

Junmai Daiginjo No. 1

Award Winning



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +2.5

\* Fine Sake Gold



Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada Nishiki rice.

It has a fruity Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight tangy, bitter aftertaste.

This Sake compliments most Japanese food but works particularly well with white fish and sashimi.

## Tokubetsu Junmai Nishijin



聚樂第

Brewery: Sasaki, Kyoto

Rank: Tokubetsu Junmai

Rice Polishing Rate: 50%

Alc 15%

SMV +3



Fermented for a long period at low temperature using Ginjo yeast developed in Kyoto and carefully polished to 50%. It has a clean, mild, dry yet fruity flavour that is unique to Daiginjo pure rice wine accompanied by a slightly sweet, fruity aroma.

Pairs well with most Japanese foods but has a great synergy with beef as it brings out the Glutamic acid contained in the meat.

## Daiginjo Extra Premium

Award Winning



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +4

\* National New Liquor Fair Brewing Prize Winner

\* IWC Gold award

\* Tokai Honor Award

\* Osaka Sake Awards: Excellence



A Sake of the highest quality. The taste is dry, crisp and clean.

The flavour is smooth and a little spicy.

The aroma is the fruity Ginjo aroma, some say akin to pear.

This Sake pairs particularly well with sashimi and cooked seafood dishes.

Junmai Daiginjo Limited Edition

Award Winning



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 16%

SMV +2.5

\* IWC Silver award

\* Fine Sake: Gold Award



A well-balanced beautiful Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo.

It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.

A limited Sake with a delicious sweet finish and the fruity scent of apples and pears.

## Heian shijin Red



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +4.5



This is a lavishly polished Sake that has been brewed slowly at low temperature.

This Daiginjo is characterized by a calm aroma and flavour. It has a pure, clean taste peculiar to rice alcohol and enhances the flavour of seafood.

This Sake pairs well with all seafood but in particular sushi.

## Heian shijin White



聚楽第

Brewery: Sasaki, Kyoto

Rank: Tokubetsu Junmai

Rice Polishing Rate: 50%

Alc 15%

SMV +4



The Sake is prepared by slowly fermenting at a low temperature for a long time.

This Sake has a faint Ginjo, fruity scent and a wide and plump range of flavors peculiar to Junmaishu.

The refreshing and dry taste goes well with all Japanese food.

## Heian shijin Black



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV +3.5



Black Daiginjo has a fruity aroma and a refreshing taste, so it is perfect before or during meals. The fruity Ginjo incense is finished in a well-balanced manner with a fruity mouthfeel that is quite stimulating when you drink it.

If you raise the temperature a little, the spiciness will become a little milder, and instead you will feel a stronger acidity. The aftertaste is clean and refreshing.

It goes well with light and delicately flavoured dishes and cooked fish and seafood dishes, especially shellfish: Crab, Lobster.

## Heian shijin Blue



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +4



Blue shijin is characterized by a fruity aroma particular to Ginjo sake. You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake.

The overall taste is light and it is easy to drink. The acidity is low but there is still a sharpness with a spiciness.

It features a clean mouth and a crisp aftertaste. The light and refreshing taste goes well with any dish. Also matches creamy and cheesy dishes.



## Daiginjo Maiko-san



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +4



A Daiginjo with a rice polishing ratio of 40% and using the famous water “Ginmeisui” at the site of the brewery.

It is a Daiginjo with cleanliness and gorgeousness that can be said to be the crystallization of the skill of the brewers.

A flavorful Daiginjo whose flavour slowly spreads the sweetness of sharpened rice aroma when first drunk. Best drunk with seafood, white meats and vegetable dishes.

## Junmai Ginjo



聚楽第

Brewery: Sasaki, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +3



The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat.

It has a refreshing light aroma that accompanies the aroma of fish.

This Sake pairs well with fish, tempura, miso and mirin flavored dishes.

## Koto Tokubetsu Junmai



聚楽第

Brewery: Sasaki, Kyoto

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +3



Characterized by a slight sour taste with strong deep rice undertones. It is recommended for pure rice enthusiasts.

The flavour is citrusy with a pleasant acidity.

Matches a wide range of dishes from grilled, boiled and sautéed foods, in particular it pairs well with cooked seafood.

## MarutakeEbisu Honjozo

Brewery: Sasaki, Kyoto

Rank: Honjozo

Rice Polishing Rate: 65%

Alc 15%

SMV +4



聚楽第



The taste of rice is alive with the famous water producing a mellow tasting Sake. The harmonious balance of flavors and light aroma tingles all senses and enhances the delicate taste of Japanese cuisine.

There is an initial slight sour taste, then the mellowness that is a combination of sweetness, bitterness and umami taste can be enjoyed.

A light Sake that goes well with fried foods especially Wild plants tempura.