

## Junmai Daiginjo “Shifuku”

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +3



The highest peak of Fukui brewery as exhibited at the National New Sake Appraisal. It is a truly blissful gem. Stored for 2 years, it is a well-balanced Sake that is neither too sweet nor too spicy.

It is a smooth, deep tasting Sake with a clear fragrant aroma and a mellow flavor.

The brewery's finest sake, as presented at the Japan Sake Awards.

Junmai Daiginjo “Black Label”

Award Winning



Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +5

\* IWC: Commended



100% Yamada Nishiki from Tojo Tenjin district, Hyogo prefecture special “A” district.

Savor the delicacy of Special Grade A Yamadanishiki in this pure Daiginjo. A gem that has been carefully brewed with thorough attention to everything from raw materials to koji making, fermentation, and storage. It features an elegant and stately ginjo incense with a mellow, profound and transparent taste.

Haginotsuyu Junmai Daiginjo “Gold Label”

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV +3



A Daiginjo Sake with an elegant aroma and a smooth texture. It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so Sake taste.

The aftertaste is sweet similar to a wine or sherry.

## Haginotsuyu Ginjo-junmai

### Award Winning



Brewery: Fukui, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +2

\* IWC: Commended

\* Fine Sake Awards: Gold



Fukui's most popular umami and elegant aroma Sake. It has a yogurt like scent and a firm acidity, encompassing the sweetness and umami of rice. The aftertaste is spicy and slightly sour.

Fukui's most popular Sake will bring new depth to your meals. It is a Sake that goes well with a wide range of dishes.

## Super-chilled Aged Junmai-ginjo

Brewery: Fukui, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +5



Fukui's ice temperature storage Junmai Ginjo. It is initially kept as a raw Sake and brewed after. There is no strong scent and the rice taste is sweet and the overall flavor is more like wine.

It is harmonious, light and refreshing with a gently spreading umami. The finish is clear and crisp.

A smooth sake that can be enjoyed before, during and after meals!

## Junmai “Magokoro”

Award Winning



Brewery: Fukui, Shiga

Rank: Junmai

Rice Polishing Rate: 70%

Alc 15%

SMV +4

\* IWC: Commended

\* National Kan: Gold



A tasty and crisp pure rice Sake that you can enjoy from cold to hot. It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste.

Received the highest gold award in the “Kanzake Contest 2016”.

A rich junmai with a clean finish to enjoy at all temperatures.

Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu

Award Winning



Brewery: Fukui, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV -5

- \* IWC: Commended
- \* National Kan: Grand Gold
- \* Kura master: Platinum
- \* Sake selection: Platinum



This Sake has won a gold medal in the “Kanzake Contest (Premium Kanzake Category)” since the first year of its release. It has a dense, refreshing and vivid taste that cannot be produced by the methods currently used. In addition it goes well with a wide range of dishes, including deep-tasting dishes.

You will be amazed at the depth of flavor that you can enjoy even with hot Sake. A vivid taste that has never been experienced by the old brewing method. Received the Kura Master Platinum Award.

This is the delicious Sake of our forefathers!

## Award Winning



## Haginotsuyu Spica Gemini

Brewery: Fukui, Shiga

Rice Polishing Rate: 70%

Alc 10%

SMV -8

\* Fine Sake: Gold Award



A new type of low alcohol Sake that evokes the gentle, nature of white wine or lemonade. The light taste of low alcohol can be easily enjoyed outdoors and on a hot day.

It is very easy to drink and refreshes your body and tongue. It goes surprisingly well with very western foods such as pizza and potato fries, which are usually difficult to enjoy with Sake.

The freshness and sharpness of lemon is balanced well with the alcohol and there is a very refreshing long finish.