

"Fuku" Junmai Daiginjo

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 15%

SMV 0

* Lake Biwa sake Award



A wonderfully tasting Junmai Daiginjo sake that is completed with the skill of Mr. Yamada Nishiki and Mr. Mori.

It has a gentle and elegant ginjo aroma with a slightly light and slightly sweet mellow taste.

Winner of the Lake Biwa Award at the “Shiga Local sake Association for Everyone”.

"Kirara" Junmai Daiginjo

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV -0.5

* G20 Osaka Summit sake



G20 Osaka Summit 2019 sake. With a slight ginjo incense and a beautifully clean, mellow taste, this sake is mouth filling, rich and slightly sweet.

Made from the mother of Yamadanishiki rice: Wataribune.

"Keyaki" Junmai Daiginjo

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV +2.1



A harmonious, mellow, slightly rich and slightly dry tasting sake. It has a well-made umami leaving a clean, fresh palate.

A high-quality sake full of individuality.

An authentic school sake with a profound taste and a harmony of the five tastes.

Tojinomai Junmai Daiginjo

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV +2.1



The rich aroma of rice remains and the sake is mellow, soft and slightly dry.

There is a pleasant ginjo incense, a refreshing mouth, and a richness in the aftertaste.

Full-bodied scent with a mellow swelling.

"Sora" Junmai Daiginjo Genshu

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV 0



A shizuku sake made to the highest level. A delicious, luxurious sake with a melony ginjo fragrance and delicious rice flavour.

The soft, elegant taste is light with a very smooth sweet aftertaste.

Named "Umami" for the taste and from the image of clear and beautiful sake.

"Aowatari Tankan Wataribune" Junmai Ginjo

Genshu

Brewery: Fujii Honke, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 18%

SMV +2.7



A smooth sake with a delightful aftertaste. The aroma is a pleasant ginjo and the taste is rich, slightly dry with an abundance of umami.

Please enjoy the mellow and faint aroma and the plump tasty sake.

Made from the mother of Yamadanishiki rice: Wataribune.

"Kurowatari Siga Wataribune Rokugou"

Tokubetsu Junmai Genshu

Brewery: Fujii Honke, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 18%

SMV +1



The original solid taste of sake created by Mr. Mori's honed skill.
A refreshing aroma, richness, and a deep taste.

The taste of rice spreads slowly in the mouth, and it is a full,
slightly sweet sake with a well-balanced flavours.

Please enjoy the richness full of flavour.

Made from the mother of Yamadanishiki rice: Wataribune.

Retro Label Tokubetsu Junmaishu

Brewery: Fujii Honke, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +0.7



A clean mouth, and a harmonious taste that spreads the flavour of rice. A slightly dry sake with acidity and umami, which is delicious.

It is mellow and palatable and you can feel the definite taste of rice while being refreshing. It has a well-balanced taste, so it goes well with any dishes.

A sake brewed without lactic acid and yeast, is cultivated by traditional techniques.

"Retro Label Kimoto" Tokubetsu Junmaishu

Brewery: Fujii Honke, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 70%

Alc 15%

SMV +4.1



With a relaxing special pure rice scent, the fullness of the taste comes from aging and the deep pure rice wine.

There is a crisp aftertaste and it has a delicious acidity.

The lukewarm feeling is good with the goodness of rice.

Specially made with Kimoto techniques.

"Ryumon Dry Karakuchi" Junmaishui

Brewery: Fujii Honke, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 70%

Alc 15%

SMV +8



A dryer sake with a full-bodied plump rice taste, plenty of umami and a smooth mouthfeel.

A wonderfully dry sake for discerning sake lovers.