

Junmai Daiginjo 39

Award Winning



Brewery: Hanazakari, Gifu

Rank: Junmai Daiginjo

Rice Polishing Rate: 39%

Alc 15.3%

SMV -2

* Gifu Governors Award



As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable.

The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water.

This Sake works particularly well with sushi and soba.

Kikuhanamori Daiginjo

Brewery: Hanazakari, Gifu

Rank: Junmai Daiginjo

Rice Polishing Rate: 39%

Alc 15.3%

SMV +3



Specially collected Sake made by traditional drip method from mesh bags.

An Artisans Daiginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste.

Pairs well with white fish and shellfish.

Junmai Daiginjo 50

Brewery: Hanazakari, Gifu

Rank: Junmai Daiginjo

Rice Polishing Rate: 39%

Alc 15.3%

SMV -2



The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami.

The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.

Matches red meat, fatty tuna, grilled meats and tempura.

Junmai Ginjo

Brewery: Hanazakari, Gifu

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15.3%

SMV -4



The incense scent is gentle and comfortable, and makes you expect sweetness and acidity.

The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.

Junmai Omachi

Brewery: Hanazakari, Gifu

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 16%

SMV -2



The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with umami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone.

A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.

Kutami Daiginjo

Brewery: Hanazakari, Gifu

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15.3%

SMV -4



There is a delicious Ginjo fragrance and the soft sweetness and delicious rice taste pleasantly overflows in the mouth. The taste ebbs and flows to leave an umami aftertaste.

With the soft sweetness this Sake matches salads, fish and lightly flavored dishes.

Hanazakari Junmai Hattan-nishiki

Brewery: Hanazakari, Gifu

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 18%

SMV +7



Handwritten calligraphy of the brand name 'Hattan-nishiki' in black ink.



A dryer Sake with a cedar-like aroma, it is not sweet and has a moderate acidity that is very well balanced. With a slightly dry finish, the aftertaste is crisp, with a pleasant, lingering astringency.

A stronger Sake that cuts the fat in meats.

It matches grilled meats such as yaki-niku, steak, fried pork.

Tokubetsu Junmai

Award Winning



Handwritten Japanese characters, likely the brand name or a signature.

Brewery: Hanazakari, Gifu

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15.3%

SMV 0

* Japan national new liquor prize



Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.

This Sake pairs especially well with white grilled fish, meat dishes and tempura.