

Tengu no Doburoku – “Mountain Warrior Rustic Nigori”

Presented by: East West Sake

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Brewery Name: Koyama Honke Shuzo, Saitama, Japan

Product Name: Tengu no Doburoku Sake – “Mountain Warrior Rustic Nigori”

Rice: Local Saitama rice

Alcohol: 14% by vol.

DOBUROKU

Doburoku, the mother of all sake, has been around as long as the history of rice growing. Also known as the Japanese moonshine, this rustic “Nigori” sake was once made in every rice growing village. It was outlawed in 1899 to “protect” the sake industry. Since the government could not tax households for brewing Doburoku at home, it certainly had an ulterior motive.

As with many regulations, there was a loophole. As the spiritual drink of Japan, special licenses were granted to Shinto Shrines to continue brewing for use in religious ceremonies.

Now the pendulum has swung and in recent times, government is granting special brewing licenses to people interested in preserving the ancient technique of brewing Doburoku. The younger generation has jumped on the bandwagon and launched craft breweries to showcase their creative Doburoku talents. Also rising in popularity are sake made with additives like hops, tomatoes, agave and other ingredients that do not qualify as “seishu” or Japanese sake that are categorized under Doburoku for government purposes. Now there are hip Doburoku Bars popping up in stylish neighborhoods in Tokyo and other big cities where such creative beverages are showcased.

What is the difference between Doburoku and Nigori? Doburoku is the full flavored and rustic cousin of Nigori. Doburoku does not go through any pressing resulting in more sake lees and a richer, more savory flavor profile than Nigori and often lower in alcohol.

Enjoy chilled or as a spritzer with full flavored dishes like; Spicy Buffalo Wines, Mexican Mole, Mushroom Risotto, Carnitas Burrito, Ceviche and Curry.

Flavor: starts with rich creamy mouthfeel with a slight hint of toasted coconut and finishing with balanced acidity for another sip!

Enjoy – Kanpai



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