

Junmai Daiginjo Miyanoshiki



Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV 0

It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste.

It is brewed with deep care.

The flavor matches most seafood and white fish and especially pairs with sushi.

Daiginjo Kaiunshichifukujin

Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +2



An elegant Daiginjo sake that expresses the original fragrance of rice and has a smooth and refreshing taste.

The slight bitterness on opening is gently replaced by a mellow sweetness and umami that then has a dry finish.

Junmai Ginjo Shinkaigura

Brewery: Fujimoto, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15%

SMV 0



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Made from 100% rice from Shiga Prefecture, this is a Junmai Ginjo Sake with a refreshing ginjo aroma.

It is a spicy dry Sake that is carefully brewed in the cold season and features a smooth, mellow taste that is light at first but expands over time.

It is perfect lightly chilled with salad.

Tokubetsu Junmai Daisizenshinkai

Brewery: Fujimoto, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +3



A gentle and slightly dry Japanese Sake. This is a special pure rice Sake with a dark and dry taste that enhances the taste of the dishes.

There is a slight sourness to the aroma and the flavor is broad and firm with a very pleasant aftertaste.

Tokubetsu Junmai Higeshinkai

Award Winning



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Brewery: Fujimoto, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15.5%

SMV +4

* Japan National Kan Gold



A Japanese Sake that emphasizes the lightness and soft acidic taste. It has a refined scent of dried fruit without a strong ginjo aroma. When first drunk you will first feel a soft sweet taste with a rich umami.

The slowly developing acidity then creates a slight bitterness that tightness the back of the mouth.

Junmai Daiginjo Cut

Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +2



It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste.

It is brewed with deep care.

Junmai Daiginjo Flow

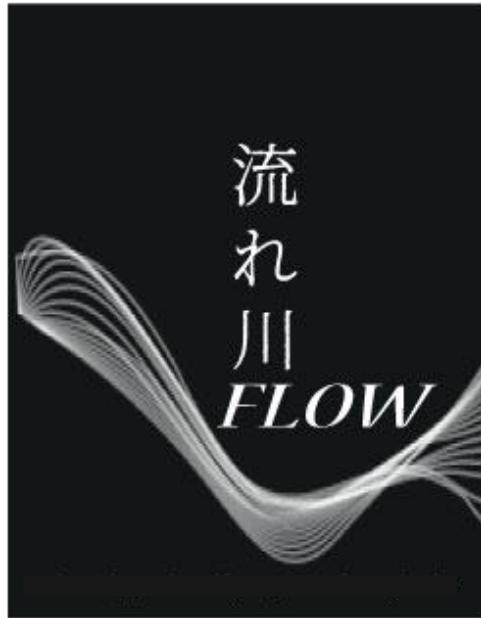
Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 17%

SMV +2



It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste.

It is brewed with deep care.

Tokubetsu Junmai HighSake

Brewery: Fujimoto, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +4

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HS
HIGH SAKE

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Plenty of umami taste of rice combined with beautiful citrus acid makes it impossible to stop drinking. The acid that rises sharply in the mouth does not let you feel the alcoholic degree of 17 degrees and is an elegant balance of flavor and acid.

The light and sweet fragrance tightens with a bitter aftertaste.