

Shinsei (Yamamoto Honke)

Yamamoto Honke was started in 1677 by Yamamoto Genbeē (dates unknown) and was built atop an ancient well that provides pure, mellow spring water. The name of the spring is Shiragikui, meaning “water of the white chrysanthemum,” and it is one of the Seven Illustrious Springs of Fushimi.

During the Battle of Toba-Fushimi (January 1868), the Yamamoto Honke brewery was destroyed, but it was rebuilt the same year and has been in use ever since. Over the years, its brewers have become known as creators of sake that retain traditional flavors yet can accompany contemporary cuisines.

Currently run by its eleventh-generation owner, Yamamoto Honke produces many delicious types of sake that pair well with the traditional food of Kyoto. It even created a sake to pair with *matcha* green tea. Torisei Honten, the brewery’s pub-style restaurant housed inside one of its 150-year-old warehouses, serves Japanese cuisine prepared using water from the Shiragikui well. The menu also includes highly popular chicken skewers and fresh-from-the-tank, undiluted *genshu* sake.