

日本酒

东京艺术之旅

TOKYO ARTTRIP

SAKE

[日] 美术出版社书籍编辑部 编著



中信出版集团

日本酒

SAKE

东京艺术之旅

TOKYO ARTRIP

[日] 美术出版社书籍编辑部 编著

朴惠 译

中信出版集团 | 北京

TOKYO ARTRIP SAKE by BIJUTSU SHUPPAN-SHA TOKYO ARTRIP Editorial Team
Copyright © BIJUTSU SHUPPAN-SHA TOKYO ARTRIP Editorial Team, ® Bijutsu Shuppansha
All rights reserved.

Original Japanese edition published by Bijutsu Shuppan-Sha Co., Ltd., Tokyo.
This Simplified Chinese language edition is published by arrangement with Bijutsu
Shuppan-Sha Co., Ltd., Tokyo in care of CITIC PRESS JAPAN CO., LTD, Tokyo

本书仅限中国大陆地区发行销售

日文版工作人员

Cover Illustration: NORITAKE Designer: TUESDAY (Tomohiro+Chiyo Togawa)

Map: Manami Yamamoto (DIG.Factory)

Photographer: Takashi Matsumura (except p34-35, 38-39, 40-41, 54-55, 58-59, 66, 71-81,
86-91, 102-103, 114-115, 116-117, 119)

Japanese Writer: Hana Hasegawa Translator: Akiko Ebihara-Cleaver

Proofreader (Japanese): Mine Kobo Proofreader (English): Jonathan Berry

Editorial Director: Miki Usui (BIJUTSU SHUPPAN-SHA CO., LTD.)

图书在版编目 (CIP) 数据

日本酒 / 日本美术出版社书籍编辑部编著 ; 朴惠译

北京 : 中信出版社, 2019.7 (2019.8 重印)

(东京艺术之旅)

ISBN 978-7-5217-0418-1

I. ①日… II. ①日… ②朴… III. ①酒文化-介绍
-日本 IV. ① TS971.22

中国版本图书馆 CIP 数据核字 (2019) 第 073280 号

日本酒

编 著: 【日】美术出版社书籍编辑部

译 者: 朴惠

出版发行: 中信出版集团股份有限公司

(北京市朝阳区惠新东街甲4号富盛大厦2座 邮编 100029)

承 印 者: 北京雅昌艺术印刷有限公司

开 本: 880mm × 1230mm 1/32

印 张: 4

字 数: 68千字

版 次: 2019年7月第1版

印 次: 2019年8月第3次印刷

京权图字: 01-2019-2347

广告经营许可证: 京朝工商广字第8087号

书 号: ISBN 978-7-5217-0418-1

定 价: 45.00元

版权所有·侵权必究

如有印刷、装订问题, 本公司负责调换。

服务热线: 400-600-8099

投稿邮箱: author@citicpub.com

目录

第一章

8

品日本酒：
享受新时代清酒

- ① 藏葡 10
- ② 麦酒庵 14
- ③ twelv. 18
- ④ 希纺庵 26
- ⑤ SOREGASHI 30
- ⑥ 银座君嶋屋 34
- ⑦ 采 36
- ⑧ TSUNEMATSU 久藏商店 38
- ⑨ 未来日本酒店 DAIKANYAMA 40

第二章

44

品日本酒：
那些魅力主厨经营的小店

- ⑩ 青 46
- ⑪ 松 52
- ⑫ SEKI 亭 54
- ⑬ 旬菜 SUGAYA 56
- ⑭ 四季饭晴间 58

第三章

64

学习日本酒的相关知识

- ⑮ 日本酒信息馆 66
- 什么是清酒 69
- 清酒的种类 70
- 解读清酒标签 82
- 挑选清酒酒器 84

第四章

96

买日本酒：
那些品位独到的酒水臻选店

- ⑯ 藏家 98
- ⑰ 小山商店 102
- ⑱ 升本 104
- ⑲ 内藤商店 108
- ⑳ STAND BAR MARU 112
- ㉑ 合羽桥 酒之 SANWA 114
- ㉒ KURAND SAKE MARKET 116
- ㉓ 和歌山纪州馆 118

- 清酒小知识 1 42
- 涩谷的酒鬼横丁 61
- 小泽酒造 86
- 清酒小知识 2 94
- 乡土馆名录 120
- 小百科 123

符号说明 (时) 营业时间 (电) 电话 (休) 休息日 (址) 地址 (交) 交通路线 (网) 网址

※ 如无特殊说明，料理全部为不含税价格，酒类全部为含税价格。

※ 书中内容基于 2018 年 10 月信息。

CONTENTS

PART_1 8

DRINK: NEW STYLE SAKE

1	KURABUU	11
2	BAKUSHUAN	15
3	twelv.	19
4	KIBOUAN	27
5	SOREGASHI	31
6	GINZA KIMIJIMAYA	35
7	SAI	37
8	TSUNEMATSU KYUZO SHOTEN	39
9	MIRAINIHONSHUTEN DAIKANYAMA	41

PART_3 64

LEARNING ABOUT SAKE

15	JSS INFORMATION CENTER	67
	WHAT IS SAKE?	69
	TYPES OF SAKE	70
	HOW TO READ SAKE LABELS	82
	CHOOSING A SAKE SET	84

	TRIVIA ON SAKE_1	43
	SHIBUYA NONBEI YOKOCHO	61
	OZAWA SAKE BREWERY	87
	TRIVIA ON SAKE_2	95
	LIST OF LOCAL SPECIALTY SHOPS	120
	GLOSSARY	123

PART_2 44

DRINK: RESTAURANTS WITH WELCOMING OWNER-CHEFS

10	AO	47
11	MATSU	53
12	SEKITEI	55
13	Shunsai SUGAYA	57
14	SHIKIGOHAN HAREMA	59

PART_4 96

PURCHASE: SAKE SHOPS WITH UNIQUE SELECTIONS

16	KURAYA	99
17	KOYAMASHOTEN	103
18	MASUMOTO	105
19	NAITOSHOTEN	109
20	STAND BAR MARU	113
21	KAPPABASHI SANWA 720	115
22	KURAND SAKE MARKET	117
23	WAKAYAMA KISHUKAN	118

Icon Description (H) Hours of Operation (T) Telephone Number (C) Closed Days (Ad) Address

(Ac) Access (U) URL

※All food prices are tax-exclusive and liquor prices are tax-inclusive, otherwise stated.

※All information contained in this book are as of October, 2018.

日本酒

SAKE

东京艺术之旅

TOKYO ARTRIP

〔日〕美术出版社书籍编辑部 编著

朴惠 译

中信出版集团 | 北京

前言

旅行指南系列《东京艺术之旅》，每册一个主题，带你从日本文化、艺术及设计的角度畅游东京。每期均有不同的艺术之旅顾问登场，本册以日本酒为主题。第一章中我们将迎来清酒酒吧经营者、俄罗斯品酒师德米特里·布拉赫；清酒造诣颇深的料理研究家 Yoshiro 将在第二章出现；向世界传播日本酒文化的日本酒信息馆馆长今田周三以及旅居东京的和歌山酒藏第七代传人长谷川聪子分别在第三与第四章中为大家担任日本酒讲解顾问。他们将各自从不同角度介绍品尝购买清酒的绝佳去处。想要进一步了解清酒的你，一定不能错过。

Introduction

TOKYO ARTRIP is a series of guidebooks about Tokyo. Each playful walking spot introduced in each edition is selected from the perspective of Japanese culture, art & design. Several ARTRIP ADVISERS appear in each edition. In this book on sake, the following 4 ARTRIP ADVISERS show you around the city: Dmitry Bulakh, a kikisake-shi (Master of Sake) from Russia who also runs a sake bar (PART 1), Yoshiro Takahashi, a cooking specialist who is well versed in sake (PART 2), Shuzo Imada, the director at Japan Sake and Shochu Information Center who promotes sake to the world (PART 3), and Satoko Hasegawa, a seventh-generation sake brewer from Wakayama who currently lives in Tokyo (PART 4). These sake specialists suggest bars and liquor stores chosen from their own unique viewpoint. We hope this book will give you deeper knowledge about sake and help you to enjoy it more.



“藏家”店内 (详见第 98 页)
 This photo shows the interior of KURAYA (p.98).



八海山 ¥1,950
 八海山 ¥2,390
 八海山 ¥3,340
 八海山 ¥3,670
 八海山 ¥8,110



久保田 百寿 ¥2,010
 久保田 千寿 ¥2,430
 久保田 紅寿 ¥3,310
 久保田 碧寿 ¥5,030
 久保田 萬寿 ¥8,110



越乃 越州 ¥4,890
 越乃 越州 ¥1,950
 越乃 越州 ¥2,390
 越乃 越州 ¥3,340
 越乃 越州 ¥3,670
 越乃 越州 ¥8,110

目录

第一章 8

品日本酒：
享受新时代清酒

① 藏葡	10
② 麦酒庵	14
③ twelv.	18
④ 希纺庵	26
⑤ SOREGASHI	30
⑥ 银座君嶋屋	34
⑦ 采	36
⑧ TSUNEMATSU 久藏商店	38
⑨ 未来日本酒店 DAIKANYAMA	40

第二章 44

品日本酒：
那些魅力主厨经营的小店

⑩ 青	46
⑪ 松	52
⑫ SEKI 亭	54
⑬ 旬菜 SUGAYA	56
⑭ 四季饭晴间	58

第三章 64

学习日本酒的相关知识

⑮ 日本酒信息馆	66
什么是清酒	69
清酒的种类	70
解读清酒标签	82
挑选清酒酒器	84

第四章 96

买日本酒：
那些品位独到的酒水臻选店

⑯ 藏家	98
⑰ 小山商店	102
⑱ 升本	104
⑲ 内藤商店	108
⑳ STAND BAR MARU	112
㉑ 合羽桥 酒之 SANWA	114
㉒ KURAND SAKE MARKET	116
㉓ 和歌山纪州馆	118

清酒小知识 1	42
涩谷的酒鬼横丁	61
小泽酒造	86
清酒小知识 2	94
乡土馆名录	120
小百科	123

符号说明 (时) 营业时间 (电) 电话 (休) 休息日 (址) 地址 (交) 交通路线 (网) 网址

※ 如无特殊说明，料理全部为不含税价格，酒类全部为含税价格。

※ 书中内容基于 2018 年 10 月信息。

CONTENTS

PART_1

8

DRINK: NEW STYLE SAKE

① KURABUU	11
② BAKUSHUAN	15
③ twelv.	19
④ KIBOUAN	27
⑤ SOREGASHI	31
⑥ GINZA KIMIJIMAYA	35
⑦ SAI	37
⑧ TSUNEMATSU KYUZO SHOTEN	39
⑨ MIRAINIHONSHUTEN DAIKANYAMA	41

PART_3

64

LEARNING ABOUT SAKE

⑮ JSS INFORMATION CENTER	67
WHAT IS SAKE?	69
TYPES OF SAKE	70
HOW TO READ SAKE LABELS	82
CHOOSING A SAKE SET	84

TRIVIA ON SAKE_1	43
SHIBUYA NONBEI YOKOCHO	61
OZAWA SAKE BREWERY	87
TRIVIA ON SAKE_2	95
LIST OF LOCAL SPECIALTY SHOPS	120
GLOSSARY	123

PART_2

44

DRINK: RESTAURANTS WITH WELCOMING OWNER-CHEFS

⑩ AO	47
⑪ MATSU	53
⑫ SEKITEI	55
⑬ Shunsai SUGAYA	57
⑭ SHIKIGOHAN HAREMA	59

PART_4

96

PURCHASE: SAKE SHOPS WITH UNIQUE SELECTIONS

⑯ KURAYA	99
⑰ KOYAMASHOTEN	103
⑱ MASUMOTO	105
⑲ NAITOSHOTEN	109
⑳ STAND BAR MARU	113
㉑ KAPPABASHI SANWA 720	115
㉒ KURAND SAKE MARKET	117
㉓ WAKAYAMA KISHUKAN	118

Icon Description (H) Hours of Operation (T) Telephone Number (C) Closed Days (Ad) Address

(Ac) Access (U) URL

※ All food prices are tax-exclusive and liquor prices are tax-inclusive, otherwise stated.

※ All information contained in this book are as of October, 2018.

第一章

品日本酒：
享受新时代清酒

DRINK:
NEW STYLE SAKE

清酒简直就是“米酿的葡萄酒”， 那些用全新形式传递清酒魅力的店铺

俄罗斯人德米特里·布拉赫小时候曾因父亲工作的关系，在日本住过一段时间，大学时又在日本做过一年交换留学生。为日本饮食文化所倾倒的他在毕业后来到日本，开始从事饮食工作。对于清酒，他清晰地记得“第一次喝时我就被惊艳了，心想这简直就是米酿的葡萄酒”！如今，德米特里已取得品酒师资格，还曾在品酒大赛中取得第三名的好成绩。他为我们带来的全都是时下东京最有个性的品酒好去处。无论是为了便于品味酒香而选用高脚杯盛酒，还是在酒与料理的搭配上十分讲究，每家店无一例外地都在以一片赤诚之心面对清酒，以便更好地将清酒的美好传递给客人。

Sake is indeed “Rice Wine”

New Wave Bars That Bring Out the Best of Sake

Dmitry Bulakh, having lived in Japan as a child due to his father's work, returned to Japan to study at a university for a year as an exchange student. During his stay, he acquainted himself with the art of Japanese food culture. Since graduating from university, he has been in a food culture venture in Japan. “The first time I sipped delicious sake, I was struck by its flavor. That was a rice wine worthy of the name!” confesses Dmitry. He is an excellent kikisake-shi, who won the third prize in the 4th World Kikisake-shi Competition. He recommends bars that are all rare and unique to contemporary Tokyo, including one that serves sake in wine glasses for more aromas to be enjoyed and another that is very particular about pairing food and sake. Each of the owners are fascinating as they strive to learn everything about sake to present the best of it to their patrons.

ARTRIP ADVISER 艺术之旅顾问



德米特里·布拉赫
Dmitry Bulakh

品酒师。出生于莫斯科。幼年旅行及交换留学的两次访日经历让他彻底为日本饮食文化所倾倒。在担任清酒酒吧“twelv.”店主之余，还在经营售卖日本茶等食材的网店“极东杂货”。

A kikisake-shi born in Moscow. After living in Japan twice, as a child and as an exchange student, he became fascinated by Japanese food culture. He manages a sake bar “twelv.” and operates Far East Grocery, a web shop handling Japanese teas and other gourmet goods.



① 藏葡（筑地）

由千叶酒商“Imadeya”运营的现代居酒屋，主打日本酒，地处筑地警察署后侧，一个近来因个性餐厅聚集而颇受关注的地区。店内的所有酒品全部经店员实际到访酒藏品尝后购入，“藏葡”坚持只出售值得信赖的“看得见酿酒人的酒”。店内常备约30种清酒、200种葡萄酒，种类颇多。就连供喝酒间隙饮用的以防醉酒的水也非常讲究，目前使用的是鹿儿岛县西酒造用的“宝铭水”。菜单以京都家庭料理为主，另有各种蔬菜及肉类、鱼类菜肴，清酒葡萄酒两相宜。其他一些简单的家常料理也颇受欢迎。店主定期从日本各地邀请清酒生产商举办活动。推荐想要了解清酒相关知识的人参加。

时 17:00—23:30（最后点单时间 23:00） 电 03-6264-1759 休 星期日、节假日 址 中央区筑地 1-5-11 AS ONE GINZAE EAST 一层 交 地铁筑地站步行 3 分钟 网 www.facebook.com/kurabuutukiji



❶ KURABUU (Tsukiji)

Operated by Imadeya, a liquor store in Chiba, KURABUU is a modern *izakaya* (traditional Japanese bar) whose specialty is “liquor that is made in Japan.” There are other unique bars and restaurants in KURABUU’s neighborhood behind Tsukiji Police Station. The management makes sure that they personally know the producers. Staff are sent to each brewery for tasting. The sight of their regular stock of 30 kinds of sake and 200 kinds of Japanese wines is astounding. The high-quality water, ywaragi-mizu (chaser water), is carefully selected and “Houmei” is currently purchased at KURABUU. The shochu brewery Nishishuzo, in Kagoshima, also uses this particular water regularly as brewing water. The food menu is mainly derived from *obanzai* (Japanese cuisine native to Kyoto) with varieties of vegetables, meat and fish dishes. Simple home-style dishes are also popular. KURABUU holds regular events with sake producers around the country which would suit those who want to deepen their sake knowledge.

(H) 17:00-23:30 (L.C.23:00) (T) 03-6264-1759 (C) Sun, National holidays (Ad) 1st floor AS ONE GINZAEAST, 1-5-11 Tsukiji, Chuo-ku (Ac) 3-min. walk from Tsukiji Station (Tokyo Metro Hibiya Line)
 (U) www.facebook.com/kurabuutukiji

照片中部的画作及店铺标志均由曾与卡地亚品牌合作的艺术指导平野杰设计，为店内增添了几抹别样的色彩。葡萄酒展示架的内侧是酒窖。展示架形成的屏障有效减少了空气流通，从而使贮藏状态的葡萄酒可以更好地发酵。

The shop logo and the art work in the center of the photo were created by Tsuyoshi Hirano, an art director who also collaborated with big brands such as Cartier. The undressed concrete wall looks glamorous. Beyond wine shelves on the right is a wine cellar separated by an air curtain.

