

Nakao Sake Brewery

Nakao Sake Brewery originated as a rice grower before moving into the sake industry. The six-generation brewery was launched in 1871 under the name Hiroshimaya in a warehouse on the main street of the historic district, before moving to a larger facility closer to the port area where production could be increased. Its signature brand, Seikyo, meaning “true mirror,” was born from the founder’s desire that every cup of sake be like a mirror reflecting the devotion of the brewer.

The brewery’s innovative Maboroshi Junmai Daiginjo sake uses their signature apple yeast starter mash, discovered by the fourth-generation owner, Nakao Kiyoma. It was awarded first prize in a nationwide competition in 1948 and was chosen for the Imperial Household New Year sake for three consecutive years.

The brewery uses locally grown Bizen Omachi rice, first grown in Okayama in 1859, and its original apple yeast to create a variety of award-winning products. These include *nihonshu* (sake), *shochu* (distilled alcohol), sparkling sake, and Ocho lemon liquor. Ocho lemons are a local variety grown on Osaki Shimojima, a major island in the Seto Inland Sea part of Hiroshima Prefecture.

Nakao’s products are sold throughout Japan and around the world. The current owner’s mission is to preserve the traditions of authentic sake and to produce a light, easy-to-drink variety.