

## YUKI OTOKO "Yeti"

# Honjozo (Niigata, Japan)

Clean, super dry and refreshing as melting snow. Produced by Aoki Shuzo in Niigata. Yuki Otoko, bigfoot/yeti of Japan, is illustrated as a large hairy humanlike creature by Suzuki Bokushi in his masterpiece, Hokuetsu Seppu, the early 19th-century topographic essay on the life of the snowy southern Niigata region, where the brewery has been making sake for 300 years since 1717. Bokushi's son became the seventh generation of the brewery. Legend has it that the Yuki Otoko has helped travelers carry their loads and guided them through mountain trails. The brewery donates part of their proceeds to support local rescue activities for hikers.

#### **Basic Info**

**Brand:** YUKI OTOKO [you-key oh-toh-koh]

Nickname: "Yeti"

Type: Honjozo Seimai Buai: Rice milled to 65 %

**Alcohol:** 15.5% by volume

**Size & UPC:** 1.8L, 6-pack UPC 844650000115

720 ml, 12-pack UPC 844650000108 300ml, 12-pack UPC 844650000122

**Producer** 

**Producer:** Aoki [ow-kie] Shuzo **Founded:** 1717 **Location:** 1214 Shiozawa, Minami-Uonuma-shi

Niigata 949-6408, JAPAN

Website: www.niigatasake.com

**President:** Takafumi Aoki - the 12<sup>th</sup> generation of the founding family.

Toji (Master Brewer): Muneyoshi Higuchi

### **Ingredients & tech data**

Rice: Gohyaku-man-goku & Koshi Ibuki

Water: On-site well water from an underground current

originating at Makihata-yama. Soft water.

Yeast: Not disclosed.

SMV (Nihonshu-do): +8.0 Acidity: 1.2 Amino acids: -

No sulfites, no preservatives.

#### Other info

**Serving temp:** Chilled, at room temperature, or warm

Tasting notes: Dry, clean, & light with hints of umami and sweetness. Smooth & refreshing

like melting snow.

**Food pairing:** Yakitori (skewered chicken), Simmered pork (kakuni), Grilled salmon Aoki Shuzo has been awarded gold medals at the Japan National Sake Competition in 2016,

2014,2013, 2011, 2010, 2009, etc.



