BŌKEN

Japanese Sake

IPPO

Tokubetsu Junmai

In 2005, a unique yeast strain called AA-41 from Kochi Prefecture was sent into space aboard a spacecraft, spending 10 days on the ISS orbiting 400 kilometers above Earth, becoming the world's first "space yeast."

In 2021, that same yeast embarked on another extraordinary journey: a 5-month stay 6,200 meters beneath the ocean surface, enduring pressures of 620 atmospheres.

This sake is crafted using that "Space-Deep Sea Yeast," whose survival odds were one in 300 million, together with Tosa Urara, a premium sake rice grown in Kochi.

Named BŌKEN Ippo after our brewer, Mr. Ippo Takagi, whose name means "first step" in Japanese, this sake is both a tribute to his craft and a reflection of our spirit of exploration. It symbolizes our shared ambition to venture boldly into uncharted territory, and to take that important first step toward new frontiers that few have dared to travel.

IPPO

Tokubetsu Junmai

Takagi Shuzo

PREFECTURE

Kochi

Technical Notes

YEAST

AA41 (outer space & deep sea)

AC17 (outer space)

POLISHING RATIO

60%

RICE

100% Tosa Urara (Kochi)

ABV

15%

SAKE METER VALUE

+2

ACIDITY LEVEL

2.0