing with unwavering strength—created for the samurai who tirelessly seeks mastery of both palate and spirit. This extraordinary elixir, forged through centuries of unmatched craftsmanship and pioneering brewing science, embodies the pride, indomitable courage, and innovative spirit of the samurai, ever ready to conquer new horizons. Raise your cup to this supreme Samurai Sake, a tribute to the two legendary figures who serve as its spiritual pillars. Each potent drop is infused with tradition and strength, delivering a bold and profound umami depth that epitomises true authenticity.

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

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

The Katsuyama Sake Brewery Co., Ltd., with over 330 years of history as the official sake brewer for the Sendai Domain founded by the feudal lord Date Masamune, unveiled the “**RYOAN LEGEND 2012 Junmai Daiginjo - DOUBLE UMAMI FINISH - Umami Grand Cru**” in December 2024.

This extraordinary sake, crafted by reviving a recipe from 300 years ago, achieves unparalleled quality through Katsuyama’s exclusive centrifugal pressing method, extracting “**twice the umami components from the rice**”. Further enhanced by 12 years of glacial ageing at minus 5 degrees Celsius, this sake has reached a maturity and complexity that only the passage of time can bestow.

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

Winner of Prestigious International Sake Competitions

Katsuyama Sake Brewery has garnered numerous accolades. The Junmai Ginjo “Ken” topped the SAKE COMPETITION in both 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” was awarded 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 securing second place in the Super Premium category at the 2024 SAKE COMPETITION.

A Truly Unique 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 its traditional culture. Inspired by the legacies of both Masamune and Heizaemon, the **RYOAN LEGEND 2012 Junmai Daiginjo** encapsulates Sendai’s history, samurai pride, and forward-thinking innovation.

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

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

The Meeting of Two Visionaries

As the sole surviving official purveyor to the noble DATE family of the Sendai Domain, the Katsuyama Brewery and its eighth-generation master brewer, Heizaemon Isawa—known as Ryōan—brought the family business to prominence during tumultuous times marked by war and the Great Depression. Dedicated to the political, economic, industrial, and cultural development of Sendai and Miyagi, Ryōan oversaw the restoration of temples and shrines connected to the DATE family, embodying the Buddhist principle of “Philanthropy by the Wealthy.” Most notably, he invested his personal fortune to boldly restructure the financial sector, founding the largest bank in northeastern Japan and stabilising the region’s economy. His efforts left an indelible legacy on his homeland, earning him the title of “Restorer of Modern Sendai.”

DATE Masamune was an extraordinary warlord and ruler of the Sendai Domain, as well as a distinguished patron of the arts. His initiatives in developing new rice fields transformed Sendai into one of Japan’s foremost rice-producing regions. Diplomatic by nature, he dispatched the Keichō Embassy to Europe, establishing relations with the Spanish monarchy and the Vatican. Under his cultural preservation policies, numerous traditional arts and crafts were

safeguarded, such as the renowned “Sendai Tansu,” a testament to exquisite craftsmanship in carving, lacquerware, and metalwork. As the founder of the Sendai Domain, he laid the groundwork for what is now the largest city in northeastern Japan.

The foresight and impactful lives of these two visionaries nurtured the development and traditions of their homeland, ensuring enduring prosperity for Sendai.

RYOAN LEGEND Junmai Daiginjo – DOUBLE UMAMI FINISH – Umami Grand Cru

Inspired by the diverse sake recipes of the Edo period and imbued with the adventurous spirit of Date Masamune—a celebrated samurai and connoisseur— this sake represents a perfect harmony of tradition and innovation. Through meticulous selection of historical brewing methods, we have doubled the essence of umami, unlocking the miraculous potential hidden within rice. The result is an unparalleled richness of flavours and a silky, powdery finish reminiscent of fine glucose crystals, capturing the very essence of premium rice sake.

This masterpiece is crafted using Yamada Nishiki Special A-grade rice harvested during the exceptional 2012 season, complemented by the pristine natural resources of Sendai. Located 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 underground soft water rich in silica. This water, ideal for sake brewing, imparts a distinctive character and texture to Katsuyama’s creations.

Katsuyama’s unique centrifugal extraction method achieves a remarkable balance between profound richness and a clean, crisp finish. This innovative technique concentrates umami flavours while maintaining unparalleled smoothness.

Aged for 12 years under meticulously controlled ice-cold storage, this sake reaches a level of maturity that only time can unveil. The exceptional quality of the rice, combined with extended ageing, reveals a depth and complexity that elevate this sake to the pinnacle of Japanese brewing artistry.

The RYOAN LEGEND is elegantly presented in a bespoke Sendai Tansu, a cultural legacy of Lord DATE Masamune. This exclusive release is limited to only 50 sets worldwide. An indulgence reserved for the most discerning connoisseurs, offering a truly unique experience that transcends traditional sake, allowing you to savour the unparalleled essence of rice’s concentrated umami.

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

