

百有余年守り続けた、
伝統の泡盛

琉球泡盛

咲元

さきもと

Traditional Awamori
that has been preserved for over a century

A high-angle, panoramic view of a coastal area in Okinawa, Japan. The foreground shows a rocky cliffside with green grasses. The middle ground features a small, rocky beach with white sand and several small white boats anchored in the clear, turquoise water. The background shows a vast expanse of deep blue ocean under a clear sky. A small, rocky island is visible in the distance.

Onna Village, Okinawa, Japan



恩納村の美しく 豊かな自然の中で

息を飲むほど美しく透き通った海と、清らかな水を運ぶ森。恩納村には豊かな自然が今もなお残っています。明治35年に首里で創業した咲元酒造は、令和2年、第二の創業の地として、風光明媚な恩納村に酒造所を構えました。築き上げた歴史を誇りに、新生咲元として新たな一歩を踏み出しています。



In the midst of Onna Village with the charms of nature...

...lies a breathtakingly beautiful, crystal-clear ocean and forests that carry pure water. To this day, Onna Village retains a rich and natural environment. This has made for an excellent location for Sakimoto Awamori Distillery, founded in Shuri in 1902, to transfer its production operations to the picturesque Onna Village in 2020. Being proud of the history we had built, we are now taking a step forward as the brand new Sakimoto.





Ryukyu Kingdom

約450年の栄華を誇る
独自の歴史を築いた琉球王国

今からおよそ570年前、奄美群島から八重山列島までの琉球諸島は、琉球王国により権力統一がはかられていました。海に囲まれた立地を活かし、中国、日本本土、朝鮮、東南アジア諸国との貿易を盛んに行い発展してきた琉球王国。海外との交易を通して、独自の歴史や文化を育み、それが今へと受け継がれています。

During about 450 years of
prosperity,
the Ryukyu Kingdom built
its unique history

Almost 570 years ago, the Ryukyu Islands, from the Amami Archipelago to the Yaeyama Islands, had been unified by the Ryukyu Kingdom. Taking its geographical advantage of being surrounded by the sea, the Ryukyu Kingdom developed active trade with China, mainland Japan, Korea as well as Southeast Asian countries. Through the trade with these overseas countries, the Ryukyu Kingdom developed its unique history and culture, which has been handed down to the present day.



Traditional Culture

伝統文化

そして、酒造り

沖縄には、琉球王国時代から脈々と受け継がれてきた伝統芸能、工芸、音楽、食文化など、独自の歴史文化があります。咲元酒造があるのは、そうした文化を体験できる「琉球村」の中。南国ならではの植物が生い茂り、赤瓦屋根の家屋が軒を連ねる沖縄の原風景を眺めながら手間を惜しまない酒造りをしています。

Traditional culture and Awamori production

Okinawa has a unique historical culture, including traditional arts, crafts, music and food culture, which has been handed down from the Ryukyu Kingdom period. Sakimoto Awamori Distillery is located inside the “Ryukyu Mura”, where you could experience such diverse culture. We spare no effort in crafting Awamori while surrounded by the original landscape of Okinawa, with its lush tropical vegetation and red-tiled roof houses.



Awamori

琉球の御用酒として
珍重された泡盛

近隣諸国との交易が盛んだった琉球で、泡盛が製造されるようになったのは15世紀頃。東南アジアから蒸留酒とその製造技術を持ち帰り、泡盛造りが始まったとされています。17世紀には泡盛の製造は役所に管理され、冊封使など海外からの客人をもてなす「御用酒」として、また、献上品として取り扱われていました。

As the official liquor
of the Ryukyus,
Awamori was highly prized

Awamori was first produced in the Ryukyus around the 15th century, when the Ryukyus participated in a thriving trade network with neighbouring countries. It is said that distilled liquor and its production techniques were brought back from South East Asia and Awamori production began. In the 17th century, the production of Awamori was controlled by the government and it was treated as an “Imperial Liquor” to entertain guests from overseas, such as Sappou-shi envoys, also as gifts to be presented to them.



Miraculous event

泡盛復興への 奇跡的な出来事

現在、沖縄で泡盛造りが途絶えることなく続いているのは、戦後、泡盛造りが盛んだった首里一帯が戦争により廃墟と化していた中から、二代目の佐久本政良が奇跡的に黒麹菌を見つけ、再び増やすことに力を注いだからと言っても過言ではありません。泡盛造りへの情熱から他の蔵元へ黒麹菌を無償で配布し復活へと導きました。

The Revival of Awamori by a miraculous discovery

There is no exaggeration that Awamori production in Okinawa continues uninterrupted because Seiryu Sakumoto, our second generation owner, miraculously discovered the black koji fungus in the ruins of the Shuri area, where Awamori production had flourished until it was destroyed during the battles of World War II. During the post-war era, Sakumoto refocused his efforts into cultivating the black koji fungus again. His enthusiasm for making Awamori led him to distribute the black koji fungus to other distilleries free of charge, which resulted to the revival of the Awamori today.



Sakimoto

佐久本から
笑顔咲く咲元へ

琉球王国時代、泡盛は「サキ」と呼ばれていました。また、沖縄の方言でもお酒のことをそう呼びます。「佐久本酒造場」という名で創業し、「咲元」の名になったのは、二代目の佐久本政良が酒造所を法人化した昭和36年のこと。沖縄を代表する酒を造り、飲む人々に笑顔を咲かせたいとの思いから咲元になりました。



From Sakumoto to SAKIMOTO with a blooming smile

During the Ryukyu Kingdom period, Awamori was called "Saki". Also, liquors in general are called "Saki" in Okinawan dialect. We were founded as Sakumoto Shuzojo (Sakumoto Awamori Distillery), and the name was then changed to Sakimoto in 1961 when Seiryu Sakumoto, our second generation owner, incorporated the company. With the name "Sakimoto", we have the desire to produce Awamori which represents Okinawa and to bring smiles to the faces of those who drink it.



Awamori Distillery

素材の力を信じ
育てる

咲元の酒造りの鍵は「ゆっくり育てる」こと。発酵が終わったあとの「原酒」と呼ばれる酒にできるだけ手をかけず、粗ろ過製法で精製するのが咲元の泡盛の特徴です。この手法により泡盛特有の香りや味が強く残り、じっくりと熟成させることで極上の泡盛へと仕上がるのです。

Believe in the power of
ingredients and
nurture with time

The key to Sakimoto's making process is "slow nurturing". The characteristic of Sakimoto's Awamori is to refine the liquor, that is called "Genshu (undiluted liquor)" after fermentation has finished. We do this by using a coarse filtration method which allows the unique aroma and taste of Awamori to remain strong, and the slow maturation process results the finest Awamori.

How Awamori is made 泡盛ができるまで

お米を原料に黒麹菌を使い、水と酵母を加えて発酵させることでできあがる泡盛。芳醇な香りと、寝かせるほどにまろやかな口当たりになるのが泡盛の大きな魅力の一つ。作り方はシンプルですが、時とともに育つお酒とされています。

Awamori is made from rice and fermented with water and yeast using black koji fungus. One of the charms of Awamori is its mellow aroma. Additionally, the longer it is aged, the richer and milder the taste becomes. Despite of the simple production process, it is considered a liquor that matures over time.

1



原料 Ingredients

泡盛の原料は米、主に硬質で長い粒のタイ米(インディカ米)を使用します。

Awamori is made from rice, we mainly use hard, long-grain Thai rice (indica rice).

2



原料米処理

洗米・浸漬・蒸し・種付け・製麹

Rice preparation

washing, soaking, steaming, koji fungus spreading and koji making

洗米→浸漬→水切りを行った後、原料米をムラなく蒸していきます。蒸し上がった米に黒麹菌を散布し米麹を造ります。

After washing, soaking and draining the rice, we steam them evenly. Then spreading the black koji fungus over the steamed rice and making rice koji.

3



仕込み・発酵

Brewing and fermentation

季節に合わせた品質管理のもと、仕込みタンクに水・米麹・酵母を加えもろみを仕込みます。黒麹菌は製造過程でクエン酸を大量に生成する為、雑菌によるもろみの腐敗をおさえる効果と酒に旨味とコクをもたらす特徴があります。(発酵期間は約20日間)

Under the seasonal quality control, water, rice koji and yeast are added to the brewing tank and fermenting the Moromi mash. Black koji fungus produce large amounts of citric acids during the fermentation process, which has the effect of reducing the spoilage of the Moromi mash caused by bacteria. It also gives Umami and richness to the Awamori (Fermentation period: approximately 20 days).

4



蒸留

Distillation

泡盛は日本最古の蒸留酒とされています。また仕込みが1回のみで全麹仕込みで単式蒸留器を使用するという大きな特徴を持っています。

Awamori is said to be the oldest distilled spirits in Japan. It's also unique that is brewed once with all koji rice and using single pot still distillation.

Sakimoto Awamori Distillery

確かな味を 届けるために

お客様へ自信を持って届けられる泡盛に仕上げるために、瓶詰め前には必ず色、澄み具合、香り、そして味の確認を行います。100年前から続く咲元でしか出せない味と香りを守ることを大切に。そして、守るだけでなく、新たな咲元の魅力となる泡盛の開発にも挑戦する。新生咲元はこれからも進化していきます。



To deliver a reliable quality

Before bottling, we always check the color, clarity, aroma and taste to ensure that we can confidently deliver the best quality Awamori to our customers. We place great importance on preserving the taste and aroma that can only be produced by Sakimoto, which has been handed down for over 100 years. In addition, we also take on the challenge of developing Awamori with new styles. Thus, the brand-new Sakimoto Awamori Distillery will never stop evolving.



Sakimoto Awamori Distillery

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