

BOKEN

Japanese Sake



HAYASHI

Honjozo Nama

BOKEN Hayashi is a vibrant reimagining of Japan's rare Nama Honjozo style—unpasteurized yet remarkably stable. Brewed at Hayashi Ryuhei Sake Brewery in Miyako, Fukuoka, it captures the freshness of a newly pressed sake while maintaining the clarity and structure that define the brewery's signature style.

At its core is Yume-tsukushi, a table rice varietal grown exclusively in Fukuoka. Polished to 65%, its starch-dense grains yield a sake of deep umami and soft roundness. A touch of distilled alcohol refines the texture and sharpens the clean finish. The secret lies in the pure, mineral-driven spring water drawn from 50 meters below, which nurtures a vigorous fermentation, resulting in a sake that is both rich and precise, with subtle notes of roasted nuts and grain.

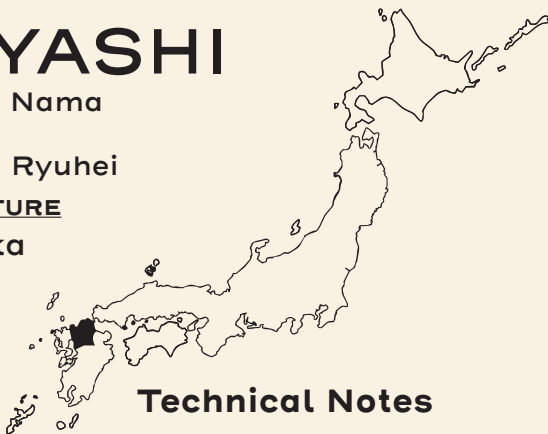
HAYASHI

Honjozo Nama

Hayashi Ryuhei

PREFECTURE

Fukuoka



Technical Notes

YEAST

Kyokai No.701

POLISHING RATIO

65%

RICE

100% Yume-tsukushi
(Fukuoka Prefecture)

ABV

19%

SAKE METER VALUE

+5

ACIDITY LEVEL

1.6

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