

## Junmai Daiginjo Miyanoshiki

Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV 0



神  
関



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 flavour matches most seafood and white fish and especially pairs with sushi.

Junmai Daiginjo Kaiunshichifukujin

Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 16%

SMV +2



神  
関



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.

Tokubetsu Junmai Daisizenshinkai

Brewery: Fujimoto, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15%

SMV +3



神  
関



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 flavour is broad and firm with a very pleasant aftertaste.

## Tokubetsu Junmai Higeshinkai

Brewery: Fujimoto, Shiga

Rank: Tokubetsu Junmai

Rice Polishing Rate: 60%

Alc 15.5%

SMV +4

\* Japan National Kan Gold



神  
関



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 tightens 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.



神  
関



## Junmai Daiginjo Flow

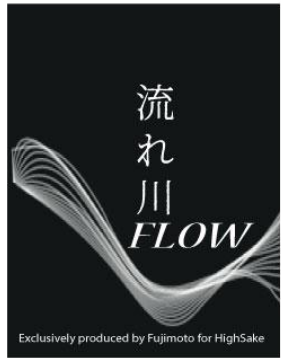
Brewery: Fujimoto, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 17%

SMV +2



神  
関



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

洗  
練  
酒

HS  
HIGH SAKE

Exclusively produced by Fujimoto for HighSake

神  
関



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 flavour and acid.

The light and sweet fragrance tightens with a bitter aftertaste.