

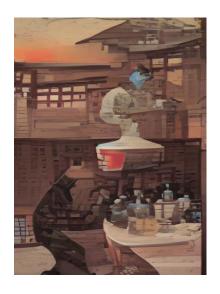




#### Inspiring the World Through Japan



### Sakeportal supplies 2 main categories (other sake available on contact)



Craft sake supplied through our selected Artisan brewery partners with generations of history and awards who excel in producing the highest quality Sake using traditional methods and sourcing/supporting local businesses.

This gives our customers a great sales point and matches the global trend.

Although we have a wide range of sake, our main focus is on Premium hard to find Craft sake.



sakeplease@sakeportal.com

Private Label sake available through:

- Selected bottles
- RTD canned Sake
- Imported bulk/IBC tank sake





sakeplease@sakeportal.com



#### **NOTES**

- Minimum order of 5 cases x 12 bottles from each brewery (lower volumes possible for samples-please contact)
- Our price are pre-negotiated discount prices,
- Prices include all Japan taxes,
- Please order in cases of 6 or multiples of 6. Mixed cases from 1 brewery are OK,
- We will provide Certificate of Origin for FTA countries with Japan.

Our reputation as a Japanese company means we will always do our best for our clients in a fair and honest manner.

As the Japanese say "saizenn wo tsukushimasu".

#### To order:

Contact us by email or request a quote (no payment needed) here:

https://sakeportal.com/client



Award winning Sasaki brewery was founded in 1893 and is the only brewer in central Kyoto. Their mission is to use traditional techniques grafted in famous water, to produce an authentic sake taste.

Under Kyoto is a huge rock 33km long, and the water Sasaki uses seeps down from the mountains into the Kyoto valley and crawls through this rock to produce exceptional "goodness of water".

#### **ARTISAN SALES POINTS**

Sasaki is a partner in the regional resource utilization project: To collaborate and use ingredients special to your region.

Made exclusively from highly polished rice grown in Kyoto, and lovingly brewed at low temperatures.

Uses Kyoto's famous rock water

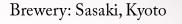
#### CEO PERSONAL MESSAGE

"Thinking about keeping Kyoto's business more than making money."

Sasaki Base taste

Lighter more fruity taste, good for the overseas palate

#### Junmai Daiginjo No. 1



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.





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



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

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 flavoured dishes.

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



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 Tokubetsu Junmai

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 flavours peculiar to Junmaishu.

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



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.





Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +4

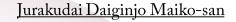


Blue Ginjo is characterized by a fruity aroma particular to Ginjo sake. You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake.

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.





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 flavourful Daiginjo whose flavour slowly spreads the sweetness of sharpened rice aroma when first drunk.

Best drunk with seafood, white meats and vegetable dishes.





Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +3

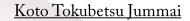


The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat.

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

This sake pairs well with fish, tempura, miso and mirin flavoured dishes.







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.



#### Marutake Ebisu Honjozo

Brewery: Sasaki, Kyoto

Rank: Honjozo

Rice Polishing Rate: 65%

Alc 15%

SMV +4



The taste of rice is alive with the famous water producing a mellow tasting sake. The harmonious balance of flavours 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.





Fujii Honke was established in 1831 and are honoured to be the sole brewery to provide sake for the Imperial Harvest Festival to the Japanese Imperial Court and shrines all over Japan.

Based on the banks of Lake Biwa in Shiga prefecture the climate is ideal for sake brewing. The water comes from the Suzuka mountain and takes 100 years to be filtered perfectly for brewing.

Through supporting their rice farmers, this rice produces stunningly smooth distinctive sake. Most of their rice is also environmentally and organically grown.

As with all our breweries they stand by traditional methods, for example they produce the yeast starter mash using the traditional Kimoto method instead of commercial lactic acid.

This takes double the time, effort, skill and risk but produces a pure sake. Buildings within their brewery are registered as Cultural Properties.

ARTISAN SALES POINTS *Wataribune rice specialist* 

Innovative blends of rice

Traditional brewing techniques including Kimoto and shizuku

CEO PERSONAL MESSAGE "The way of rice is the way of sake"

Fujii Honke Base taste Every sake is wonderfully original and different but overall: smooth, sweeter and more of a wine taste

#### "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".



KYD UJITSU KERHARNE NAJ

#### "Kirara" Junmai Daiginjo

Brewery: Fujii Honke, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

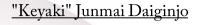
SMV -0.5

\* 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.



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.





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.





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.



Award winning Joyo brewery was founded in 1895 and is based in the southern area of Kyoto blessed with nature and on the Kizu river.

Their brewers are highly skilled 40 year veterans of their craft. Most of the work is done by hand using traditional methods. They put their heart and soul into each bottle.

They believe in locally sourcing and supporting local companies wherever possible.

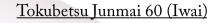
ARTISAN SALES POINTS Subterranean water pumped from their own 100 meter well.

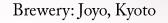
Specialist in Gohyakumangoku rice sake

No carbon filtering to maintain pure sake

CEO PERSONAL MESSAGE "Tradition and ingredients are the key to true sake."

Joyo Base taste Easy to drink, light and beautifully balanced





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.





Brewery: Joyo, Kyoto

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15% Nihonshudo+10

SMV +10

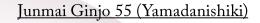


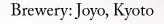
A Ginjo-shu using 100% rice "celebration" representing Kyoto.

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.







Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

SMV +5

\*IWC: Commended Award



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.



#### Junmai Daiginjo 40 (Gohyakumangoku)

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 15%

SMV +2



A Junmai Daiginjo refined to 40% and brewed in cold weather. It is bottled as soon as possible without filtration, and is stored in a refrigerated bottle so that you can feel the fresh and smooth rich rice flavour with a refreshing sharpness.

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)

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 15%

SMV +3

\*IWC: Commended Award



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 flavour 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

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

Brewery: Joyo, Kyoto

Rank: Junmai Daiginjo

Rice Polishing Rate: 30%

Alc 16%

SMV +3



A limited edition 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 it's sweetness it is also a match for desserts.





Award winning Hanazakari brewery was founded in 1898 in Gifu prefecture on the banks of the beautiful Kisogawa river.

They continue to use many traditional techniques that are rarely used by brewers these days.

They slow drip the sake through mesh bags with pressure from bamboo shoots and they are the only brewer in Japan to continue to use a manually operated press. These time consuming techniques produce the finest sake with a distinct flavour.

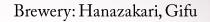
ARTISAN SALES POINTS Specially made Koji by box method.

Traditional time consuming brewing techniques.

CEO PERSONAL MESSAGE
"Every drop is a symbol of Every drop is a symbol of our happiness and dedication.."

Hanazakari Base taste *Clean, deeper sake flavour* 

#### Junmai Daiginjo 39



Rank: Junmai Daiginjo

Rice Polishing Rate: 39%

Alc 15.3%

SMV-2

\*Gifu Governors Award



The best sake produced by this brewery. As with a Daiginjo it has a refined ginjo fragrance similar to green apples and melon and is gentle and comfortable.

The initial sweetness quickly develops into a well-balanced flavour with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water.

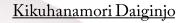
This sake works particularly well with sushi and soba.











Rank: Junmai Daiginjo

Rice Polishing Rate: 39%

Alc 16%

SMV +3



Specially collected sake made by traditional drip method from mesh bags.

An Artisan's Daiginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste.

Pairs well with white fish and shellfish.





Rank: Junmai Daiginjo

Rice Polishing Rate: 39%&50%

Alc 15.3%

SMV-2



The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami.

The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.





Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15.3%

SMV -4



The incense scent is gentle and comfortable, and makes you expect sweetness and acidity.

The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.





Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 16%

SMV-2



The incense scent is gentle and comfortable and smells like melon.

The initial taste follows with an elegant, moderate melon-like sweetness mixed with umami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone.

A sake that matches sweet and spicy seasonings such as yakiniku and yakitori.





Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15.3%

SMV -4



There is a delicious ginjo fragrance and the soft sweetness and delicious rice taste pleasantly overflows in the mouth.

The taste ebbs and flows to leave an umami aftertaste.

With the soft sweetness this sake matches salads, fish and lightly flavoured dishes.





#### Hanazakari Junmai Hattan-nishiki

Brewery: Hanazakari, Gifu

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 18%

SMV +7



With a cedar-like aroma it is not sweet and has a moderate acidity that is very well balanced.

It has a slightly dry finish, the aftertaste is crisp, with a pleasant, lingering astringency. A stronger sake that cuts the fat in meats.

Matches grilled meats such as yaki-niku, steak, fried pork.

# Tokubetsu Junmai

Brewery: Hanazakari, Gifu

Rank: Honjozo

Rice Polishing Rate: 60%

Alc 15.3%

SMV 0

\* Japan national new liquor prize



Award winning sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness.

Umami can be felt in a balanced manner.

This sake pairs especially well with white grilled fish, meat dishes and tempura.











Fukui brew sake with the belief that "it is not for drinking, but for tasting"; meaning the more you drink the mellower and more fulsome their sake becomes. Fukui's sake is diverse but always with that underlying tone of smoothness and mellowness and a refreshing aftertaste.

Fukui has been brewing sake for over 260 years and their name comes from the Japanese clovers that bloom on the shores next to their brewery. Fukui uses some time-honoured techniques that date back to the Edo period! (1600-1800's).

As an innovator in sake they not only produce extraordinary sake but they are also pioneers in low-alcohol sake and amazing real fruity, fruit sake.

ARTISAN SALES POINTS

Innovative flavours and sake

Local sourcing and supports local rice farmers

CEO PERSONAL MESSAGE

"Giving back to the community through the joy and pleasure from drinking sake"

Fukui Base taste Smooth with a full bodied mouthfeel, moderate sake flavour



## Haginotsuyu Junmai Daiginjo "Shifuku"

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo shifuku

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 flavour.

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



## Haginotsuyu Junmai Daiginjo "Black Label"

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 40%

Alc 17%

SMV +5

\* IWC: Commended Award



100% Yamadanishiki from Tojo Tenjin district, Hyogo prefecture special "A" district.

Savour 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 Junami Daiginjo Yamadanishiki

Brewery: Fukui, Shiga

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 15%

SMV -3



A Junmai Daiginjo sake that transforms everyday life into a premium product. With a gorgeous ginjo aroma and a clear, clean soft taste.

You can enjoy luxurious Junmai Daiginjo sake of highest quality with an excellent price.

Matches Japanese cuisine with dashi and white fish sashimi.



#### Haginotsuyu Super-chilled Aged Junmai-ginjo

Brewery: Fukui, Shiga

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 15%

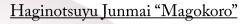
SMV +5

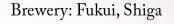


Fukui's ice temperature storage Junmai Ginjo. It is initially kept as a raw sake and burned after.

There is no strong scent and the rice taste is sweet and the overall flavour is more like wine. It is harmonious, light and refreshing with a gently spreading umami.

The finish is clear and crisp.





Rank: Junmai

Rice Polishing Rate: 70%

Alc 15%

SMV +4

\* IWC: Commended Award

\* National Kan: Gold Award



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

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 and refreshing taste that cannot be produced by the new methods currently used. It goes well with a wide range of dishes, including deep-tasting dishes.

Received the Kura Master Platinum Award.

This is the delicious sake of our forefathers!



At Kikkawa Brewery, sake is brewed by pumping subterranean water, which is naturally filtered and clear, from three wells. It is this water and the expertise which continually produces sake that has an individual character and has been highly evaluated in Japan.

Founded in 1912 (First Year of Taisho) at the foot of the rainy mountain (Tanzawa Oyama), the brewery started by carefully making small amounts of sake over time. The "Hard water" contains a lot of minerals such as magnesium and calcium and the sake is brewed by traditional methods, even nowadays the basic stance of carefully making a small amount of sake does not change.

ARTISAN SALES POINTS

Pure rare hard mountain water

Non-milled rice

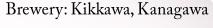
Specialists in 90% rice polishing

Specialists in Kimoto traditional brewing

CEO PERSONAL MESSAGE
"Only One sake that customers can drink with peace of mind"

Kikkawa Base taste Soft and mellow with a very fresh, clean and umami lingering palate





Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 15%

SMV +3



100% Miyama Nishiki from Nagano Prefecture, this is a limitededition brew.

Using the rare Akita style flower yeast (AK-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavours.

With a fruity and refreshing aroma, a subtle astringency and bitterness are pleasantly felt in the throat. The most attractive feature is the perfect balance between the freshness and taste of Junmai Ginjo sake.





#### Rainfall Junmai Ginjo Mountain Abandoned

Brewery: Kikkawa, Kanagawa

Rank: Junmai Ginjo

Rice Polishing Rate: 60%

Alc 17%

SMV +2



Mountain abandonment preparation that utilizes the function of natural lactic acid bacteria.

The umami, sourness, and sweetness are mixed together to create a unique and savoury taste.

Carefully cultivated with a high level of skill and affection and combined with the traditional No. 601 yeast gives a powerful and mellow aroma.

It is a masterpiece of mountain abandonment preparations.



#### Rainfall Junmai Mountain Abandoned

Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 16%

SMV -14

\* Kura Master Gold



Taking advantage of YamadaNishiki rice's characteristics, it is brewed with a rice polishing rate of 90% (a rate that is not normally possible), a koji rate of 40% (a whopping double the normal rate), and hard water from the rainy mountains (a hardness of 150, which is rare in Japan).

The taste would is so clean and clear with an exotic aroma of "yeast" and "rice jiuqu" forged with the traditional method of Yamahaimoto, the rich umami lingers deep and long.



#### Afuri Seiryumai Kimoto Harumi

Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 13%

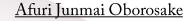
SMV -22



Made using the traditional, time-consuming Kimoto technique and Afuri Seiryu rice- a specialty brand of Isehara.

The rice polishing ratio is Kikkawa's speciality 90%, creating a pure rice sake that has a strong taste while suppressing the unpleasant taste as much as possible. It has a gentle aroma and is characterized by the unique umami of Harumi and the freshness obtained by fermentation.

With a sake degree of -22 and acidity of 3.6 it has a refreshing taste and the beauty of the aftertaste is unique to kimoto-zukuri.



Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 13%

SMV +3



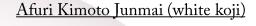
A little dry, low-alcohol pure rice sake with a light taste.

A refreshing sweet and sour taste with the highest quality sake rice, Omachi from Okayama Prefecture (rice polishing ratio 90%!) and malic acid yeast (No.77).

"Oboro Sake", is not too sweet and not too sharp; it is perfect to accompany the long night.

The alcohol content is slightly lower than the usual sake and so matches sweeter foods. Cooling to 10°C is recommended.





Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 19%

SMV +12



Special Kimoto traditional method using K601 yeast "No. 6 yeast" and "white koji" that produces citric acid.

An amazingly low polishing rate of 90%. The well-trained yeast does not stop growing even at ultra-low temperatures (3°C), and by slowly fermenting over time, it creates a powerful and deep flavoured sake.

This sake has a strong flavour, and is quite dry so matches well with fatty foods and meats.





Brewery: Kikkawa, Kanagawa

Rank: Junmai Daiginjo

Rice Polishing Rate: 50%

Alc 16%

SMV -3



Revealing a new product, this is the excellent kimoto junmai daiginjo. Made with the Kimoto traditional sake production methods and delicate brewing techniques.

Kimoto Junmai Daiginjo is characterized by its smooth texture and refreshing acidity. A gentle body feeling that combines transparency and depth. Enjoy the elegant and soft scent of kimoto.

For pairings, we recommend the honey tartine of figs and blue cheese, it can also be enjoyed after a meal with nuts.



## Afuri Le Passage Junmai

Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 13%

SMV -22



A surprisingly low-polished 90% rice and wine yeast are fused to create a new type of sake.

No. 4 yeast for wine was first isolated in Yamanashi Prefecture about 70 years ago and has been widely used in wineries in the prefecture. It emits a fruit-like aroma, and goes well with the Yoshikawa-style "cryogenic preparation".

It is a new style of sake with a sophisticated taste and aroma that connects the worlds of wine and sake.



吉川醸造



#### Afuri Kimoto Junmai (Black Koji)

Brewery: Kikkawa, Kanagawa

Rank: Junmai

Rice Polishing Rate: 90%

Alc 13%

SMV -14



K601 yeast and citric acid-producing black koji have been forged into a strong yeast for about a month using the traditional method of kimoto preparation.

It has a deep taste with a balance of sweetness and sourness with low alcohol. In contrast to the white koji, it features a rounded acidity that envelops the umami and sweetness of rice.

It can be paired with a wide range of dishes, and is a gem that can be matched with everyday meals such as fish and meat dishes, oden and hot pot.



吉川醸造







Akita's ancestors have been obsessed with the wonders of fermentation for hundreds of years without scientific theory or refrigerators, and have been steadily devising ways to make them delicious.

Kinmon Akita sake Brewery Co., Ltd. became the current organization in 1973 (Showa 48) however, their sake brewing dates back to 1936 (Showa 11)

Their belief is that sake brewing is more than exploring a new world of tastes that goes beyond just evaluating the taste of sake alone. While firmly maintaining the traditional roots of sake and considering the origin of sake, Kinmon are eager to seek a breakthrough to the unknown horizon with sake that has an umami that no one else can imitate.

They put their soul into making sake that is unique to Akita's rice, water, and nature.

ARTISAN SALES POINTS

Uses the same brewing techniques since its founding

Specialists in Aged and storing sake

High quality local rice producing area

CEO PERSONAL MESSAGE
"Beyond just evaluating the taste of sake alone."

Kinmon Base taste

Beautiful aromas, softness and umami



Brewery: Kinmon, Akita

Rank: Junmai

Rice Polishing Rate: 70%

Alc 15%



A special Junmai sake made using three times as much Koji as usual. sake with the power of Koji has an amazake-like effect and the clean sweetness of rice is a prime character of this sake. The scent is reminiscent of pine, kinako, and oak. A rich, soft sweetness like marshmallow spreads and a fresh acidity wraps around. There is a rich middle mouth with a sharp aftertaste.

Matches cheese, meat dishes, game, sea urchin, tempura and you can enjoy it chilled or mixed with soda.

#### X3 Rose

Brewery: Kinmon, Akita

Rank: Junmai

Rice Polishing Rate: 70%

Alc 16%



A beautiful rose-colored sake that brings out the flavour of red rice (ancient rice) with three times the normal amount of Koji. Red rice is a highly nutritious rice that contains more vitamins and minerals than modern white rice. In collaboration with the Food Research Institute, this sake was researched for the optimum formulation and created a sake that allows you to enjoy the natural and soft rose colour due to its complex taste and red pigment.

The power of fermentation with three times the amount of Koji brings out the flavour of red rice strongly and firmly. The scent is reminiscent of dark cherries and dried fruits. The mouthfeel is well-balanced with the sweetness and sourness of products such as dried cherries and dried figs. The soft and refreshing acidity like strawberries produces a beautiful sharpness.

Matches fresh vegetables, fatty fish, fresh cheese





Brewery: Kinmon, Akita

Rank: Junmai Ginjo

Rice Polishing Rate: 55%

Alc 16%



A Junmai Ginjo sake made by burning bottles, rapidly cooling, and storing in low-temperature bottles. Using Gohyakumangoku rice the sake has been specially stored in the brewery to mature and bring out a soft, mellow and smooth taste.

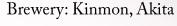
The scent is mellow reminiscent of laurel and juniper berries. The umami spreads all over the mouth and the aftertaste is light.

Matches a wide variety of foods.





#### Yamabuki Gold Vintage sake



Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 18%

\* IWC: 6 x Gold Award



"Aged old sake Yamabuki Gold" is a blend of several types of aged old sake of up to 20 years based on 10-year aged sake. Globally respected by sommeliers and featured in Michelin star restaurants.

Craftsmen who are familiar with the characteristics of Aged old sake, with detailed know-how curated over a long period of time and by taking advantage of the climate of Akita, have blended multiple years of aged old sake in an exquisite balance that brings out the unique characteristic "umami".

The amber colour polished by aging shines beautifully, and it has the aroma and sweetness of aging in barrels. At the same time, it has a refreshing sensation, so it resonates beautifully with crustaceans such as shrimp and crab, and fatty dishes.





Brewery: Kinmon, Akita

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 20%



A magnificent 30 year old Vintage sake. Globally respected by sommeliers and featured in Michelin star restaurants.

The complexity and sharpness of aroma and taste has beautifully increased over the years. It has an apricot confit-like scent and a smoky feel. There is a profound yet soft mouthfeel with a flavour of laurel and cardamom. Reminiscent of sherry and aged white wine.

Excellent for chocolate, Comte cheese, blue cheese and meat.





Brewery: Kinmon, Akita

Rank: Koshu Aged

Rice Polishing Rate: 70%

Alc 20%



A wonderfully 20 year Aged sake. Globally respected by sommeliers and featured in Michelin star restaurants.

It features a smoky walnut and almond-like scent coming from being laid in the barrel. With this full aroma is a taste similar to cardamom and cumin in an encompassing soft mouthfeel and Aged feeling. There is a refreshing bitterness in the aftertaste.

Similar to the 30 year old, this sake matches chocolate, Comte cheese, blue cheese and meat.





## "Boar Bird GIBIER" Special Junmai Aged sake

Brewery: Fujii Honke, Shiga

Rank: Junmai Koshu Aged

Rice Polishing Rate: 70%

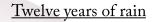
Alc 15%



A Special aged golden-coloured sake. It has a milder lighter port or sherry flavour mixed with the umami of sake and a pleasant acidity.

The taste is well-balanced as a whole and it is very moreish! Can be matched with dessert due to the sweet flavour.

Stored for over 15 years.



Brewery: Kikkawa, Kanagawa

Rank: Koshu Aged

Rice Polishing Rate: 58%

Alc 16%

SMV +1



Born from Yamadanishiki and Miyama Nishiki, this sake has been quietly aging the taste of rice for 12 years without making waves on the sake side.

If you put it in your mouth, the umami, the depth of acidity, and the spiciness of ripeness are intricately intertwined.

With it's sweeter flavour it can be an aperitif or dessert sake combined with desserts, chocolate, dried fruits, nuts.







# Haginotsuyu "Wa no Ka no Shizuku" <u>Lemon Liqueur</u>

Brewery: Fukui, Shiga

Rank: Liqueur

Alc 7%



Sake and luscious domestically grown fruits come together. The lemons are grown where the cultivation and taste has been passed down over 100 years and wow, this is a REAL lemony lemon liqueur.

The full flavour of the lemons can be felt with the beautiful mix of the sake providing a refreshing taste and aroma, and a addictive taste with a soft acidity-a true treat.

Delight in the crisp aroma and gentle tang of fresh lemons.



# Haginotsuyu "Wa no Ka no Shizuku" Mikan Orange Liqueur

Brewery: Fukui, Shiga

Rank: Liqueur

Alc 4%



Sake and luscious domestically grown fruits come together. Mikan-shu (citrus liqueur) is born from citruses organically grown without pesticides or artificial fertilizers, in vast terraced fields overlooking the ocean.

The flavour from the Mikan (type of Orange) is superb, refreshing and rich. A juicy and easy-to-drink taste with plenty of fruit.

A smooth, succulent liqueur like fresh fruit juice.



# Haginotsuyu "Wa no Ka no Shizuku" Yuzu Liqueur

Brewery: Fukui, Shiga

Rank: Liqueur

Alc 7%



Sake and luscious domestically grown fruits come together. Using only the finest yuzu fruits from Kyoto's Mizuo region, the historical birthplace of yuzu. This area is blessed with a cool climate and pristine waters, the yuzu grown here boast a fresh aroma and deep, rich flavour. The entire of these remarkable yuzu fruits are brewed into an elegant liqueur that is simply sublime.

Rich aroma, and a soft noble taste. It is refreshing and an exquisite combination of yuzu and Fukui sake.

This rich and refined beverage will delight and refresh your palate.



# Haginotsuyu "Wa no Ka no Shizuku" Plum (Ume) Liqueur

Brewery: Fukui, Shiga

Rank: Liqueur

Alc 12%



Sake and luscious domestically grown fruits come together. Using the fully-ripened nanko plums which are then steeped in sake (instead of the more common shochu) to produce a sublimely mellow Plum sake liqueur that brings out the full aroma of the ripe, luscious plums.

A refreshing plum liqueur with an aroma that hints of peaches.



Brewery: Fukui, Shiga

Rice Polishing Rate: 70%

Alc 10%

SMV -8

\* Fine sake: Gold Award

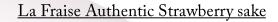


A new type of low alcohol sake that evokes the gentle, nature of white wine or lemonade. The light taste of low alcohol can be easily enjoyed outdoors and on a hot day.

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.





Brewery: Fujii Honke, Shiga

Rank: Liqueur

Alc 10%



A Strawberry fruit sake all harvested in Shiga Prefecture novice uses only pure sake rice with no colouring, fragrance, acidulant, or preservatives added.

Using only the most fragrant strawberries from Tanaberry famous strawberry farm. La fraise authentic strawberry sake is tightly packed with these fresh strawberries that have been carefully stewed to keep the most flavour.

Fresh and fruity, please enjoy the taste of the season.





"EIKUN," the pure rice, premium sake made from the pure and simple ingredients of Kyoto rice, water, and yeast

The ancestors of the Saito family moved from Senshu to Kyoto and it was in the 1895 that Saito Sake Brewery was born.

Since then, they have carefully nurtured the brewery in the Showa and Heisei eras, and now create the highest quality sake and have received high praise across the world.

Eikun is proud to have won the Gold Award for 14 consecutive years at the National New Sake Appraisal, becoming the most successful brewery in this history of the awards. Eikun has become a watchword for tradition and high quality sake.

Made from 100% Kyoto rice, water, and yeast, the pure-rice premium sake "EIKUN" is well regarded both in Japan and overseas.

ARTISAN SALES POINTS Locally sourced ingredients

Supporter of innovative revival rice project

Head brewer belongs to the elite Nanbu Tojii

Rice comes from Special Historic Preservation Farming District

CEO PERSONAL MESSAGE
"A long time is quietly sleeping in each drop of sake."

Eikun Base taste Fruity flavours with smoothness and umami

### YOU'S TIME Yuzu L i g h t

Brewery: Eikun, Kyoto

Alc 5%



This is a low-alcohol yuzu liqueur made by combining Eikun's ginjo sake, brewing technology cultivated over many years and yuzu juice from locally grown Japanese Yuzu.

Comes in a stylish long frosted bottle for a fun time.

Delicious and refreshing in all seasons



## GINJYO UMESHU Light

Brewery: Eikun, Kyoto

Alc 5%



A plum liqueur with a refreshing mouthfeel based on "Eikun" ginjo sake, brewing technology cultivated over many years that draws out the umami of plums, locally grown in Japan.

Comes in a stylish long frosted bottle for a fun time

Delicious way to drink: Chilled or on the rocks



## **Premium Craft Sake Range**

26	· · · · · · · · · · · · · · · · · · ·	Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Jummai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a fruity Ginjo aroma and a fresh week, 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.	720ml	2,839
27	西珠	Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	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 Sasaki brewing, it is 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.	720ml	2.010
28	2448	Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	IWC: Gold Award Tokai Honor Award Osaka Sake Awards: Excellence prize National New Sake Appraisal: Gold Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 17% SMV +4	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.	720ml	2,010 4,550
29		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award	EXCLUSIVE	Rice Polishing Rate 50% Alc 16% SMV +2.5	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.	720ml	3,690
75	1	"Fuku" Junmai Daiginjo	Junmai Daiginjo	Fujii	Lake Biwa Sake Award		Rice Polishing Rate 40% Alc 15% SMV 0	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 Blwa Award at the "Shiga Local Sake Association for Everyone".  A limited edition small production Sake.	720ml	4,723
76	1	"Kirara" Junmai Daiginjo	Junmai Daiginjo	Fujii	G20 Osaka Summit 2019 Sake		Rice Polishing Rate 50% Alc 15% SMV -0.5	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.	720ml	3,315
82		"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii			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.	720ml	2,690
83		Tojinomai "Junmai Daiginjo"	Junmai Daiginjo	Fujii			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.	720ml	3,180
84		"Sora" Junmai Daiginjo Genshu	Junmai Daiginjo	Fujii			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 flavor. 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.	720ml	4,380
6		Junmai Daiginjo 40 (Gohyakumangoku)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Alc 15% SMV +2	A Jumnal Daighjor effined to 40% and brewed in cold weather. It is bottled as soon as possible without filtration, and is stored in a refrigerated bottle so that you can feel the fresh and smooth rich rice flavor with a refreshing sharpness. 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 unami of rice are all in one. There is a wonderful balance of sweetness, sourness, and umami. The slight bitterness tightens the aftertaste and you won't get tired of drinking. You can enjoy the fruity and sweet taste of the rice with the refreshing dryness that its typical of Cohyakumogku. Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.	720ml	2,585
<u> </u>					1					2,303

7	2. E	Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC: Commended Award		Rice Polishing Rate 40% Alc 15% SMV +3	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.	720ml	2,825	
8		Junmai Daiginjo 40 PREMIUM (Gohyakumangoku)	Junmai Daiginjo	Joyo		EXCLUSIVE	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 similiar to pears and melons and a fresh and firm body. The taste is pure, smooth with a rich acidity that slowly spreads a cross 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.	720ml	4,160	
9	· 图 · ·	Junmai Daiginjo Shizuku 40 (Yamadanishiki)	Junmai Daiginjo	Joyo		EXCLUSIVE	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.	720ml	6,325	
10	<b>新</b>	Junmai Daiginjo 30 (Yamadanishiki)	Junmai Daiginjo	Joyo		EXCLUSIVE	Rice Polishing Rate 30% Alc 16% SMV +3	A sophistcated 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 a	720ml	4,680	
16		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiglinjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetiness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	720ml	2,042	
18		Junmai Daiginjo 50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3% SMV -2	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous unami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period. Matches red meat, fatty tuna, grilled meats and tempura.	720ml	1,680	
17	1 44	Kikuhanamori Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16% SMV +3	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Daignjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste. Pairs well with white fish and shellfish.	720ml	1,930	
87	Sept.   Sept	Haginotsuyu Junmai Daiginjo "Shifuku"	Junmai Daiginjo	Fukui			Rice Polishing Rate 40% Alc 16% SMV +3	The highest peak of Fuku 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.	720ml	4,714	
88		Haginotsuyu Junmai Daiginjo "Black Label"	Junmai Daiginjo	Fukui	IWC: Commended Award		Rice Polishing Rate 40% Alc 17% SMV +5	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.	720ml	3,270	
91	茶店	Haginotsuyu Junami Daiginjo Yamadanishiki	Junmai Daiginjo	Fukui			Rice Polishing Rate 50% Alc 15% SMV -3	A Junmai Daiginjo sake that transforms everyday life into a premium product. With a gorgeous ginjo aroma and a clear, clean soft taste.  You can enjoy luxurious Junmai Daiginjo sake of highest quality with an excellent price.  Matches Japanese cuisine with dashi and white fish sashimi.	720ml	1,835	With gift box +200 yen
122	+	Rainfall Junmai Ginjo	Junmai Ginjo	Kikkawa	Kura Master: Gold Award Feminary's World Wine Competition: Gold Award		Rice Polishing Rate 55% Alc 15% SMV + 3	100% Miyama Nishiki from Nagano Prefecture, this is a limited-edition brew for this season only.  Using the rare Akita style flower yeast (Ak-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavors.  With a fruity and refreshing aroma, a subtle astringency and bitterness are pleasantly felt in the throat. The most attractive feature is the perfect balance between the freshness and taste of Junmai Ginjo Sake.  Ginjo Bishu has a very delicate and clear taste, and makes it the perfect one before and during meals.	720ml	3,185	Cases of 12 or 20
123		Rainfall Junmai Ginjo Mountain Abandoned	Junmai Ginjo	Kikkawa			Rice Polishing Rate 60% Alc 17% SMV + 2	Mountain abandonment preparation that utilizes the function of natural lactic acid bacteria.  The umami, sourness, and sweetness are mixed together to create a unique and savory taste.  Carefully cultivated with a high level of skill and affection and combined with the traditional No. 601 yeast gives a powerful and mellow aroma.  It is a masterpiece of mountain abandonment preparations.	720ml	2,435	Cases of 12 or 20

124		Rainfall Junmai Mountain Abandoned	Junmai	Kikkawa	Kura Master Gold	Rice Polishing Rate 90% Alc 16% SMV -14	Taking advantage of Omachi rice's characteristics, it is brewed with a rice polishing rate of 90% (a rate that is not normally possible), a koji rate of 40% (a whopping double the normal rate), and hard water from the rainy mountains (a hardness of 150, which is rare in Japan).  The taste would is so clean and clear with an exotic aroma of "yeast" and "rice jiugu" forged with the traditional method of Yamahaimoto, the rich umami lingers deep and long.	720ml	2,310	Cases of 12 or 20	
297	5	Afuri Junmai Oborosake	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 13% SMV +3	A little dry, low-alcohol pure rice sake with a light taste.  A refreshing sweet and sour taste with the highest quality sake rice, Omachi from Okayama Prefecture (rice polishing ratio 90%!) and malic acid yeast (No.77).  "Oboro Sake", is not too sweet and not too sharp; it is perfect to accompany the long night.  The alcohol content is slightly lower than the usual sake and so matches sweeter foods.  Cooling to 10°C is recommended.	720ml	1,920	Cases of 12 or 20	
298		Afuri Kimoto Junmai (white koji)	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 19% SMV +12	Special Kimoto traditional method using K601 yeast "No. 6 yeast" and "white koji" that produces citric acid.  An amazingly low polishing rate of 90%. The well-trained yeast does not stop growing even at ultra-low temperatures (3°C), and by slowly fermenting over time, it creates a powerful and deep flavored sake.  This sake has a strong flavor, and is quite dry so matches well with fatty foods and meats.	720ml	2,289	Cases of 12 or 20	
299	T. T	Afuri Kimoto Junmai Daiginjo	Junmai Daiginjo	Kikkawa		Rice Polishing Rate 50% Alc 16% SMV -3	Revealing a new product, this is the excellent kimoto jummal daiginjo. Made with the Kimoto traditional sake production methods and delicate brewing techniques.  Kimoto Junmal Daiginjo is characterized by its smooth texture and refreshing acidity. A gentle body feeling that combines transparency and depth. Enjoy the elegant and soft scent of kimoto.  For pairings, we recommend the honey tartine of figs and blue cheese, it can also be enjoyed after a meal with nuts.	720ml	2,525	Cases of 12 or 20	
300		Afuri Le Passage Junmai	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 13% SMV -22	A surprisingly low-polished 90% rice and wine yeast are fused to create a new type of sake.  No. 4 yeast for wine was first isolated in Yamanashi Prefecture about 70 years ago and has been widely used in wineries in the prefecture. It emits a fruit-like aroma, and goes well with the Yoshikawa-style "cryogenic preparation".  It is a new style of sake with a sophisticated taste and aroma that connects the worlds of wine and sake.	720ml	2,288	Cases of 12 or 20	SOLD OUT UNTIL MAY 2024
301	\$\frac{1}{2}	Afuri Kimoto Junmai (Black Koji)	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 13% SMV -14	K601 yeast and citric acid-producing black koji have been forged into a strong yeast for about a month using the traditional method of kimoto preparation.  It has a deep taste with a balance of sweetness and sourness with low alcohol. In contrast to the white koji, it features a rounded acidity that envelops the umami and sweetness of rice.  It can be paired with a wide range of dishes, and is a gem that can be matched with everyday meals such as fish and meat dishes, oden and hot pot.	720ml	2,368	Cases of 12 or 20	
515	A. 英熟	Junmai Daiginjo Ichigin	Junmai Daiginjo	Eikun	IWC Gold International Sake Challenge trophy	Rice Polishing Rate 35% Alc 15% SMV +4	This is the ultimate Junmai Daiginjo created with Eikun passion with a polish rate of 35%.  This is a high-class sake characterized by its gentle, deep, elegant taste as smooth as a clear stream. The taste enhances the overflowing fruitiness, lightness and rich Ginjo.  Pairs well with all non-sweet dishes.	720ml	4,870		ı
516	· 英敖	Junmai Daiginjo Izutsuya	Junmai Daiginjo	Eikun	IWC Silver International Sake Challenge Silver Fine Sake Gold	Rice Polishing Rate 35% Alc 15%	This Junmai Dalginjo created with Elikun passion with a polish rate of 35% using Iwai rice.  The sake is such a gem it has been certified as a Kyoto Brand food.  This masterpiece is characterized by a soft, deep taste that spreads in the mouth complimenting the rich Ginjo aroma.  Pairs well with all non-sweet dishes.	720ml	4,870		



### Sasaki Base Taste: Lighter more fruity taste, good for the overseas palate

### Sasaki Artisan points:

- \* Sasaki is a partner in the regional resource utilization project: To collaborate and use ingredients special to your region
- \* Made exclusively from highly polished rice grown in Kyoto, and lovingly brewed at low temperatures
- \* Uses Kyoto's famous rock water

26a		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Silver Award Kura Master: Platinum	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada 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.	300ml	1,613
26	· · · · · · · · · · · · · · · · · · ·	Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Silver Award Kura Master: Platinum	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada 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.	720ml	2,839
27a	原本:	Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	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 ber furlly flavour that is unique to Sasaki brewing, it is 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.	300ml	1,130
27	西珠	Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	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 Sasaki brewing, it is accompanied by a si	720ml	2,010
28	School Sc	Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	IWC: Gold Award Tokai Honor Award Osaka Sake Awards: Excellence prize National New Sake Appraisal: Gold Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 17% SMV +4	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.	720ml	4,550
29a		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award	EXCLUSIVE	Rice Polishing Rate 50% Alc 16% SMV +2.5	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.	300ml	1,890
29		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award	EXCLUSIVE	Rice Polishing Rate 50% Alc 16% SMV +2.5	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.	720ml	3,690
30		Heian Shijin Red	Junmai Daiginjo	Sasaki			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.	500ml	2,900
64	1.4	Heian Shijin White Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			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.	500ml	2,075
65	3.5	Heian Shijin Black Daiginjo	Junmai Daiginjo	Sasaki			Rice Polishing Rate 50% Alc 15% SMV +3.5	Black Daighiph has a fruity aroma and a refreshing taste, so it is perfect before or during meals. The fruity Ginjo incesse 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 affects is clean and refreshing.  It goes well with light and delicately flavoured dishes and cooked fish and seafood dishes, especially shellfish: Crab, Lobster.	720ml	2,415

66a		Heian Shijin Blue Ginjo	Junmai Ginjo	Sasaki		Rice Polishing Rate 60% Alc 15% SMV +4	Blue ginol 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 spiceness. It features a clean mouth and a crisp aftertaste.  The light and refreshing taste goes well with any dish. Also matches creamy and cheesey dishes.	300ml	1,005
66		Heian Shijin Blue Ginjo	Junmai Ginjo	Sasaki		Rice Polishing Rate 60% Alc 15% SMV +4	Blue ginpli 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 spiceness. It features a clean mouth and a crisp aftertaste.  The light and refreshing taste goes well with any dish. Also matches creamy and cheesey	720ml	1,635
119	A	Ancient City Junmai Ginjo	Junmai Ginjo	Sasaki		Rice Polishing Rate 60% Alc 15% SMV +1	A naturally flowing Junnai Ginjo sake with a well-balanced finish that preserves the flavor and aroma of rice.  With a faint ginjo aroma, a mellow mouthfeel, and a crisp finish, this is a refreshing sake that feels a natural sweetness coming from rice umami.  It goes well with any kind of cuisine.	720ml	1,515
31a	<b>受奉</b> 遂	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki		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.	300ml	895
31	<b>英</b> ····································	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki		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.	720ml	1,578
31b	· · · · · · · · · · · · · · · · · · ·	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki		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.	1800ml	2,610
303	***************************************	Junmai Jurakugiku Chrysanthemum	Junmai	Sasaki		Rice Polishing Rate 65% Alc 15% SMV +3	A special Junmai with a mild rice flavour and fruity aroma followed with a smooth umami aftertaste  A refined sake for connoisseurs who would like to make the most of the umami of the original Junmai sake. This Junmai has been refrained from filtering to maintain a purer taste.	720ml	1,300
32	- American	Fukumidori Ancient Capital Special Junmai	Tokubetsu Junmai	Sasaki		Rice Polishing Rate 65% Alc 15% SMV +1	A special Junmai made with 100% Yamada nishiki from Kyoto. Characterized by a unique plump, gentle flavour taste with rice undertones. The flavour is citrusy with a pleasant acidity and the mouthfeel is smooth and light.  Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	720ml	1,480
32a	A A A A A A A A A A A A A A A A A A A	Fukumidori Ancient Capital Special Junmai	Tokubetsu Junmai	Sasaki		Rice Polishing Rate 65% Alc 15% SMV +1	A special Junmai made with 100% Yamada nishiki from Kyoto. Characterized by a unique plump, gentle flavour taste with rice undertones. The flavour is citrusy with a pleasant acidity and the mouthfeel is smooth and light.  Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	300ml	880
33a		MarutakeEbisu Honjozo	Honjozo	Sasaki	EXCLUSIVE	Rice Polishing Rate 65% Alc 15% SMV +4	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 sight 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.	300ml	720
33		MarutakeEbisu Honjozo	Honjozo	Sasaki	EXCLUSIVE	Rice Polishing Rate 65% Alc 15% SMV +4	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 sight 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.	720ml	1,168



### Fujii Honke Base Taste: Every Sake is wonderfully original and different but overall: smooth, sweeter and more of a wine taste

		H	FujiHonke Artisan points:						
			* Wataribune rice specialist					[Non-shipr	ment area]
			* Innovative blends of rice					Hong	Kong
			* Traditional brewing techniq	ues including Kimot	o and shizuku				
75		"Fuku" Junmai Daiginjo	Junmai Daiginjo	Fujii	Lake Biwa Sake Award	Rice Polishing Rate 40% Alc 15% SMV 0	A wonderfully tasting Jumnai 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".  A limited edition small production Sake.	720ml	4,723
76	**	"Kirara" Junmai Daiginjo	Junmai Daiginjo	Fujii	G20 Osaka Summit 2019 Sake	Rice Polishing Rate 50% Alc 15% SMV -0.5	G20 Osaka Summit 2019 Sake. With a slight girjo incense and a beautifully clean, mellow taste, this Sake is mouth filling, rich and slightly sweet.  Made from the mother of Yamadanishiki rice: Wataribune.	720ml	3,315
82	華)	"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii		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.	720ml	2,690
83		Tojinomai "Junmai Daiginjo"	Junmai Daiginjo	Fujii		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.	720ml	3,180
84		"Sora" Junmai Daiginjo Genshu	Junmai Daiginjo	Fujii		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 flavor. 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.	720ml	4,380
77	流	"Aowatari Tankan Wataribune" Junmai Ginjo Genshu	Junmai Ginjo	Fujii		Rice Polishing Rate: 70% 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 mo	720ml	2,275
78	· 液化:	"Kurowatari Siga Wataribune Rokugou" Tokubetsu Junmai Genshu	Tokubetsu Junmai	Fujii		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 flavors.  Please enjoy the richness full of flavor. Made from the mother of Yamadanishiki rice:  Wataribune.	720ml	2,125
79		Retro Label Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii		Rice Polishing Rate 60% Alc 15% SMV +0.7	A clean mouth, and a harmonious taste that spreads the flavor of rice. A slightly dry Sake with acidity and umami, which is delicious. It is meliow 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.	720ml	1,575
80	78. 18.	"Retro Label Kimoto" Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii		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.	720ml	1,755
81	ALL I	"Ryumon Dry Karakuchi" Junmaishui	Tokubetsu Junmai	Fujii		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.	720ml	1,525



### Joyo Base Taste: Easy to drink, light and beautifully balanced

Joyo Artisan points:

\* Subterranean water pumped from their own 100 meter well

\* Specialist in Gohyakumangoku rice sake

\* No carbon filtering to maintain pure sake

		Brewed with "500 million stones"rice , this is a 65% pure rice wine.								
1,125	720ml	It has a calm aroma like pure rice sake, a fresh and firm body, and a harmonious taste with plump acidity.  Junmai 65 goes well with slightly darker seasoned dishes.	Rice Polishing Rate 65% Alc 15%			Joyo	Junmai	Joyo 720ml Junmai 65 (Gohyakumangoku) Alc 15%		1
1,325	720ml	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.	Rice Polishing Rate 60% Alc 15% SMV +5		IWC: Gold Japan/China Sake Award	Joyo	Tokubetsu Junmai	Tokubetsu Junmai 60 (lwai)		2
785	300ml	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.	Rice Polishing Rate 55% Alc 15% Nihonshudo+10 SMV +10			Joyo	Junmai Ginjo	Ginjo 55 Extra Dry (lwai)		3a
1,328	720ml	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.	Rice Polishing Rate 55% Alc 15% Nihonshudo+10 SMV +10			Joyo	Junmai Ginjo	Ginjo 55 Extra Dry (lwai)	= 1 see	12
945	300ml	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 gradually improves 2 to 3 days after opening, and a well-balanced umami taste then stands out.	Rice Polishing Rate 55% Alc 15% SMV +2		IWC: Commended Award	Joyo	Junmai Ginjo	Junmai Ginjo 55 (Yamadanishiki)		4a
1,582	720ml	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.	Rice Polishing Rate 55% Alc 15% SMV +2		IWC: Commended Award	Joyo	Junmai Ginjo	Junmai Ginjo 55 (Yamadanishiki)		4
	720ml	A Jummai Daiginjo refined to 40% and brewed in cold weather. It is bottled as soon as possible without filtration, and is stored in a refrigerated bottle so that you can feel the fresh and smooth rich rice flavor with a refreshing sharpness. It has a calm fintly aroma reminiscent of young peaches. When you put it in your mouth, the sweetness of Japanese fruits such as loquat and the unami of rice are all in one. There is a wonderful balance of sweetness, sourness, and umami. The slight bitterness tightens the aftertaste and you won't get title of drinking. 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 sush, and can be well adapted to meat from having an elegant acidity.	Rice Polishing Rate 40% Alc 15% SMV +2			Joyo	Junmai Daiginjo	Junmai Daiginjo 40 (Gohyakumangoku)		6
2,585 1,555	300ml	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.	Rice Polishing Rate 40% Alc 15% SMV +3		IWC: Commended Award	Joyo	Junmai Daiginjo	Junmai Daiginjo 40 (Yamadanishiki)		7a
2,825	720ml	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.	Rice Polishing Rate 40% Alc 15% SMV +3		IWC: Commended Award	Joyo	Junmai Daiginjo	Junmai Daiginjo 40 (Yamadanishiki)		7
4,160	720ml	A limited edition sake. The finished Sake has a very premium taste. It has a calm gentle fruits scent similiar to pears and melons and a fresh and firm body. The taste is pure, smooth with an eith-admit hat 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 subtlet taste of rice. At the end, the gentle bitterness and astringency make you feel refreshed.	Rice Polishing Rate 40% Alc 15% SMV +3	EXCLUSIVE		Joyo	Junmai Daiginjo	Junmai Daiginjo 40 PREMIUM (Gohyakumangoku)	The state of the s	8
6,325	720ml	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.	Rice Polishing Rate 40% Alc 16% SMV +3	EXCLUSIVE		Joyo	Junmai Daiginjo	Junmai Daiginjo Shizuku 40 (Yamadanishiki)	***	9

10	A A	Junmai Daiginjo 30 (Yamadanishiki)	Junmai Daiginjo	Joyo		EXCLUSIVE	Rate 30% Alc 16%	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 it's sweetness it is also a match for desserts.	720ml	4,680	
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Hanazakari Base Taste: Clean, deeper Sake flavor

Hanazakari Artisan points:

\* Specially made Koji by box method

\* Traditional time consuming brewing techniques

\* One of the few remaining breweries to continue to use a manual press to keep authentic sake flavours

1,351	300ml	The best Sake produced by this brewery. As with a Daiglinjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water.  This Sake works particularly well with sushi and soba.	Rice Polishing Rate 39% Alc 15.3% SMV -2	Gifu Governors Award	Hanazakari	Junmai Daiginjo	Junmai Daiginjo 39		<b>16</b> a
2,042	720ml	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-banced flavor with the umami and actily leaving a crisp, rounded, slightly dry aftertaste from the use of soft water.  This Sake works particularly well with sushi and soba.	Rice Polishing Rate 39% Alc 15.3% SMV -2	Gifu Governors Award	Hanazakari	Junmai Daiginjo	Junmai Daiginjo 39		16
4,085	1800ml	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and actidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water.  This Sake works particularly well with sushi and soba.	Rice Polishing Rate 39% Alc 15.3% SMV -2	Gifu Governors Award	Hanazakari	Junmai Daiginjo	Junmai Daiginjo 39		16b
1,204	300ml	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Dalginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste.  Pairs well with white fish and shellfish.	Rice Polishing Rate 39% Alc 16% SMV +3		Hanazakari	Junmai Daiginjo	Kikuhanamori Daiginjo	A	17a
1,930	720ml	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Daignjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste.  Pairs well with white fish and shellfish.	Rice Polishing Rate 39% Alc 16% SMV +3		Hanazakari	Junmai Daiginjo	Kikuhanamori Daiginjo	444	17
3,630	1800ml	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Dalginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste.  Pairs well with white fish and shellfish.	Rice Polishing Rate 39% Alc 16% SMV +3		Hanazakari	Junmai Daiginjo	Kikuhanamori Daiginjo	41	17b
1,024	300ml	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous unami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.	Rice Polishing Rate 39%&50% Alc 15.3% SMV -2		Hanazakari	Junmai Daiginjo	Junmai Daiginjo 50		18a
1,680	720ml	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.  Matches red meat, fatty tuna, grilled meats and tempura.	Rice Polishing Rate 39%&50% Alc 15.3% SMV -2		Hanazakari	Junmai Daiginjo	Junmai Daiginjo 50		18
2,850	1800ml	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.  Matches red meat, fatty tuna, grilled meats and tempura.	Rice Polishing Rate 39%&50% Alc 15.3% SMV -2		Hanazakari	Junmai Daiginjo	Junmai Daiginjo 50		18b
841	300ml	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	Rice Polishing Rate 55% Alc 15.3% SMV -4		Hanazakari	Junmai Ginjo	Junmai Ginjo		19a
1,181	720ml	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	Rice Polishing Rate 55% Alc 15.3% SMV -4		Hanazakari	Junmai Ginjo	Junmai Ginjo	a Vig	19
2,042	1800ml	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	Rice Polishing Rate 55% Alc 15.3% SMV -4		Hanazakari	Junmai Ginjo	Junmai Ginjo	THE STATE OF THE S	19b

20a		Junmai Omachi	Junmai Ginjo	Hanazakari		Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with unami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone.  A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	300ml	841
20		Junmai Omachi	Junmai Ginjo	Hanazakari		Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with unami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone.  A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	720ml	1,181
20b	W. S.	Junmai Omachi	Junmai Ginjo	Hanazakari		Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with unami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone.  A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	1800ml	2,042
21a		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize	Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.  This Sake pairs especially well with white grilled fish, meat dishes and tempura.	300ml	779
21		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize	Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banan-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.  This Sake pairs especially well with white grilled fish, meat dishes and tempura.	720ml	1,079
21b		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize	Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.  This Sake pairs especially well with white grilled fish, meat dishes and tempura.	1800ml	1,828



Fukuii Artisan points:

\* Innovative flavours and sake

### Fukui Base Taste: Smooth with a full bodied mouthfeel, moderate Sake flavor

			* Local sourcing and supports	local rice farmers						ment area] hina / Malaysia /		
			* Main supporter to revive Sat	toyama rice terrace	es							
87	3	Haginotsuyu Junmai Daiginjo "Shifuku"	Junmai Daiginjo	Fukui		4 Ald	lishing Rate 40% Ic 16% VIV +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.	720ml	4,714		If have to change back label MOQ 5x6x720ml
88	<b>林</b> 方	Haginotsuyu Junmai Daiginjo "Black Label"	Junmai Daiginjo	Fukui	IWC: Commended Award	4 Ald	lishing Rate 40% Ic 17% VIV +5	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 a nelegant and stately ginjo incense with a mellow, profound and transparent taste.	720ml	3,270		If have to change back label MOQ 5x6x720ml
89	林市	Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui		5 Ald	lishing Rate 50% Ic 15% VIV +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.	720ml	2,368		If have to change back label MOQ 5x6x720ml
90	一枝齊	Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui		5 Ald	lishing Rate 50% Ic 15% MV +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.	300ml	1,190		If have to change back label MOQ 5x6x720ml
91	茶香	Haginotsuyu Junami Daiginjo Yamadanishiki	Junmai Daiginjo	Fukui		5 Ald	lishing Rate 50% Ic 15% VIV -3	A Junmai Daiginjo sake that transforms everyday life into a premium product. With a gorgeous ginjo aroma and a clear, clean soft taste.  You can enjoy luxurious Junmai Daiginjo sake of highest quality with an excellent price.  Matches Japanese cuisine with dashi and white fish sashimi.	720ml	1,835	With gift box +200 yen	If have to change back label MOQ 5x6x720ml
92	4.	Haginotsuyu Super-chilled Aged Junmai-ginjo	Junmai Ginjo	Fukui		6 Ald	lishing Rate 60% Ic 15% MV +5	Fukul's ice temperature storage Junmai Ginjo. It is initially kept as a raw Sake and burned 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!	720ml	1,338		If have to change back label MOQ 5x6x720ml
94	*	Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended National Kan: Gold	7 Ald	lishing Rate 70% Ic 15% VIV +4	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.	720ml	1,055		If have to change back label MOQ 5x6x720ml
95	枝枝	Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended Award National Kan: Gold Award	7 Ald	lishing Rate 70% Ic 15% VIV +4	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.	300ml	677		If have to change back label MOQ 5x6x720ml
96		Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Award Kura master: Platinum Award Sake selection: Platinum Award National Kan: Grand Gold Award	6 Ald	lishing Rate 60% Ic 15% MV -5	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 wild 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!	720ml	1,564		If have to change back label MOQ 5x6x720ml
97	<u> </u>	Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Award Kura master: Platinum Award Sake selection: Platinum Award National Kan: Grand Gold Award	6 Ald	lishing Rate 60% Ic 15% VIV -5	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 wivid 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!	300ml	886		If have to change back label MOQ 5x6x720ml

## 吉川醸造

造	Kikkawa Base Taste: Soft	and mellow wit	h a very fresh, clean a	nd umami lin	gering palate	
	Kikkawa Artisan points:					
	* Specialists in 90% polishing					
	* Pure rare hard mountain wa	ter				
	* Non-milled rice					
						100% Miyama Nishiki from Nagano Prefecture, this is a limited-edition brew for this season only.
						Using the rare Akita style flower yeast (AK-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavors.

122		Rainfall Junmai Ginjo	Junmai Ginjo	Kikkawa	Kura Master: Gold Award Feminary's World Wine Competition: Gold Award	Rice Polishing Rate 55% Alc 15% SMV + 3	100% Miyama Nishiki from Nagano Prefecture, this is a limited-edition brew for this season only.  Using the rare Akita style flower yeast (Ak-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavors.  With a fruity and refreshing aroma, a subtle astringency and bitterness are pleasantly felt in the throat. The most attractive feature is the perfect balance between the freshness and taste of Jummai Ginjo Sake.  Ginjo Bishu has a very delicate and clear taste, and makes it the perfect one before and during meals.	720ml	3,185	Cases of 12 or 20	
123		Rainfall Junmai Ginjo Mountain Abandoned	Junmai Ginjo	Kikkawa		Rice Polishing Rate 60% Alc 17% SMV + 2	Mountain abandonment preparation that utilizes the function of natural lactic acid bacteria.  The umami, sourness, and sweetness are mixed together to create a unique and savory taste.  Carefully cultivated with a high level of skill and affection and combined with the traditional No. 601 yeast gives a powerful and mellow aroma.  It is a masterpiece of mountain abandonment preparations.	720ml	2,435	Cases of 12 or 20	
124		Rainfall Junmai Mountain Abandoned	Junmai	Kikkawa	Kura Master Gold	Rice Polishing Rate 90% Alc 16% SMV -14	Taking advantage of Omachi rice's characteristics, it is brewed with a rice polishing rate of 90% (a rate that is not normally possible), a koji rate of 40% (a whopping double the normal rate), and hard water from the rainy mountains (a hardness of 150, which is rare in Japan).  The taste would is so clean and clear with an exotic aroma of "yeast" and "rice jiugu" forged with the traditional method of Yamahaimoto, the rich umami lingers deep and long.	720ml	2,310	Cases of 12 or 20	
296		Afuri Seiryumai Kimoto Harumi	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 13% SMV -22	Made using the traditional, time-consuming Kimoto technique and Afuri Seiryu rice- a specialty brand of Isehara.  The rice polishing ratio is Kikkawa's speciality 90%, creating a pure rice sake that has a strong taste while suppressing the unpleasant taste as much as possible. It has a gentle aroma and is characterized by the unique umami of Harumi and the freshness obtained by fermentation.  With a sake degree of -22 and a cidity of 3.6 it has a refreshing taste and the beauty of the aftertaste is unique to kimoto-zukuri.	720ml	1,621	Cases of 12 or 20	
297	3	Afuri Junmai Oborosake	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 13% SMV +3	A little dry, low-alcohol pure rice sake with a light taste.  A refreshing sweet and sour taste with the highest quality sake rice, Omachi from Okayama Prefecture (rice polishing ratio 90%!) and malic acid yeast (No.77).  "Oboro Sake", is not too sweet and not too sharp; it is perfect to accompany the long night.  The alcohol content is slightly lower than the usual sake and so matches sweeter foods.  Cooling to 10°C is recommended.	720ml	1,920	Cases of 12 or 20	Sold out until May 2024
298		Afuri Kimoto Junmai (white koji)	Junmai	Kikkawa		Rice Polishing Rate 90% Alc 19% SMV +12	Special Kimoto traditional method using K601 yeast "No. 6 yeast" and "white koji" that produces citric acid.  An amazingly low polishing rate of 90%. The well-trained yeast does not stop growing even at ultra-low temperatures (3°C), and by slowly fermenting over time, it creates a powerful and deep flavored sake.  This sake has a strong flavor, and is quite dry so matches well with fatty foods and meats.	720ml	2,289	Cases of 12 or 20	
299		Afuri Kimoto Junmai Daiginjo	Junmai Daiginjo	Kikkawa		Rice Polishing Rate 50% Alc 16% SMIV -3	Revealing a new product, this is the excellent kimoto junmai daiginjo. Made with the Kimoto traditional sake production methods and delicate brewing techniques.  Kimoto Junmai Daiginjo is characterized by its smooth texture and refreshing acidity. A gentle body feeling that combines transparency and depth. Enjoy the elegant and soft scent of kimoto.  For pairings, we recommend the honey tartine of figs and blue cheese, it can also be enjoyed after a meal with nuts.	720ml	2,525	Cases of 12 or 20	

300	Afuri Le Passage Junmai	Junmai	Kikkawa	Rice Polishing Rate 90% Alc 13% SMV -22	A surprisingly low-polished 90% rice and wine yeast are fused to create a new type of sake.  No. 4 yeast for wine was first isolated in Yamanashi Prefecture about 70 years ago and has been widely used in wineries in the prefecture. It emits a fruit-like aroma, and goes well with the Yoshikawa-style "cryogenic preparation".  It is a new style of sake with a sophisticated taste and aroma that connects the worlds of wine and sake.	720ml	2,288	Cases of 12 or 20
518	Ohana	Junmai	Kikkawa	Rice Polishing Rate 90% Alc 14% SMV -11	Received gold award at Kura Master 2023 in Francel This is an alcoholic beverage made with rare climbing rose flower yeast. Flower yeast has a fresh, luscious taste and a gorgeous clear aroma.  It may overturn the concept of low-refined products. A glossy rose pink made from ancient rice grown without pesticides (Shifukugou from Ise), which is rich in anthocyanins and minerals. Serve well chilled.	720ml	2,115	
301	Afuri Kimoto Junmai (Black Koji)	Junmai	Kikkawa		K601 yeast and citric acid-producing black koji have been forged into a strong yeast for about a month using the traditional method of kimoto preparation.  It has a deep taste with a balance of sweetness and sourness with low alcohol. In contrast to the white koji, it features a rounded acidity that envelops the umami and sweetness of rice.  It can be paired with a wide range of dishes, and is a gem that can be matched with everyday meals such as fish and meat dishes, oden and hot pot.	720ml	2,368	Cases of 12 or 20



### Kinmon Base Taste: Beautiful aromas, softness and umami

Kinmon Artisan points:

\* Uses the same brewing techniques since its founding

\* Specialists in Aged and storing sake

\* High quality local rice producing area

108	X-3	Х3	Junmai	Kinmon	A special Jummai sake made using three time of koji has an amazake-like effect and the cle the company of the c	wan sweetness of rice is a prime character of clinako, and oak. A rich, soft sweetness like is a round. There is a rich middle mouth with tertaste.  720ml hin, tempura and you can enjoy it chilled or this oda.	2,045
106		X3 Rose	Junmai	Kinmon	A beautiful rose-colored sake that brings of three times the normal amount of Koj. Rend a highly nutritious rice that contains more vit. At the same time, there is a lot of fat and there. Food Research Institute, this Sake was created a Sake that allows you to enjoy the not taste and results a	ice, which is said to have the roots of rice, is amins and minerals than modern white rice.  is a risk of fading, in collaboration with the barached for the optimum formulation and atural and soft rose color due to its complex of pigment.  is the amount of Koji brings out the flavor of niscent of dark cherries and dried fruits. The essay and sources of products such as dried shing acidity like strawberries produces a harpness.	2,045
107	(A) (P) (A)	Junmai Ginjo Kakumagawa	Junmai Ginjo	Kinmon	Rice Polishing Rate 55% Alc 16%  A Junmai Ginjo Sake made by burning bo' temperature bottles. Using Golyakmangot the threwery to mature and bring out a soft, reminiscent of laurel and juniper berries. The aftertast Matches a wide v	tu rice the Sake has been specially stored in ellow and smooth taste. The scent is mellow to umami spreads all over the mouth and the te is light.	1,725



### Eikun Base Taste: Smooth, rich with tons of umami

Eikun Artisan points:

\* Supporter of innovative revival rice project

\* Head brewer belongs to the elite Nanbu Tojii

\* Rice comes from Special Historic Preservation Farming District

304	美紋	Honjozo Kyo no Haku	Honjozo	Eikun	Osaka Excellence Award	Rice Polishing Rate 65% Alc 15% SMV +1	A special Honjozo sake made using Kyo no Haku yeast developed in Kyoto city specifically for drinking as a warm sake. The aroma is mature and faint with hints of pear and apple. There is a sweeteness to the taste and it is exquisitely balanced with the acidity that softly spreads into the aftertaste.  It goes well with any kind of food.		1,055	Ī
305	<b>基</b>	Eikun Junmai 70	Junmai	Eikun		Rice Polishing Rate 70% Alc 16%	With a clear and refreshing taste, the mild sharpness and spiciness of the rice gently flows. The aroma matches the flavor being light and fresh. it is a versatile sake that matches a variety of dishes.	720ml	1,145	1

515	英熟	Junmai Daiginjo Ichigin	Junmai Daiginjo	Eikun	IWC Gold International Sake Challenge trophy	Rice Polishing Rate 35% Alc 15% SMV +4	This is the ultimate Junmai Daiginjo created with Eikun passion with a polish rate of 35%.  This is a high-class sake characterized by its gentle, deep, elegant taste as smooth as a clear stream. The taste enhances the overflowing fruitiness, lightness and rich Ginjo.  Pairs well with all non-sweet dishes.	720ml	4,870
516	April 1	Junmai Daiginjo Izutsuya	Junmai Daiginjo	Eikun	IWC Silver International Sake Challenge Silver Fine Sake Gold	Rice Polishing Rate 35% Alc 15%	This Junmai Daiginjo created with Elikun passion with a pollsh rate of 35% using Iwai rice.  The sake is such a gem it has been certified as a Kyoto Brand food.  This masterpiece is characterized by a soft, deep taste that spreads in the mouth complimenting the rich Ginjo aroma.  Pairs well with all non-sweet dishes.	720ml	4,870
517	古都十年	Junmai Daiginjo Koto Sennen	Junmai Daiginjo	Eikun		Rice Polishing Rate 45% Alc 15% SMV +2	Bringing out the deep characteristics of Iwai rice, the taste is deep, meliow and elegant.  There is a fruity Ginjo aroma that harmonizes and balances with the taste.  It is a versatile sake that matches a variety of dishes.	720ml	2,395

### KOSHU AGED SAKE

104	85.	Yamabuki Gold Vintage Sake	Koshu Aged	Kinmon	IWC: 6 x Gold Award		Rice Polishing Rate 70% Alc 18%	"Aged old sake Yamabuki Gold" is a blend of several types of aged old Sake of up to 20 years based on 10-year aged sake. Globally respected by sommeliers and featured in Michelin star restaurants.  Craftsmen who are familiar with the characteristics of Aged old Sake, with detailed knowhow curated over a long period of time and by taking advantage of the climate of Akita, have blended multiple years of aged old Sake in a exquisite balance that brings out the unique characteristic "umami".  The amber color polished by aging shines beautifully, and it has the aroma and sweetness of aging in barreb. At the same time, it has a refreshing sensation, so it resonates beautifully with crustaceans such as shrimp and crab, and fatty dishes.	720ml	3,700	
								A magnificent 30 year old Vintage Sake. Globally respected by sommeliers and featured in			
105		Yamabuki 30 year Vintage Aged Sake	Koshu Aged	Kinmon			Rice Polishing Rate 70% Alc 20%	Michelin star restaurants.  The complexity and sharpness of aroma and taste has beautifully increased over the years. It has an apricot confit-like scent and a smokey feel. There is a profound yet soft mouthfeel with a flavor of laurel and cardamom. Reminiscent of sherry and aged white wine.  Excellent for chocolate, Comte cheese, blue cheese and meat.	700ml	91,520	Price is variable-contact us for up to date quote
								A wonderfully 20 year Aged Sake. Globally respected by sommeliers and featured in		,	
109		Yamabuki 20 year Vintage Aged Sake	Koshu Aged	Kinmon			Rice Polishing Rate 70% Alc 20%	Michelin star restaurants.  It features a smokey walnut and almond-like scent coming from being laid in the barrel.  With this full aroma is a taste similar to cardamom and cumin in an encompassing soft mouthfeel and Aged feeling. There is a refreshing bitterness in the aftertaste.  Similar to the 30 year old, this Sake matches chocolate, Comte cheese, blue cheese and meat.	720ml	32,713	Price is variable-contact us for up to date quote
49		Koshu Aged Sake Junmai Ginjo Way of Water Blue	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry. There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.	720ml	1,793	
50		Koshu Aged Sake Tokubetsu Junmai Way of Water Red	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry. There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.	720ml	1,718	
51		Koshu Aged Sake Tokubetsu Junmai Way of Water Green	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is yest offerent to normal Japanese Sake. It can be easily compared to a rich dark Sherry, There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.	720ml	1,718	
85		"Boar Bird GIBIER" Special Junmai Aged Sake	Koshu Aged	Fujii			Rice Polishing Rate 70% Alc 15%	A Special aged golden-colored Sake. It is has a milder lighter port or sherry flavour mixed with the umami of sake and a pleasant acidity. The taste is well-balanced as a whole and it is very moreish! Can be matched with dessert due to the sweet flavor.  Stored for over 15 years.	720ml	2,730	
125		Twelve years of rain	Koshu Aged	Kikkawa			Rice Polishing Rate 58% Alc 16% SMV +1	Born from Yamada Nishiki and Miyama Nishiki, this sake has been quietly aging the taste of rice for 12 years without making waves on the sake side.  If you put it in your mouth, the umami, the depth of acidity, and the spiciness of ripeness are intricately intertwined  With it's sweeter flavor it can be an aperatif or dessert sake combined with desserts, chocolate, dried fruits, nuts.	720ml	2,535	

### SPECIAL FRUIT SAKE

98	<b>2</b>	Haginotsuyu "Wa no Ka no Shizuku" Lemon Liqueur	Liqueur	Fukui		Alc 7%	Sake and luscious domestically grown fruits come together. The lemons are grown where the cultivation and taste has been passed down over 100 years and wow, this is a REAL lemony lemon liqueur. The full flavor of the lemons can be felt with the beautiful mix of the Sake providing a refreshing taste and aroma, and a addictive taste with a soft acidity-a true treat.	500ml			
		Shizaka Lemon Liquedi					Delight in the crisp aroma and gentle tang of fresh lemons.		1,215		
99		Haginotsuyu "Wa no Ka no Shizuku" Mikan Orange	Liqueur	Fukui		Alc 4%	Sake and luscious domestically grown futults come together. Mikian-shu (citrus liqueur) is born from citruses organically grown without pesticides or artificial fertilizers, in vast terraced fields overlooking the ocean. The flavor from the Mikian (type of Orange) is superb, refreshing and rich. A juicy and easy-to-drink taste with plenty of fruit.  A smooth, succulent liqueur like fresh fruit juice.	500ml			
		Liqueur							1,215		
100		Haginotsuyu "Wa no Ka no Shizuku" Yuzu Liqueur	Liqueur	Fukui		Alc 7%	Sake and lusclous domestically grown fruits come together. Using only the finest yuzu fruits from Kyoto's Mizuo region, the historical birthplace of yuzu. This area is blessed with a cool climate and pristine waters, the yuzu grown here boast a fresh aroma and deep, rich flavor. The entire of these remarkable yuzu fruits are brewed into an elegant liqueur that is simply sublime. Rich aroma, and a soft noble taste. It is refreshing and an exquisite combination of yuzu and Fukui Sake.  This rich and refined beverage will delight and refresh your palate.	500ml			
									1,215		
101		Haginotsuyu "Wa no Ka no Shizuku" Plum Liqueur	Liqueur	Fukui		Alc 12%	Sake and fuscious domestically grown fruits come together. Using the fully-ripened nanko plums which are then steeped in Sake (instead of the more common shochu) to produce a sublimely mellow Plum Sake liqueur that brings out the full aroma of the ripe, luscious plums.  A refreshing plum liqueur with an aroma that hints of peaches.	500ml	4 245		
							Not strictly a fruit Sake but a low alcohol lemonadey Sake: A new type of low alcohol		1,215		
93		Haginotsuyu Spica Gemini	Junmai	Fukui	Fine Sake: Gold Award	Rice Polishing Rate 70% Alc 10% SMV -8	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.	500ml			
									1,195		
102	Le form.	La Fraise Authentic Strawberry Sake	Liqueur	Fujii		Alc 10%	A Strawberry frulf Sake all harvested in Shiga Prefecture novice uses only pure Sake rice with no coloring, fragrance, acidulant, or preservatives added.  Using only the most fragrant strawberries from Tanaberry famous strawberry farm. La fraise authentic strawberry Sake is tightly packed with these fresh strawberries that have been carefully stewed to keep the most flavor.  Fresh and fruity, please enjoy the taste of the season.	500ml			
	2-7						restrated tracky, pecase crypt the task of the season.		2,680		
							A refreshing Yuzu liqueur based on ginjo sake.		2,000		
293		Yuzu Liqueur	Liqueur	Eikun		Alc 12%	Delicious way to drink: chilled, on the rocks, mixed with hot water, mixed with soda	500ml	1,280	[Non-shipment area] Australia, Canada, Hong Kong	
	<b>#</b>						This is a low-alcohol yuzu liqueur made by combining Eikon's ginjo sake and yuzu juice.		.,255		
294	~	YOU'STIME Yuzu L i g h t	Liqueur	Eikun		Alc 5%	Comes in a stylish long frosted bottle for a fun time.  Delicious and refreshing in all seasons	375ml	795	[Non-shipment area] Australia, Canada, Hong Kong	Cases of 12
							A plum liqueur with a refreshing mouthfeel based on "Eikon" ginjo sake that draws out the		,,,,		
295		GINJYO UMESHU Light	Liqueur	Eikun		Alc 5%	umami of plums.  Comes in a stylish long frosted bottle for a fun time  Delicious way to drink: Chilled or on the rocks	375ml	70-	[Non-shipment area] Australia, Canada, Hong Kong	Cases of 12
							A lemon liquor with a refreshing and refreshing taste and a condensed sweetness and		795		
198	المجار عقور المجار عقور	Refreshing lemon liqueur	Liqueur	Sakura no Sato		Alc 12%	acidity that are characteristic of Nichinan lemons.  (40% lemon juice is used, no fragrance additives are used)	500ml			
						]			1,523		

	E						It is a plum wine with a perfect balance of shiso and ripe plums.			•
201	1618	KYOUUME KURENAI)	Liqueur	Kinshi Masamune		Alc 12%		500ml	1,485	l
202	1	KYOUUME DAIDAI)	Liqueur	Kinshi Masamune		Alc 18%	A rich plum wine characterized by the taste of plums and the refreshing acidity.  Rock and soda are recommended.	500ml	1,695	i e
203		YUZUKAZE	Liqueur	Kinshi Masamune		Alc 8%	Uses Yuzu from Mizuo, Kyoto. It has a refreshing taste with a rich aroma and sourness.	300ml	1,040	I
204	The Control of the Co	YUZU Sparkling	Liqueur	Kinshi Masamune		Alc 6%	A refreshing slightly carbonated liqueur that uses plenty of yuzu juice from Mizuo, Kyoto.	250ml	SOLD OUT	i e
205		KYOUNO MAROYAKA Sparkling	Liqueur	Kinshi Masamune		Alc 8%	A sake with a slightly carbonated foam that is sweet and has a sour taste, with a rice polishing rate of 65%.  Using 100% brilliance from Kyoto.	250ml	SOLD OUT	
207	A SET OF THE PROPERTY OF THE P	KABOSU TO UMESHU NO MONOGATARI]	Liqueur	Kuge Honten		Alc 12%	Bungo plum and Nanko plum cultivated in Usuki City, Olta Prefecture are soaked in plum wine, and Usuki's specialty kabosu juice is blended. The sweetness of plum wine is tightened by the acidity of kabosu juice.  It is easy to drink if it is rocked and mixed with water, so it is recommended for women	720ml	1,354	[Non-shipment area] China /Hong Kong /Singapore
209		KABOSU TO UMESYU NO MONOGATARI	Liqueur	Kuge Honten		Alc 12%	Bungo plum and Nanko plum cultivated in Usuki City, Oita Prefecture are soaked in plum wine, and Usuki's specialty kabosu juice is blended. The sweetness of plum wine is tightened by the acidity of kabosu juice.  It is easy to drink if it is rocked and mixed with water, so it is recommended for women	500ml	1,130	[Non-shipment area] Hong Kong/Thailand
210		Peach	Liqueur	Kuge Honten		Alc 8%	A liqueur that makes full use of the sweet and gentle peach flavor.	720ml	1,469	[Non-shipment area] China / Hong Kong
211		Apple	Liqueur	Kuge Honten		Alc 8%	A liqueur that makes full use of the flavor of apples, and is characterized by its unique and elegant acidity.	720ml	1,250	[Non-shipment area] Hong Kong
212	***************************************	Pear	Liqueur	Kuge Honten		Alc 8%	A liqueur that makes full use of the flavor of Japanese pear, with a light and smart taste.	720ml	1,373	
213	th at	Yuzu	Liqueur	Kuge Honten		Alc 8%	A liqueur that makes full use of the flavor of yuzu, and is characterized by its vivid aroma and acidity.	720ml	1,469	[Non-shipment area] China

### No Alcohol/Low Alcohol Sake

103		Zero Shizuku		Fukumitsuya	Alc 0%	Brewed with contract farming Sake rice in a special procedure. Non-alcoholic Junnai Sake flavored drink. Natural rice flavor from fermentation process. No artificial flavor, no additives, and no preservatives. Sweet rice aroma with a refreshing, fruity flavor. Please enjoy the taste of the season. 36kcal/100ml.  Food Pairing: Especially goes well with Japanese foods like Sashimi, sushi, and tempra.	200ml	465	
120		Rainfall Pink , Kasumi	Junmai	Kikkawa	Rice Polishing Rate 90% Alc 8% SMV -6	A beautiful pink color that makes people feel like a lustrous fruit.  The fresh aroma runs through refreshingly and it is julcy with a profound sweetness , like freshly squeezed julce. The natural pink yeast creates a new sensation of pure rice sake creating an exquisite balance of sweetness and acidity.  You can also enjoy it deliciously cold with with carbonic acid or water.	720ml	1,920	Cases of 12 or 20
121	Tight.	Rainfall Junmai, Kasumi	Junmai	Kikkawa	Rice Polishing Rate 90% Alc 13% SMV -6	It is a delicate, slightly sparkling sake with a low alcohol content of 13%. A pure rice wine with a fresh and elegant scent reminiscent of green apples.  The acid with highly productive yeast provides a sharp acidity with a refreshing sweetness.  The sake rice is the legendary "Omachi" from Okayama prefecture that expresses the strong quality of sake. No one predicted that a 90% rice-polishing ratio would make sake with such a refreshing taste!	720ml	1,920	Cases of 12 or 20

## PRIVATE (WHITE) LABEL SAKE-Additional Products available on request

76L	***	"Kirara" Junmai Daiginjo	Junmai Daiginjo	Fujii	G20 Osaka Summit 2019 Sake	Rice Polishing Rate 50% Alc 15% SMV -0.5	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.	720ml	3,768
82L		"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii		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.	720ml	3,098
75L	15	"Fuku" Junmai Daiginjo	Junmai Daiginjo	Fujii	Lake Biwa Sake Award	Rice Polishing Rate 40% Alc 15% SMV 0	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".  A limited edition small production Sake.	720ml	5,153
77L	· · · · · · · · · · · · · · · · · · ·	"Aowatari Tankan Wataribune" Junmai Ginjo Genshu	Junmai Ginjo	Fujii		Rice Polishing Rate: 70% 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 mo	720ml	2,660
92L	- 50	Haginotsuyu Super-chilled Aged Junmai-ginjo	Junmai Ginjo	Fukui		Rice Polishing Rate 60% Alc 15% SMV +5	Fukui's ice temperature storage Jummai Ginjo. It is initially kept as a raw Sake and burned 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!	720ml	1,768
93L		Haginotsuyu Spica Gemini	Junmai	Fukui	Fine Sake: Gold Award	Rice Polishing Rate 70% Alc 10% SMV -8	Not strictly a fruit Sake but a low alcohol lemonadey Sake: 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.	500ml	1,525
4L		Tokubetsu Junmai 60 (lwai)	Tokubetsu Junmai	Joyo	IWC commended Award Japan/China Sake Award	Rice Polishing Rate 60% AI: 15% SMV+5	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.	720ml	1,670
5LA		Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC commended Award	Rice Polishing Rate 40% Alc 16% SMV +3	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 that it can be well adapted to meat from having an elegant acidity.	300ml	1,955
5L	A	Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC commended Award	Rice Polishing Rate 40% Alc 16% SMV +3	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 that it can be well adapted to meat from having an elegant acidity.	720ml	3,202
6LA		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	300ml	1,781
6L		Junmai Daiginjo 39	Junmai Ginjo	Hanazakari		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	720ml	2,472
6LB		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness, quickly develops into a well-blanced flavor with the unami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	1800ml	4,515

20L		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with unami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	720ml	1,631	
20LB		Junmai Omachi	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with unami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	1800ml	2,472	
21L		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	720ml	1,509	
21LB		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	1800ml	2,258	
19LB		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	1800ml	2,472	
28L		Junmai Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	IWC: Gold Award Tokai Honor Award Osaka Sake Awards: Excellence prize National New Sake Appraisal: Gold Award		Rice Polishing Rate 40% Alc 17% SMV +4	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.	720ml	4,930	
26La	要素	Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award Kura Master: Platinum	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a frulty Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight range, litter affertaste.  This Sake compliments most Japanese food but works particularly well with white fish and sashimi.	300ml	1,993	
26L	· · · · · · · · · · · · · · · · · · ·	Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award Kura Master: Platinum	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Jummal Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada 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.	720ml	3,219	
27L	西珠	Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	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 Sasaki brewing, it is 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.	720ml	2,390	
30L	*	Heian Shijin Red	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 16% SMV +4.5	This is a lavishly polished Sake that has been brewed slowly at low temperature. This Dalginjo 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.	500ml	3,280	
31L	及本第	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			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.	720ml	1,810	
31LB	· 英本英	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			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.	1800ml	2,860	
102L	A Comment	Koshinobairi	Junmai Daiginjo	DHC			Rice Polishing Rate 50% Alc 15% SMV +4	Characterized by a fruity and gorgeous scent A liquor with a perfect match between a refreshing girjo aroma and a dry sharpness.	720ml	2520	MOQ 120 bottles
103L		Koshinobairi	Junmai Daiginjo GOHYAKUMANGOKU	DHC			Rice Polishing Rate 50% Alc 16% SMV +2	The freshness of the liquor class exhibited at the appraisal meeting.  A sake that is stored in an ice-temperature bottle at -4 °C, which makes it a beautiful and light drink.	720ml	2930	MOQ 120 bottles

104L	A	Koshinobairi	Junmai Ginjo	DHC		Rice Polishing Rate 60% Alc 16% SMV +3	With a fruity fragrance and soft umami reminiscent of green apples.	720ml	2020	
107L	1 (\$ 10 mg)	Ichinoide	Junmai Daiginjo	Kuge Honten		Rice Polishing Rate 40% Alc 16% SMV +4	Characterized by the elegant ginjo aroma of Kumamoto yeast and the refreshing taste of rice, it suits fish and shellfish dishes and kalseki cuisine.	720ml	5935	
108L	ta a	Kurokui	Daiginjo	Kuge Honten		Rice Polishing Rate 40% Alc 15% SMV +4	Using the pure underground water: A rich ginjo aroma and fresh and fruity taste.	720ml	3720	[Non-shipment area] China / Hong Kong / Malaysia
109L	首	Kurokui	Daiginjo	Kuge Honten		Rice Polishing Rate 40% Alc 15% SMV +4	Using the pure underground water.  A rich ginjo aroma and fresh and fruity taste.	720ml	3190	[Non-shipment area] China / Hong Kong / Malaysia
110L	Quest .	Ichinoide	Tokubetsu Junmai	Kuge Honten		Rice Polishing Rate 55% Alc 15% SMV +3	The taste of rice is brewed firmly, and the taste that feels moderate acidity goes well with local white and blue fish dishes.	720ml	1,830	[Non-shipment area] Hong Kong / Malaysia
111L	THE THE	Ichinoide	Josen	Kuge Honten		Rice Polishing Rate 70% Alc 15% SMV +2	It has a moderate acidity and a refreshing taste.	900ml	1,535	

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### IBC TANK SAKE

No.	商品画像 / Product image	商品名 / Product name	Rank	Brewery	Awards	Exclusivity	商品企画 / Polish rate/ Alcohol(%)/SMV	Price in yen / ltre INCLUSIVE of TAX
28BCG	· · · · · · · · · · · · · · · · · · ·	Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Silver Award Kura Master: Platinum	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	1,790
65BC	3	Heian Shishin Black Daiginjo	Junmai Daiginjo	Sasaki			Rice Polishing Rate 50% Alc 15% SMV +3.5	POA
66BC		Heian Shishin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +4	POA
33BC		Marutake Ebisu	Honjozo	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +4	POA
104BC	Ā	Beautiful Kamogawa Junmai	Junmai	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +3	POA
105BC	Å	Ancient city Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	POA
106BC	400	Ancient city Ginmei water dry		Sasaki			Rice Polishing Rate 75% Alc 15% SMV +9	POA

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31BC	<b>验</b>	Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3		POA	
107BC	聚杂菊	Jurakudai Chrysanthemum Junmai	Junmai	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +3		POA	[Non Shipment area] USA
72BC	SE SE	Hanazakari Junmai Yamada Nishiki	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0		957	
71BC		Special Junmai Hanazakari	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV +3		922	
20BC		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2		1,013	
19BC		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4		1,013	
108BC		Honjozo Hanamori	Honjozo	Hanazakari			Rice Polishing Rate 65% Alc 15.3%		861	
202BC		Shusen hanamori Alc 14%		Hanazakari			Rice Polishing Rate 75-80% Alc 14%		844	
201BC		Hanazakari ginjo Alc 16%	Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%		1,141	
571BCG	SE CONTRACTOR	Nomonomo95EX	Futsu Shu	Ozeki			Alc 13-14%	Very cost effective sake. Ideal as a mixer or own brand blend 950L lead time max. 2 months. Includes shipping cost to Japan port and IBC cost 1110x1130x1145 (h): 950kg	POA	[Non Shipment area] USA
					Genshu IB	C TANK SAKE				
No.										
29IBCG	西洋	Tokubetsu Junmai Nishijin	Tokubetsu Junmai <b>Genshu</b>	Sasaki			Rice Polishing Rate 50% Alc 17%		POA	
106BCG	A	Ancient city Junmai Ginjo	Junmai Ginjo <b>Genshu</b>	Sasaki			Rice Polishing Rate 60% Alc 17%		POA	
107BCG	聚杂菊	Jurakudai Chrysanthemum Junmai	Junmai	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +3		POA	[Non Shipment area] USA

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POA		Rice Polishing Rate 50% Alc 17%		Sasaki	Junmai Daiginjo <b>Genshu</b>	Heian Shijin Black Daiginjo		65BCG
POA		Rice Polishing Rate 60% Alc 17%		Sasaki	Junmai Ginjo <b>Genshu</b>	Heian Shijin Blue Ginjo		66BCG
РОА	A great new addition to our sake portfolio and we are happy to represent this 45% sake, exclusively available through Sakeportal. The aroma is light and polite and the taste is also very light and smooth (even drunk as Genshu) with little aftertaste.  Due to the overall lightness and good polishing rate, we believe it will be good introductory sake and work well as a mixer for cocktails.	Rice Polishing Rate 45% Alc 17.5%	EXCLUSIVE	Nada Hamafukutsuru	Junmai Daiginjo <b>Genshu</b>	Shining 45 Junmai Daiginjo		85BCG
1,020		Rice Polishing Rate 75-80% Alc 18%	EXCLUSIVE	Hanazakari	Genshu	Kiku hanazakari Genshu		85BCG
РОА	Highly cost effective Genshu for bulk order. Price wil include IBC tank and shipping to port	Rice Polishing Rate 75%% Alc 20%			Futsu Genshu Alc 20%			95BCG
РОА	Highly cost effective Genshu for bulk order. Price wil include IBC tank and shipping to port	Rice Polishing Rate 70% Alc 19%			Honjozo Genshu Alc 19%			96BCG
POA	Highly cost effective Genshu for bulk order. Price wil include IBC tank and shipping to port	Rice Polishing Rate 50% Alc 17%			Junmai Genshu Alc 17%			98BCG
POA	Highly cost effective Genshu for bulk order.  Price wil include IBC tank and shipping to port	Rice Polishing Rate 75% Alc 19%			Daiginjo Genshu Alc 19%			97BCG

### BULK SAKE

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No.	商品画像 / Product image	商品名 / Product name	Rank	Brewery	Awards	Exclusivity	商品企画 / Polish rate/ Alcohol(%)/SMV		Price in yen / ltre INCLUSIVE of TAX	
568BCG		Himekaidou	Futsu Shu	Seitoku Meijo			Alc 13%	Our lowest cost base sake Sold in 2L cartons/ packs of 6 (12L) MOQ: 500/600L (Negotiable)	666	[Non Shipment area] UK
569BCG	2	lwamiginzan	Futsu Shu	Ichinomiya			Alc 14%	Our lowest cost base sake Ready to pour from box Cost-effective Own branding possible Sold in 20L cartons MOQ: 300/600L	1,004	
570BCG	RE PRI	Josen Kyoto Ancient city	Josen	Sasaki			Rice Polishing Rate 75% Alc 15% SMV +7	Our lowest cost base sake Ready to pour from box Cost-effective Sold in 20L cartons MOQ: Negotiable	1,161	
572BCG	清四五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五五	SEISHU HYAKUCHO	Futsu Shu	Fukutokucho			Alc 13% SMV: 0	Our lowest cost base sake Ready to pour from box Cost-effective Sold in 18t. cartons MOQ: 420 cartons/7560L	POA	
573BCG	· · · · · · · · · · · · · · · · · · ·	FUKUTOKUCHO KASEN	Futsu Shu	Fukutokucho			Alc 15% SMV: +2	Our lowest cost base sake Ready to pour from box Cost-effective Sold in 18t. cartons MOQ: 420 cartons/7560L	POA	
574BCG	杨德良	FUKUTOKUCHO TANREIKARAKUCHI	Futsu Shu	Fukutokucho			Alc 15% SMV: +4	Our lowest cost base sake Ready to pour from box Cost-effective Sold in 18t. cartons MOQ: 420 cartons/7560L	POA	
575BCG	福味	FUKUTOKUCHO FUKUAJI	Futsu Shu	Fukutokucho			Alc 12% SMV: -2	Our lowest cost base sake Ready to pour from box Cost-effective Sold in 18L cartons MOQ: 420 cartons/7560L	РОА	
576BCG	***************************************	Tagatsuru	Futsu Shu	Fukutokucho			Alc 14%	Our lowest cost base sake Sold in 1.8L cartons/ packs of 6 (10.8L) MOQ: 20 boxes/216L	744	

Private Label RTD CANNED SAKE: Nama genshu sake available in Cans which don't need to be shipped cold!!

No.	商品画像 / Product image	商品名 / Product name	Rank			企画 / Polish rate/ hol(%)/SMV	Can size	Price in yen /200ml can INCLUSIVE of TAX	MOQ apply
205c		Junmai Daiginjo Nama Genshu	Junmai Daiginjo			Polishing Rate 50% Alc 16%	200ml	368	
206c		Daiginjo Nama Genshu	Daiginjo	Alt	luminium 200ml screw top can	Polishing Rate 50% Alc 18%	200ml	324	
207c		Junmai Ginjo Nama Genshu	Junmai Ginjo			Polishing Rate 60% Alc 16%	200ml	324	
208c		Honjozo Nama Genshu	Honjozo			Polishing Rate 70% Alc 19%	200ml	277	