

星取 -HOSHITORI-

by FUKURA SAKE BREWERY

What is HOSHITORI?

-The stars of Tottori shine in five colors-

The Milky Way can be seen from every city, town, and village in Tottori Prefecture. Tottori has repeatedly won first place in Japan in the Ministry of the Environment's star-sky survey. Though Tottori is known for its many bright stars, we named our brand "Hoshitori" with a star-shaped label, with our hope of becoming the brightest star.



Futsu-shu
- Red Star -

The Red Star is our standard. This is designed to be both cost-effective and high quality for a futsu-shu. This is a bottle that reflects our belief that the taste of ordinary sake is the standard for the entire brand.

- ★Volume 720ml /1800ml
- ★ABV 14%
- ★Polishing Ratio 75%



Junmai Daiginjo
- Green Star -

Green Star symbolizes the magnificent nature of Tottori Prefecture. This Junmai sake is characterized by its gentle aroma and pleasant mouthfeel, reminiscent of an early morning in the forest.

- ★Volume 720ml
- ★ABV 14%
- ★Polishing Ratio 50%



Junmai Daiginjo
- Purple Star -

Purple Star is the product in the series that most strongly reflects the meaning of a challenge. We challenge the rice polishing ratio and sake quality, moving away from dry and sweet, please look forward to the continued evolution of Purple Star

- ★Volume 720ml
- ★ABV 14%
- ★Polishing Ratio 50%



Junmai Daiginjo
- Blue Star -

Junmai Daiginjo Blue Star has a mild aroma and is full-flavored. The flavor of the rice is used to its fullest and created an excellent product with a rich taste. We focus on a cost-effective Junmai Daiginjo while delivering a "delicious" to more customers.

- ★Volume 720ml
- ★ABV 14%
- ★Polishing Ratio 50%



Daiginjo
- Black Star -

Black Star is a Daiginjo sake with a lustrous, gorgeous aroma and a crisp finish. This is the perfect gift for a special occasion or when you want to enjoy a little luxury with your loved ones.

- ★Volume 720ml
- ★ABV 14%
- ★Polishing Ratio 50%

The Star of Tottori

- Fukura Sake Brewery co., Ltd -

Fukura Sake Brewery is located on the shore of Lake Togo in central Tottori Prefecture. In 2007, we began brewing sake with our own employees only. The production manager belongs to the Izumo Toji Association and will continue to work on sake production while carrying on the Izumo Toji tradition. We will review the basics of sake brewing and make improvements where we can, aiming to make sake that does not shy away from the "tradition inherited from the Meiji era". Although we are a small sake brewery in Tottori, we will strive to be internationally competitive and contribute to the prosperity of our local community.



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Fukura Sake Brewery continues to grow



As technology advances around the world and the remarkable changes in the business, sake brewing is also facing a major turning point. In response to these social needs and changes in the environment, Fukura Shuzo has decided to change.

