



## CAFE & BAR

Forest Sake Brewery MORIKUNI Gallery

Housed in a beautifully restored 70-year-old *Tsukudani* factory, the Forest Sake Brewery MORIKUNI Gallery blends cultural heritage with culinary artistry. Explore a shop featuring the full range of Shodoshima Shuzo products, relax in a café and bar offering cuisine and confections made with sake lees, and discover a gallery showcasing traditional brewing tools and craftsmanship.

- Our space celebrates Kagawa's artistic legacy, featuring exquisite works by local roof-tile and lacquerware masters. Most striking are the seats fashioned from antique *itto-masu*—traditional wooden measuring boxes repurposed into unique furniture.
- Lovingly prepared by our grandmother since the brewery's founding, the "Toji's Makanai" (Brewer's Meal) is a comforting, tradition-rich dish that brings together fresh *sakekasu* (sake lees) from Shodoshima

Shuzo and an abundance of locally sourced ingredients.

- Explore our full sake portfolio with complimentary tastings. Sample your choice in classic *ochoko* cups to find the bottle that speaks to you. Beyond the cellar, our café serves curated sake flights, original cocktails, and specialty coffee. Don't miss our seasonal juices and artisanal confections infused with *sakekasu*, all crafted to honor the rich culture of Shodoshima.

- Our signature *koppe-pan* buns are made with flour milled from sake rice, using a recipe meticulously developed by Chef Nobuto Shibuya of the island's renowned Italian restaurant, Ristorante FURYU.
- Each sandwich is prepared to order for optimal freshness, featuring distinctive local flavors ranging from sweet red bean paste enriched with *sakekasu* to tender braised pork sourced from Shodoshima's

free-range farms.

- The cozy interior offers ten counter seats, inviting guests to unwind and enjoy their meal while gazing out at the garden through the large glass windows.
- The bakery itself occupies a beautifully renovated storage warehouse adjacent to the brewery, with an interior thoughtfully designed by the Osaka-based firm dot architects.

## BAKERY

MORIKUNI Bakery

Crafted as the ideal travel companion, this *koppe-pan* bun offers effortless one-handed enjoyment and is made with ingredients that embody the island's distinctive character. In keeping with the spirit of *mottainai* — a reverence for resources — we ensure nothing goes to waste: the rice polishings produced during the sake-brewing process are transformed into a fine, aromatic rice flour, allowing every part of the grain to be honored and enjoyed.



## Our Sake Collection

We are pleased to present the signature series of Shodoshima Shuzo. For the full product lineup, please visit our website.



## The "Shima" Series

Our "Shima" Series captures the soul of Shodoshima — four expressions of sake inspired by moments when nature quietly reveals its deepest beauty.

- ☁️ "Drifting Clouds" (*Junmai Ginjo*) This sake features the fragrance of fruit orchards and the gentle savory depth (*umami*) of the rice.
- ☀️ "Dappled Sunlight" (*Ginjo*) Defined by its

gorgeous aroma and a refreshing, clean finish.

- 🦋 "Dancing Seagulls" (*Junmai*) Characterized by a honey-like sweetness and a rich, expansive flavor profile.
- 🌊 "Sunlight on the Sea" (*Honjozo*) Offers fresh notes reminiscent of green pears with a sharp and crisp finish.



- ☁️ ☁️ "Junmai Ginjo": Rice Polishing Ratio 55% / Alcohol Content 17% / 1800ml, 720ml, 300ml, 100ml
- ☀️ ☀️ "Ginjo": Rice Polishing Ratio 60% / Alcohol Content 17% / 1800ml, 720ml, 300ml, 100ml
- 🦋 🦋 "Junmai": Rice Polishing Ratio 60% / Alcohol Content 17% / 1800ml, 720ml, 300ml, 100ml
- 🌊 🌊 "Honjozo": Rice Polishing Ratio 70% / Alcohol Content 16% / 1800ml, 720ml, 144ml, 100ml

## The "Olive Yeast Sake" Series

Shodoshima. By thoughtfully pairing select yeast strains — such as KO23 with Kinuhikari rice from the storied Nakayama Rice Terrace for "Hachihachi" and KO18 with Ooseto rice cultivated in Kagawa for "When Olive Grows on Shodoshima..." — we shape a nuanced, elegant profile that captures the very spirit of the island.



- "Hachihachi" Junmai Rice Polishing Ratio: 88% / Alcohol: 17% / 720ml, 300ml, 100ml
- "When the flowers bloom on shodoshima..." Rice Polishing Ratio: 60% / Alcohol: 15% / 720ml
- "When the olives grow on shodoshima..." Rice Polishing Ratio: 60% / Alcohol: 15% / 720ml
- "Nagara," Junmai Daiginjo, Rice Polishing Ratio: 50% / Alcohol: 16% / 720ml
- "Hoshigajo no sora" Rice Polishing Ratio: 58% / Alcohol: 14% / 500ml

## The "Kagayaki" Series

The "Shodoshima no Kagayaki" series, Expressions of Island Brilliance, embodies the enduring traditions of Shodoshima Shuzo. Each bottle is a luxurious creation shaped by the island's climate and meticulous craftsmanship. The series features *Daiginjo*, and *Ginjo Nama Genshu* — an unpasteurized, undiluted sake of exceptional purity.



- "Shodoshima no Kagayaki" Daiginjo: Rice Polishing Ratio 35% / Alcohol Content 17% / 1800ml, 720ml, 300ml
- "Shodoshima no Kagayaki" Ginjo Nama Genshu: Rice Polishing Ratio 55% / Alcohol Content 18% / 1800ml, 720ml



## Ginjo Nama-chozo-shu Mori

This *nama-chōzō-shu* is crafted by gently adding water to the undiluted *genshu* and pasteurizing it just before shipment, preserving its fresh, vibrant character. As a hallmark of Shodoshima Shuzo, it is a bottle certain to leave a memorable impression upon arrival on the island.

- "Ginjo Nama-chozo-shu Mori" Rice Polishing Ratio 60% / Alcohol Content 14% / 300ml