2025 New Sake 7.28 on sale

萩丸

HAGIMARU

Sake "Hagimaru" from Tohoku University
The brewer's rice used as the raw ingredient is Kurano Hana,
a signature variety of Miyagi Prefecture,
developed with the involvement of graduates
from the Faculty of Agriculture at Tohoku University.
It was carefully cultivated at the university's agricultural farm.
The yeast that determines the flavor of the sake
is also Miyagi yeast, bred by alumni.
Furthermore, the sake was meticulously brewed at a brewery
whose one of founding directer is a graduate
of Tohoku University.
This is truly a one-of-a-kind Tohoku University Original sake.

Contents : 720 ml
Brewed by : Ichinokura Co., Ltd.

Price :
With box : ¥2,123 (tax included)
Without box : ¥1,980 (tax included)

Note:
Consumption of alcohol by persons under the age of 20 is prohibited by law.

Available at all Tohoku University Co-op stores.

Contact Information
Tohoku University Co-op - Sakura Shop
1-14-15 Ichibancho, Aoba-ku, Sendai, Miyagi 980-0811, Japan
022-264-0706 (Extension: 91-3321) (Business Hours Weekdays: 10:00 AM – 5:00 PM)
goods@tohoku.u-coop.or.jp

To place an online order
Visit the Tohoku University Co-op website:
Tohoku University Commemorative Goods
https://www.tohoku.u-coop.or.jp/shopping/goods/

Story

In many European universities, "University Wine" plays an essential role in social and networking events. At Tohoku University, we wanted to create a sake of the highest quality—worthy of the university's name—to commemorate our centennial in 2007. And since we are a Japanese university, it had to be sake. Thus, Hagimaru, Tohoku University's original sake, was born.
In this section, we'll introduce the journey behind the creation of Hagimaru.

Hagimaru is Tohoku University's original brand of sake, first released in 2005 to commemorate the university's 100th anniversary.
From the breeding and cultivation of brewer's rice, to fermentation management, brewery collaboration, naming, and even sales, every step of the process has involved members of the Graduate School of Agricultural Science at Tohoku University.
It is a truly university-driven creation, embodying the spirit and expertise of Tohoku University.

The brewer's rice used, Kurano Hana, was developed by a graduate of Tohoku University who served as Deputy Director of the Furukawa Agricultural Experiment Station in Miyagi Prefecture.
It was created through a backcrossing process, using Yamada Nishiki and Tohoku 140 as the original parents, followed by crossing the resulting F1 hybrid with Tohoku 140 again as the maternal parent.
Kurano Hana is characterized by its low protein content and minimal presence of shinpaku (the starchy core), making it highly suitable for sake production.
It also possesses excellent cold resistance and strong resistance to rice blast disease, making it well adapted to the climate and natural conditions of Miyagi Prefecture.
The cultivation of this brewer's rice is carried out at the Field Science Center of the Graduate School of Agricultural Science, Tohoku University.

The production of Hagimaru is entrusted to Ichinokura Co., Ltd., whose one of diretors at the time of the sake's launch was a graduate of the Graduate School of Agricultural Science at Tohoku University.
The selection of koji mold and yeast—specifically, a combination of Association Yeast No. 1601 (low acid-producing) and Association Yeast No. 9 (noted for its excellent isoamyl acetate production)—as well as brewing supervision, has been carried out by faculty members of the Graduate School.
As a result, Hagimaru was born as a high-quality junmai daiginjo sake, featuring a well-balanced ginjo aroma and a rich, full-bodied flavor.

The name of the new sake was selected through a public naming contest organized by the Tohoku University Centennial Project Executive Committee and members of the Graduate School of Agricultural Science.
Among many submissions, the name Hagimaru was chosen, and the official naming ceremony was held in December 2005.
The word "Hagi" refers to bush clover, the official flower of Miyagi Prefecture and a familiar symbol in the region.
The name Hagimaru also evokes the image of a round Earth, much like the university's logo, symbolizing global academic exchange and the strong bonds among Tohoku University alumni.
It was selected as a name truly fitting for a sake that represents the university's spirit and international outlook.

Sales of Hagimaru have been conducted through the Tohoku University Co-op.
The current version of Hagimaru is a special junmai sake, designed to be affordable not only for faculty and staff but also for students.
This sake is brewed using Honofuku, a Miyagi yeast strain developed by a senior researcher at the Miyagi Prefectural Industrial Technology Institute's Food Biotechnology Division—who is also a graduate of the Graduate School of Agricultural Science at Tohoku University.
The result is a junmai sake with a refined aroma and a smooth, gentle mouthfeel.
We invite you to enjoy Hagimaru, Tohoku University's original university-brand sake, on this special occasion.