

Takumi (Kyōhime Shuzō)

It is often said that sake made in Fushimi sake has distinctly “feminine” qualities. Kyōhime’s sake is an excellent example of these qualities.

Founded in 1918, the Okamoto Shuzō joint-stock company became Sekai Taka Shuzō—the “World Eagle Brewery”—in 1974 before finally settling on the name “Kyōhime” in 1997. *Kyōhime* means “Kyoto Princess” and was chosen to represent the smooth gentleness of the brewery’s sake. It is the epitome of Fushimi-style sake, and the company is proud of its commitment to preserving historical artisanal brewing techniques and maintaining quality control across generations.

The company’s flagship line of sakes is called “Takumi,” a term which means “master craftsmanship.” The top-of-the-line Takumi is *daiginjō* sake, in which the rice grain is polished down to less than 50 percent of its original size. It is made from Yamada Nishiki rice, which imparts a classic, smooth taste and an elegant fragrance. The company’s products reflect its motto, “the principle of quality above all else.” Kyōhime’s sake has received numerous awards, including winning the Fine Sake Awards in 2017.