

Tokubetsu Junmai 60 (Iwai)

Award Winning



城陽
Jōyō

Brewery: Joyo, Kyoto

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +5

* IWC: Gold

* Japan/China Sake Award



A mild and Muscat like refreshing flavour with a moderately balanced taste of rice. It is characterized by a rich taste with a sharp acidity that compliments the overall flavour without overpowering.

It is a special pure rice liquor with excellent cost performance.

This is an easy-to-use sake that can be easily combined with Western food and various dishes.

Ginjo 55 Extra Dry (Iwai)



城陽
じょうよう



Brewery: Joyo, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15%

SMV +10

A Ginjo-shu using 100% rice “celebration” representing Kyoto.

This is Kyoto’s very dry Ginjo sake with a rich fragrance and a clean and refreshing taste.

It’s elegant taste can be combined with a variety of dishes from light to white without overpowering the dishes.

Junmai Ginjo 55 (Yamadanishiki)

Award Winning



Brewery: Joyo, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15%

SMV +2

* IWC: Commended



Made with 100% of Yamada Nishiki rice. After opening the bottle, it has a vivid and fresh impression, and it is characterized by a ginjo aroma and an elegant and fruity taste. In addition, the quality of the liquor is gradually improves within 2 to 3 days after opening, and a well-balanced umami taste then stands out.

With a deep Ginjo scent this Sake works well with sushi, sashimi and noodle dishes.

Junmai Daiginjo 40 (Gohyakumangoku)



城陽
じょうよう



Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 15%

SMV +2

Fruity fruity fruity!

A Junmai Daiginjo refined to 40%, it has a calm fruity aroma reminiscent of young peaches. When you put it in your mouth, the sweetness of Japanese fruits such as loquat and the umami of rice are all in one.

There is a wonderful balance of sweetness, sourness, and umami. You can enjoy the fruity and sweet taste of the rice with the refreshing dryness that is typical of Gohyakumangoku.

Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.

Junmai Daiginjo 40 (Yamadanishiki)

Award Winning



Brewery: Joyo, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +3

* IWC: Commended

With a beautiful Ginjo aroma reminiscent of fruit and a fruity taste with an elegant clean, crisp aftertaste.

It can be enjoyed from cold to room temperature.

Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.

Junmai Daiginjo 40 PREMIUM (Gohyakumangoku)

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 15%

SMV +3



A limited edition sake. The finished Sake has a very premium taste. It has a calm gentle fruits scent similar to pears and melons and a fresh and firm body. The taste is pure, smooth with a rich acidity that slowly spreads across the mouth.

With a well-balanced flavor and elegant sharpness it is rich and light, mellow and refreshing, with a mix of sweetness and spiciness. There is an exquisite, delicate balance between the refreshing and fruity aromas and the subtle taste of rice. At the end, the gentle bitterness and astringency make you feel refreshed.

Junmai Daiginjo Shizuku 40 (Yamadanishiki)

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +3



This is a very small batch Sake made by traditional, time-consuming hanging and squeezing method and polished to 40%.

Please enjoy the gorgeous ginjo aroma and the soft, elegant and fruity taste.

Junmai Daiginjo 30 (Yamadanishiki)

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 30%

Alc 16%

SMV +3



A sophisticated Sake polished to a luxurious 30% this Sake has a soft fruity sweetness with a fresh, elegant finish.

It is characterized by a clear taste with a rich gorgeous Sake aroma.

A deep Sake that matches white and red fish and sashimi. Also because of its sweetness it is also a match for desserts.