

YUKI OTOKO “Yeti”

Junmai (Niigata, Japan)

Produced by Aoki Shuzo (est. 1717) in Niigata.

Clean, bone dry, and well-refined. Serve chilled or warm. Yuki Otoko, bigfoot/yeti of Japan, is illustrated as a large hairy humanlike creature by Suzuki Bokushi in his masterpiece, Hokuetsu Seppu, the early 19th-century topographic essay on the life of the snowy southern Niigata region, where the brewery has been making sake for 300 years since 1717. Bokushi’s son became the seventh generation of the brewery.

Legend has it that the Yuki Otoko has helped travelers carry their loads and guided them through mountain trails. The brewery donates part of their proceeds to support local rescue activities for hikers.

Basic Info

Brand: Yuki Otoko [you-key oh-toh-koh]
Nickname: “Yeti” **Type:** Junmai
Rice: Miyama Nishiki, milled to 60 %
Alcohol: 15.5% by volume
Size & UPC: 1.8L, 6-pack UPC 844650000085
 720 ml, 12-pack UPC 844650000078
 180 ml, 30-pack UPC 844650000092



Producer

Producer: Aoki [ow-kie] Shuzo **Founded:** 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi
 Niigata 949-6408, JAPAN
Website: www.niigatasake.com
President: Takafumi Aoki - the 12th generation of the founding family.
Toji (Master Brewer): Muneyoshi Higuchi

Ingredients & tech data

Rice: Miyama Nishiki
Water: On-site well water from an underground current originating at Makihata-yama. Soft water.
Yeast: Not disclosed.
SMV (Nihonshu-do): +12 **Acidity:** 1.2 **Amino acids:** -
 No sulfites, no preservatives.



Other info

Serving temp: Chilled, at room temperature, or warm
Tasting notes: Bone-dry. Soft & smooth with rice-laden umami. Clean finish.
Food pairing: Kurobuta pork - grilled or simmered, Grilled salmon, Toro sashimi, Creamy oysters, raw or steamed.

Aoki Shuzo has been awarded gold medals at the Japan National Sake Competition in 2016, 2014, 2013, 2011, 2010, 2009, etc.