



Company Profile

We began producing sake under the name 'Kiyoizumigawa' in 1875. The brewery is located in the Shonai dune area facing the Sea of Japan in the north-eastern part of the country.

This location is exposed to severe wind and snow in winter. The company works hard in a harsh natural environment to produce exquisite sake, backed by unparalleled individuality.



A drop of sake from a hidden brewery



Goes well with all kinds of food.
Aiming to be the ultimate sake for meals

The brewery was founded in 1875 in Sakata City, Yamagata Prefecture, blessed with the natural beauty of the Sea of Japan and Mt. Chokai. As a small sake brewery located on the seashore of the Sea of Japan in the Tohoku region, the brewery aims to produce "the ultimate sake for meals". The brewery ideal is sake that goes well with all kinds of food. Since its establishment, the brewery has marketed "Kiyozumigawa", and has continued to put effort and care into brewing sake with local ingredients. For sake rice, it uses "Dewasansan", "Dewanosato", and "Yokimegami" from Yamagata Prefecture. For water, it uses underground water (subsoil water from Mt. Chokai). The company's name, "Eau de Vie", which means "water of life" in French, was chosen because of its particular focus on water.



Eau-de vie shonai Co.,Ltd
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Kiyoizumigawa: The Water of Life from "Chateau Shonai"

150 Years of Craftsmanship (Since 1875)

Founded in the turbulent era of the Meiji Restoration, Eau-de-Vie Shonai has spent 15 decades perfecting the art of sake brewing. Located on the edge of the Sea of Japan, within the longest sand dune belt in the country, we have remained a family-owned "hidden brewery" for six generations.

The Terroir of "Chateau Shonai"

Much like the prestigious "Chateau" of Bordeaux or the "Côte d'Or" of Burgundy, our region—Shonai—is a unique agricultural sanctuary.

The Water (Eau-de-Vie): We use volcanic meltwater from Mount Chokai. Filtered through geological layers for decades, this water emerges beneath our brewery, crystal clear and full of life-force.

The Rice: We source only premium Yamagata varieties like Yuki-Megami (Snow Goddess) and Tsuyahime, grown by local masters using sustainable methods.

The Wind: The harsh winter winds of the Shonai Dunes provide a natural, cold-climate fermentation environment, creating sake with unparalleled clarity.

The Concept: "Supreme Marriage"

We do not brew for mass consumption. We brew for the "Supreme Marriage"—the perfect pairing between our sake and global cuisine. Our sake is designed to enhance the flavors of a meal without overpowering them, acting as a bridge between tradition and the modern palate.

Innovation & Future

We embrace the future through:

AI Flavor Visualization: Using cutting-edge technology to translate the complex aromas of sake into accessible language.

NFT Assets: Providing digital ownership and authenticity for our rarest vintages.

Direct Export: Leveraging Sakata Port to deliver fresh, temperature-controlled sake directly to global partners.

Join us as we celebrate our 150th anniversary and look toward the next 200 years.
Experience the Water of Life.

Haruyuki Sato
President & 6th Generation Owner
Eau-de-Vie Shonai Co., Ltd.
www.kiyoizumigawa.com