

Nakao Sake Brewery

Nakao Sake Brewery originated as a rice grower before moving into the sake industry in 1871. It is known for its Maboroshi Junmai Daiginjo sake, which uses its signature apple yeast starter mash discovered by the brewery's fourth-generation owner, Nakao Kiyoma. This sake won first prize in a nationwide competition in 1948 and was chosen as the Imperial Household's New Year sake for three consecutive years.

The brewery was launched in a warehouse on the main street of Takehara's historic district before moving to the current location. Its signature brand, Seikyo, which means "true mirror," was born from the founder's desire that every cup of sake be like a mirror reflecting the devotion of the brewer.

Brewers use locally grown Bizen Omachi rice, which was first grown in Okayama in 1859, along with their original apple yeast to create a variety of 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. These award-winning products are sold throughout Japan and overseas.

Nakao Sake Brewery's sixth-generation owner carries on the family tradition. His mission is to preserve the traditions of authentic sake and to produce a light, easy-to-drink sake.