



MUTUAL TRADING

JAPANESE SAKE

CATALOGUE

j5 Los Angeles

日本酒カタログ

日本酒

Geographic Origin Mapping

NIIGATA

Asahi Shuzo (pg.37-41) Hakkai Jyozo (pg.41-45)
Miyao Shuzo (pg.46) Kikusui Shuzo (pg.47-51)
Niigata Meijo (pg.52)

AKITA

Akita Seishu (pg.24)

HOKKAIDO

Takasago Shuzo (pg.22)

NADA, HYOGO

Takara Shuzo (pg.72, 74-75)
Kikumasa Shuzo (pg.76-80)
Nihonsakari (pg.81-83)
Honda Shoten (pg.84-85)

YAMAGATA

Taruhei Shuzo (pg.28)
Takenotsuyu (pg.29-30)
Tatenokawa Shuzo (pg.27)

AOMORI

Hachinohe Shuzo (pg.22-23)

IWATE

Nanbu Bijin (pg.25-26)

MIYAGI

Uchigasaki Shuzo (pg.33)
Katsuyama Shuzo (pg.33-35)

FUKUSHIMA

Hanaharu Shuzo (pg.32)
Yamatogawa Sake Brewery (pg.30-31)

NAGANO

Totsuka Shuzoten (pg.52)

HIROSHIMA

Kamotsuru Shuzo (pg.86-88)

ISHIKAWA

Shata Shuzo (pg.61)
Kano Shuzo (pg.62)

SAITAMA

Asahara Shuzo (pg.56-57)
Tomigiku Shuzo (pg.58-59)

GUNMA

Ryujin Shuzo (pg.36)
Kondo Shuzo (pg.36)

YAMAGUCHI

Yaoshin Shuzo (pg.89)

SAGA

Amabuki Shuzo (pg.95-96)

FUKUOKA

Ikekame Shuzo (pg.94)

KANAGAWA

Izumibashi Shuzo (pg.53)

CHIBA

Iinuma Honke (pg.55)
Nabedana (pg.54-55)

NARA

Imanishi Shuzo (pg.69-70)

TOKYO

Ishikawa Shuzo (pg.56)

GIFU

Komachi Shuzo (pg.60)

NAGASAKI

Omoya Shuzo (pg.97)

KUMAMOTO

Zuiyo Co. (pg.98)
Kameman Shuzo (pg.98)

OKAYAMA

Muromachi Shuzo (pg.86)

WAKAYAMA

Kokonoe Shuzo (pg.71)

YAMANASHI

Tanizakujira Shuzo (pg.62-63)

FUKUI

Katokichibei Shouten (pg.64-66)

EHIME

Eikoh Shuzo (pg.90)

FUSHIMI, KYOTO

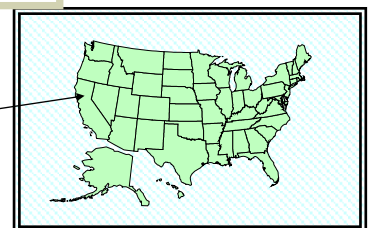
Tamanohikari Shuzo (pg.67-69)
Takara Shuzo (pg.73)

KOCHI

Suigei Shuzo (pg.91-93)

BERKELEY, CALIFORNIA

Takara Sake USA Inc. (pg.9)



Copy Right (2004-2008) Mutual Trading Co., Inc. All rights reserved.

共同貿易 地酒カタログについて

地酒に関してよく聞かれる質問として、先ず、各商品の「味の特徴」があります。果物やナッツ類、ハーブや花等を使用してワインの味を表現する「ワイン用語」に慣れているアメリカの消費者には、日本で一般に使われている「淡麗辛口」という言葉ひとつでは「味」の特徴が掴めません。また酒や日本の地理にあまり馴染みのない消費者に「この酒は灘の生一本です」

と言ってもその酒の価値を理解することは出来ないでしょう。そのような消費者、及び消費者へ地酒を提供している飲食店の

方々により深く「地酒」を理解して頂くために作成した地酒カタログを是非ご活用ください。

- FLAVOR PROFILE FOR MENU LISTING

ただ「甘口・辛口」と書くよりも、” Flavor Profile for Menu Listing”の文面をそのままメニューに使用していただければ、ワインに慣れている消費者にとって、より親しみやすいものになります。(次ページ サンプルメニュー参照)

- FLAVOR MAPPING

「甘口・辛口／ボディーがある・ない」を図形にして表してありますので、各商品の大きな特徴が一目でわかります。

- FOOD PAIRING SUGGESTION

ワインを食事に合わせて飲むように、地酒にも料理との相性があります。一般に、地酒に関する知識や興味の高い

消費者ほど「味の特徴」のほかに「料理との相性」についても確認します。そのようなニーズに応えるべく、今回は相性の良い料理の例をいくつか表記しました。

- SAKE PROFILE

カタログの後に地域、値段、日本酒度、メーカー別の価格表とオンス換算表が付いているほか、各ページにはボトルとオンス換算の値段を加えました。プライスを設定する時などにご利用ください。

各商品の「味」と「料理との相性」を表現するにあたりSpago Beverly HillsのソムリエKevin O’ Connor と ソムリエChris Anguloには多大なるご協力をいただきました。本カタログに掲載されている情報を通じて皆様に商品の特徴を理解していただき、地酒の拡販にお役立ていただければ幸いです。

ABOUT THIS CATALOGUE

Some of the most frequently asked questions we receive on Jizake (fine artisan Sake) are: “What does this Sake taste like?” and “How is this Sake different from that Sake?” Most often, Japanese Jizake breweries describe their products by emphasizing the rare rice and water ingredients, and the proprietary production methods, rather than offering profiles on their actual flavors which is the standard for wines here in the US.

Mutual Trading’s catalogue is designed to help business operators create their own, functional Jizake menus, one which can be understood by the average American customer. (Please see the Jizake Menu Sample on the following page). To conduct an objective assessment on flavor descriptions and food pairing information, each of our Jizake products was carefully screen tasted by seasoned, professional wine sommeliers, Kevin O’Connor of Spago Beverly Hills, and Chris Angulo of the Water Grill in Downtown LA.

- **Flavor Profiles**
Descriptions of flavor and aroma, using familiar “wine-listing” terminology.
- **Flavor Mapping**
Flavor mapping using dry-to-fruity flavor, and light-to-full body variables. This is useful in conjunction with food pairing suggestions.
- **Food Pairing Suggestions**
Listing of representative foods which would complement a particular Jizake.
- **Cost Calculation**
Cost per ounce and per serving portion, to facilitate menu list price calculation. In the back are several listings to help you see products in various segmentation groupings: by geographic origin, by price, by Nihonshu-Do, and by brewery.

Mutual Trading would like to thank you for your support in promoting the good word and the wonderful flavors of Jizake!

Jizake Menu Sample

NOTES ON MENU PRICING

Usually, Jizake served by the bottle is listed at twice or three times its cost. Jizake served by the glass range from two to four times, even five times for house Sake. This Jizake Menu Sample shows bottle prices at twice the cost, and three times for servings by the glass based on a 5-ounce size serving. Please refer to the Cost Calculation Matrix for easy pricing calculation.



KUBOTA MANJYU

Junmai Daiginjo

From: Niigata Nihonshudo: +2.0

Sophisticated aroma and elegant flavor. Aged for an extended period until the peak of maturity. The very rare and the most sought after Daiginjo in Japan! Consistently rated #1 by Sake connoisseurs and fine dining restaurant owners.

\$90.70/bottle

\$28.00/glass



HAKKAISAN

Junmai Ginjo

From: Niigata Nihonshudo: +5.0

Dry and a bit spicy with subtle flavors of stewed apples, lightly toasted nuts and wood. Hakkaisan is one of the most highly sought after Junmai Ginjo in Japan.

\$51.50/bottle

\$16.00/glass



KANCHIKU

Junmai Daiginjo

From: Nagano Nihonshudo: +3.0

Made from locally grown Miyamanishiki rice and Yatsugatake underground spring waters, Kanchiku is intentionally brewed during sub-freezing months around -15°C to arrive at the brew master's ideal sake.

\$52.00/bottle

\$16.50/glass



SHIRAKABEGURA

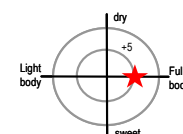
Tokubetsu Junmai

From: Hyogo Nihonshudo: +2.0

Brewed in small batches, and fermented unhurriedly at low temperatures, Shirakabegura is clean and smooth. Relish the sweet rice flavor as it unfolds with each sip. Shirakabegura can be served at various temperatures with a wide variety of dishes.

\$22.20/bottle

\$9.00/glass



KAMOTSURU NAMA-KAKOI

Junmai Draft

From: Hiroshima Nihonshudo: +4.0

This sake has the fruity qualities of a draft with a dry, refreshing and clean taste. Pasteurization right before bottling preserves these lively and fresh qualities so you can experience a sake that dances on the palate.

\$10.10/bottle

\$7.50/glass



SHOCHIKUBAI CRÈME DE SAKE

Unfiltered

From: California Nihonshudo: -15.0

Nigori is one of the oldest style sake, which is coarsely filtered and milky white in color. Its full, pleasantly sweet and complex flavor, and smooth texture guarantee a uniquely delicious drinking experience. Kosher certified.

\$6.60/bottle

\$5.00/glass



JIZAKE – FINE ARTISAN SAKE

WHAT IS SAKE

Sake is a Japanese alcoholic beverage made of rice, water, *koji* and yeast. Although sake is known as “Japanese rice wine”, it is quite different from wine. Rather, sake is brewed like beer (alcohol produced through fermentation of starches.) However, sake is not quite like beer, either, since the majority of sake is non-carbonated, and the alcohol content is much higher than beer. Sake is unique, and it deserves its own category!

HISTORY OF SAKE

There are multiple theories on how sake was developed in Japan, but one theory suggests that sake production started soon after the arrival of rice cultivation in the third century B.C. In ancient Japan, the Imperial court and large religious institutions controlled the sake production, and sake was used as sacred life water for rituals and festivals. Even today, sake is deeply embedded in the Japanese culture, where most traditional ceremonies would not start without a sake toast.

Examples:

- A bride and groom exchange vows in a Shinto marriage ceremony with three consecutive sips of sake from a single cup.
- Kagami Biraki or the sake cask breaking ceremony is often seen at large celebrations such as construction groundbreakings and corporate gatherings.

JIZAKE – FINE ARTISAN SAKE

Jizake, literally meaning “local or regional sake”, is a genre of sake produced by microbreweries, most often in remote countryside, which by geographic definition gives birth to a variety of interesting flavor characteristics not available through mass production. Many of these sake breweries continue to utilize their traditional methods of sake brewing, not opting for modern and more efficient technology.

Current estimates show 50,000 labels being made by some 1,500 sake breweries in Japan, out of which seven are large-scale commercial breweries and another a couple of hundred medium size operations. The remaining 1,300 or so are considered small-scale Jizake breweries, where production relies on experienced skills of the *Toji*, the brew-master. Earning the *Toji* status not only requires years of experience brewing sake, but also management skills and pure dedication to refine his art.

The best known regions for Jizake are concentrated in the areas with most suitable rice and water. Niigata, the rice growing capital of Japan is one, while Hiroshima is known to provide one of the most suitable waters. Fushimi and Nada, synonymous to California’s Napa and Sonoma Valleys for wine making, are two of the best regions with ideal water conditions, and naturally house a high concentration of large scale sake breweries. This area is the old capital of Japan, today being the city of Kyoto, which is the cultural center of the finest in Japanese cuisine, thus the finest sake.

BASIC INGREDIENTS OF SAKE

Rice	Sake rice or <i>Sakamai</i> is used exclusively for sake brewing, completely different from the rice consumed for food. Each Sake rice variety yields a specific flavor profile. For example, <i>Yamadanishiki</i> is known for its fragrant and well-rounded character, and <i>Gohyakumangoku</i> is known to yield clean and light sake.
Water	Velvety smooth “soft” water to “hard” water like the famous <i>Miyamizu</i> of Nada region is found in abundance throughout Japan. Among the minerals contained in water, there are both good and bad elements. Good elements: potassium, magnesium and phosphoric acid help vigorous yeast propagation and assist <i>koji</i> development. Bad elements: Iron and manganese adversely affect the flavor, aroma and color of sake.
Koji	<i>Koji</i> is steamed rice that holds the cultivation of the <i>koji-kin</i> mold. <i>Koji-kin</i> eats its way into the rice and breaks down the rice’s long starch molecules into smaller glucose (sugar) molecules that later become food for the yeast. Unlike grapes that naturally ferment by adding yeast, the starch in sake rice must first be converted to sugar by <i>koji-kin</i> before the fermentation can take place.
Yeast	Sake yeast converts sugar into alcohol, and it has a large effect on the aroma of sake. There are many strains of sake yeast, however, #9-yeast, with the ability to create wonderful fragrance, is probably the most commonly used sake yeast for Ginjo grade.

Sake making season starts soon after the autumn rice harvest, and continues until spring. It takes approximately two months to produce a batch of fresh-pressed sake. After the liquid (sake) is separated from grain solids (lees) at the pressing stage, (nigori sake is created by using a coarse filter), carbon-filtration is used to inhibit coloring and aging of sake. (Some brewers skip this process). Sake is then heat-pasteurized to kill yeast and to stop enzyme action before being stored in the tank for up to 18 months until it reaches the optimal maturity. After the aging process, different tanks of sake are blended to achieve consistency. Following the second carbon-filtration, dilution, and heat-pasteurization processes, sake is finally bottled and shipped. There are exceptions, of course, and some breweries do things differently.

SAKE CATEGORIES & GRADES

There two major sake categories, each with four grades:

JUNMAI category: Junmai Daiginjo, Junmai Ginjo, Tokubetsu Junmai and Junmai Junmai literally means “pure rice”.

ARUTEN category: Daiginjo, Ginjo, Tokubetsu Honjozo and Honjozo

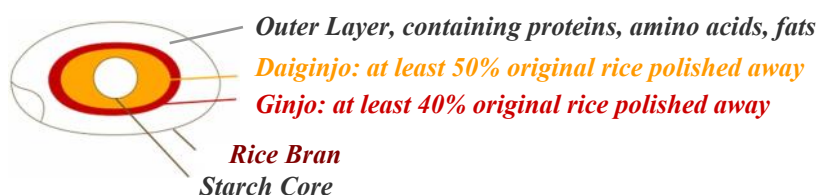
Aruten literally means “alcohol added”. In sake brewing, this is a category where less than 10% of brewer’s alcohol in volume is added, usually to lighten the flavor and to accentuate the fragrance.

Sake is graded by “how much of the exterior of rice grain is removed (polished) before brewing begins”. This has a huge effect on quality and the flavor profile of the finished product.

In general, the more the rice is polished, the higher the grade of sake.

Higher polished rice usually leads to a lighter, more complex flavor profile.

A higher polish rids the “impurities” (fats, proteins, amino acids), which reduces the chance of hangovers.



JUNMAI (pure)	ARUTEN (alcohol fortified)
<u>Junmai Daiginjo – Super Premium</u> Sake Rice: 50%+ polish (less than 50% remaining) Flavor: very fragrant, clean, delicate and complex Food Pairing: lightly seasoned dishes	<u>Daiginjo – Super Premium</u> Sake Rice: 50%+ polish (less than 50% remaining) Flavor: very fragrant, clean, delicate and complex Food Pairing: lightly seasoned dishes
<u>Junmai Ginjo – Premium</u> Sake Rice: 40%+ polish (less than 60% remaining) Flavor: smooth and floral Food Pairing: lightly prepared dishes	<u>Ginjo – Premium</u> Sake Rice: 40%+ polish (less than 60% remaining) Flavor: smooth and floral Food Pairing: lightly prepared dishes
<u>Tokubetsu Junmai – Special Brew</u> Sake Rice: 40% polish (less than 60% remaining) Flavor: wide range of characters, more pronounced than Ginjo and Daiginjo. Food Pairing: wide variety of dishes	<u>Tokubetsu Honjozo – Special Honjozo</u> Sake Rice: 40% polish (less than 60% remaining) Flavor: varies Food Pairing: varies
<u>Junmai – Pure Brew</u> Sake Rice: no specific polish rate Flavor: wide range of characters, more pronounced than Ginjo and Daiginjo. Food Pairing: wide variety of dishes	<u>Honjozo</u> Sake Rice: 30%+ polish (less than 70% remaining) Flavor: varies Food Pairing: varies

FOOD PAIRING

Sake is truly a versatile beverage which suits many of the world's cuisine regardless of ingredients or the preparation method. In Japan, food takes back seat to sake, where small dishes are prepared to enhance the enjoyment of sake, and not the other way around, similar to the Spanish tapas concept. And similar to wine drinking, different sake would be served during the course of meal, from the delicate Daiginjo and Ginjo with light appetizers, to the fuller bodied Tokubetsu Junmai and Junmai with heavier fried and grilled dishes to fully enjoy the flavor combinations.

The following is a general food pairing guideline, grouped by serving occasions and exemplary dishes:

DAIGINJO & GINJO with Appetizers

For the untainted palate at the start of a meal, delicate and light-bodied Daiginjo and Ginjo is the recommended starter sake. To best accompany the Sake, simple and lightly flavored appetizers are most suitable as not to overpower the delicate flavor of sake.

Representative flavor characteristics of Daiginjo and Ginjo: fragrant, light-bodied, smooth, clean, refreshing, fruity to dry, with low to moderate acidity.

Complements unseasoned or lightly seasoned foods:

fresh, steamed seafood	salads	simple chicken dishes
smoked salmon	steamed vegetables	mild cheese
steamed crab & lobster	Tofu	fruits
broiled seafood	Soba noodles	
fish & chips, calamari	light pasta dishes	
Tempura	sandwiches	

TOKUBETSU JUNMAI & JUNMAI with Entrees

As meals progress with introduction of stronger seasonings and heavier textures, sake should also progress to offer more pronounced flavors and distinctive characters. The super to ultra dry sake can balance off dishes with heavier sauces and oils.

Representative flavor characteristics of Tokubetsu Junmai and Junmai: full bodied, robust, rich, and rounded bouquet.

Best matches stronger flavored dishes, rich to creamy:

<i>Sukiyaki</i>	<i>deep fried dishes</i>	<i>goat cheese</i>
<i>Yakitori</i>	<i>cream & meat sauces</i>	<i>cheese</i>
<i>spicy seasonings</i>	<i>BBQ ribs</i>	
<i>clam chowder</i>	<i>Toro Sashimi, Uni</i>	
<i>stews</i>	<i>teriyaki, Unagi</i>	
<i>creamy sauces</i>	<i>steaks, BBQ</i>	

NIGORI SAKE & JAPANESE PLUM WINE as Aperitif & After Dinner Cordial

SPECIALTY SAKE

NIGORI SAKE – UNFILTERED SAKE

Unfiltered sake is a milky white, sweet brew. Although the term “unfiltered” is widely used, Nigori sake is actually coarsely filtered Sake, leaving some of the fermented rice particles from the mash.

Always serve chilled.

Food Pairing: great as aperitif and after dinner cordial; also complements spicy foods.

NAMA SAKE – DRAFT, UNPASTEURIZED SAKE

Unpasteurized sake “has a zing” and a fresh-lively character.

Always serve chilled.

Food Pairing: lightly seasoned dishes

GENSHU – THE RAW, UNPROCESSED SAKE

While most sake is diluted with water for a more palatable brew, Genshu is not. Genshu literally means “unprocessed sake”, and is the first pressed and raw sake, reaching upwards of 20% alcohol.

TARU SAKE – THE CEDAR CASK SAKE

Aged for some time in a cedar cask, Taru sake is infused with a pleasantly refreshing cedar aroma.

Always serve chilled.

Food Pairing: steamed or broiled seafood, broiled vegetables, steamed or broiled chicken, especially Yakitori, light pasta.

KOSHU – AGED SAKE

From the aging process of more than three years, Koshu adapts a spicy, smoky and even an earthy tone. Its initial sharp impact connotes flavors of distilled liquor rather than a wine. Due to its long aging period, most aged sake take on a golden hue.

Food Pairing: best matches stronger flavored dishes, richly seasoned.

KIMOTO – TRADITIONAL BREWING METHOD

Kimoto is the traditional method of sake brewing process in use for at least 300 years. Most of today's sake breweries add commercially-available lactic acid to the mash to control the growth of harmful bacteria. In the Kimoto method, however, the sake mash is hand-churned for at least a four weeks' period to induce and to control the growth of natural acting lactic acid bacteria.

YAMAHAI – TRADITIONAL BREWING METHOD

It is the simplified version of Kimoto brewing method introduced in the early 1900's. Ya maoroshi process of hand-churning the mash for weeks was haishisareta, or eliminated, thus adapted the Yamahai method. The mash is carefully monitored and controlled by the brew-master to create the ideal condition. Sake brewed by the Kimoto and Yamahai method tends to have higher acidity level.

MUROKA – NO CARBON FILTRATION

Muroka literally means “unfiltered”, but this term is used to describe sake that has not been exposed to the carbon filtration process. It is different from Nigori the unfiltered sake. The carbon filtration process makes sake clean and clearer, however, some breweries believe that it also reduces the favorable characteristics in the process.

INFUSED SAKE

Sake is infused with other ingredients, such as fruits. One example is: Japanese Ume plum wine.

Japanese Ume Plum Wine & Ume Sake

A majority of plum wine sold in the American market is either sake or white wine based. The Ume plum is unique to Japan, a kin to the apricot family, with a distinctive flavor. Historically, Ume is purported to hold mysterious medicinal properties.

JIZAKE – MOST FREQUENTLY ASKED QUESTIONS

What is *Nihonshu-do* or Sake Meter Value (SMV)?

It generalizes the sweetness/dryness of sake using the scientific ratio of sugar versus alcohol. In reality, it is simply the density of sake compared to the density of water. The higher the number, the drier the sake. Mutual Trading's highest is +14.0 (Otokoyama Tokubetsu Junmai) and ranges to the lowest at -20.0 (Shochikubai Nigori Silky Mild). When two different sakes have the same SMV, the one with higher acidity level will taste drier, because higher acidity level suppresses the fruity flavor sensation by its dry, snappy character.

What is the alcohol content of sake?

On average, between 14% to 17%, a tad higher than wine.

What is the shelf life of sake?

In general, an unopened bottle of sake is good up to one year when kept in a cool dark place, preferably refrigerated. Once opened, unused portions should be stored under refrigeration and finished within a couple of days. Treat all sakes like fine wines!

The exception is the *Koshu*, aged sake.

Shouldn't sake be served hot?

Heating sake is an individual preference.

Daiginjo and Ginjo are usually served slightly chilled at around 50 degrees F to fully enjoy the delicate flavor nuances and aroma, which would otherwise be compromised through heating.

Tokubetsu Junmai, Junmai, some Honjozo and most sake brewed in Yamahai method can be served slightly warm or at room temperature. If served warm, sake should only be heated to a slight luke-warm and never to the boiling point.

What is the proper way of serving Sake?

Although there are no particular rules in serving chilled or warm sake, chilled sake is commonly served in small glasses, often clear in color, to accentuate its pure qualities. In traditional settings you may see them in wooden or lacquered boxes which sit on a shallow saucer, where a server would pour to spill over the box as a gesture of generosity.

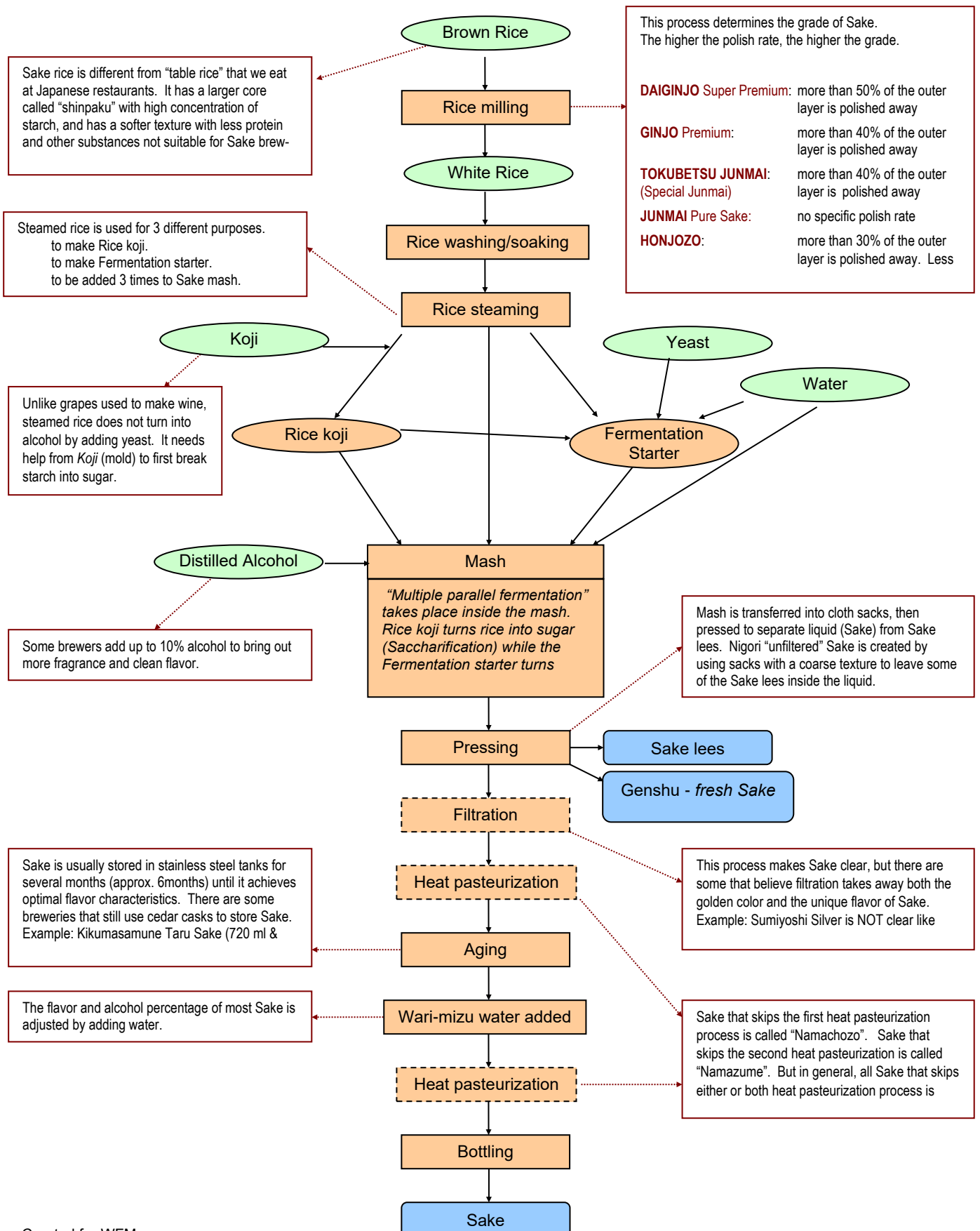
When serving warm, sake is poured into small earthenware or porcelain decanters called Tokkuri or Ochoshi, and placed into a bath of warm water until heated to 100 to 120 degrees. To serve, small sake cups called Sakazuki are used, and often times with the junior person pouring for the seniors first, then vice versa.

Why is Jizake so expensive?

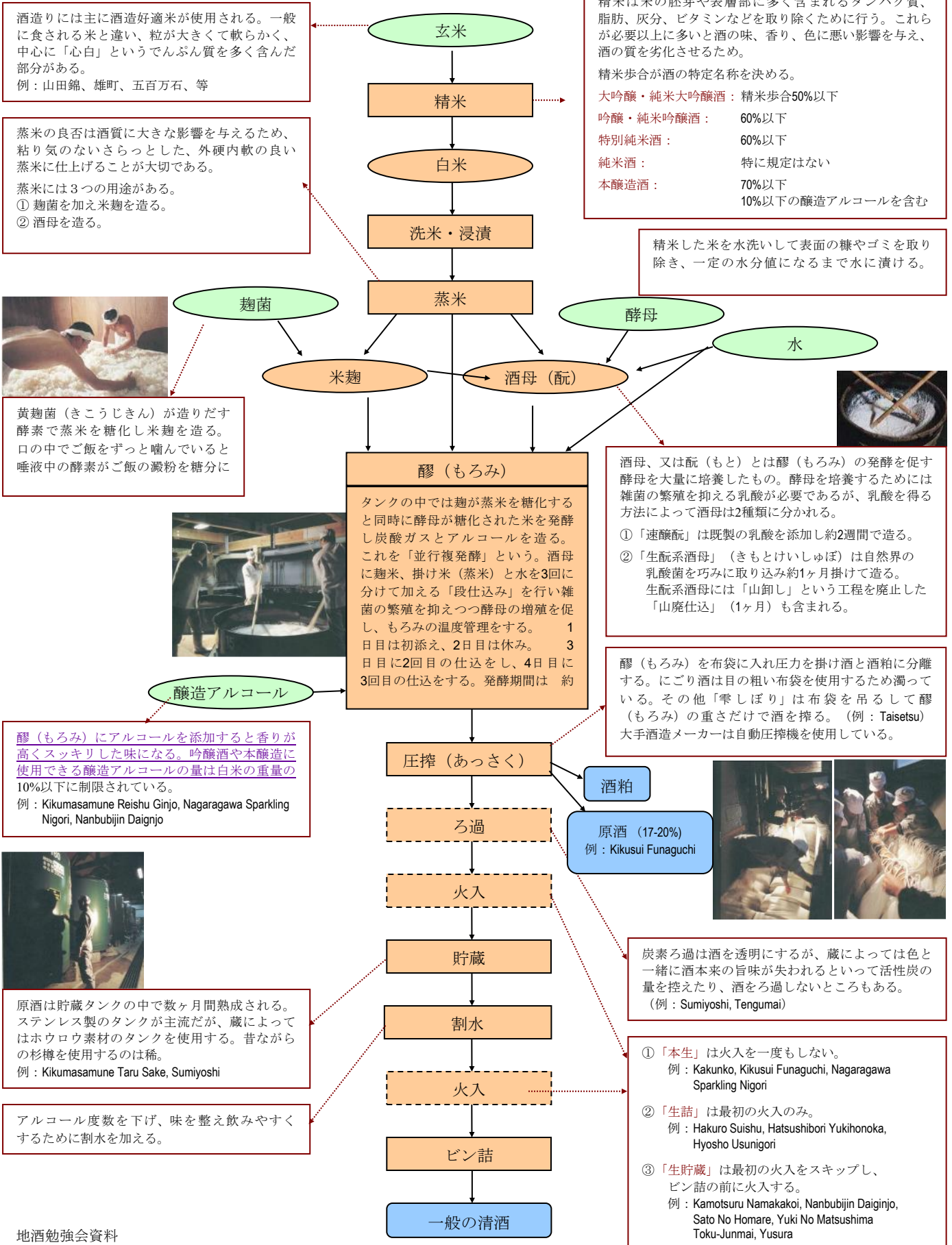
Contrary to what many may think, the high price is not due to transport nor import duty fees. Rather, the primary reason stems from the high prices associated with the Sakamai (sake rice) ingredient. Quality Sakamai is grown only in limited regions of Japan, is difficult to cultivate, has a small yield, and is sold at a premium. When brewing Daiginjo, more than 50% of the precious ingredient is polished away, doubling the cost of the ingredient. For a bottle of 1.8 liter Daiginjo, over 3.5 pounds of premium Sakamai is used.

To maintain its high quality, Jizake requires small batch production. Hand brewing methods over long hours by skilled and seasoned staff go into creating the best Jizake.

SAKE BREWING PROCESS



地酒の製造工程



JIZAKE

PRODUCT LISTING

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
A					
#04000	AKAGISAN JUNMAI GINJO	Junmai Ginjo	+3.0	GUNMA	27
#03999	AKAGISAN JUNMAI GINJO	Junmai Ginjo	+3.0	GUNMA	27
#03945	AMABUKI GINNO KURENAI	Junmai	+3.0	SAGA	105
#03943	AMABUKI JUNMAI GINJO ICHIGO	Junmai Ginjo	+2.0	SAGA	105
#03949	AMABUKI JUNMAI GINJO HIMAWARI	Junmai Ginjo	+8.0	SAGA	106
#04135	ASAHİYAMA JUNMAI	Junmai	+1.0	NIIGATA	33
#04829	ASAHİYAMA JUNMAI	Junmai	+1.0	NIIGATA	33
#10006	AZAKURA AKITA SAKEKOMACHI	Junmai Ginjo	+3.0	AKITA	6
#10007	AZAKURA OMACHI	Junmai Ginjo	+/-0.0	AKITA	7
#10143	AZAKURA MISATONISHIKI	Junmai Ginjo	+2.0	AKITA	6
B					
#01963	BIZEN MABOROSHI JUNMAI GINJO	Junmai Ginjo	+2.0	OKAYAMA	94
#01982	BIZEN MABOROSHI JUNMAI GINJO	Junmai Ginjo	+2.0	OKAYAMA	94
#05910	BORN "YUME WA MASAYUME"	Junmai Daiginjo	+4.0	FUKUI	66
#05960	BORN MUROKA NAMA GENSHU	Junmai Daiginjo	+4.0	FUKUI	66
#05105	BORN GOLD	Junmai Daiginjo	+2.0	FUKUI	67
#10164	BORN JUNSUI	Junmai Daiginjo	N/A	FUKUI	65
#05940	BORN TOKUSEN	Junmai Daiginjo	+5.0	FUKUI	65
#07726	BORN TOKUSEN	Junmai Daiginjo	+5.0	FUKUI	65
#05930	BORN NIHON NO TSUBASA	Junmai Daiginjo	+3.0	FUKUI	67
C					
#09480	CHIYOMIDORI R-5	Junmai Ginjo	+2.0	AKITA	5
#09471	CHIYOMIDORI MS3	Junmai Daiginjo	+2.0	AKITA	4
#09481	CHIYOMIDORI NO.12	Junmai Daiginjo	+3.0	AKITA	5
D					
#10302	DEBUT JUNMAI	Junmai	+7.0	ISHIKAWA	64
E					
#03976	EIKO JUNMAI GINJO 50	Junmai	+4.0	EHIME	99
#10320	EMISHIKI SENSATION BLACK	Junmai	-2.0	Shiga	68
#10321	EMISHIKI SENSATION WHITE	Junmai	-5.0	Shiga	68
#10322	EMISHIKI WORLD PEACE	Junmai Ginjo	-7.0	Shiga	69
#10323	EMISHIKI MONSOON KIJOSHU	Futsushu	-20.0	Shiga	69
F					
#10523	FOO FIGHTERS HANSHO AO	Junmai Daiginjo	-1.0	YAMAGATA	11
#10524	FOO FIGHTERS HANSHO SILVER	Junmai Daiginjo	+1.0	YAMAGATA	11
G					
#08452	GANGI SEKIREI	Junmai Daiginjo	+2.0	YAMAGUCHI	97
#08462	GANGI MIZUNOWA	Junmai Ginjo	+3.0	YAMAGUCHI	97
#08463	GANGI YUNAGI	Junmai Daiginjo	+4.0	YAMAGUCHI	98
#08461	GANGI HITOTSUBI	Junmai	+3.5	YAMAGUCHI	98

JIZAKE INDEX

	Product Name	Class	Nihonshu-do	Region	Page
	H				
#06457	HAGURO HONJOZO	Honjozo	+/-0.0	YAMAGATA	14
#04543	HAKKAISAN SPARKLING NIGORI	Unfiltered-sparkling	-23.0	NIIGATA	35
#03581	HAKKAISAN HONJOZO	Honjozo	+4.0	NIIGATA	34
#03559	HAKKAISAN HONJOZO	Honjozo	+4.0	NIIGATA	34
#01408	HAKKAISAN TOKUBETSU JUNMAI	Tokubetsu Junmai	-1.0	NIIGATA	34
#01409	HAKKAISAN TOKUBETSU JUNMAI	Tokubetsu Junmai	-1.0	NIIGATA	34
#00444	HAKKAISAN TOKUBETSU JUNMAI GENSHU	Tokubetsu Junmai	+/-0.0	NIIGATA	37
#02983	HAKKAISAN KIJOSHU	Kijoshu	-36.0	NIIGATA	36
#07597	HAKKAISAN KOWAGURA	Junmai Daiginjo	+/-0.0	NIIGATA	37
#01179	HAKKAISAN SHIBORITATE GENSHU	Genshu	+4.0	NIIGATA	35
#10348	HAKKAISAN YUKIMURO 720ml	Junmai Daiginjo	-1.0	NIIGATA	36
#10349	HAKKAISAN YUKIMURO 280ml	Junmai Daiginjo	-1.0	NIIGATA	36
#10359	HAKKAISAN JUNMAI DAIGINJO 1.8L	Junmai Daiginjo	+4.0	NIIGATA	33
#10356	HAKKAISAN JUNMAI DAIGINJO 720ml	Junmai Daiginjo	+4.0	NIIGATA	33
#10357	HAKKAISAN JUNMAI DAIGINJO 300ml	Junmai Daiginjo	+4.0	NIIGATA	33
#10358	HAKKAISAN JUNMAI DAIGINJO 180ml	Junmai Daiginjo	+4.0	NIIGATA	33
#10366	HAKKAISAN DAIGINJO 720ml	Daiginjo	+5.0	NIIGATA	38
#10364	HAKKAISAN DAIGINJO 300ml	Daiginjo	+5.0	NIIGATA	38
#10365	HAKKAISAN DAIGINJO 180ml	Daiginjo	+5.0	NIIGATA	38
#10439	HAKUROSUISHU DEWAKIRARI GENSHU	Junmai Ginjo	-1.0	YAMAGATA	14
#10460	HAKUROSUISHU MIYAMANISHIKI GENSHU	Junmai Ginjo	+2.0	YAMAGATA	15
#10540	HAKUROSUISHU KAIRYOSHINKO GENSHU	Junmai Ginjo	+2.0	YAMAGATA	15
#10717	HAKUROSUISHU DEWANOSATO GENSHU	Junmai Ginjo	-1.0	YAMAGATA	16
#10722	HAKUROSUISHU KAME NO O GENSHU	Junmai Ginjo	+4.0	YAMAGATA	16
#01378	HANA FLAVORED SAKE APPLE 750ml	Flavored Sake		BERKELEY, CA	116
#01379	HANA, LYCHEE 750ml	Flavored Sake		BERKELEY, CA	116
#02949	HANA, WHITE PEACH 750ml	Flavored Sake		BERKELEY, CA	116
#03141	HANA FLAVORED SAKE APPLE 350ml	Flavored Sake		BERKELEY, CA	116
#03140	HANA, LYCHEE 350ml	Flavored Sake		BERKELEY, CA	116
#03139	HANA, WHITE PEACH 350ml	Flavored Sake		BERKELEY, CA	116
#00065	HANA FLAVORED SAKE ORANGE 750ml	Flavored Sake		BERKELEY, CA	116
#00088	HANA FLAVORED SAKE ORANGE 375ml	Flavored Sake		BERKELEY, CA	116
#00047	HANA FLAVORED SAKE PINEAPPLE 750ml	Flavored Sake		BERKELEY, CA	116
#00086	HANA FLAVORED SAKE PINEAPPLE 375ml	Flavored Sake		BERKELEY, CA	116
#04647	HANA HARU NOUJUN JUNMAI	Noujun Junmai	-1.5	FUKUSHIMA	19
#10272	HANEYA JUNMAI DAIGINJO 50 TSUBASA	Junmai Daiginjo	+3.0	SAITAMA	55
#10273	HANEYA TOKUBETSU JUNMAI	Tokubetsu Junmai	+5.0	SAITAMA	55
#10274	HANEYA KIRABI JUNMAI GINJO	Junmai Ginjo	+3.0	SAITAMA	56
#05106	HATSUSHIBORI YUKI HONOKA	Junmai Draft	+1.0	YAMAGATA	13
#8397-1	HISUI RED SAKE	Red Rice Sake	-20.0	KUMAMOTO	108
#08574	HITAKAMI CHOKARAKUCHI	Junmai	+11.0	MIYAGI	22
#10374	HITAKAMI NAKADORI JUNMAI DAIGINJO	Junmai Daiginjo	-7.0	MIYAGI	23
#10362	HITAKAMI NAKADORI DAIGINJO	Daiginjo	+0.0	MIYAGI	23
#07282	HOJUN ZUIYO	Junmai	+6.0	KUMAMOTO	108
#07267	HOJUN ZUIYO	Junmai	+6.0	KUMAMOTO	108
	I				
#08359	IZUMIBASHI MEGUMI BLUE LABEL	Junmai Ginjo	+7.0	KANAGAWA	48
#08373	IZUMIBASHI KURO TONBO KIMOTO	Junmai	+10.0	KANAGAWA	48
#10287	IZUMIBASHI AKITONBO RAKUFUMAI	Junmai Ginjo	+4.0	KANAGAWA	49
	J				
#08842	JINYU 100 POEMS JUNMAI GINJO	Junmai Ginjo	+1.5	CHIBA	51
#05254	JINYU 100 POEMS JUNMAI GINJO	Junmai Ginjo	+1.5	CHIBA	51
#01966	JUNMAI DAIGINJO SENSIN	Junmai Daiginjo	+2.0	NIIGATA	28
#07840	JUNMAI DAIGINJO SENSIN	Junmai Daiginjo	+2.0	NIIGATA	28
#01834	JUNMAI DAIGINJO TOKUGETSU	Junmai Daiginjo	+2.0	NIIGATA	28

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
K					
#08487	KAMOTSURU ITTEKI NYUKON JG	Junmai Ginjo	+3.0	HIROSHIMA	94
#08488	KAMOTSURU ITTEKI NYUKON JG	Junmai Ginjo	+3.0	HIROSHIMA	94
#08740	KAMOTSURU NAMA-KAKOI	Junmai Draft	+4.0	HIROSHIMA	95
#05575	KAMOTSURU SOKAKU DAIGINJO	Daiginjo	+3.0	HIROSHIMA	96
#06452-1	KAMOTSURU TOKUBETSU JUNMAI	Tokubetsu Junmai	+4.0	HIROSHIMA	95
#04537	KAMOTSURU TOKUBETSU JUNMAI	Tokubetsu Junmai	+4.0	HIROSHIMA	96
#05990	KAMOTSURU TOKUSEI GOLD DAIGINJO(AL)	Junmai Daiginjo	+1.5	HIROSHIMA	96
#08750	KAMOTSURU TOKUSEI GOLD DAIGINJO(AL)	Junmai Daiginjo	+1.5	HIROSHIMA	96
#05961	KANCHIKU JUNMAI DAI GINJO	Junmai Daiginjo	+3.0	NAGANO	47
#05097	KANCHIKU JUNMAI DAI GINJO	Junmai Daiginjo	+3.0	NAGANO	47
#07269	KANCHIKU JUNMAI DAI GINJO	Junmai Daiginjo	+3.0	NAGANO	47
#01918	KATSUYAMA KEN	Junmai Ginjo	+4.0	MIYAGI	20
#10145	KATSUYAMA KEN	Junmai Ginjo	+4.0	MIYAGI	20
#01921	KATSUYAMA AKATSUKI	Junmai Daiginjo	+/-0.0	MIYAGI	21
#05923	KATSUYAMA DAIAMOND AKATSUKI	Junmai Daiginjo		MIYAGI	21
#01915	KATSUYAMA DEN	Junmai Daiginjo		MIYAGI	22
#10462	KIKUIZUMI HITOSUJI ROSE SPARKLING	Junmai	-45.0	SAITAMA	54
#10463	KIKUIZUMI HITOSUJI SPARKLING	Junmai	-30.0	SAITAMA	54
#08140	KIKUMASAMUNE KIMOTO DAIGINJO	Junmai Daiginjo	+3.5	NADA, HYOGO	83
#06403	KIKUMASAMUNE CUP SAKE	Futsushu	+10.0	NADA, HYOGO	83
#08466	KIKUMASAMUNE HYAKUMOKU JUNMAI DAIGINJO	Junmai Daiginjo	+0.5	NADA, HYOGO	80
#10176	KIKUMASAMUNE HYAKUMOKU JUNMAI GINJO	Junmai Ginjo	+0.5	NADA, HYOGO	81
#10175	KIKUMASAMUNE HYAKUMOKU ALT.3		+0.5	NADA, HYOGO	81
#07778	KIKUMASAMUNE KOUJO	Junmai	-2.0	NADA, HYOGO	84
#07776	KIKUMASAMUNE KOUJO	Junmai	-2.0	NADA, HYOGO	84
#05242	KIKUMASAMUNE KIMOTO DAIGINJO	Daiginjo	+3.5	NADA, HYOGO	82
#00059	KIKUMASAMUNE KIMOTO JUNMAI	Junmai	+4.5	NADA, HYOGO	82
#00730	KIKUMASAMUNE KIMOTO JUNMAI	Junmai	+4.5	NADA, HYOGO	82
#03272	KIKUMASAMUNE TARU -NEW-	Junmai	+5.0	NADA, HYOGO	80
#03273-1	KIKUMASAMUNE TARU	Junmai	+5.0	NADA, HYOGO	80
#03270	KIKUMASAMUNE TARU	Junmai	+5.0	NADA, HYOGO	80
#02975	KIKUSUI AGED FUNAGUCHI	Ginjo-Draft Genshu	-4.0	NIIGATA	42
#03961	KIKUSUI FUNAGUCHI 200ML	Honjozo-Draft Genshu	-3.0	NIIGATA	41
#10389	KIKUSUI FUNAGUCHI 1.5 Lt Pouch	Honjozo-Draft Genshu	-3.0	NIIGATA	41
#10313	KIKUSUI FUNAGUCHI SPARKLING 270ML	Honjozo-Draft Genshu	-3.0	NIIGATA	41
#07730	KIKUSUI JUNMAI	Junmai	+1.0	NIIGATA	40
#05904	KIKUSUI JUNMAI	Junmai	+1.0	NIIGATA	40
#02605	KIKUSUI ORGANIC JUNMAI GINJO	Junmai Ginjo	+2.0	NIIGATA	39
#01980	KIKUSUI ORGANIC JUNMAI GINJO	Junmai Ginjo	+2.0	NIIGATA	39
#06385	KIKUSUI JUNMAI GINJO	Junmai Ginjo	+1.0	NIIGATA	39
#01167	KIKUSUI JUNMAI GINJO	Junmai Ginjo	+1.0	NIIGATA	39
#05108	KIKUSUI JUNMAI GINJO	Junmai Ginjo	+1.0	NIIGATA	39
#10201	KIKUSUI PERFECT SNOW	Nigori	-19.0	NIIGATA	43
#04856	KIKUSUI PERFECT SNOW	Nigori	-19.0	NIIGATA	43
#10200	KIKUSUI PERFECT SNOW	Nigori	-19.0	NIIGATA	43
#03997	KIKUSUI KUNCO FUNAGUCHI	Namagenshu	-3.0	NIIGATA	42
#03779	KIKUSUI KURAMITSU	Namagenshu	-6.8	NIIGATA	40
#03940	KINOENE JUNMAI GINJO	Junmai Gingo	±0.0	CHIBA	51
#03987	KISS OF FIRE	Junmai Daiginjo	+3.0	ISHIKAWA	60
#04465	KOSHINO KANCHUBAI JUNMAI GINJO	Junmai Ginjo	+3.0	NIIGATA	44
#00857	KOKONOE SAIKA YAMADANISHIKI	Junmai Ginjo	N/A	WAKAYAMA	74
#00859	KOKONOE SAIKA YAMAHAI JUNMAI	Junmai	+3.0	WAKAYAMA	74

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
#09540	KUBOTA SUIJU	Daiginjo	+4.0	NIIGATA	31
#00102	KUBOTA HEKIYU	Junmai Daiginjo	+2.0	NIIGATA	29
#00099	KUBOTA HEKIYU	Junmai Daiginjo	+2.0	NIIGATA	29
#09791	KUBOTA JUNMAI DAIGINJO	Junmai Daiginjo	±0.0	NIIGATA	32
#06375	KUBOTA JUNMAI DAIGINJO	Junmai Daiginjo	±0.0	NIIGATA	32
#10142	KUBOTA JUNMAI DAIGINJO	Junmai Daiginjo	±0.0	NIIGATA	32
#05103	KUBOTA MANJYU	Junmai Daiginjo	+2.0	NIIGATA	29
#07630	KUBOTA MANJYU	Junmai Daiginjo	+2.0	NIIGATA	29
#05953	KUBOTA MANJYU	Junmai Daiginjo	+2.0	NIIGATA	29
#03568	KUBOTA SENJYU	Ginjo	+5.0	NIIGATA	30
#03569	KUBOTA SENJYU	Ginjo	+5.0	NIIGATA	30
#03555	KUBOTA SENJYU	Ginjo	+5.0	NIIGATA	30
#10494	KUBOTA SENJYU	Junmai Ginjo	+3.0	NIIGATA	30
#10495	KUBOTA SENJYU	Junmai Ginjo	+3.0	NIIGATA	30
#10209	KUBOTA SEPPOU	Junmai Daiginjo	+2.0	NIIGATA	32
#01160	KURO KABUTO JUNMAI DAIGINJO	Junmai Daiginjo	-2.0	FUKUOKA	104
M					
#08112	MICHINOKU ONIKOROSHI	Honjozo	+10.0	MIYAGI	20
#08113	MICHINOKU ONIKOROSHI	Honjozo	+10.0	MIYAGI	20
#08114	MICHINOKU ONIKOROSHI	Honjozo	+10.0	MIYAGI	20
#10018	MIMUROSUGI YAMADANISHIKI	Junmai Daiginjo	+1.0	NARA	72
#10019	MIMUROSUGI JUNMAI GINJO	Junmai Ginjo	+3.0	NARA	73
#10017	MIMUROSUGI TOKUBETSU JUNMAI KARAKUCHI	Tokubetsu Junmai	+5.0	NARA	73
#08146	MINANOGAWA MUROKA	Junmai Ginjo	+1.0	IBARAGI	58
#10492	MIYAKO KURUI	Junmai Ginjo	+3.0	KYOTO	75
#05814	MUSASHINO JUNMAI DAIGINJO	Junmai Daiginjo	-1.0	SAITAMA	52
#05726	MUSASHINO JUNMAI GINJO	Junmai Ginjo	+1.0	SAITAMA	53
#05828	MUSASHINO SPARKLING	Sparkling	N/A	SAITAMA	53
#09710	MUTSU OTOKOYAMA CHOKARA	Junmai	+11.0	AOMORI	1
#09720	MUTSU OTOKOYAMA CHOKARA	Junmai	+11.0	AOMORI	1
#09721	MUTSU OTOKOYAMA CHOKARA	Junmai	+11.0	AOMORI	1
#09660	MUTSU HASSEN ISARIBI	Tokubetsu Junmai	+6.0	AOMORI	2
#09661	MUTSU HASSEN PINK LABEL	Junmai Ginjo	-2.0	AOMORI	2
N					
#08480	NAGARAGAWA SPARKLING NIGORI	Unfiltered-Honjozo	-4.0	GIFU	56
#01985	NAGARAGAWA TENKAWA	Junmai Ginjo	+3.0	GIFU	57
#04648	NAGARAGAWA TENKAWA	Junmai Ginjo	+3.0	GIFU	57
#00470	NANBU BIJIN AWA SPARKLING	Junmai Ginjo	-20.0	IWATE	8
#08540	NANBU BIJIN DAIGINJO	Daiginjo	±0.0	IWATE	8
#08570	NANBU BIJIN TOKUBETSU JUNMAI	Tokubetsu Junmai	+4.0	IWATE	9
#05240	NANBU BIJIN TOKUBETSU JUNMAI	Tokubetsu Junmai	+4.0	IWATE	9
#10399	NANBU BIJIN TOKUBETSU JUNMAI	Tokubetsu Junmai	+4.0	IWATE	9
#05119	NANBU BIJIN SHINPAKU	Junmai Ginjo	+4.0	IWATE	9
#02673	NIHONSAKARI DAIGINJO	Daiginjo	+5.0	HYOGO	88
#03995	NIHONSAKARI JUNMAI	Junmai	+3.0	HYOGO	85
#03996	NIHONSAKARI JUNMAI	Junmai	+3.0	HYOGO	85
#01428	NIHONSAKARI NAMA GENSU HONJOZO	Honjozo	-6.0	HYOGO	85
#01572	NIHONSAKARI NAMA GENSU DAIGINJO	Daiginjo	+4.0	HYOGO	86
#09541	NIHONSAKARI NAMA GENSU JUMAI GINJO	Junmai Ginjo	-5.0	HYOGO	86
#02396	NIHONSAKARI ONIKOROSHI FUTSUSHU	Futsushu	+3.0	HYOGO	87
#00562	NIHONSAKARI ONIKOROSHI SHIBORITATE	Futsushu/Genshu	+3.5	HYOGO	87
#03972	NIHONSAKARI REISHU	Cold Sake	+3.0	HYOGO	88
#10522	NIHONSAKARI SAKARI JUNMAI DAIGINJO	Junmai Daiginjo	N/A	HYOGO	89
#10471	NIHONSAKARI SAKARI DAIGINJO	Daiginjo	N/A	HYOGO	89
#10493	NIHONSAKARI SAKARI JUNMAI GINJO	Junmai Ginjo	N/A	HYOGO	90
#10461	NIHONSAKARI SAKARI JUNMAI	Junmai	N/A	HYOGO	90
#10491	NIHONSAKARI SAKARI YUZU	Liqueur	N/A	HYOGO	91

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
#10339	NOGUCHI MUROKA NAMAGENSHU	Honjozo	N/A	ISHIKAWA	61
#10360	NOGUCHI MUROKA NAMAGENSHU	Junmai Daiginjo	N/A	ISHIKAWA	62
#10338	NOGUCHI MUROKA MIYAMANISHIKI YAMAHAI	Honjozo	N/A	ISHIKAWA	62
#10367	NOGUCHI NAOHIKO LIMITED EDITION 01	SE	N/A	ISHIKAWA	63
#10587	NOGUCHI NAOHIKO NATSU NO NAMAZAKE O	Muroka Nama	N/A	ISHIKAWA	63
#08222	OZE NO YUKIDOKE OHKARAKUCHI R	Junmai	+10.0	GUNMA	26
#10373	RYUJIN BULL RIDER	Junmai Daiginjo	+5.0	GUNMA	26
#04592	RYUJIN JUNMAI DAIGINJO NAMAZUME S	Junmai Daiginjo	+1.0	GUNMA	27
#10230	SEIDEN JUNMAI DAIGINJO	Junmai Daiginjo	+2.0	AKITA	4
#00496	SENKIN CLASSIC MUKU	Junmai Daiginjo	-2.0	TOCHIGI	44
#10205-1	SENKIN CLASSIC MUKU	Junmai Daiginjo	-2.0	TOCHIGI	44
#00497	SENKIN CLASSIC KAMENOO	Junmai Daiginjo	-2.0	TOCHIGI	45
#10206-1	SENKIN CLASSIC KAMENOO	Junmai Daiginjo	-2.0	TOCHIGI	45
#00498	SENKIN CLASSIC OMACHI	Junmai Daiginjo	-2.0	TOCHIGI	45
#10207-1	SENKIN CLASSIC OMACHI	Junmai Daiginjo	-2.0	TOCHIGI	45
#00493	SENKIN MODERN MUKU	Junmai Daiginjo	-2.0	TOCHIGI	46
#10202-1	SENKIN MODERN MUKU	Junmai Daiginjo	-2.0	TOCHIGI	46
#00494	SENKIN MODERN KAMENOO	Junmai Daiginjo	-2.0	TOCHIGI	46
#10203-1	SENKIN MODERN KAMENOO	Junmai Daiginjo	-2.0	TOCHIGI	46
#00495	SENKIN MODERN OMACHI	Junmai Daiginjo	-2.0	TOCHIGI	47
#10204-1	SENKIN MODERN OMACHI	Junmai Daiginjo	-2.0	TOCHIGI	47
#10237	SENKIN NIGORI	Junmai Daiginjo	+2.8	TOCHIGI	
#10238-1	SENKIN NIGORI	Junmai Daiginjo	+2.8	TOCHIGI	
#02982	SHIMEHARITSURU JUN	Junmai Ginjo	+3.0	NIIGATA	38
#10268	SHIRAKABEGURAYAMAHAI JUNMAI DAIGINJO	Junmai Daiginjo	+2.0	HYOGO	78
#06422	SHIRAKABEGURA TOKUBETSU JUNMAI	Tokubetsu Junmai	+2.0	HYOGO	76
#05194	SHIRAKABEGURA TOKUBETSU JUNMAI	Tokubetsu Junmai	+2.0	HYOGO	76
#06423	SHIRAKABEGURA TOKUBETSU JUNMAI	Tokubetsu Junmai	+2.0	HYOGO	76
#03137	SHIRAKABEGURA MIO	Sparkling	-70.0	NADA, HYOGO	79
#03572	SHIRAKABEGURA MIO	Sparkling	-70.0	NADA, HYOGO	79
#06736	SHOCHIKUBAI CRÈME DE SAKE	Unfiltered-Junmai	-15.0	BERKELEY, CA	115
#00055	SHOCHIKUBAI EXTRA DRY	Junmai	+7.0	BERKELEY, CA	109
#04167	SHOCHIKUBAI EXTRA DRY	Junmai	+7.0	BERKELEY, CA	109
#00048	SHOCHIKUBAI JUNMAI	Junmai	+3.0	BERKELEY, CA	109
#00049	SHOCHIKUBAI JUNMAI	Junmai	+3.0	BERKELEY, CA	109
#00051	SHOCHIKUBAI JUNMAI	Junmai	+3.0	BERKELEY, CA	109
#00053	SHOCHIKUBAI JUNMAI	Junmai	+3.0	BERKELEY, CA	109
#00054	SHOCHIKUBAI JUNMAI	Junmai	+3.0	BERKELEY, CA	109
#00056	SHOCHIKUBAI JUNMAI IN CASK	Junmai	+3.0	BERKELEY, CA	109
#07014	SHOCHIKUBAI KINPAKU TOKUBETSU JUNMAI	Tokubetsu Junmai	+2.0	FUSHIMI, KYOTO	76
#06444	SHOCHIKUBAI JUNMAI DAIGINJO	Junmai Daiginjo	-2.0	FUSHIMI, KYOTO	114
#00058	SHOCHIKUBAI NIGORI SILKY MILD	Unfiltered-Junmai	-20.0	BERKELEY, CA	115
#06470	SHOCHIKUBAI NIGORI SILKY MILD	Unfiltered-Junmai	-20.0	BERKELEY, CA	115
#06600	SHOCHIKUBAI NIGORI SILKY MILD	Unfiltered-Junmai	-20.0	BERKELEY, CA	115
#03265	SHOCHIKUBAI ORGANIC RICE NAMA SAKE	Junmai Ginjo Draft	+5.0	BERKELEY, CA	111
#04853	SHOCHIKUBAI PREMIUM GINJO	Junmai Ginjo	+5.0	BERKELEY, CA	110
#08691	SHOCHIKUBAI REI	Junmai Daiginjo	+3.0	BERKELEY, CA	112

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
#08840	SHOCHIKUBAI SHIRAKABEGURA JUNMAI DAIGINJO	Junmai Daiginjo	+/-0.0	BERKELEY, CA	79
#10266	SHOCHIKUBAI SHIRAKABEGURA JUNMAI DAIGINJO	Junmai Daiginjo	+/-0.0	BERKELEY, CA	79
#08841	SHOCHIKUBAI SHIRAKABEGURA JUNMAI KIMOTO	Junmai Kimoto	+2.0	BERKELEY, CA	78
#10267	SHOCHIKUBAI SHIRAKABEGURA JUNMAI KIMOTO	Junmai Kimoto	+2.0	BERKELEY, CA	78
#08850	SHOCHIKUBAI SHO JUNMAI GINJO	Junmai Ginjo	-1.0	BERKELEY, CA	112
#08851	SHOCHIKUBAI SHO GINJO NIGORI	Ginjo Nigori	-15.0	BERKELEY, CA	113
#08763	SHOCHIKUBAI SHO JUNMAI ORGANIC	Junmai Organic	+3.0	BERKELEY, CA	113
#06735	SHOCHIKUBAI PREMIUM TOKU- JUNMAI	Tokubetsu Junmai	+5.0	BERKELEY, CA	114
#00630	SHOCHIKUBAI PREMIUM TOKU- JUNMAI	Tokubetsu Junmai	+5.0	BERKELEY, CA	114
#00600	SHOCHIKUBAI PREMIUM TOKU- JUNMAI	Tokubetsu Junmai	+5.0	BERKELEY, CA	114
#02863	SHOCHIKUBAI YUKI NIGORI WHITE PEACH	Unfiltered Sake	-30.0	BERKELEY, CA	116
#02878	SHOCHIKUBAI YUKI NIGORI LYCHEE	Unfiltered Sake	-30.0	BERKELEY, CA	116
#08249	SHOCHIKUBAI YUKI NIGORI MONGO	Unfiltered Sake	-30.0	BERKELEY, CA	116
#10270	SHOCHIKUBAI YUKI NIGORI STRAWBERRY	Unfiltered Sake	-30.0	BERKELEY, CA	116
#10271	SHOCHIKUBAI YUKI NIGORI CANTALOE	Unfiltered Sake	-30.0	BERKELEY, CA	116
#10261	SHOCHIKUBAI KYOTO FUSHIMIZUJITTE JUNMAI	Junmai	+2.0	FUSHIMI, KYOTO	77
#10262	SHOCHIKUBAI KYOTO FUSHIMIZUJITTE JUNMAI	Junmai	+2.0	FUSHIMI, KYOTO	77
#10263	SHOCHIKUBAI KYOTO FUSHIMIZUJITTE JUNMAI	Junmai	+2.0	FUSHIMI, KYOTO	77
#10265	SHOCHIKUBAI TEN JUNMAI	Junmai	+2.0	FUSHIMI, KYOTO	77
#06450	SIERRA COLD	Junmai Ginjo	+5.0	BERKELEY, CA	110
#08145	STELLA PREMIUM MUROKA GENSHU	Junmai Daiginjo	+0.0	IBARAGI	57
#06146	SUIGEI TOKUBETSU JUNMAI	Tokubetsu Junmai	+7.0	KOCHI	100
#06453	SUIGEI TOKUBETSU JUNMAI	Tokubetsu Junmai	+7.0	KOCHI	100
#06477	SUIGEI TOKUBETSU JUNMAI	Tokubetsu Junmai	+7.0	KOCHI	100
#07534	SUIGEI KOIKU 54 JUNMAI GINJO	Junmai Ginjo	+6.5	KOCHI	100
#09801	SUIGEI DAITO JUNMAI DAIGINJO	Junmai Daiginjo	-2.5	KOCHI	101
#00852	SUIGEI JUNMAI DAIGINJO MANN	Junmai Daiginjo	+6.5	KOCHI	101
#00851	SUIGEI JUNMAI DAIGINJO SHO	Junmai Daiginjo	+6.0	KOCHI	102
#10293	SUIGEI YA JUNMAI DAIGINJO	Junmai Daiginjo	+1.3	KOCHI	102
#10341	SUIGEI HARMONY BLEND	Junmai Daiginjo	+4.5	KOCHI	103
#10342	SUIGEI HARMONY BLEND	Junmai Daiginjo	+4.5	KOCHI	103
#10546	SUIGEI KAJU 39 LIQUEUR	Liqueur	N/A	KOCHI	103
#07870	SUMIYOSHI (GOKUKARAKUCHI)	Tokubetsu Junmai	+7.0	YAMAGATA	12
#08710	SUMIYOSHI (GOKUKARAKUCHI) I.O.	Tokubetsu Junmai	+7.0	YAMAGATA	12
#06166	SUMIYOSHI SILVER TOKU-JUNMAI	Tokubetsu Junmai	+5.0	YAMAGATA	12

JIZAKE INDEX

Product #	Product Name	Class	Nihonshu-do	Region	Page
T					
#10464	TAKASHIMIZU MUROKA JUNMAI	Junmai	+2.0	AKITA	7
#07548	TAKIZAWA JUNMAI	Junmai	+6.0	NAGANO	49
#07549	TAKIZAWA JUNMAI GINJO	Junmai Ginjo	+0.0	NAGANO	50
#06401	TAISETSU JUNMAI GINJO	Junmai Ginjo	+3.0	HOKKAIDO	1
#06402	TAISETSU JUNMAI GINJO	Junmai Ginjo	+3.0	HOKKAIDO	1
#06419	TAISETSU JUNMAI GINJO	Junmai Ginjo	+3.0	HOKKAIDO	1
#08420	TAKENOTSUYU	Junmai	+2.0	YAMAGATA	13
#05104	TAMANOHIKARI GINJYO REISHU	Junmai Ginjo	+3.0	FUSHIMI, KYOTO	71
#05101	TAMANOHIKARI JUNMAI DAI GINJO	Junmai Daiginjo	+3.5	FUSHIMI, KYOTO	70
#06400	TAMANOHIKARI JUNMAI DAI GINJO	Junmai Daiginjo	+3.5	FUSHIMI, KYOTO	70
#06149	TAMANOHIKARI TOKUSEN GINJO	Junmai Ginjo	+3.0	FUSHIMI, KYOTO	70
#06155	TAMANOHIKARI YAMAHAI CLASSIC JUNMAI GINJO	Junmai Ginjo	+1.0	FUSHIMI, KYOTO	71
#06156	TAMANOHIKARI YAMAHAI CLASSIC JUNMAI GINJO	Junmai Ginjo	+1.0	FUSHIMI, KYOTO	71
#06167	TAMANOHIKARI YAMAHAI CLASSIC JUNMAI GINJO	Junmai Ginjo	+1.0	FUSHIMI, KYOTO	71
#08166	TAMANOHIKARI SHUKON SHIBORITATE GENSU	Junmai Ginjo	+3.5	FUSHIMI, KYOTO	72
#10032	TANAKA 1789 X CHARTIER BLEND 001	Tokubetsu Junmai	+3.0	MIYAGI	24
#10623	TANAKA 1789 X CHARTIER BLEND 001	Tokubetsu Junmai	+3.0	MIYAGI	24
#10537	TANAKA 1789 X CHARTIER BLEND 001	Tokubetsu Junmai	+3.0	MIYAGI	25
#10256	TANIZAKURA SHIBORITATE	Honjozonamashu	+5.5	YAMANASHI	60
#10036	TANIZAKURA RYURYUSHINKU	Junmai Ginjo	+5.0	YAMANASHI	61
#04556	18 TATENOKAWA JUNMAI DAIGINJO	Junmai Daiginjo	-6.0	YAMAGATA	10
#01358	TATSURIKI AKITSU KOME NO SASAYAKI	Junmai Daiginjo	+/-0.0	HYOGO	92
#01353	TATSURIKI YOKAWA YONEDA	Junmai Daiginjo	+2.0	HYOGO	92
#01606	TATSURIKI NIHON NO SAKURA	Junmai Daiginjo	+6.0	HYOGO	93
#06395	TENGUMAI YAMAHAI JUNMAI	Junmai	+4.0	ISHIKAWA	59
#07890	TENGUMAI YAMAHAI JUNMAI	Junmai	+4.0	ISHIKAWA	59
#01178	TENGUMAI JUNMAI DAIGINJO 50	Junmai Daiginjo	+3.0	ISHIKAWA	59
Y					
#08392	YAEMON JUNMAI DAI GINJO	Junmai Daiginjo	+3.5	FUKUSHIMA	18
#07265	YAEMON JUNMAI DAI GINJO	Junmai Daiginjo	+3.5	FUKUSHIMA	18
#08393	YAEMON JUNMAI GINJO	Junmai Ginjo	+3.0	FUKUSHIMA	18
#07268	YAEMON JUNMAI GINJO	Junmai Ginjo	+3.0	FUKUSHIMA	18
#07602	YAEMON NIGORI TSUKI AKARI	Junmai Nigori	*-15.0	FUKUSHIMA	17
#04979	YAMATOSHIZUKU JUNMAI DAIGINJO	Junmai Daiginjo	+/-0.0	AKITA	3
#10072	YOKOYAMA 50 BLACK	Junmai Daiginjo	N/A	NAGASAKI	107
#10073	YOKOYAMA 50 WHITE	Junmai Daiginjo	N/A	NAGASAKI	107
#10012	YUMETSUKIYO JUNMAI DAIGINJO	Junmai Daiginjo	+4.0	EHIME	99
#10011	YUMETSUKIYO JUNMAI DAIGINJO	Junmai Daiginjo	+4.0	EHIME	99
Z					
#10002	ZAKU ASAHI JUNMAI DAIGINJO	Junmai Daiginjo	N/A	MIE	64

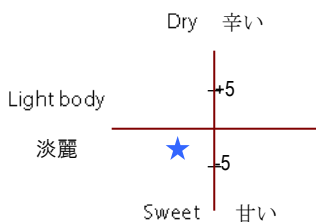
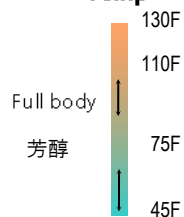
Ice Dome



使用米・吟風他

TAISETSU JUNMAI GINJO

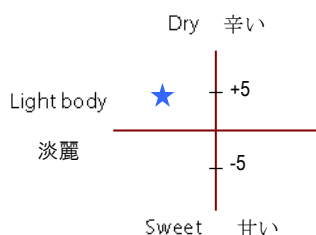
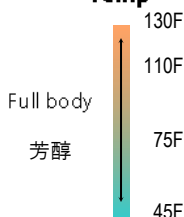
#06401 6/1.8 lit
 #06402 12/720 ml
 #06419 20/300 ml

Flavor chart**Best Serving Temp**

使用米・華吹雪 / まっしぐら

MUTSU OTOKOYAMA CHOKARA

#09710 6/1.8 lit
 #09720 12/720 ml
 #09721 24/300 ml

Flavor chart**Best Serving Temp****大雪****純米吟醸酒****北海道**

アルコール度数: 15-16%

日本酒度: +3.0

高砂酒造(株)

大雪山脈の麓、北海道旭川で厳しい寒さが生んだアイスドーム仕込みの純米吟醸酒「大雪」。氷点下2度の氷のドームで熟成された、雫搾りの「大雪」は、香り高さ北の銘酒。

TAISETSU**JUNMAI GINJO**

From Hokkaido Alcohol Level: 15-16% SMV (Nihonshudo): +3.0
 Sake Rice: Ginpu Rice Remaining Ratio (Seimaibuai): 45%
 Acidity: 1.3 Amino Acid: 1.1 Takasago Shuzo

Taisetsu, named after Mt. Taisetsu or "The Gardens of the Divine," is slowly-aged in unique Japanese igloos called Yukihimuro ice domes. Serve cold to enjoy a clean, floral aroma.

Flavor Profile for Menu Listing

Delightful floral and clean aroma with subtle flavors of black licorice, pine and pepper. Slow-aged in unique Japanese style igloos called Yukihimuro Ice Dome.

Food Pairing Suggestion

Complements light flavored dishes: seaweed salad, white fish sashimi, steamed fish, scallops, and tempura.

陸奥 男山 超辛**純米酒****青森県**

アルコール度数: 16%

日本酒度: +11

(株)八戸酒造

青森県の地酒として県産の米と酵母にこだわり、仕込み水は八戸・蟹沢地区の名水を使用。和洋中を問わず、料理の味を引き立てるキレ味鋭く押しのあるお酒。芳醇なコクと旨味が調和した、スッキリとした喉越しの辛口。

MUTSU OTOKOYAMA CHOKARA**JUNMAI**

From Aomori Alcohol Level: 16% SMV (Nihonshudo): +11.0
 Sake Rice: Hanabubuki/Masshigura Rice Remaining Ratio (Seimaibuai): 65%
 Acidity: 2.0 Amino Acid: 1.0 Hachinohe Shuzo

This Aomori craft Sake is made with a focus on select rice and yeast from their own prefecture, and utilizes Hachinohe, Kanisawa District's famed water for brewing. Be it Japanese or Western, this Sake has a crisp finish that compliments and enhances flavors from any cuisine.

Flavor Profile for Menu Listing

The harmony of mellow richness and umami make this refreshingly smooth, dry Sake.

Food Pairing Suggestion

Complements variety of dishes - Chinese cuisine, Japanese cuisine, Western cuisine

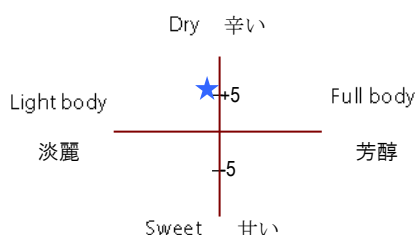
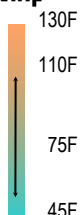


使用米・華吹雪

MUTSU HASSEN ISARIBI

#09660

12/720 ml

Flavor chart**Best Serving Temp****陸奥 八山 いさり火 特別純米酒 青森県**

アルコール度数: 15%

日本酒度: +6.0

(株)八戸酒造

「漁師さんの食中酒」というイメージで作られた1本。スッキリとした後味、キレがいい為特にイカやサバといった八戸の名産品に相性が良い。

MUTSU HASSEN ISARIBI TOKUBETSU JUNMAI

From Aomori Alcohol Level: 15% SMV (Nihonshudo): +6.0
 Sake Rice: Hanafubuki Rice Remaining Ratio (Seimaibuai): 60%
 Acidity: 1.0 Amino Acid: 1.0 Hachinohe Shuzo

Brewed with the image of a "Fisherman's alcohol beverage", the refreshing after-taste and sharpness of this sake are especially compatible with Aomori specialty products such as squid and mackerel.

Flavor Profile for Menu Listing

Medium intensity, fruity aromas with notes of marshmallow.

Food Pairing Suggestion

Complements light to medium flavored dishes: garlic butter squid, baked fish such as mackerels etc.

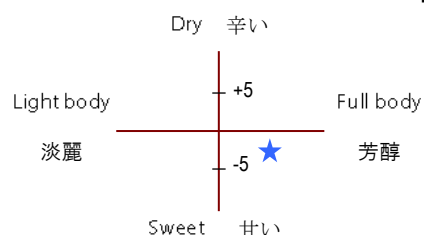
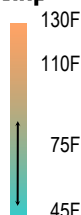


使用米・華吹雪

MUTSU HASSEN PINK LABEL

#09661

12/720 ml

Flavor chart**Best Serving Temp****陸奥 八山 ピンクラベル 吟醸酒 青森県**

アルコール度数: 16%

日本酒度: -2.0

(株)八戸酒造

メロンやバナナの様な香り高さは芳醇な旨味とマッチし、口の中でじゅくじゅくと広がる。厚みのある味わいは日本食だけではなく、洋食にも合わせやすい1本。

MUTSU HASSEN PINK LABEL GINJO

From Aomori Alcohol Level: 16% SMV (Nihonshudo): -2.0
 Sake Rice: Hanafubuki Rice Remaining Ratio (Seimaibuai): 60%
 Acidity: 1.0 Amino Acid: 1.0 Hachinohe Shuzo

The fragrance of melon and banana complements the rich umami taste which spreads slowly in the mouth. Rich flavor pairs not only with Japanese dishes but Western dishes as well.

Flavor Profile for Menu Listing

Rich in flavors with a hint of banana and melon.

Food Pairing Suggestion

Complements light to medium flavored dishes: vegetable tempura, avocado salad etc.

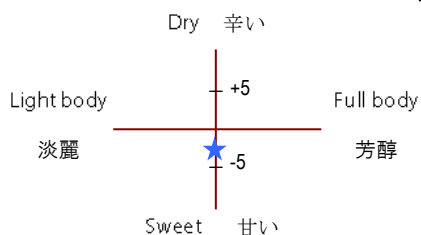


使用米・秋田酒こまち

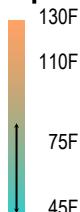
YAMATOSHIZUKU JUNMAI DAIGINJO

#04979 6/720 ml

Flavor chart



Best Serving Temp



やまとしずく

純米大吟醸酒

秋田県

アルコール度数: 16%

日本酒度: +1.0

(株)秋田清酒

やまとしずく大吟醸は、地元の特定栽培された秋田酒こまちを全量使用。華やかで透明感のある香り、そして豊かに広がるきめ細かい味わいが特徴。軽快な口当たりの中に純米のふくよかな味わいを感じさせ、お食事と共に楽しみたい純米大吟醸。

YAMATOSHIZUKU

JUNMAI DAIGINJO

From Akita

Alcohol Level: 16%

SMV (Nihonshudo): +1.0

Sake Rice: Akitasakekomachi

Rice Remaining Ratio (Seimaibuai): 45%

Acidity: 1.4

Amino Acid: N/A

Akita Seishu

It is made with specially harvested rice from Akita called Akitasakekomachi. It has a vibrant fruity fragrance of pears and grapes, feels dry but considerably smooth. The richness of the rice is still present however, and comes together to create an incredibly enjoyable sake.

Flavor Profile for Menu Listing

Fragrant, vivid taste. It has a vibrant fruity fragrance of pears and grapes, feels dry but considerably smooth.

Food Pairing Suggestion

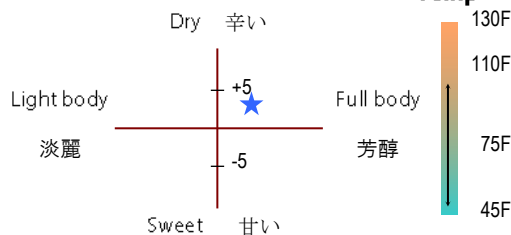
Complements rich and strong flavors. Great with appetizers!



使用米・雄町

SEIDEN OMACHI JUNMAI DAIGINJO

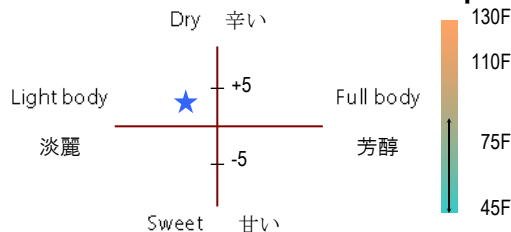
#10230 12/720 ml

Flavor chart**Best Serving Temp**

使用米・山田錦 / 美山錦

CHIYOMIDORI MS3 JUNMAI DAIGINJO

#09471 12/720 ml

Flavor chart**Best Serving Temp****晴田雄町****純米大吟醸****秋田県**

アルコール度数: 16%

日本酒度: +1.0

(株)秋田清酒

複雑な特性で尊敬されている岡山県の酒米大町の祖父と一緒に作られたこのお米は、山田錦と同じ位上質で酒造りに適していると言われている。秋田精米は、このお米を50%まで磨き、丁寧かつ巧みに少量ずつ淹れ、クリアなアロマと濃厚なレイヤードフレーバーが得られる。一度だけ放牧するので、さらっとした生き生きとしたキャラクターと風味が保たれる。

SEIDEN OMACHI**JUNMAI DAIGINJO**

From Akita

Alcohol Level: 16%

SMV (Nihonshudo): +1.0

Sake Rice: Omachi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.6

Amino Acid: 1.4

Akita Seishu

Made with the grandfather of all sake rice Omachi of Okayama prefecture, which is revered for its complex characteristics. This rice is said to be as fine and suitable for sake brewing as Yamda Nishiki. Akita Seishu polishes this great rice down to 50% of the original size, and brews carefully and expertly in small batches. This results in a clear aroma and dense, layered flavors. Pasturized only once, so the silky, lively character and flavor are preserved.

Flavor Profile for Menu Listing

A clear aroma and dense, layered flavors. Pasturized only once, so the silky, lively character and flavor are preserved.

Food Pairing Suggestion

Complements seafood dishes: Anago, Unagi Shira-yaki, Fish Sashimi, Smoked Salmon, Prosciutto, Roast Beef

千代緑 MS3**純米大吟醸酒****秋田県**

アルコール度数: 16.5%

日本酒度: +2.0

(有)奥田酒造店

奥田酒造は秋田県で3番目に古い醸造所であり、秋田県からの日本酒の輸出量は最も少ない（2015年の出荷データ）。彼らは柔軟性と時間をかけてスキルを磨き、最高水準の酒造りを維持する細部に細心の注意を払う事が出来る。現代の独自の酵母で作られた純米吟醸源酒が特に人気。

CHIYOMIDORI MS3**JUNMAI DAIGINJO**

From Akita

Alcohol Level: 16.5%

SMV (Nihonshudo): +2.0

Sake Rice: Yamadanishiki/Miyamanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.7

Amino Acid: 0.8

Okuda Shuzoten

Okuda Shuzo is the third oldest brewery established in Akita prefecture and exports the smallest amount of sake leaving Akita prefecture (2015 shipment data); this allows them the flexibility and time to develop their skills and painstaking attention to detail which maintain the highest standards of Sake-brewing. Particularly popular are their Junmai Ginjo Genshu and Sake that made with modern, proprietary yeasts.

Flavor Profile for Menu Listing

Using sake yeast plucked from the wooden beams of the brewery (dubbed MS3) Okuda Shuzoten crafted this unique Junmai Daiginjo sake. This special yeast helps pull the umami and aromatics into the spotlight. It boasts a gentle nose of freshly cut fruits, and has a light and dry flavor that is impossible to tire of drinking. As an added bonus, while being a Junmai Daiginjo that performs well chilled, Chiyomidori MS3 also lends itself perfectly to gentle warming (up to body temperature).

Food Pairing Suggestion

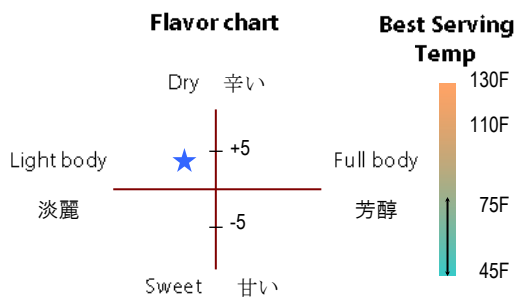
Complements variety of dishes: Tarako, ikura, karasumi, uni, seafood hotpot, deer, duck, wild boar, white fish



使用米・山田錦 / 美山錦

CHIYOMIDORI NO.12 JUNMAI DAIGINJO

#09481 12/720 ml



千代緑 NO.12 純米大吟醸酒

秋田県

アルコール度数: 16.5%

日本酒度: +3.0

(有)奥田酒造店

奥田酒造は秋田県で3番目に古い醸造所であり、秋田県からの日本酒の輸出量は最も少ない（2015年の出荷データ）。彼らは柔軟性と時間をかけてスキルを磨き、最高水準の酒造りを維持する細部に細心の注意を払う事が出来る。現代の独自の酵母で作られた純米吟醸源酒が特に人気。

CHIYOMIDORI NO.12

JUNMAI DAIGINJO

From Akita

Alcohol Level: 16.5%

SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki/Miyamanishiki Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.8

Amino Acid: 0.8

Okuda Shuzoten

Okuda Shuzo is the third oldest brewery established in Akita prefecture and exports the smallest amount of sake leaving Akita prefecture (2015 shipment data); this allows them the flexibility and time to develop their skills and painstaking attention to detail which maintain the highest standards of Sake-brewing. Particularly popular are their Junmai Ginjo Genshu and Sake that made with modern, proprietary yeasts.

Flavor Profile for Menu Listing

Using Sake Yeast Number 12, which was first isolated in the Akita Prefecture Jozo Shikenjo (Brewing Research Center), this sake displays a gentle banana-like aroma and has excellent balance, brightness and freshness. Drinking at Nurukan (aka. "Body Temperature") the aromas embolden and the Sake feels creamier and rounder.

Food Pairing Suggestion

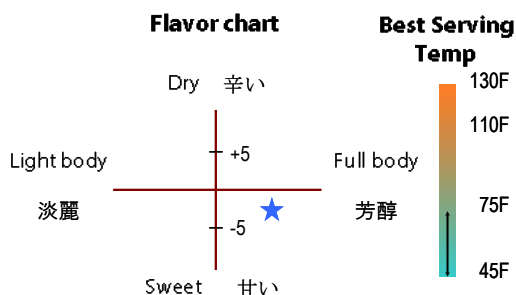
Complements light to medium flavored dishes: Bamboo Shoots, Blue Fin, Yellow Fin and Skipjack Tuna, Unagi Rolls, Yakitori with Tare, Iburigakko (smoked pickled radish), Beef, Baniku no Tataki.



使用米・酒こまち

CHIYOMIDORI R-5 JUNMAI GINJO

#09480 12/720 ml



千代緑 R-5 純米吟醸酒

秋田県

アルコール度数: 16.5%

日本酒度: +2.0

(有)奥田酒造店

奥田酒造は秋田県で3番目に古い醸造所であり、秋田県からの日本酒の輸出量は最も少ない（2015年の出荷データ）。彼らは柔軟性と時間をかけてスキルを磨き、最高水準の酒造りを維持する細部に細心の注意を払う事が出来る。現代の独自の酵母で作られた純米吟醸源酒が特に人気。

CHIYOMIDORI R-5

JUNMAI GINJO

From Akita

Alcohol Level: 16.5%

SMV (Nihonshudo): +2.0

Sake Rice: Sakekomachi

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.5

Amino Acid: 0.9

Okuda Shuzoten

Okuda Shuzo is the third oldest brewery established in Akita prefecture and exports the smallest amount of sake leaving Akita prefecture (2015 shipment data); this allows them the flexibility and time to develop their skills and painstaking attention to detail which maintain the highest standards of Sake-brewing. Particularly popular are their Junmai Ginjo Genshu and Sake that made with modern, proprietary yeasts.

Flavor Profile for Menu Listing

Using Sake Yeast R-5, which was first isolated in the Akita Prefecture Jozo Shikenjo (Brewing Research Center), this sake has gorgeous melon and apples notes, with a full body and semi-sweet flavor that is perfect for before or after the main course of a traditional Japanese meal. It will also match easily with many western dishes.

Food Pairing Suggestion

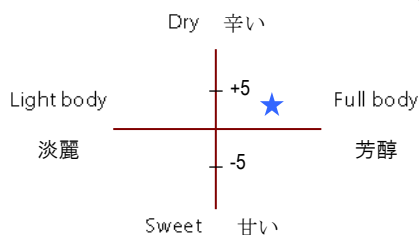
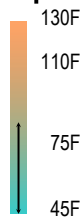
Complements light to medium flavored dishes: Marinated Squid and Octopus, Baked White Asparagus wrapped with prosciutto, Foie Gras terrine with honey sauce, Summer Truffle Risotto, Grilled Lamb with Blueberry sauce, Duck Confit.



使用米・秋田酒こまち

AZAKURA AKITA SAKEKOMACHI

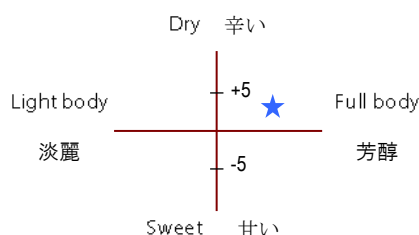
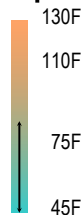
#10006 12/720 ml

Flavor chart**Best Serving Temp**

使用米・美郷錦

AZAKURA MISATONISHIKI

#10143 12/720 ml

Flavor chart**Best Serving Temp****阿櫻 秋田酒こまち仕込み 純米吟醸 秋田県**

アルコール度数: 17%

日本酒度: +3.0

阿櫻酒造(株)

良質の水と厳選された酒米を使用している阿櫻は、都道内外にもファンが多い。彼らは品質向上の為に新種の酵母と米を使用。旨味がしっかりして後味がすっきりのお酒。酒米を変える事で、酒米の違いを顕著に感じることが出来、非常にジューシーでフルーティーな仕上がりとなっている。

AZAKURA AKITASAKEKOMACHI JUNMAI GINJO

From Akita

Alcohol Level: 17%

SMV (Nihonshudo): +3.0

Sake Rice: Akita Sake Komachi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.7

Amino Acid: 0.7

Azakura Shuzo

Azakura has been using good water and specially selected sake rice. They have a strong fan base within the prefecture and outside as well. They have been using new types of yeast and rice to improve their quality. Their sake tend to have a solid umami and a clean aftertaste. By changing the sake rice, the difference is quite noticeable, especially with the products above Junmai has juicy and fruity flavors.

Flavor Profile for Menu Listing

Akita sakekomachi is an original sake rice developed by the Agricultural Experiment Station of Akita prefecture aiming to be a quality sake rice like the yamadanishiki. This sake rice tends to produce sake that is clean and soft but Azakura has made a sake with a stronger body. Using Akita Yukiguni UT-2 yeast, suitable for storage at room temperature, this sake has a reserved aroma and a good balance between acidity and clean aftertaste. This sake is more reserved in the series of 3 sake. It is one that fits well with any cuisine.

Food Pairing Suggestion

Complements light to medium flavored dishes: Baked white asparagus and procuitto, duck confit, mackerel sashimi, boiled wild vegetables, boiled chicken.

阿櫻 美郷錦仕込み 純米吟醸 秋田県

アルコール度数: 16.7%

日本酒度: +2.0

阿櫻酒造(株)

良質の水と厳選された酒米を使用している阿櫻は、都道内外にもファンが多い。彼らは品質向上の為に新種の酵母と米を使用。旨味がしっかりして後味がすっきりのお酒。味わいがあり、コクがあり、絶妙な苦みがあるので様々な日本料理や西洋料理とよく合い、華やかなメロンの香りが自慢。

AZAKURA MISATONISHIKI JUNMAI GINJO

From Akita

Alcohol Level: 16.7%

SMV (Nihonshudo): +2.0

Sake Rice: Misatonishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.9

Amino Acid: 1.1

Azakura Shuzo

Azakura has been using good water and specially selected sake rice. They have a strong fan base within the prefecture and outside as well. They have been using new types of yeast and rice to improve their quality. Their sake tend to have a solid umami and a clean aftertaste. By changing the sake rice, the difference is quite noticeable, especially with the products above Junmai has juicy and fruity flavors.

Flavor Profile for Menu Listing

This sake is all about Akita Prefecture! Brewed using a locally developed yeast, and the brewery's own well water, as well as with Misato Nishiki sake rice - a hybrid of two famed varieties Yamada Nishiki and Miyama Nishiki developed by the Akita Prefectural Agriculture research Center in the early 2000s. Soft on the palate, full-bodied and semi-dry, this sake pairs well with a wide range of Japanese and western foods, and boasts a flamboyant melon aroma.

Food Pairing Suggestion

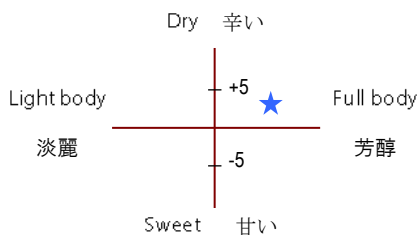
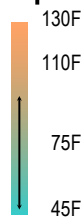
Complements light to medium flavored dishes: Filefish with Liver Dressing, Foie Gras Terrine with Honey Sauce, Boiled Dumplings, Grilled Swordfish, Chinese-Style Steamed Chicken, Pork Belly Confit, Wild Vegetable Soup.



使用米・雄町

AZAKURA OMACHI JUNMAI GINJO

#10007 12/720 ml

Flavor chart**Best Serving Temp****阿櫻 雄町****純米吟醸酒****秋田県**

アルコール度数: 17%

日本酒度: ±0.0

阿櫻酒造(株)

良質の水と厳選された酒米を使用している阿櫻は、都道内外にもファンが多い。彼らは品質向上の為に新種の酵母と米を使用。旨味がしっかりして後味がすっきりのお酒。酒米を変える事で、酒米の違いを顕著に感じることが出来、非常にジューシーでフルーティーな仕上がりとなっている。

AZAKURA OMACHI**JUNMAI GINJO**

From Akita

Alcohol Level: 17%

SMV (Nihonshudo): ±0.0

Sake Rice: Omachi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.8

Amino Acid: 1.2

Azakura Shuzo

Azakura has been using good water and specially selected sake rice. They have a strong fan base within the prefecture and outside as well. They have been using new types of yeast and rice to improve their quality. Their sake tend to have a solid umami and a clean aftertaste. By changing the sake rice, the difference is quite noticeable, especially with the products above Junmai has juicy and fruity flavors.

Flavor Profile for Menu Listing

A junmai ginjo using the rare Omachi, and Akita Yukiguni UT-1 yeast that is known for it's long shelf life. Omachi is known for giving sake a robust body and an elegant sweetness and tartness. Omachi sake starts with a sweet and umami flavor; then transitions into an expansive aroma and finished with a slight bitterness and clean acidity. However by using the UT-1 yeast and brewing water from the brewery, this sake does not have the bitterness associated with Omachi. Just the fullness and fruitiness. Serve cold to taste acidity and the faint bitterness. Serve warmed to bring out the umami and pairs well with heavier flavored dishes.

Food Pairing Suggestion

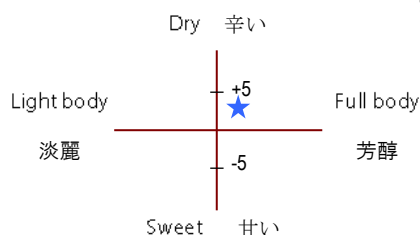
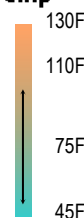
Complements light to medium flavored dishes: Yakitori, unagi kabayaki, sukiyaki, kaku-ni, snapper cooked in soy sauce, beef/venison cooked in wine, kiritanpo, nara pickles, spicy lotus root



使用米・山田錦

TAKASHIMIZU MUROKA JUNMAI

#10464 30/180 ml

Flavor chart**Best Serving Temp****高清水 無濾過****純米酒****秋田県**

アルコール度数: 15.5%

日本酒度: +2.0

秋田酒類

芳醇な香りと深きコク、そして後味のキレの良さ。山田錦を100%使用し、無濾過で瓶詰。全てにおいて極上のバランスの仕上がり。米粒の白濁した部分の心白を意味するラベルのデザインはこのお酒の象徴。どの料理にも合わせやすく、様々なシーンで飲める。

TAKASHIMIZU MUROKA JUNMAI

From Aikta

Alcohol Level: 15.5%

SMV (Nihonshudo): +2.0

Sake Rice: Akita local rice

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: 1.5

Amino Acid: 1.0

Akita Shurui

This cup sake shelters freshly squeezed Junmaishu (junmai sake) in a sleek aluminum can that protects it from light and makes it easy to chill. This sake is quickly refrigerated and stored after pressing to preserve the original flavor and richness of Junmaishu. The profound flavors and umami from rice are waiting for you to unleash it from the can! Enjoy aromas of almonds, violets, and gentle sweet scents of honeydew melon and maple syrup. A junmaishu that delivers with full-body, a juicy broad structure, and a dry finish.

Flavor Profile for Menu Listing

Aromas of almonds, violets, and gentle sweet scents of honeydew melon and maple syrup with full-body, a juicy broad structure, and a dry finish.

Food Pairing Suggestion

Complements variety of dishes: Yakitori, yakisoba, soy sauce braised fish, tempura, miso, and other rich flavors.

*Southern Beauty
- The Premium -*

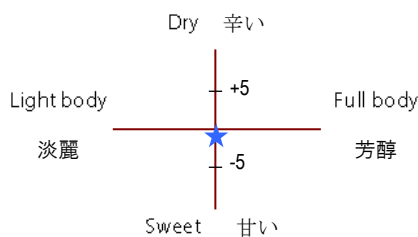


使用米・吟ぎんが

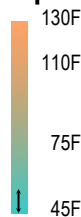
NANBU BIJIN DAIGINJO (AL)

#08540 6/720 ml

Flavor chart



Best Serving Temp



南部美人 大吟醸

岩手県

アルコール度数: 16%

日本酒度: ±0

(株)南部美人

酒造好適米「吟ぎんが」を使用した、南部美人を代表するお酒のひとつ。スカっとした清澄感の上に、さまざまな果実をミックスしたイメージが広がる。第一印象は、香りの高さから入っていくが、後に続くふくよかな感触が全体をやわらかく包み、香味のバランスの良さを導き出していく。

NANBU BIJIN DAIGINJO

From Iwate

Alcohol Level: 16%

SMV (Nihonshudo): ±0.0

Sake Rice: Ginginga

Rice Remaining Ratio (Seimaibuai): 40%

Acidity: 1.2

Amino Acid: N/A

Nanbu-Bijin

Nanbu Bijin Daiginjo achieves an incredible flavor reminiscent of seasoned fruits. Using Gin-Ginga Sake rice, the elegant aroma is followed by an envelope of a full-bodied yet soft character. This Sake holds the perfect balance of fragrance and flavor.

Flavor Profile for Menu Listing

This well balanced Daiginjo sake has a gorgeous aroma. It also has a juicy and fresh flavor reminiscent of citrus fruits, and a clean and refreshing aftertaste. Nanbubijin Daiginjo is Vegan and certified Kosher.

Food Pairing Suggestion

Complements light flavored dishes: White fish sashimi, carpaccio, grilled seafood.

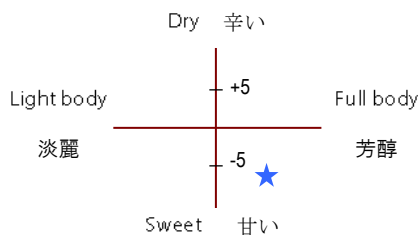


使用米・吟おとめ

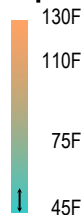
NANBU BIJIN AWA SPARKLING

#00470 6/720 ml

Flavor chart



Best Serving Temp



南部美人 あわスパークリング 純米吟醸酒 岩手県

アルコール度数: 12%

日本酒度: -20.0

(株)南部美人

地元の吟おとめ米と火山水で作られ、心地よいフローラルアロマと、清涼感のある炭酸があり、米の旨味が最後に残る上品でバランスの良いスパークリング酒。

NANBU BIJIN AWA SPARKLING JUNMAI GINJO

From Iwate

Alcohol Level: 12%

SMV (Nihonshudo): -20.0

Sake Rice: Ginotome

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.6

Amino Acid: 1.4

Nanbu-Bijin

This elegant and perfectly balanced sparkling sake is made with local Ginotome rice and Volcanic water. It has a calming floral aroma and a crisp carbonation, finishes with the clear presence of Umami from the rice.

Flavor Profile for Menu Listing

With a pleasant, Ginjo aroma, and gentle yet refreshing mouth-feel, this well-balanced sparkling sake finishes with the clear presence of umami from the rice.

Food Pairing Suggestion

Complements any main dish (be sure to serve well chilled. When opened at higher temperatures, contents may spray out.)

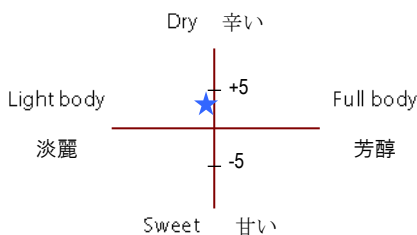
Southern Beauty



使用米・ぎんおとめ

NANBU BIJIN TOKU-JUNMAI

#08570 12/720 ml
 #05240 15/300 ml
 #10399 30/180 ml

Flavor chart**Best Serving Temp****南部美人****特別純米酒****岩手県**

アルコール度数: 15-16%

日本酒度: +4.0

(株)南部美人

地元の酒造好適米「ぎんおとめ」を使用し、米の旨味を最大限に引き出した「南部美人」。炭素ろ過を使わず、火入れ後の低温管理がフレッシュさを保つ。夕張メロンを思わせる甘くやわらかい果肉を頬張ったような印象と、すっきりとした軽妙な味の流れが特長。

NANBU BIJIN**TOKUBETSU JUNMAI**

From Iwate

Alcohol Level: 15-16%

SMV (Nihonshudo): +4.0

Sake Rice: Gin-Otome

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.5

Amino Acid: 1.1

Nanbu-Bijin

Using 100% locally grown Gin-Otome Sake rice, Nanbu Bijin accentuates the flavor of rice to its fullest. By eliminating the carbon filtration process and storing below 41 degrees F, Nanbu Bijin retains its lively fresh aroma and clean flavor. Serve chilled at 50 degrees F to fully appreciate its offerings.

Flavor Profile for Menu Listing

Highly fragrant with a rich and lively mouth-feel. Has an excellent presence on the tongue with a well-constructed and complex undercurrent of flavors. Known as The Southern Beauty!

Food Pairing Suggestion

Complements seafood dishes: fresh sashimi, sushi with fresh seafood.

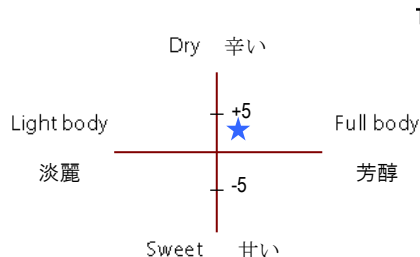
Signature Flavor



使用米・山田錦

NANBU BIJIN SHINPAKU JUNMAI DAIGINJO

#05119 12/720 ml

Flavor chart**Best Serving Temp****南部美人 心白****純米大吟醸****岩手県**

アルコール度数: 15%

日本酒度: +4.0

(株)南部美人

芳醇な香りと深きコク、そして後味のキレの良さ。山田錦を100%使用し、無濾過で瓶詰。全てにおいて極上のバランスの仕上がり。米粒の白濁した部分の心白を意味するラベルのデザインはこのお酒の象徴。どの料理にも合わせやすく、様々なシーンで飲める。

NANBU BIJIN SHINPAKU JUNMAI DAIGINJO

From Iwate

Alcohol Level: 16-17%

SMV (Nihonshudo): +4.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.6

Amino Acid: N/A

Nanbu-Bijin

With its deep and rich aroma, Nanbu Bijin Shinpaku achieves a wonderful finish. It has the perfect balance of ingredients and uses unfiltered 100% premium Yamadanishiki Sake rice. The design is a true symbol of this Sake, the cloudy appearance unique to unfiltered Sake is illustrated by its white label. It is easy to pair with any dish in a variety of scenes.

Flavor Profile for Menu Listing

Rich aroma, full-body note and dry aftertaste. Elegant and beautiful impression.

Food Pairing Suggestion

Complements variety of dishes: from appetizers to main course dishes.



使用米・山田錦

十八 楯野川

純米大吟醸酒

山形県

アルコール度数: 15-16%

日本酒度: -6.0

楯の川酒造(株)

酒造好適米の山田錦を精米歩合において18%という贅沢極まる“磨き”を実現致した日本最高峰の純米大吟醸酒。滑らかで、上品で、香り高い華麗な味わいの日本酒。

18 TATENOKAWA

JUNMAI DAIGINJO

From Yamagata

Alcohol Level: 15-16%

SMV(Nihonshudo): -6.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 18%

Acidity: N/A

Amino Acid: N/A

Tatenokawa Shuzo

Using Sake rice polished down to astonishing 18% and bottling only the first pressed Sake called Nakadori, this Sake has magnificent aromatics and a complex, exceptional flavor.

Flavor Profile for Menu Listing

It has magnificent aromatics, a complex and brilliant flavor.

Food Pairing Suggestion

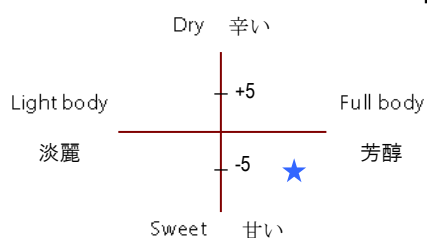
Complements light flavored dishes: Sushi, Sashimi.

18 TATENOKAWA JUNMAI DAIGINJO

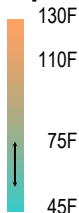
#04556

12/720 ml

Flavor chart



Best Serving Temp



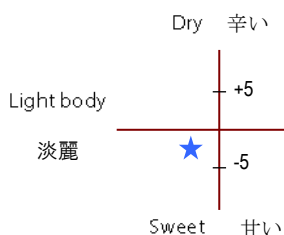


使用米・出羽燦々

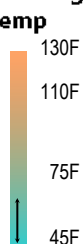
FOO FIGHTERS HANSHO AO JDG

#10523 12/720 ml

Flavor chart



Best Serving Temp



Foo Fighters 半宵 青 純米大吟醸 山形県

アルコール度数: 15-16%

日本酒度: -1.0

榎の川酒造(株)

アメリカを代表するロックバンド・Foo Fightersの通算10枚目のアルバム「Medicine At Midnight」の発売を記念して醸造した酒。華やかな香りと軽快な甘みの味わい。Foo Fightersのポップな面にフォーカスして醸造。日々の疲れを癒してくれる優しい口当たりと甘みが体全体に染み渡る。

FOO FIGHTERS HANSHO AO JUNMAI DAIGINJO

From Yamagata

Alcohol Level: 15-16%

SMV(Nihonshudo): -1.0

Sake Rice: Dewasansan

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.2

Amino Acid: 1.1

Tatenokawa Shuzo

Brewed to commemorate the 25th anniversary of the Foo Fighters and release of the 10th album "Medicine At Midnight". Hansho Ao (Midnight Blue) was created by focusing on the pop aspect of the Foo Fighters sound, featuring a gorgeous aroma, gentle mouthfeel, and a light sweetness that washes away daily fatigue and permeates the whole entire body. These exclusive collaboration sake are fermented while Foo Fighter music plays in the background.

Flavor Profile for Menu Listing

A gorgeous aroma, gentle mouthfeel, and a light sweetness.

Food Pairing Suggestion

Complements light flavored dishes: Aperitif, lighter meats, sweet seafood.



使用米・雄町

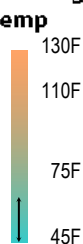
FOO FIGHTERS HANSHO SILVER JDG

#10524 12/720 ml

Flavor chart



Best Serving Temp



Foo Fighters 半宵 銀 純米大吟醸 山形県

アルコール度数: 15-16%

日本酒度: +1.0

榎の川酒造(株)

アメリカを代表するロックバンド・Foo Fightersの通算10枚目のアルバム「Medicine At Midnight」の発売を記念して醸造した酒。重厚感があり後味のキレのいい味わい。ロックな面にフォーカスして醸造。しっかりとした骨格のある口当たりと凛とした佇まいが、明日への活力を与えてくれる。

FOO FIGHTERS HANSHO SILVER JDG

From Yamagata

Alcohol Level: 15-16%

SMV(Nihonshudo): +1.0

Sake Rice: Omachi rice

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.7

Amino Acid: 1.1

Tatenokawa Shuzo

Brewed to commemorate the 25th anniversary of the Foo Fighters and release of the 10th album "Medicine At Midnight". Hansho Silver (Midnight Silver) was created by focusing on the rock aspect of the Foo Fighters sound, featuring a well-structured mouthfeel, heavy and expressive juicy flavor with a sharp aftertaste. Enjoy the fresh tropical nose reminiscent of summer, grounded by herbal tones. These exclusive collaboration sake are fermented while Foo Fighter music plays in the background.

Flavor Profile for Menu Listing

It has magnificent aromatics, a complex and brilliant flavor.

Food Pairing Suggestion

Complements light flavored dishes: Sushi, Sashimi.

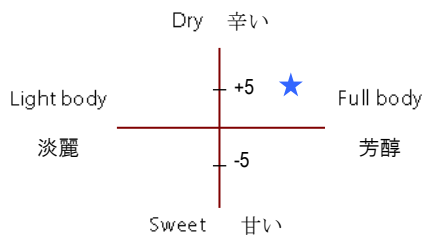
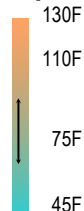
A True Sake Tradition



使用米・山形産ササニシキ

SUMIYOSHI SILVER TOKU-JUNMAI

#06166 30/300 ml

Flavor chart**Best Serving Temp****住吉 銀****特別純米酒****山形県**

アルコール度数: 15-16%

日本酒度: +5.0

樽平酒造(株)

昔ながらの伝統ある手造りをかたくなに守り、吉野杉の樽に入れて仕上げる酒は樽の木の香りがのり、米だけの酒らしく山吹色をしていてコシ、幅、強さがある、軽快な辛口樽酒。その味は複雑ではなく、絶妙なバランスを生み出しクセになる感じ。

SUMIYOSHI SILVER**TOKUBETSU JUNMAI**

From Yamagata

Alcohol Level: 15-16%

SMV(Nihonshudo): +5.0

Sake Rice: locally grown Sasanishiki Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.8-1.9

Amino Acid: 1.8-2.0

Taruhei Shuzo

Sumiyoshi Tokubetsu Junmai Silver is brewed in the traditional Sake process. It is aged in cedar casts to retain its natural essence and golden hue. Brewed using 100% local Yamagata grown, premium Sasanishiki rice, Sumiyoshi Tokubetsu Junmai Silver has a complex flavor, dry taste and is well balanced. Serve at room temperature or warmed to around 95 °F. Can be served chilled.

Flavor Profile for Menu Listing

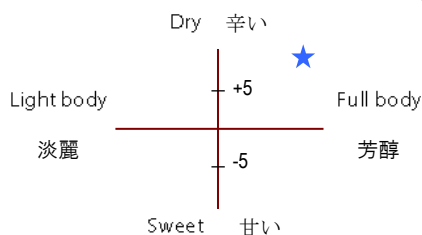
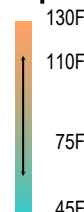
Complex flavor, dry and well balanced.

Food Pairing Suggestion

Complements heavier and oily foods: BBQ, Yakitori, Sukiyaki



使用米・山形産はえぬき

GOKU KARAKUCHI SUMIYOSHI#07870 6/1.8 lit
#08710 12/720 ml**Flavor chart****Best Serving Temp****極辛口 住吉****特別純米酒****山形県**

アルコール度数: 15-16%

日本酒度: +7.0

樽平酒造(株)

山形産“はえぬき” 100%の良質米を使用し、昔ながらの手造り技法により醸し出した特別純米酒「住吉」。炭素ろ過を控え、酒本来の黄金色と味や香りを大切にしている。低温でゆっくり発酵させ、長期熟成された飲み飽きしない極辛口の軽快で豊かな味わいと喉ごしの良さが特長。夏は冷やしても良く、お燗は人肌程度で、又そのまま常温だと、一層美味しくなる。

SUMIYOSHI**TOKUBETSU JUNMAI**

From Yamagata

Alcohol Level: 15-16%

SMV (Nihonshudo): +7.0

Sake Rice: locally grown Haenuki Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.9-2.1

Amino Acid: 1.4-1.6

Taruhei Shuzo

The Extra Dry Sake! Using 100% Yamagata grown *Haenuki* premium rice, Goku Karakuchi Sumiyoshi is produced using the traditional hand brewing technique. By easing on the carbon filtration, it preserves a natural golden hue and aroma of authentic Sake served ages ago. Sumiyoshi is slowly fermented for an extended period at low temperatures to achieve its extra-dry, yet pleasantly light and smooth flavors. Serve at room temperature to enjoy Sumiyoshi's unique offerings to the fullest. Can be served slightly chilled or warmed.

Flavor Profile for Menu Listing

Kiwi and tropical fruit aroma with spice and full black licorice flavor.

Food Pairing Suggestion

Complements heavier and oily foods: saba no misoni (simmered seasoned mackerel), unagi, spare ribs, lamb, Roquefort and aged Gouda cheese.

Bamboo Tears

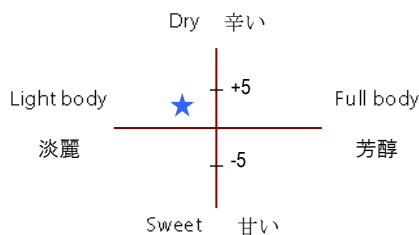


使用米・美山錦

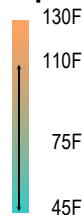
TAKENOTSUYU JUNMAI

#08420 10/720 ml w/box

Flavor chart



Best Serving Temp



庄内 竹の露

純米酒

山形県

アルコール度数: 14-15%

日本酒度: +2.0

竹の露(合)

厳選された酒造良質米と月山水系の清浄な伏流水が、この酒に豊かな旨味を与え、芳醇な風味を保ちながら、さらりとした喉ごしが魅力のお酒。

TAKENOTSUYU

JUNMAI

From Yamagata Alcohol Level: 14.0%~15.0% SMV (Nihonshudo): +2.0

Sake Rice: Miyamanishiki

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.4

Amino Acid: 1.2

Takenotsuyu

The natural elements bless this rice producing area in the northern region of Honshu with select quality rice and pure water from its underground springs. Takenotsuyu's fragrance has depth and leaves the palate with a full body taste.

Flavor Profile for Menu Listing

Slightly earthy aroma with licorice, cinnamon and lemon peel flavors.

Takenotsuyu is the Gold Award recipient at the National Sake Competition in Japan.

Food Pairing Suggestion

Complements rich flavored dishes: yakitori with sauce, teriyaki chicken, duck, spare ribs, Brie cheese.

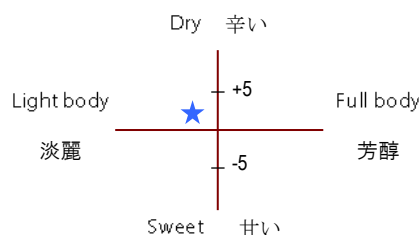


使用米・羽黒産美山錦

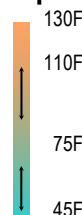
HATSUSHIBORI YUKIHONOKA SAKE

#05106 20/300 ml

Flavor chart



Best Serving Temp



初しぼり 雪ほのか

純米生酒

山形県

アルコール度数: 15-16%

日本酒度: +1.0

竹の露(合)

山形の酒造好適米「出羽燦々」と「月山」の伏流水から生まれた純米「初しぼり雪ほのか」。山里に雪が降り始める頃醸し出される蔵出し一番の新鮮な初しぼりを生のままで瓶詰め。やわらかな風味と巾のある味わい、これこそ自信を持ってお薦めできる地酒。生酒ならではのフレッシュな香味を維持するために冷蔵保存、お早めに。

HATSUSHIBORI YUKIHONOKA JUNMAI-DRAFT

From Yamagata Alcohol Level: 15-16%

SMV (Nihonshudo): +1.0

Sake Rice: Miyamanishiki

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.3

Amino Acid: 1.2

Takenotsuyu

Combining locally grown "Dewasansan" sake rice with the Gassan underground spring waters, comes Junmai Hatsushibori Yukihonoka. Meaning "snowy delicate flavors," this is a draft Sake with airy yet sound flavor. Serve chilled to enjoy the fresh offerings of this draft brew.

Flavor Profile for Menu Listing

Sweet nutty aroma with black licorice, anise and peach flavors.

Food Pairing Suggestion

Complements medium flavored dishes: smoked salmon, yakitori with sauce, pate, and light cheese.

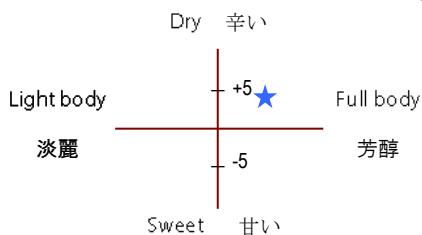
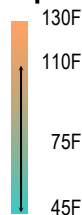


使用米・美山錦

HAGURO HONJOZO

#06457

10/720 ml

Flavor chart**Best Serving Temp****羽黒****本醸造酒****山形県****竹の露(合)**

アルコール度数: 15-16%

日本酒度: +/-0.0

昔懐かしい源蔵徳利に納まった本醸造上撰酒。透明感のある豊かな香りと旨味、それでいてスッキリとした後味。「竹の露純米酒」、「初しぼり 雪ほのか」のメーカーがお届けする「羽黒」。ボトル売りをして、是非ともお客様に徳利をお持ち帰りいただきたい品。

HAGURO**HONJOZO**

From Yamagata Alcohol Level: 15-16% SMV (Nihonshudo): +/-0.0
 Sake Rice: Miyamanishiki Rice Remaining Ratio (Seimaibuai): 60%
 Acidity: 1.2 Amino Acid: 1.1 Takenotsuyu

The creator of Takenotsuyu and Hatsushibori Yukihonoka present Haguro in a unique Tokkuri Sake bottle accompanied with a matching Sake cup. Haguro offers a clear yet abundant fragrance and flavor with hardly any tail. Serve chilled, paired with lightly flavored dishes. Great as "buy the bottle, take the empty Tokkuri and Sakazuki home" promotion.

Flavor Profile for Menu Listing

Mandarin orange and black tea flavor with a hint of jasmine.

From Takenotsuyu, the Gold Award recipient at the National Sake Competition in Japan.

Food Pairing Suggestion

Complements light and mild flavored seafood dishes: seafood salad, uni sea urchin, shrimp cocktail, lobster sashimi, shiso flavored dishes.

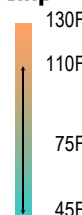
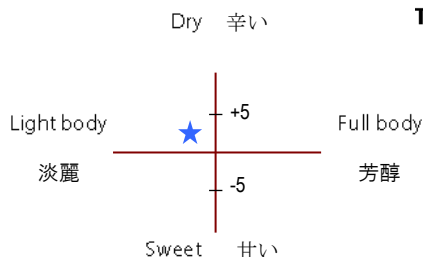


使用米・出羽きりり

HAKUROSUISHU DEWAKIRARI

#10439

20/300 ml

Best Serving Temp**白露垂珠****出羽きりり****純米吟醸原酒****山形県****竹の露(合)**

アルコール度数: 17%

日本酒度: -1.0

安政五年1858年に創業。社名の由来でもある竹林に囲まれた酒蔵は、米・水100%地場産原料の地酒を醸し出す。庄内在来米100%、仕込み水として月山深層水100%使用、地元蔵人100%による400年超えの蔵付酵母をベースに完全発酵。シャープなコクが冴えわたる、さわやかな旨味が心地よい、すっきりタイプの純米吟醸原酒。

HAKUROSUISHU DEWAKIRARI JUNMAI GINJO

From Yamagata Alcohol Level: 17% SMV (Nihonshudo): -1.0
 Sake Rice: Dewa Kirari Rice Remaining Ratio (Seimaibuai): 60%
 Acidity: 1.2 Amino Acid: 1.1 Takenotsuyu

A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Flavor Profile for Menu Listing

Smooth with a crisp, full-bodied flavor and pleasant umami. The aroma is similar to an orange creamsicle accented by ripe red apples, and a touch of honey nectar.

Food Pairing Suggestion

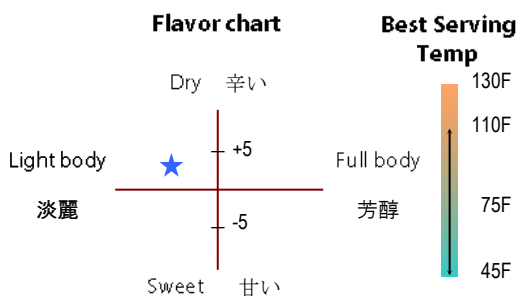
Complements medium flavored dishes: Seafood: grilled, steamed, cured, or raw seafood, oysters or scallops al ajillo, caviar, chowder, soup, gumbo, risotto
 Cheese: blue cheese, gorgonzola, camembert, mozzarella
 Dips/Sauces: guacamole, bagna cauda, olive oil, soy sauce
 Other: Keema & green curry, escargot, foie gras, Caesar salad, duck, pork, steak, tofu, fresh spring rolls, yakitori.



使用米・美山錦

HAKUROSUISHU MIYAMANISHIKI

#10460 20/300 ml



白露垂珠 美山錦 純米吟醸原酒

山形県

アルコール度数: 18%

日本酒度: +2.0

竹の露(合)

安政五年1858年に創業。社名の由来でもある竹林に囲まれた酒蔵は、米・水100%地場産原料の地酒を醸し出す。庄内在来酒米100%、仕込み水として月山深層水100%使用、地元蔵人100%による400年超えの蔵付酵母をベースに完全発酵。やわらかな風味、透明感のある米の旨味がさわやかに心地よく、綺麗に引いてゆく喉ごしを両立した個性的な酒。

HAKUROSUISHU MIYAMANISHIKI JUNMAI GINJO

From Yamagata Alcohol Level: 18% SMV (Nihonshudo): +2.0
Sake Rice: Miyamanishiki Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.35 Amino Acid: 1.25 Takenotsuyu

A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Flavor Profile for Menu Listing

Lovely aromas of pineapple and red apples. A unique and well-balanced sake with a mild flavor; clear, refreshing, and pleasant umami from the rice, and a smooth, clean finish. Demonstrates the delicious creamy and earthy tones of Miyamanishiki rice.

Food Pairing Suggestion

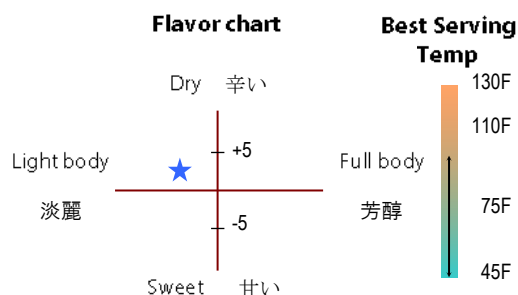
Complements various flavored dishes: grilled seafood, oysters or scallops, cheese, curry, Caesar salad, pork, steak, tofu, yakitori, spring rolls, escargot, foie gras etc.



使用米・改良信交

HAKUROSUISHU KAIRYOSHINKO

#10540 20/300 ml



白露垂珠 改良信交 純米吟醸原酒

山形県

アルコール度数: 17.5%

日本酒度: +2.0

竹の露(合)

やわらかな旨味と軽快な奥行きを合わせ持つ、ふくよかな美酒。軽快に心地よく、さわやかに引いてゆく喉ごしを楽しめる酒です。

HAKUROSUISHU KAIRYOSHINKO JUNMAI GINJO

From Yamagata Alcohol Level: 17.5% SMV (Nihonshudo): +2.0
Sake Rice: Kairyoshinko Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.5 Amino Acid: 1.2 Takenotsuyu

A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition. Earthy wet leaves mingle with violets and yellow apples on the nose. A full-bodied, lush sake with soft flavor and light depth of earthiness, mushrooms, and rice. Smooth and pleasant with a refreshing finish.

Flavor Profile for Menu Listing

Earthy wet leaves mingle with violets and yellow apples on the nose. A full-bodied, lush sake with soft flavor and light depth of earthiness, mushrooms, and rice. Smooth and pleasant with a refreshing finish.

Food Pairing Suggestion

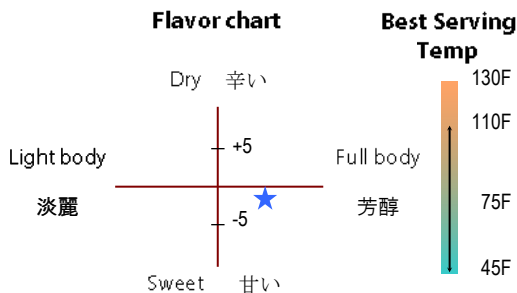
Complements various flavored dishes: grilled seafood, oysters or scallops, cheese, curry, Caesar salad, pork, stak, tofu, yakitori, spring rolls, escargot, foie gras etc.



使用米・出羽の里

HAKUROSUISHU DEWA NO SATO

#10717 20/300 ml



白露垂珠 出羽の里 純米吟醸原酒 山形県 竹の露(合)

アルコール度数: 17.50%

日本酒度: -1.0

穏やかな香り、透明感豊かにみずみずしい舌触り、白桃のようなジュシーな旨味、爽やかに引いて行く繊細で綺麗なあと味。

HAKUROSUISHU DEWANOSATO JUNMAI GINJO

From Yamagata Alcohol Level: 17.5% SMV (Nihonshudo): -1.0
Sake Rice: Dewa no Sato Rice Remaining Ratio (Seimaibuai): 60%
Acidity: 1.2 Amino Acid: 1.0 Takenotsuyu

A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Flavor Profile for Menu Listing

Mild nose with notes of creamy banana and honeydew smoothie. Soft and sweet on the entrance with a clean texture followed by lush and juicy white peach flavors. Ends with a delicate and refreshing finish.

Food Pairing Suggestion

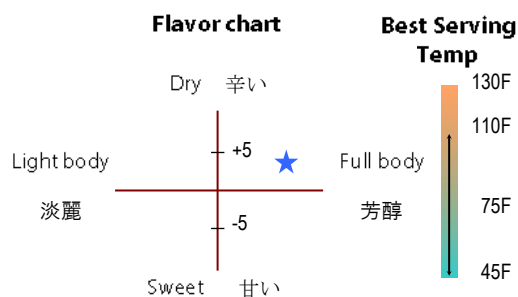
Complements various flavored dishes: grilled seafood, oysters or scallops, cheese, curry, Caesar salad, pork, steak, tofu, yakitori, spring rolls, escargot, foie gras etc.



使用米・亀の尾

HAKUROSUISHU KAME NO O

#10722 20/300 ml



白露垂珠 亀の尾 純米吟醸原酒 山形県 竹の露(合)

アルコール度数: 16.50%

日本酒度: +4.0

現日本米優秀品種のルーツ「亀の尾」は1893明治26年に庄内平野で選出された名品種。穏やかな香り、枯れた旨味と透明感、深く巾のあるシャープな味わいが爽やかに引いて行く繊細なあと味が楽しめます。

HAKUROSUISHU KAME NO O JUNMAI GINJO GENSHU

From Fukushima Alcohol Level: 16.5% SMV (Nihonshudo): +4.0
Sake Rice: Kame no O Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.2 Amino Acid: 0.9 Takenotsuyu

A brewery hidden in a bamboo groove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Flavor Profile for Menu Listing

Mild aromas of mushroom, melon musk, and charcoal. A profoundly deep, clear, and bright flavor rich in umami. Refreshing on the palate with a fine-grained finish. Discovered in 1893, "Kame no O" is a legendary sake rice varietal from the Shonai Plain, and the root of superior modern-day sake rice varieties.

Food Pairing Suggestion

Complements various flavored dishes: grilled seafood, oysters or scallops, cheese, curry, Caesar salad, pork, steak, tofu, yakitori, spring rolls, escargot, foie gras etc.



使用米・華吹雪

弥右衛門 月あかり 純米にごり酒 福島県

アルコール度数: 16.5% 日本酒度: -15.0 (合)大和川酒造店

にごり酒らしい麴のふんわりとした香り、程よい酸味と柔らかい甘みの調和。食前酒にお勧めで、やや濃い味付けの料理とも相性は抜群。

YAEMON TSUKI AKARI

JUNMAI NIGORI

From Fukushima Alcohol Level: 16.5% SMV (Nihonshudo): -15.0

Sake Rice: Hanafubuki Rice Remaining Ratio (Seimaibuai): 50%

Acidity: Amino Acid: Yamatogawa Sake Brewery

Tsuki Akari has gentle aroma profile of malted rice with a mixture of subtle fruitiness completed with the well-balanced acidity and sweetness. Recommended as an aperitif but also pairs well with richly flavored dishes.

Flavor Profile for Menu Listing

Smooth and pleasant umami on the palate. Short finish and not too heavy rice flavor.

Food Pairing Suggestion

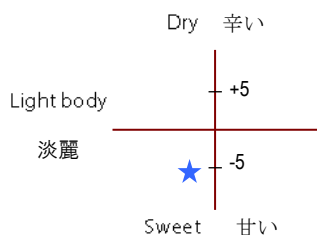
Complements medium flavored dishes: Nikudango, Agedashi-tofu.

YAEMON TSUKI AKARI

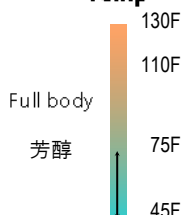
#07602

12/300 ml

Flavor chart

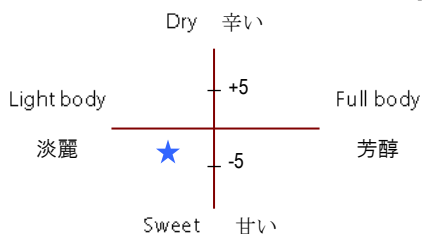
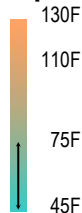


Best Serving Temp





使用米・華吹雪

YAEMON JUNMAI GINJO#08393 12/720 ml
#07268 12/300 ml**Flavor chart****Best Serving Temp****弥右衛門****純米吟醸酒****福島県**

アルコール度数: 15-16% 日本酒度: +3.0

(合)大和川酒造店

すっきりとした吟醸香、口に含むと米の旨さがほんのりと舌に残る。甘さと酸のバランスが良く、日本料理の繊細な味にも、酢牡蠣や生牡蠣にも大変合い、また味の濃いおでんや照焼きなどにも良く合う。

YAEMON**JUNMAI GINJO**

From Fukushima Alcohol Level: 15-16% SMV (Nihonshudo): +3.0
Sake Rice: Hanafubuki Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.4 Amino Acid: 1.1 Yamatogawa Sake Brewery

Yaemon Junmai Ginjo is very clean in taste, with the rice imparting a subtle sweetness in the mouth. This Sake compliments delicate Japanese cuisine or fresh seafood, such as raw oysters on the shell. It is also delicious with soy sauce flavored dishes.

Flavor Profile for Menu Listing

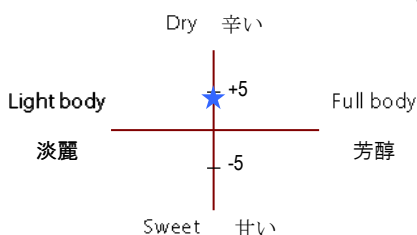
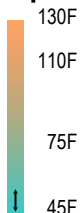
Smooth drinking with a pleasant umami on the palate... also known as scrumptious! Short finish and not too heavy rice flavor.

Food Pairing Suggestion

Complements medium flavored dishes: Tempura, dumpling soup.



使用米・夢の香

YAEMON JUNMAI DAIGINJO#08392 12/720 ml
#07265 12/300 ml**Flavor chart****Best Serving Temp****弥右衛門****純米大吟醸酒****福島県**

アルコール度数: 16-17% 日本酒度: +3.0

(合)大和川酒造店

福島県で開発された酒造好適米「夢の香」を福島産「夢酵母」で醸した大吟醸酒。酒器に注がれると華やかな吟醸香「夢の香」が漂い、口に含むとしつとりとした深い味わいが楽しめる。繊細な懐石料理、刺身などの生ものには最適。

YAEMON**JUNMAI DAIGINJO**

From Fukushima Alcohol Level: 16-17% SMV (Nihonshudo): +3.0
Sake Rice: Yumenokaori Rice Remaining Ratio (Seimaibuai): 45%
Acidity: 1.5 Amino Acid: 1.0 Yamatogawa Sake Brewery

The Yumeno Kaori rice was developed by the Agriculture Research Center of Fukushima to be especially suitable for cultivation in this particular region's climate. When combined with Yume yeast, also developed by the same institution, the result is a Sake with an incredible aroma. Passionate fragrance flows through the Sake, and its delicate flavor is very satisfying.

Flavor Profile for Menu Listing

Bright and crisp aromas that are almost lemony. With an underlying earthy aroma as well. At first it is tart on the palate, but then there is a rich, oily texture. Encompasses a tart style but with a nice creamy texture.

Food Pairing Suggestion

Complements medium flavored dishes: Squid Tempura, Gratin, Beef Sashimi.



使用米・会津酒米まいひめ

花春

濃醇純米酒

福島県

アルコール度数: 15-16% 日本酒度: -1.5

花春酒造(株)

会津酒米「まいひめ」を自家精米で丁寧に磨き上げ、低温熟成することで絶妙なバランスをとって生まれた濃醇な甘味とアミノ酸たっぷりの旨味の「中辛口」の純米酒。

HANAHARU

NOUJUN JUNMAI

From Fukushima Alcohol Level: 15-16% SMV (Nihonshudo): -1.5

Sake Rice: Aizu sakamai Maihime Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.7 Amino Acid: N/A Hanaharu Sake Brewery

It is made with specially selected rice from Aizu called Maihime. Due to low-temperature aging with exquisite balance, medium dry Junmai with sweetness and amino acid plenty of flavor was created.

Flavor Profile for Menu Listing

This slightly dry, complex sake with balance of elegant sweetness and savory, gracefully coats the mouth while teasing the nose with its subtle aromatics.

Food Pairing Suggestion

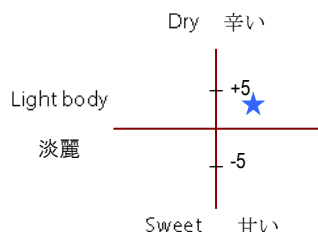
Complements medium flavored dishes: stirred meat, butter saute.

HANAHARU NOUJUN JUNMAI

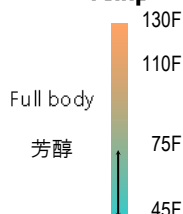
#04647

6/720 ml

Flavor chart



Best Serving Temp



The Demon Slayer



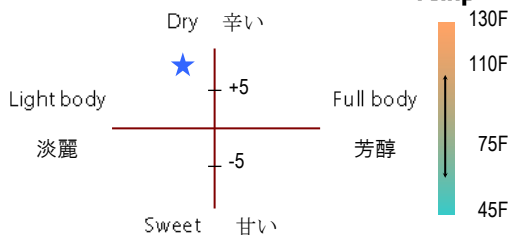
使用米・宮城県産米

MICHINOKU ONIKOROSHI HONJOZO

#08112	6/1.8 lit
#08113	12/720 ml
#08114	12/300 ml

Flavor chart

Best Serving Temp



みちのく 鬼ころし

本醸造酒

宮城県

アルコール度数: 16-17%

日本酒度: +10.0

内ヶ崎酒造(株)

辛口酒の代名詞である「鬼ころし」は爽やかな旨味があり幅広い料理と相性抜群。食中酒として冷や、又はぬる燗で。

MICHINOKU ONIKOROSHI

HONJOZO

From Miyagi Alcohol Level: 16-17% SMV (Nihonshudo): +10.0
Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 65%
Acidity: 1.5 Amino Acid: 1.7 Uchigasaki Shuzo

As the name "Onikoroshi" or the "Demon Slayer" suggests, "Michinoku Onikoroshi" is known for its dry and brisk flavor. Its well-rounded flavor complements a wide variety of dishes. Enjoy chilled or slightly warmed.

Flavor Profile for Menu Listing

Green apple, cinnamon and strawberry jam on the nose with hot mochi and grape juice flavors. The demon slayer!

Food Pairing Suggestion

Complements light to rich flavored dishes: shabu shabu with ponzu, yellowtail, teriyaki, shumai, gyoza, tonkatsu, beef katsu, yakitori, sukiyaki.

Wonderful Gift



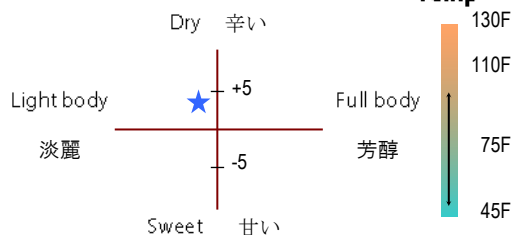
使用米・山田錦

KATSUYAMA KEN

#01918	12/720 ml
#10145	20/300 ml

Flavor chart

Best Serving Temp



勝山 献

純米吟醸酒

宮城県

アルコール度数: 16%

日本酒度: +4.0

勝山酒造(株)

この優雅な日本酒、勝山「献」は、やさしくてスッキリとした飲みやすさが特徴。辛口と酸味のバランスがとれた仕上がりの良さで、繊細な食材の風味を高め、料理との相性も抜群。

KATSUYAMA KEN

JUNMAI GINJO

From Miyagi Alcohol Level: 16% SMV (Nihonshudo): +4.0
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
Acidity: N/A Amino Acid: N/A Katsuyama Shuzo

This is a Junmai Ginjo with a 50% milling rate. Very reasonably priced compared to other Katsuyama Sake but still maintains the same superior quality.

Flavor Profile for Menu Listing

This elegant sake features a gentle, clean nose and smooth drinkability with flavors that expands into a softly supple fullness. Superbly balanced and well-rounded finish.

Food Pairing Suggestion

Complements light-rich dishes: white fish sashimi, sushi

New Dawn



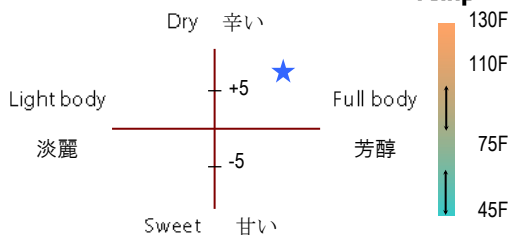
使用米・山田錦

KATSUYAMA AKATSUKI

#01921 6/720 ml

Flavor chart

Best Serving Temp



勝山 暁 純米大吟醸酒 宮城県
アルコール度数: 16% 日本酒度: ±0.0 勝山酒造(株)

勝山シリーズでもっとも優雅な「暁」は、丁寧に醸した醪から「遠心しぼり」技術により低温にて酒と酒粕を分離し、お米の旨味のエッセンスを低温抽出。ふくよかで透明感のある美しい酒質。

KATSUYAMA AKATSUKI JUNMAI DAIGINJO

From Miyagi Alcohol Level: 16% SMV (Nihonshudo): ±0.0
 Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 35%
 Acidity: N/A Amino Acid: N/A Katsuyama Shuzo

This is a “centrifuge” Sake, meaning the mash is separated from the Sake using a state-of-the-art centrifuge machine to extract the essence of the rice flavor at low temperature. Katsuyama Akatsuki is a beautifully well-rounded premium Sake.

Flavor Profile for Menu Listing

A Chablis-styled SAKE with complexity, providing scents of flint, earth, jam, citrus and peach.

Food Pairing Suggestion

Complements light to medium flavored dishes: “Kaiseki” style dishes, both Western and Eastern cuisines.

Liquid Diamond



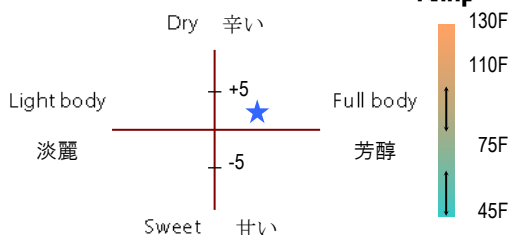
使用米・山田錦

KATSUYAMA DIAMOND AKATSUKI

#05923 6/720 ml

Flavor chart

Best Serving Temp



勝山 ダイヤモンド 暁 純米大吟醸酒 宮城県
アルコール度数: 16% 日本酒度: +1.0 勝山酒造(株)

ダイヤモンド暁はダイヤモンドの持つ美しさのようにダイヤモンド分析の4要素（色、カット、透明度、重量）を取り入れ完璧に作られている。精巧な遠心分離機で醪を高速回転させ、高純度な酒のエッセンスのみを抽出し、透明感と純度がさらに高く、より比重の小さい極芯部分のみを集めたものが「ダイヤモンド暁」。お米の旨味をはっきりとした輪郭でキレイに切り出した芳醇で優しい味。

KATSUYAMA DIAMOND AKATSUKI JUNMAI DAIGINJO

From Miyagi Alcohol Level: 16% SMV (Nihonshudo): +1.0
 Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): N/A
 Acidity: N/A Amino Acid: N/A Katsuyama Shuzo

This Diamond Akatsuki is brewed perfectly by incorporating four elements; color, cut, transparency and weight-like a diamond. A high-speed spinner is used with a sophisticated centrifuge to extract only the essence of high-purity sake. The ultimate embodiment of the term “liquid diamond” would be Katsuyama Diamond Akatsuki.

Flavor Profile for Menu Listing

Clear-cut flavors, sweet rice notes, and delightfully pronounced body.

Food Pairing Suggestion

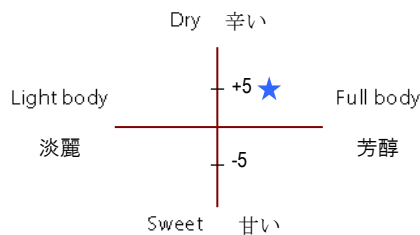
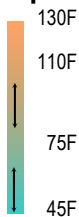
Complements light to medium flavored dishes: “Kaiseki” style dishes, any kind of meat dishes.



使用米・山田錦

KATSUYAMA DEN

#01915 12/720 ml

Flavor chart**Best Serving Temp****勝山 伝**

純米大吟醸酒

宮城県

アルコール度数: 16%

日本酒度: +1.0

勝山酒造(株)

伝統的な製法で作られた勝山「伝」は、純米大吟醸の本当の特徴を持ち、キリッとした清潔なうま味が際立ち、はっきりとした後味。

KATSUYAMA DEN**JUNMAI DAIGINJO**

From Miyagi Alcohol Level: 16% SMV (Nihonshudo): +1.0
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 35%
Acidity: N/A Amino Acid: N/A Katsuyama Shuzo

Brewed with a traditional sake brewing method, Den features a fruity aroma and distinct rich flavors. This sake has the true characteristics of a Junmai Daiginjo. Its crisp and clean umami stands out clearly and lingers as a distinctly mouthwatering aftertaste.

Flavor Profile for Menu Listing

Fruity aroma and distinct rich flavors. Crisp and clean umami flavor. Lingering and distinct aftertaste.

Food Pairing Suggestion

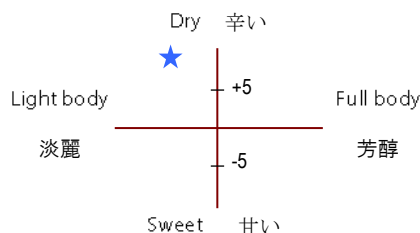
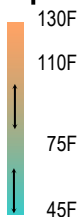
Complements medium to rich flavored dishes: fatty fish sashimi such as Toro and Salmon, yakiniku, sukiyaki



使用米・ひとめぼれ

HITAKAMI CHOKARAKUCHI

#08574 6/720 ml

Flavor chart**Best Serving Temp****日高見 超辛口**

純米酒

宮城県

アルコール度数: 15.5%

日本酒度: +11.0

平孝酒造(株)

平孝酒造の日高見は、魚や魚介類との相性が抜群で、日高酒の柔らかく透明感のある後味は、魚の旨みを引き立てるだけでなく、魚の油っぽさを洗い流す。「魚を食べるなら、日高見国と一緒に食べましょう！」これは、彼らが酒を作るテーマ。「日高見」という名前は、現在の北上川を指す古い名前「日高見川」に由来している。

HITAKAMI CHOKARAKUCHI**JUNMAI**

From Miyagi Alcohol Level: 15.5% SMV (Nihonshudo): +11.0
Sake Rice: Hitomebore Rice Remaining Ratio (Seimaibuai): 60%
Acidity: 1.7 Amino Acid: 1.3 Hirako Shuzo

Hirako Shuzo's Hitakami sake pairs very well with fish and seafood. The soft, transparent, and crisp aftertaste of Hitakami sake brings out the flavor of seafood but also cleanses the oiliness in fish away. "If you're going to have fish, have it with Hitakami!" is the theme that they create their sake around. The name "Hitakami" comes from the old name "Hitakamigawa", which refers to the current Kitakami River.

Flavor Profile for Menu Listing

This is super dry at +11 in terms of sake, it has a solid taste and is designed so that it can be enjoyed cold or hot.

Food Pairing Suggestion

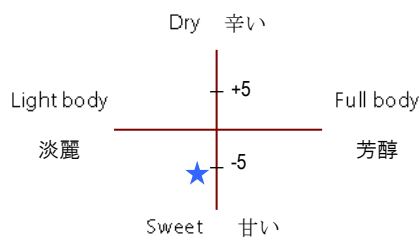
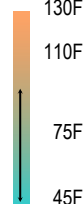
Complements medium to rich flavored dishes: seafood (especially blue-backed to lean), sushi.



使用米・山田錦

HITAKAMI NAKADORI JUNMAI DAIGINJO

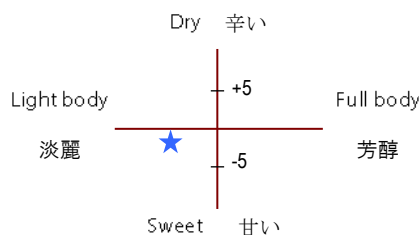
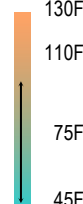
#10374 6/720 ml

Flavor chart**Best Serving Temp**

使用米・山田錦

HITAKAMI NAKADORI DAIGINJO

#10362 6/720 ml

Flavor chart**Best Serving Temp****日高見 中取り**

純米大吟醸酒

宮城県

アルコール度数: 16%

日本酒度: -7.0

平孝酒造(株)

平孝酒造は、世界三大漁場のひとつである金華山漁場の本拠地にあり、暖流と冷流が会う場所。このような地域の特性を踏まえ、平孝酒造はシーフードや寿司と完璧に調和する適度な香りのエレガントな日本酒を追求し続けている。インパクトのある酸味のあるまろやかな飲み口。ジューシーな熟した果実は、口で広がる活気に満ちてしっかりとした酸とのバランスが見事なお酒。

HITAKAMI NAKADORI**JUNMAI DAIGINJO**

From Miyagi

Alcohol Level: 16%

SMV (Nihonshudo): -7.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 40%

Acidity: 1.5

Amino Acid: 1.1

Hirako Shuzo

Hirako Shuzo was located near the Kinkazan Fishing Grounds, one of the three major fishing grounds in the world, where warm and cold currents meet. Based on such regional characteristics, Hirako Shuzo continues its pursuit to produce elegant sake with a moderate aroma that would be paired perfectly with seafood and sushi. Broad and round entrance with impactful acidity. Intense juicy ripe fruits expand in the mid-palate balanced by vibrant and firm acids.

Flavor Profile for Menu Listing

Pronounced aroma of tropical fruits. Notes of yellow apple, banana, honeydew melon, pineapple, pear, and white flower. Broad and round entrance with impactful acidity. Intense juicy ripe fruits expand in the mid-palate balanced by vibrant and firm acids.

Food Pairing Suggestion

Complements medium to rich flavored dishes: bitter greens, salty or fatty meats, sweet red sauce, and rich creams. The sweetness of this sake can also play well with acidic, tangy foods.

日高見 中取り

大吟醸酒

宮城県

アルコール度数: 17%

日本酒度: ±0.0

平孝酒造(株)

平孝酒造は、世界三大漁場のひとつである金華山漁場の本拠地にあり、暖流と冷流が会う場所。このような地域の特性を踏まえ、平孝酒造はシーフードや寿司と完璧に調和する適度な香りのエレガントな日本酒を追求し続けている。インパクトのある酸味のあるまろやかな飲み口。

HITAKAMI NAKADORI**DAIGINJO**

From Miyagi

Alcohol Level: 17%

SMV (Nihonshudo): ±0.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 40%

Acidity: 1.3

Amino Acid: 0.8

Hirako Shuzo

Hirako Shuzo was located near the Kinkazan Fishing Grounds, one of the three major fishing grounds in the world, where warm and cold currents meet. Based on such regional characteristics, Hirako Shuzo continues its pursuit to produce elegant sake with a moderate aroma that would be paired perfectly with seafood and sushi.

Flavor Profile for Menu Listing

Gentle aroma of banana, pear, pineapple and apple compote with petite yellow flower. Very soft entrance, quiet acidity, juicy fruits expand in mid-palate, rounded mouthfeel, lifted silky finish.

Food Pairing Suggestion

Complements medium to rich flavored dishes: seafood and sushi.

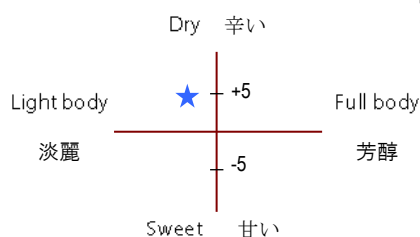


使用米・山田錦・美山錦・蔵の華

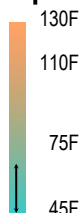
TANAKA 1789 X CHARTIER Blend 001

#10032 6/500 ml

Flavor chart



Best Serving Temp

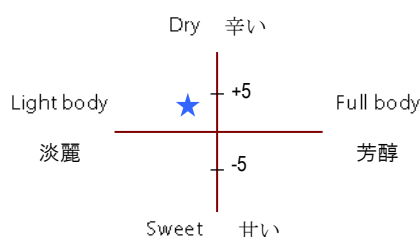


使用米・美山錦・蔵の華・吟のいろは

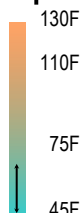
TANAKA 1789 X CHARTIER Blend 001

#10623 6/500 ml

Flavor chart



Best Serving Temp



Tanaka 1789 x Chartier 特別純米 宮城県

アルコール度数: 17-18%

日本酒度: +3.0

田中酒造店(株)

創業以来、昔ながらの伝統の手法で手造りに拘った酒造りに専念している。ぬくもりを大切に、人手と手間をかけ旨口の酒造りの伝統を頑なに守り続けている。2019年に無添加の手作り酒を製造して230年を迎えた。宮城県で「生酛」酒を製造している唯一の醸造所である。

TANAKA X 1789 CHARTIER TOKUBETSU JUNMAI

From Miyagi

Alcohol Level: 17-18%

SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki, Miyamanishiki, Kuranohana Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.9

Amino Acid: 1.3

Tanaka Shuzoten

Since its founding in 1789, it has been devoting itself to brewing sake by using traditional methods. They value heartwarming and continue to stubbornly maintain the tradition of sake brewing with taking time and effort. Tanaka Shuzoten celebrated 230 years of making hand-crafted additive-free sake in 2019. For now, Tanaka Shuzoten is the only brewery to make "Kimoto" sake in Miyagi Prefecture since the revival of kimoto brewing.

Flavor Profile for Menu Listing

A sake for wine lovers and food pairing. A blend of six sake with different flavors are fine-tuned while maintaining a layered and complex taste. Anise, fresh basil, and a caramel-like aroma is accented by tropical fruit. On the palate, it has a light sweetness and smoothness, but the multi-layered acidity of the blend makes the aftertaste even lighter. Blend 001 is light and fruity like a Sauvignon Blanc when chilled. At room temperature it becomes like Chardonnay, where lactic tones and umami richness come out to play. This difference in experience due to the serving temperatures allow for even greater food pairings.

Food Pairing Suggestion

Complements medium to rich flavored dishes: White fish dishes (grilled, steamed, carpaccio, etc.), Shellfish (raw, steamed), Olive oil-based dishes, Rare cheese cake etc.

Tanaka 1789XChartier Pavillon 特別純米 宮城県

アルコール度数: 17-18%

日本酒度: +4.3

田中酒造店(株)

創業以来、昔ながらの伝統の手法で手造りに拘った酒造りに専念している。ぬくもりを大切に、人手と手間をかけ旨口の酒造りの伝統を頑なに守り続けている。2019年に無添加の手作り酒を製造して230年を迎えた。宮城県で「生酛」酒を製造している唯一の醸造所である。

TANAKA X 1789 CHARTIER PAVILLON TOKUBETSU JUNMAI

From Miyagi

Alcohol Level: 17-18%

SMV (Nihonshudo): +4.3

Sake Rice: Miyamanishiki, Kuranohana Rice, Gin no Iroha Remaining Ratio (Seimaibuai): 60%

Acidity: 1.6

Amino Acid: 1.5

Tanaka Shuzoten

The brewery celebrated its 230th anniversary of crafting the world's finest sake in 2019. For more than two centuries, Tanaka 1789 has been producing hand-crafted sakes elaborated by using ancestral and natural methods, giving a complex, rich, and singular character to its award-winning sakes made by their toji (master brewer) using the highest quality rice. A new chapter in Tanaka's long story was written in 2018. The brewery had invited François Chartier to collaborate, giving birth to Tanaka 1789 x Chartier blended sake. Later on, Chartier was hired as Tanaka's new Master Blender to work alongside the toji.

Flavor Profile for Menu Listing

The wilder younger brother to Blend 001. Moderately aged, this sake has a pale golden color with cool undertones. On the nose, it has a beautiful pear-like fragrance with citrus notes. Its mild, long-lasting sweetness is accentuated by a slight bitterness that lingers on the palate. Exquisite notes of dried pineapple, apple and mango are also present. Pairs perfectly with a variety of savory dishes, particularly those that are herbaceous. It also complements and balances dishes with lightly fatty or rich ingredients

Food Pairing Suggestion

Complements medium to rich flavored dishes: Excellent with white fish, either marinated or meunière; herb-roasted or teriyaki chicken; sauteed mushrooms; steamed carrots and cauliflower.

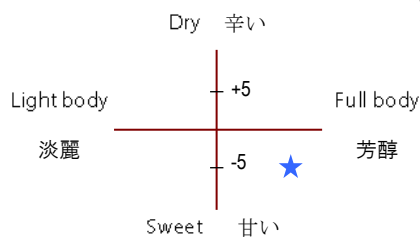


使用米・山田錦・美山錦

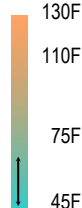
TANAKA 1789 X CHARTIER Blend 002

#10537 6/500 ml

Flavor chart



Best Serving Temp



Tanaka 1789XChartier Blend002 純米大吟醸 宮城県

アルコール度数: 16-17%

日本酒度: -5.0

田中酒造店(株)

創業以来、昔ながらの伝統の手法で手造りに拘った酒造りに専念している。ぬくもりを大切に、人手と手間をかけ旨口の酒造りの伝統を頑なに守り続けている。2019年に無添加の手作り酒を製造して230年を迎えた。宮城県で「生酛」酒を製造している唯一の醸造所である。

TANAKA X 1789 CHARTIER JUNMAI DIAGINJO

From Miyagi

Alcohol Level: 16-17%

SMV (Nihonshudo): -5.0

Sake Rice: Yamadanishiki, Miyamanishiki Rice Remaining Ratio (Seimaibuai): 28%

Acidity: 1.3

Amino Acid: 1.0

Tanaka Shuzoten

The brewery celebrated its 230th anniversary of crafting the world's finest sake in 2019. For more than two centuries, Tanaka 1789 has been producing hand-crafted sakes elaborated by using ancestral and natural methods, giving a complex, rich, and singular character to its award-winning sakes made by their toji (master brewer) using the highest quality rice. A new chapter in Tanaka's long story was written in 2018. The brewery had invited François Chartier to collaborate, giving birth to Tanaka 1789 x Chartier blended sake. Later on, Chartier was hired as Tanaka's new Master Blender to work alongside the toji.

Flavor Profile for Menu Listing

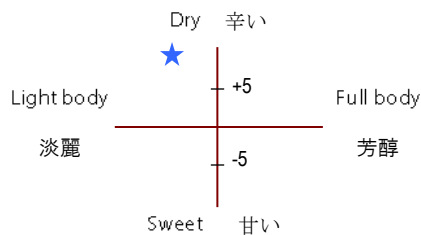
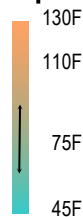
An exotic aromatic profile and an explosion of fruit on the palate, reminiscent of the best Pinot Gris from Alsace. The result is an expressive and flavourful sake that soars into a symphony of flavors from the first sip. Fruit-forward notes of white peach and muscat, with a refined sweetness reminiscent of Wasanbon (fine-grained Japanese sugar). Beautifully balanced with a subtle acidity, and clean on the finish.

Food Pairing Suggestion

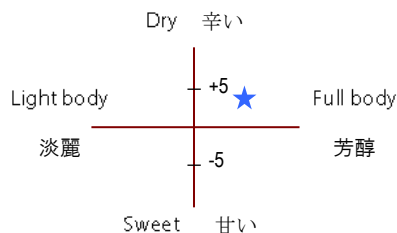
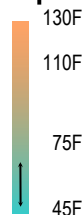
Complements medium to rich flavored dishes: Nordic gravlax trout filet, grapefruit-ginger granita, herb salad with scallops

使用米
山田錦・五百万石**OZE NO YUKIDOKE OHKARAKUCHI JUNMAI**

#08222 12/720 ml

Flavor chart**Best Serving Temp**使用米
・非公開**RYUJIN BULL RIDER JUNMAI DAIGINJO**

#10373 12/720 ml

Flavor chart**Best Serving Temp****尾瀬の雪どけ****純米酒****群馬県****アルコール度数: 16-17%****日本酒度: +10.0****龍神酒造(株)**

尾瀬地方の雪解けをイメージした名づけられた「尾瀬の雪どけ大辛口」純米酒は辛口だけではなく、濃厚な米の風味がし、エレガントでとろけるような感触で舌を楽しませてくれ、その絹のような質感は幅広い料理を引立たせてくれる。冷やして心地よい刺激を味に与えたり、あるいは少し温めて繊細なトーンを楽しめる。

OZE NO YUKIDOKE OHKARAKUCHI JUNMAI

From Gunma

Alcohol Level: 16-17%

SMV (Nihonshudo): +10.0

Sake Rice: Yamadanishiki/Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.8

Amino Acid: N/A

Ryujin Shuzo

Oze no Yukidoke Ohkarakuchi, literally means Oze's Dry Melting Snow. True to its name, this Junmai sake is not only very dry, but also has a rich rice aroma and delightful elegant, melting flavor. Its silky quality complements a wide variety of dishes. Enjoy chilled for a pleasantly stimulating flavor, or slightly warmed for a delicate tone.

Flavor Profile for Menu Listing

Very dry with a rich rice aroma and a pleasantly stimulating flavor.

Food Pairing Suggestion

Complements main dishes: tempura, radish salad and hot pot soup.

龍神 Bull Rider**純米大吟醸酒****群馬県****アルコール度数: 18%****日本酒度: +5.0****龍神酒造(株)**

龍神の井戸より汲み上げるやわらかな極軟水を用い米の個性を引き出す酒造りを心がけ、米本来の旨味を味わえる芳醇旨口タイプの酒質を目指している。華やかな香りと透明感のある味わい。米の旨味・酸味をグッと感じながらも、辛口らしくドライにすっと切れていくお酒。

RYUJIN BULL RIDER JUNMAI DAIGINJO

From Gunma

Alcohol Level: 18.0%

SMV (Nihonshudo): +5.0

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.8

Amino Acid: 1.2

Ryujin Shuzo

Ryujin Shuzo is known for their brands Oze no Yukidoke and Ryujin. Ryujin Shuzo's underground water is very soft, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. Ryujin Shuzo combines traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day and work towards the next challenge, and brew excellent beer in the off season.

Flavor Profile for Menu Listing

Bull Rider features a gorgeous aroma full of juicy tropical fruits such as Fuji apple, banana, pineapple, mango, and pear with floral notes of orange blossom and lily. Bull Rider's entrance onto the palate is clear, round, and sweet, but quickly turns impactful as sharp acid comes out to play making this sake juicy with a touch of tartness. Bull Rider finishes cool and dry. Like the dance of a cowboy riding and taming a bull.

Food Pairing Suggestion

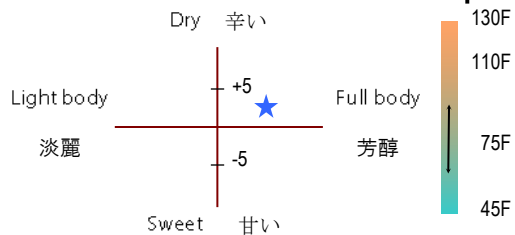
Great compatibility with meat dishes and sweet sauces, but can be paired with many cuisines.



使用米・山田錦

RYUJIN JUNMAI DAIGINJO NAMAZUME

#04592 12/720 ml

Flavor chart**Best Serving Temp****龍神純米大吟醸 生詰****群馬県****アルコール度数: 15-16%****日本酒度: +1.0****龍神酒造(株)**

柑橘系を思わせる爽やかな酸味と上質な甘味が一体となって、切れの良い後口までシームレスにつながる一品。貯蔵前に一度のみ火入れをした「生詰」によりフレッシュな味わいがより純米大吟醸を「気品」を高める。果実のような吟醸香と上品で柔らかな米の旨味を最大限に表現し、純米大吟醸ならではの華やかで優雅な味わいを楽しめるお酒。

RYUJIN JUNMAI DAIGINJO NAMAZUME

From Gunma

Alcohol Level: 15-16%

SMV (Nihonshudo): +1.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid: 1.0

Ryujin Shuzo

Ryujin Junmai Daiginjo has a splendidly balanced fragrance of red apple and fabulously fresh, zesty citrus. It's enticing aroma refreshes your senses and follows through seamlessly from the beginning to the end. Welcome this special brew, Ryujin Junmai Daiginjo, that has been pasteurized only once prior to maturation thereby retaining the full-blown rich and lively flavors extracted from Yamadanishiki sake rice.

Flavor Profile for Menu Listing

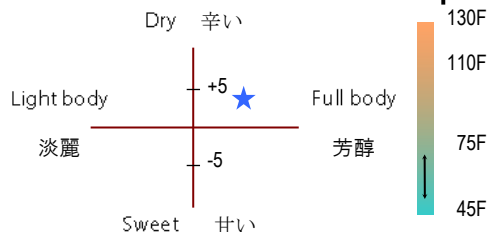
This special Namazume sake has a bright citrus aroma with an elegant sweetness. Enjoy its smooth texture and a clean, sharp after taste. Very limited availability even in Japan.

Food Pairing Suggestion

Complements light to medium flavored dishes: Any Japanese Dishes and as an Aperitif.



使用米・新潟県産米

AKAGISAN JUNMAI GINJO#04000 12/720 ml
#03999 20/300 ml**Flavor chart****Best Serving Temp****赤城山****純米吟醸酒****群馬県****アルコール度数: 18.8%****日本酒度: +3.0****近藤酒造(株)**

低温長期もろみにしてドライに仕上げてあるので、コクとキレを備えた香り、華やかな酒質。

AKAGISAN**JUNMAI GINJO**

From Gunma

Alcohol Level: 18.8%

SMV (Nihonshudo): +3.0

Sake Rice: Local Niigata rice

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.3

Amino Acid: 1.2

Kondo Shuzo

It's finished dry in the low-temperature and long-term. Enjoy the aroma with a flavor and crisp, gorgeous quality of liquor.

Flavor Profile for Menu Listing

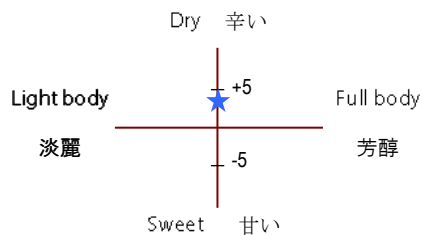
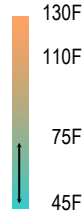
Very dry and aroma with a flavor and crisp.

Food Pairing Suggestion

Complements any main dishes.



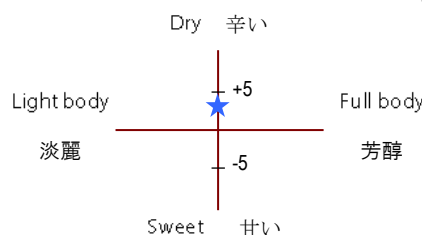
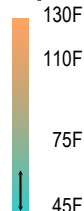
使用米・高嶺錦

DAIGINJO "SENSHIN"#01966 6/1.8 lit
#07840 6/720 ml**Flavor chart****Best Serving Temp**

使用米・ゆきの精

DAIGINJO TOKUGETSU

#01834 6/720 ml

Flavor chart**Best Serving Temp****洗心****純米大吟醸酒****新潟県**

アルコール度数: 15-16%

日本酒度: +2.0

朝日酒造(株)

「酒造りは米作り」との原点から酒造好適米「高嶺錦」を地元の生産者と協力し、減肥栽培。この米を三昼夜かけ28%まで磨き上げ醸造された酒を、さらに1年数ヶ月タンクの中で熟成させる。その味わいは、可憐で瀟洒なまさに女神の気品。

SENSHIN**JUNMAI DAIGINJO**

From Niigata Alcohol Level: 15-16% SMV (Nihonshudo): +2.0
Sake Rice: Takanenishiki Rice Remaining Ratio (Seimaibuai): 28%
Acidity: 1.2 Amino Acid: 1.0 Asahi Shuzo

Following the philosophy, "Sake making starts with rice making," Junmai Daiginjo Senshin utilizes rare Takanenishiki rice by commissioning its local rice growers. Individual rice granules are gently polished for 3 days and nights until rice becomes 2mm pearly beads, with a 28% polishing ratio. Limited to special import orders only.

Flavor Profile for Menu Listing

Mild aroma with flavors of cantaloupe and herb with pepper and citrus on the finish.

Food Pairing Suggestion

Complements light flavored dishes: cold soba noodle salad, salad with soy dressing, sashimi, and tempura.

得月**純米大吟醸酒****新潟県**

アルコール度数: 15-16%

日本酒度: +2.0

朝日酒造(株)

新潟産「ゆきの精」を28%まで磨いて醸した純米大吟醸酒「得月」。中秋の夜空を飾る満月のような、気品のある香味と豊かでやさしい味わい。ベストな温度は冷やで。

TOKUGETSU**JUNMAI DAIGINJO**

From Niigata Alcohol Level: 15-16% SMV (Nihonshudo): +2.0
Sake Rice: Yukinosei Rice Remaining Ratio (Seimaibuai): 28%
Acidity: 1.3 Amino Acid: 1.0 Asahi Shuzo

Junmai Daiginjo Tokugetsu rice granules are polished into miniature pearls, with a 28% polishing ratio. Chill and enjoy its gentle flavor, that is as light as the harvest moon. Limited to special import orders only.

Flavor Profile for Menu Listing

Citrus and a hint of chili flavor with spices and tangerine on the nose. A masterpiece from Asahi Shuzo, the maker of Kubota Manjyu.

Food Pairing Suggestion

Complements light-to-medium flavored seafood dishes: seared albacore, calamari, scallops with ginger, spicy shrimp, and dumplings.

KUBOTA
- Ten Thousand Dreams -

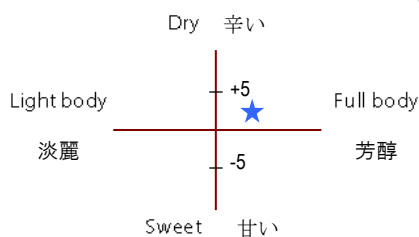


使用米・五百万石

KUBOTA "MANJYU" DAIGINJO

#05103 6/1.8 lit
#07630 6/720 ml
#05953 20/300 ml

Flavor chart



Best Serving Temp

久保田 萬寿

純米大吟醸酒

新潟県

アルコール度数: 15%

日本酒度: +2.0

朝日酒造(株)

久保田の最高峰。洗練された息吹と風雅な味わい。「やわらかく」「ふっくら」と精魂こめて醸し出したお酒。軽く冷やして、又はやさしいお燗で。

KUBOTA "MANJYU"

JUNMAI DAIGINJO

From Niigata Alcohol Level: 15% SMV (Nihonshudo): +2.0
Sake Rice: Gohyakumangoku Remaining Ratio: Kojimai 50% Kakemai 33%
Acidity: 1.2 Amino Acid: 1.1 Asahi Shuzo

A truly sophisticated aroma with an elegant flavor, the brewers of Manjyu say "treat it kindly, softly," as they devote all their hearts and souls in creating this masterpiece. Aged for an extended period until the peak of maturity before bottling.

Flavor Profile for Menu Listing

Honeysuckle and tuberose aroma with flavors of Fuji apple and spiced tart pear. The very rare and most sought after Junmai Daiginjo in Japan! Consistently rated number one by Sake connoisseurs and fine dining restaurant owners.

Food Pairing Suggestion

Complements light flavored dishes: cold vegetables, Chinese chicken salad, abalone, scallop sashimi, chilled lobster.

KUBOTA
- Emerald Dreams -

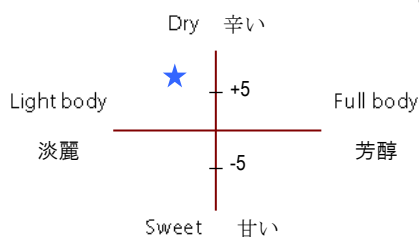


使用米・五百万石

KUBOTA "HEKIJYU" DAIGINJO

#00102 6/1.8 lit
#00099 6/720 ml

Flavor chart



Best Serving Temp

久保田 碧寿

純米大吟醸酒

新潟県

アルコール度数: 15-16%

日本酒度: +2.0

朝日酒造(株)

山廃仕込みは、ハリのある量感を生む。発酵工程の「低糖度・アミノ酸抑制」に心がけ、けれんみのない軽快な旨味、スッキリした飲み口ながら懐の深さも感じさせる。

KUBOTA "HEKIJYU"

JUNMAI DAIGINJO

From Niigata Alcohol Level: 15-16% SMV (Nihonshudo): +2.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.3 Amino Acid: 1.3 Asahi Shuzo

Hekijyu has a reduced sugar level to suppress the amino acids, yielding a robust and voluminous flavor of cheerful personality. Hekijyu is a sister Sake to Manjyu at a more affordable price.

Flavor Profile for Menu Listing

Nutmeg, stewed pear and grape flavor with ripe pear, brandy and sugar cane on the nose. A sister Sake to Kubota Manjyu at a more affordable price.

Food Pairing Suggestion

Complements light flavored seafood dishes: uni sea urchin, seared albacore, seafood pate, ankimo, cold lobster slices.

KUBOTA
- Thousand Dreams -

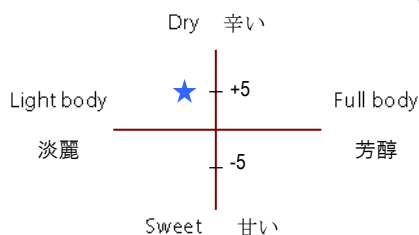


KUBOTA "SENJYU"

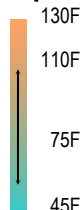
#03568 6/1.8 lit
#03569 12/720 ml
#03555 20/300 ml

使用米・五百万石

Flavor chart



Best Serving Temp



久保田 千寿

吟醸酒

新潟県

アルコール度数: 15-16%

日本酒度: +5.0

朝日酒造(株)

吟醸規格の本醸造酒。飲み口の良いスッキリとした辛口、上品なやさしい香味はやすらぎを誘う。冷やしてキレ良く、又はぬる間でまろやかな味わいを堪能できる。

KUBOTA "SENJYU"

GINJO

From Niigata Alcohol Level: 15-16% SMV (Nihonshudo): +5.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.2 Amino Acid: 1.1 Asahi Shuzo

Ginjo-grade Honjozo Sake with natural alcohol added to achieve a clean and crisp flavor. This Sake is comforting with its elegant aroma. Serve chilled to enjoy a clear flavor, or slightly warmed at 100 °F for a more mellow note.

Flavor Profile for Menu Listing

Full banana cream pie aroma with spicy flavors of clove and nutmeg.
Rated the number two Honjozo Sake by top Sake Izakaya pubs in Japan.

Food Pairing Suggestion

Complements light flavored dishes: lightly seasoned black bass and cod, pork shabu shabu with ponzu sauce, sweet potato tempura.

KUBOTA
- Thousand Dreams -

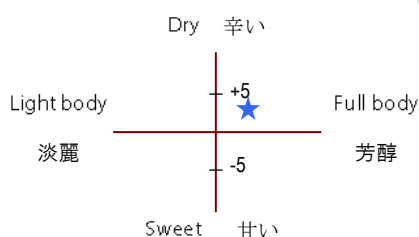


KUBOTA "SENJYU" JUNMAI GINJO

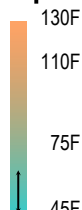
#10494 6/1.8 lit #10495 6/720 ml

使用米・五百万石

Flavor chart



Best Serving Temp



久保田 千寿

純米吟醸

新潟県

アルコール度数: 15%

日本酒度: +3.0

朝日酒造(株)

吟醸規格の本醸造酒。飲み口の良いスッキリとした辛口、上品なやさしい香味はやすらぎを誘う。冷やしてキレ良く、又はぬる間でまろやかな味わいを堪能できる。

KUBOTA "SENJYU"

JUNMAI GINJO

From Niigata Alcohol Level: 15% SMV (Nihonshudo): +3.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.2 Amino Acid: 1.1 Asahi Shuzo

Kubota Senjyu Junmai Ginjo or Senjyu Blue was created as a sake that would pair well with modern foods. It is well-balanced, clean and refreshing with a gentle aroma. The mouthfeel is soft with a dry finish. The sake has a moderate acidity and sharpness when chilled. As the sake warms to room temperature, the acidity increases and the umami lingers. It can be enjoyed with refreshing dishes and rich dishes. The beautiful blue bottle is unique and looks fantastic anywhere.

Flavor Profile for Menu Listing

It is well-balanced, clean and refreshing with a gentle aroma. The mouthfeel is soft with a dry finish.

Food Pairing Suggestion

Complements rich flavored dishes: Rich dishes with butter or mayonnaise, Chicken Nanban, Sweet and Sour Sauce.
Pairs well with Japanese, Western, and Chinese cuisine.



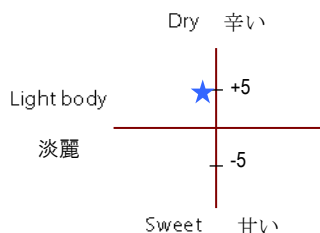
使用米・五百万石

KUBOTA "SUIJYU" DAIGINJO

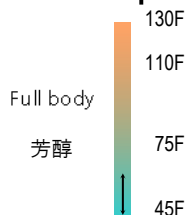
#09540

12/720 ml

Flavor chart



Best Serving Temp



久保田 翠寿

大吟醸酒

新潟県

アルコール度数: 15-16%

日本酒度: +4.0

朝日酒造(株)

加熱殺菌を一切せず、瑞々しく繊細な口当りに仕上げた大吟醸の生酒。華やかな香りと柔らかな味わいが印象的。飲み頃は軽く冷やして。

KUBOTA "SUIJYU"

DAIGINJO

From Niigata

Alcohol Level: 14%

SMV (Nihonshudo): +4.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 40%

Acidity: 0.9

Amino Acid: 1.1

Asahi Shuzo

Refreshing unpasteurized Daiginjo – a seasonal sake, limited from April to September. Delicate, fresh and fruity mouthfeel, the elegant aroma and gentle taste leave a great impression. This beautiful, fragrant and mellow Nama (unpasteurized) is highly enjoyable served slightly chilled. Flavor Profile for Menu Listing

Flavor Profile for Menu Listing

The delicate, silky Kubota Suiju is left unpasteurized, creating a fresh and vibrant brew with understated floral notes and an elegant semi-dry finish.

Food Pairing Suggestion

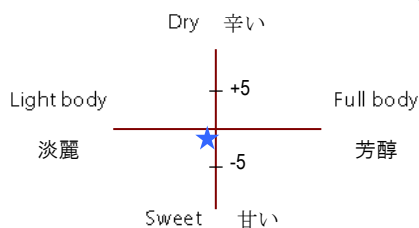
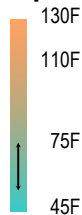
Complements light flavored dishes: Hiyayakko, White Fish, Scallop Carpaccio, Tempura, Oyster with Ponzu, Chawanmushi, Summer Roll, Shrimp or Crab Shumai, Stir-fry Vegetables, Shrimp Cocktail, Seafood Salad, Seafood cooked in Wine, Gratin, Rolled Cabbage.



使用米・五百万石

KUBOTA JUNMAI DAIGINJO

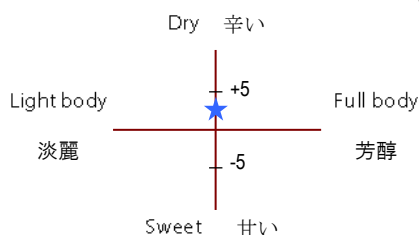
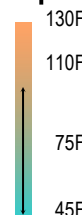
#09791 6/1.8 lit
#06375 6/720 ml
#10142 12/300 ml

Flavor chart**Best Serving Temp**

使用米・五百万石

KUBOTA "SEPPOU"

#10209 6/500 ml

Flavor chart**Best Serving Temp****久保田 純米大吟醸**

新潟県

アルコール度数: 15%

日本酒度: ±0.0

朝日酒造(株)

吟洋梨やメロンを思わせる華やかな香りと、フルーティと酸味の絶妙なバランスで上品な味わい。なめらかでキレを併せ持つ純米大吟醸酒。きめ細やかで爽やかな後味。

KUBOTA JUNMAI DAIGINJO

From Niigata

Alcohol Level: 15%

SMV (Nihonshudo): ±0.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.3

Amino Acid: N/A

Asahi Shuzo

This sake has a hint of pear and honeydew melon, an elegant fragrance, and is well-balanced and fruity with an acidic taste. Distinctive KUBOTA JUNMAI DAIGINJO with a smooth and clean mouth-feel, followed by a delicately crisp finish.

Flavor Profile for Menu Listing

It is fruity, smooth, round, dry, and clean with a little tingle that makes this brewed drink sharp.

Food Pairing Suggestion

Complements various dishes: sushi, sashimi, shellfish, oysters, cheese plates, dried meats and fish.

久保田 雪峰

純米大吟醸酒

新潟県

アルコール度数: 16%

日本酒度: +2.0

朝日酒造(株)

山麴酒母がもたらす絶妙に調和した懐の深い味わいが特長で、個性的でアウトドア料理とも相性が高い。季節に合わせた温度で楽しむことが出来る。冷やすとシャープな酸味とキレのある後味が、温めるとまろやかで個性的な香味が際立つ。

KUBOTA**SEPPOU****JUNMAI DAIGINJO**

From Niigata

Alcohol Level: 16%

SMV (Nihonshudo): +2.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: 1.4

Asahi Shuzo

With a distinctively deep and exquisitely balanced flavor, brought out by the Yamahai brewing method, its uniqueness pairs perfectly with food prepared in the great outdoors. The flavor has a sharp, dry finish. When served cold it becomes noticeably round and distinct when served warm. Serving temperature may be adjusted to depending on seasonal occasion or your tastes.

Flavor Profile for Menu Listing

When chilled, it creates a sharp, acidic aftertaste: when warmed, making it a distinctive, mild aroma.

Food Pairing Suggestion

Complements: outdoor foods.



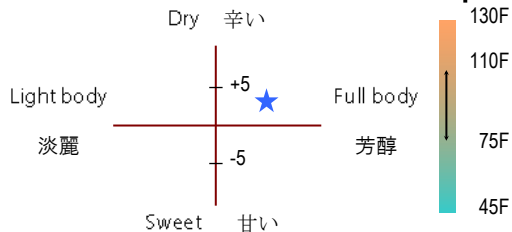
使用米・新潟産米

ASAHIYAMA JUNMAI

#04135 6/1.8 lit
#04829 12/720 ml

Flavor chart

Best Serving Temp



朝日山

純米酒

新潟県

アルコール度数: 15%

日本酒度: +1.0

朝日酒造(株)

まろやかで、どんなお料理にも合う。冷たくしてスッキリ、ぬるめのお燗でキレの良さが引き立つ。お料理と飲む温度の組合せで何倍も楽しめるお酒。

ASAHIYAMA

JUNMAI

From Niigata Alcohol Level: 15% SMV (Nihonshudo): +1.0
Sake Rice: Niigata Rice Rice Remaining Ratio (Seimaibuai): 65%
Acidity: Amino Acid: Asahi Shuzo
Asahi Yama is a well rounded sake suitable with variety of cuisines. Serve cold to enjoy its refreshing taste or serve warm to enhance its brisk flavor.

Flavor Profile for Menu Listing

A Junmai sake excelling in balance, with a quick clean finish. Refreshing chilled, full of flavor neat or gently warmed.

Food Pairing Suggestion

Complements rich flavored dishes: Ebi with chili sauce, pork Kimchee.

Eight Peaks



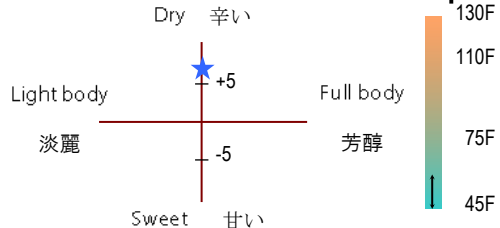
使用米・山田錦 / 美山錦他

HAKKAISAN JUNMAI DAIGINJO

#10359 6/1.8 lit
#10356 12/720 ml
#10357 15/300 ml
#10358 12/180 ml

Flavor chart

Best Serving Temp



八海山

純米大吟醸酒

新潟県

アルコール度数: 15.5%

日本酒度: +4.0

八海醸造(株)

霊峰八海山より湧出る雷電様の清水を使用し、長期低温発酵で醸造された純米大吟醸酒「八海山」。冬に3メートル近く積もる雪によって蔵の湿度が一定に保たれ、湧き水と共に酒造りに最高の環境を生み出している。

HAKKAISAN

JUNMAI DAIGINJO

From Niigata Alcohol Level: 15.5% SMV (Nihonshudo): +4.0
Sake Rice: Yamadanishiki, Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 45%
Acidity: 1.2 Amino Acid: 1.1 Hakkai Jyozo

Hakkaisan Junmai Daiginjo is made from quality Sakamai harvested in the rice capital of Niigata, combined with the pure water welled from the Raiden Temple Springs surrounding the sacred Hakkai Mountain. Rated #2 of its type in Japan.

Flavor Profile for Menu Listing

Dry and a hint of spicy with subtle flavors of stewed apples, lightly toasted nuts and wood. One of the most popular and highly sought after Junmai Ginjo in Japan.

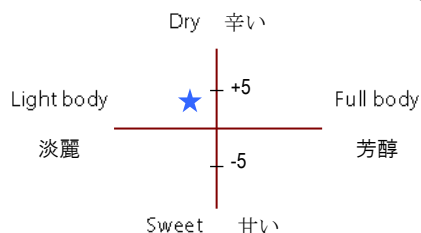
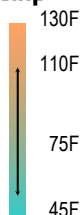
Food Pairing Suggestion

sashimi, shabu shabu, light meats, chicken kara age.

#1 Honjozo Sake



使用米・五百万石他

HAKKAISAN TOKUBETSU HONJOZO#03581 6/1.8 lit
#03559 12/720 ml**Flavor chart****Best Serving Temp****八海山****特別本醸造****新潟県**

アルコール度数: 15.5%

日本酒度: +4.0

八海醸造(株)

霊峰八海山の湧き水で仕込み、雪深い中でじっくりと育てた酒。香り良く、まろやかでありながらスッキリした淡麗辛口。八海山の麓を吹き抜ける風のように爽やかな味わいを楽しめる。

HAKKAISAN TOKUBETSU HONJOZO

From Niigata Alcohol Level: 15.5% SMV (Nihonshudo): +4.0
Sake Rice: Gohyakumangoku, etc. Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.0 Amino Acid: 1.2 Hakkai Jyozo

Hakkaisan Honjozo is made from the pure water welled from the Hakkai Mountains, then spiked with natural alcohol to add a kick. Hakkaisan's mild yet crisp flavor reflects the clear wind blowing off the sacred Hakkai Mountain.

Flavor Profile for Menu Listing

Nose of spice, tropical fruit and mint with a full mango, rice and nougat flavor.
The number one, most popular Honjozo Sake rated by top Sake Izakaya pubs in Japan.

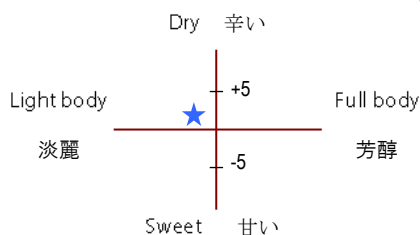
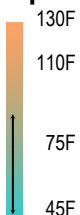
Food Pairing Suggestion

Complements medium flavored seafood dishes: glazed/grilled salmon, striped bass charred with beets.

Eight Peaks



使用米・山田錦 / 五百万石

HAKKAISAN TOKUBETSU JUNMAI#01409 12/720 ml
#01408 15/300 ml**Flavor chart****Best Serving Temp****八海山****特別純米酒****新潟県**

アルコール度数: 15.5%

日本酒度: -1.0

八海醸造(株)

新潟県を代表する酒造好適米・五百万石を贅沢に使用し、まろやかなながらもすっきりとした味わいの純米酒に仕上げ、ほのかな吟醸香と純米らしい米の味わいを堪能できる。

HAKKAISAN TOKUBETSU JUNMAI

From Niigata Alcohol Level: 15.5% SMV (Nihonshudo): -1.0
Sake Rice: Yamadanishiki, Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 60%
Acidity: 1.5 Amino Acid: 1.2 Hakkai Jyozo

Using top of the line Gohyakumangoku rice, Hakkaisan Tokubetsu Junmai has a velvety yet crisp flavor. Enjoy its subtle aroma and rich, robust flavors.

Flavor Profile for Menu Listing

Smooth, fruity aroma of Ginjo with rich and robust flavor of Junmai.

Food Pairing Suggestion

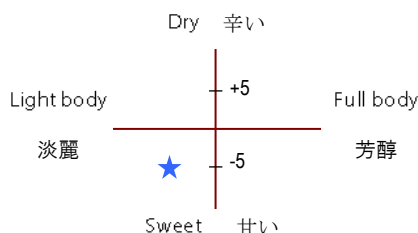
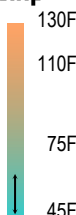
Complements light to medium flavored dishes: sushi, grilled fish, simmered daikon, etc.



使用米・五百万石

HAKKAISAN SPARKLING NIGORI

#04543 12/360 ml

Flavor chart**Best Serving Temp****八海山****発砲にごり酒****新潟県**

アルコール度数: 15.0%

日本酒度: -23.0

八海醸造(株)

にごり酒の爽やかな炭酸の酸味が特徴。

食前酒として最適だが、フルーツやデザート同様、濃い味付けやスパイシーの効いた料理とも大変相性がいい。よく冷やしてこのシャンパン酒として楽しめる。

HAKKAISAN**SPARKLING NIGORI**

From Niigata

Alcohol Level: 15.0%

SMV (Nihonshudo): -23.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.6

Amino Acid: 1.4

Hakkai Jyozo

Enjoy the refreshing acidity of this sparkling nigori sake. Hakkaisan Sparkling Nigori is great when served as an aperitif, but it also pairs wonderfully with rich or spicy dishes as well as fruit and desserts. Enjoy this bubbly well chilled!

Flavor Profile for Menu Listing

Delightfully bubbly, aromatic and well-balanced nigori sake. This lightly creamy nigori is refreshing, with a clean and crisp mouthfeel.

Food Pairing Suggestion

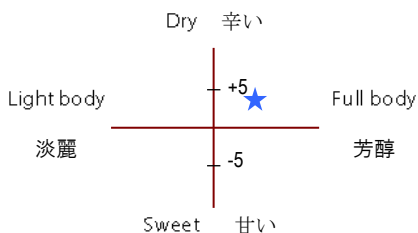
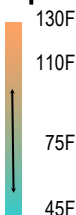
It is great served as an aperitif, paired with rich or spicy dishes, or enjoyed as a delicious way to end a meal.



使用米・五百万石他

HAKKAISAN GENSHU ECHIGO DE SORO

#01179 12/720 ml

Flavor chart**Best Serving Temp****八海山****しぼりたて原酒 越後で候****新潟県**

アルコール度数: 19%

日本酒度: +4.0

八海醸造(株)

口に含むとフレッシュな新酒ならだはの香りを感じることが出来るながら、加水調整していない為、濃厚な味わいが特徴の生原酒。八海山らしいスッキリとした辛口の味わいにも、生原酒ならではの濃い目の口当たりを楽しむことが出来る。絞りたて生原酒ならではの荒々しい飲み口とフレッシュな味わいを堪能できる。

HAKKAISAN SHIBORITATE GENSHU

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): +4.0

Sake Rice: Gohyakumangoku, etc.

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.3

Amino Acid: 1.4

Hakkai Jyozo

Full bodied and lively, this unpasteurized sake is a rich and delicious treat for all the senses. Nama Genshu is built to impress and offer a unique rich taste you can only get from full cask strength undiluted sake. Sip and savor Hakkaisan Shiboritate genshu for a taste of Niigata's Springtime.

Flavor Profile for Menu Listing

A gentle collection of strawberry, melon, and floral tones. This juicy and plump sake is loaded with velvety fruit flavors that do not drink sweet, rather they drink lush and solid.

Food Pairing Suggestion

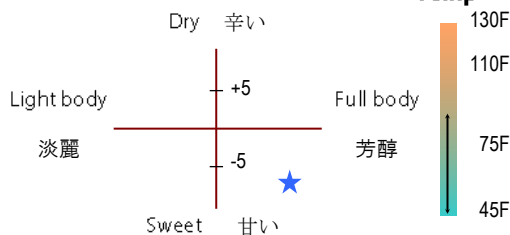
Complements medium flavored dishes: Anything from the ocean and fields.



使用米・五百万石他

HAKKAISAN KIJOSHU

#02983 12/300 ml

Flavor chart**Best Serving Temp****八海山****貴醸酒****新潟県**

アルコール度数: 17.5%

日本酒度: -36.0

八海醸造(株)

三段仕込みの過程において、水の代わりに清酒を使う事で貴醸酒ならではの濃厚な味わいが特徴。芳醇な香りと甘味が魅力で食後のデザート酒はもちろん濃い味付けの料理にも相性がいいお酒。

HAKKAISAN KIJOSHU

From Niigata Alcohol Level: 17.5% SMV (Nihonshudo): -36.0
 Sake Rice: Gohyakumangoku, etc. Rice Remaining Ratio (Seimaibuai): 60%
 Acidity: 2.5 Amino Acid: 2.5 Hakkai Jyozo

When brewing, sake is added in place of water, slowing down the brewing process to yield an extremely luscious-sweet brew which creates an elegant, sweet and luxurious tastes. Enjoy it with dessert or rich taste dish.

Flavor Profile for Menu Listing

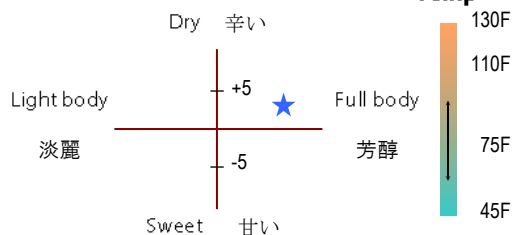
An extremely luscious-sweet brew which creates an elegant, sweet and luxurious tastes.

Food Pairing Suggestion

It is great served as an aperitif, paired with rich or spicy dishes, or enjoyed as a delicious way to end a meal.



使用米・五百万石 山田錦他

HAKKAISAN YUKIMURO#10348 12/720 ml
#10349 15/280 ml**Flavor chart****Best Serving Temp****八海山雪室貯蔵三年 純米大吟醸酒 新潟県**

アルコール度数: 17%

日本酒度: -1.0

八海醸造(株)

豪雪地帯の新潟県魚沼地方の雪を天然の冷蔵庫「雪室」として活用し、三度前後という低温で、三年の歳月をかけて熟成させ、まろやかに育ったお酒。

HAKKAISAN YUKIMURO JUNMAI DAIGINJO

From Niigata Alcohol Level: 17% SMV (Nihonshudo): -1.0
 Sake Rice: Gohyakumangoku, etc. Rice Remaining Ratio (Seimaibuai): 50%
 Acidity: 1.5 Amino Acid: 1.3 Hakkai Jyozo

Hakkaisan Yukimuro was matured alongside and chilled by a massive amount of snow stored in the same insulated room, known as our "Yukimuro". The snow in the Uonuma area of Niigata prefecture in the heavy snow area is utilized as a natural refrigerator "snow room", it is a liquor that grew mildly by aging over three years at same low temperature of around 3 Celsius.

Flavor Profile for Menu Listing

Gentle aroma of red apple, orange and pineapple, juicy, round and ample mouth feel, fruity and balanced finish.

Food Pairing Suggestion

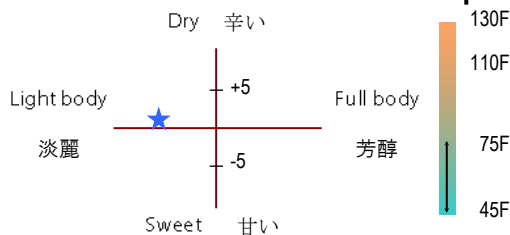
Grilled vegetable, fried fish and meat, tempura, karaage, teriyaki, gyoza or shumai, pizza, burgers.



使用米・五百万石他

HAKKAISAN KOWAGURA

#07597 12/720 ml

Flavor chart**Best Serving Temp**

八海山 浩和蔵仕込 純米大吟醸 新潟県

アルコール度数: 17%

日本酒度: ±0.0

八海醸造(株)

最高級品質を追求したプレミアムな日本酒。品質に対する一切の妥協を許さず、蔵人の最良の技術と情熱を惜しみなく注ぎ込んだ一品。端麗な中にもうまみをたたえた味わいを楽しめる。

HAKKAISAN KOWAGURA JUNMAIDAIGINJO

From Niigata

Alcohol Level: 17%

SMV (Nihonshudo): ±0.0

Sake Rice: Gohyakumangoku, etc.

Rice Remaining Ratio (Seimaibuai): 45%

Acidity: 1.5

Amino Acid: 0.8

Hakkai Jyozo

It is a premium sake that pursues the highest quality. Artisan's best technology and passion were poured into it without the total compromise to the quality. Please enjoy the taste which praised the umami within the grace.

Flavor Profile for Menu Listing

The first sip will gracefully glide through the palate, and finishes smooth and clean.

Food Pairing Suggestion

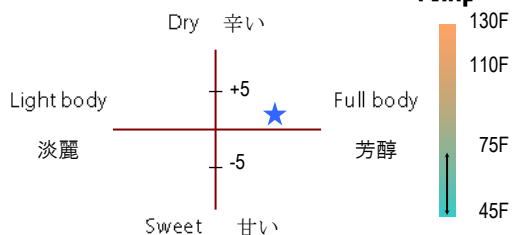
Complements medium flavored dishes: Western Cuisine, seafood dishes.



使用米・五百万石

HAKKAISAN TOKUBETSU JUNMAI GENSHU

#00444 12/720 ml

Flavor chart**Best Serving Temp**

八海山 特別純米 原酒 新潟県

アルコール度数: 17.5%

日本酒度: ±0.0

八海醸造(株)

深い味わいと軽さが特徴の八海山 特別純米原酒。長期低温醗酵もろみによる、ふくよかで気品ある香りを楽しみ酒。冷やしても深い味わいと清涼感のある香りを楽しめる様に品質設定した商品で「氷温（マイナス温度）」での提供を推薦している。

HAKKAISAN TOKUBETSU JUNMAI GENSHU

From Niigata

Alcohol Level: 17.5%

SMV (Nihonshudo): ±0.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.7

Amino Acid: 1.3

Hakkai Jyozo

Hakkaisan Tokubetsu Junmai Genshu stands out for its light, but deep, flavor. Slowly fermenting the mash at low temperature gives this product a full-body and elegant bouquet. This Sake was made to be enjoyed at various temperatures-even negative (below freezing) temperatures are worth trying.

Flavor Profile for Menu Listing

Full flavor and refreshing scent when chilled.

Food Pairing Suggestion

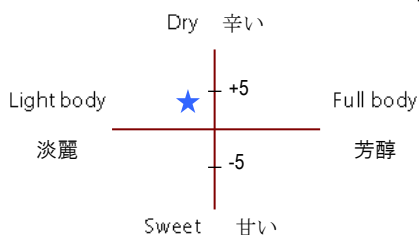
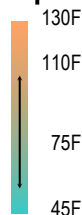
Complements any main dish.



使用米・五百万石他

HAKKAISAN DAIGINJO

#10366 12/720 ml
 #10364 15/300 ml
 #10365 12/180 ml

Flavor chart**Best Serving Temp****八海山****大吟醸****新潟県**

アルコール度数: 15.5%

日本酒度: +5.0

八海醸造(株)

精米歩合45%のこの大吟醸酒は、すっきりとした辛口の味わいで、さわやかな花の香りとさわやかな口当たりが特徴。初心者向けのスーパープレミアム日本酒は、細かくまろやかな味わいで、食中酒にお勧め。

HAKKAISAN DAIGINJO

From Niigata

Alcohol Level: 15.5%

SMV (Nihonshudo): +5.0

Sake Rice: Gohyakumangoku, etc.

Rice Remaining Ratio (Seimaibuai): 45%

Acidity: 1.0

Amino Acid: 1.2

Hakkai Jyozo

This Ginjo-style sake with a rice polishing ratio of 45% possesses a clean, dry flavor, bolstered by its wispy floral aroma and crisp mouthfeel. Super-premium sake for beginners has a fine and mellow taste and is recommended for in-meal sake.

Flavor Profile for Menu Listing

Very clean, clear and crisp taste. Light texture, restrained aroma. It's good for Okan (warm sake).

Food Pairing Suggestion

Complements any main dish.

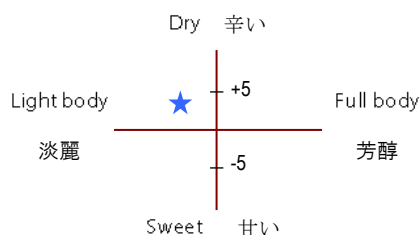
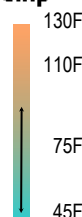
pure June



使用米・五百万石

SHIMEHARITSURU JUN JUNMAI GINJO

#02982 12/720 ml

Flavor chart**Best Serving Temp****張鶴 純****純米吟醸酒****新潟県**

アルコール度数: 15-16%

日本酒度: +3.0

宮尾酒造(株)

「地酒人気銘柄ランキング2001」純米吟醸酒部門第1位に選ばれた張鶴「純」。美酒の伝統を受け継ぎ、最新の酒造技術で100%純米を用い醗酵熟成させた。時の流れにこたえた独自の風格を持つ爽快な酒。冷や又は人肌爛（摂氏35度／華氏95度）が適温。

SHIMEHARITSURU JUN**JUNMAI GINJO**

From Niigata

Alcohol Level: 15-16%

SMV (Nihonshudo): +3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid:

Miyao Shuzo

Ranked the number one choice among the Junmai Ginjo category in the "Most Popular Jizake Ranking for 2001." Shimeharitsuru Jun is naturally fermented from choice rice ingredients by skilled craftsmen with decades of hand brewing experience. Shimeharitsuru reflects the flavor attributes most sought after in a Junmai Ginjo, with its distinct character and exhilarating freshness. Enjoy cold or "hitohada" at around 95 °F.

Flavor Profile for Menu Listing

Mild floral aroma of honeysuckle with a hint of tropical fruits.

Food Pairing Suggestion

Complements light flavored seafood dishes: uni sea urchin, briny oyster, sashimi and light dishes flavored with ginger.

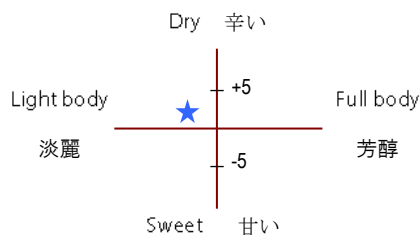


使用米・有機米コシヒカリ

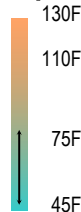
KIKUSUI ORGANIC JUNMAI GINJO

#02605 6/720 ml
#01980 12/300 ml

Flavor chart



Best Serving Temp



菊水 オーガニック 純米吟醸酒

新潟県

アルコール度数: 15%

日本酒度: +2.0

菊水酒造(株)

米国農務省が定めた統一基準の認定を受け日本から輸入したオーガニック酒。防腐剤等の科学物質を含まず、完全ビーガン対応。米国農務省認定米成分は健康への懸念を引き起こす化学除草剤、農薬、大量生産を除外。

KIKUSUI ORGANIC

JUNMAI GINJO

From Niigata

Alcohol Level: 15%

SMV (Nihonshudo): +2.0

Sake Rice: Organic Koshihikari 100% Rice Remaining Ratio (Seimaibuai): 55 %

Acidity: N/A

Amino Acid: N/A

Kikusui Shuzo

Kikusui ORGANIC Junmai Ginjo is the World's first USDA & OCIA Organic certified Sake brewed and imported from Japan. It contains no added sulfites and a preservative added. Also it is completely vegan. The USDA certified rice ingredient rids the chemical herbicides, pesticides and mass-farming practices which causes health concerns.

Flavor Profile for Menu Listing

Gentle dry with aroma of honeysuckle and a hint of ripe bananas, and the flavor of fresh honeydew melons..

Food Pairing Suggestion

Complements well with Japanese dishes and European dishes.

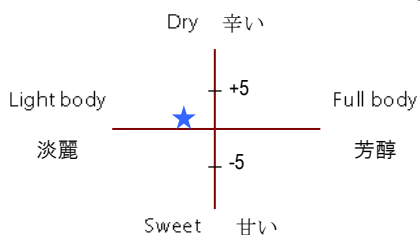


使用米・五百万石

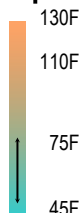
KIKUSUI JUNMAI GINJO

#06385 6/1.8 lit
#01167 12/720 ml
#05108 12/300 ml

Flavor chart



Best Serving Temp



菊水

純米吟醸酒

新潟県

アルコール度数: 15-16%

日本酒度: +1.0

菊水酒造(株)

飲み口が重くなりがちな純米酒を、高精白の酒米「五百万石」と長期低温発酵で、旨味はそのままに従来の純米酒になかった上品な香りと軽快な喉ごしを実現。美しいブルーの瓶が気品を添える。

KIKUSUI

JUNMAI GINJO

From Niigata

Alcohol Level: 15-16%

SMV (Nihonshudo): +1.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.4

Amino Acid: N/A

Kikusui Shuzo

This special brew uses exquisite Gohyakumangoku rice, specifically developed for Sake. Kikusui Junmai Ginjo is fermented for an extended period at a low temperature, removing its heavy taste and producing an elegant aroma with a very light palate. The elegant blue bottle is especially inviting.

Flavor Profile for Menu Listing

A sweet aroma of rose and Mandarin orange with a clean and spicy finish. From Kikusui Shuzo, the Gold Award recipient at the National Sake Competition in Japan.

Food Pairing Suggestion

Suitable for light to stronger flavored dishes: Dim Sum, shrimp shumai, chicken/pork with mild spice, creamy cheeses, and fresh fruits.

Chrysanthemum Mist

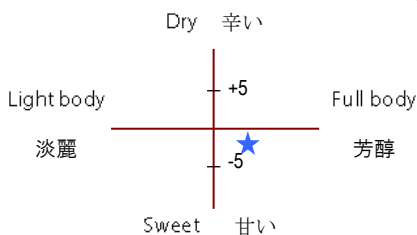


使用米・五百万石

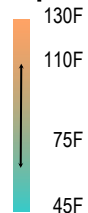
KIKUSUI JUNMAI

#07730 6/1.8 lit w/box
#05904 12/300 ml

Flavor chart



Best Serving Temp



菊水 純米酒

アルコール度数: 15%

日本酒度: +1.0

新潟県

菊水酒造(株)

キレ味とコクのバランスがとれた一本。冷やの時は程よく締まった辛口、ぬる燗にすると味、香りがふくらみ、やわらかな風味がうまれる。大きめの酒器にたっぷり注ぎ、食中酒がお勧め。

KIKUSUI JUNMAI

From Niigata

Alcohol Level: 15%

SMV (Nihonshudo): +1.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.6

Amino Acid: N/A

Kikusui Shuzo

Kikusui Junmai is the perfect balance of clean flavor and body. Serve chilled to savor its dry qualities. Yet when slightly warmed to 100 degrees F, the fragrance expands and a rounded flavor emerges. Use a large earthenware flask to warm Kikusui Junmai, and pair it with a complementary dish.

Flavor Profile for Menu Listing

Crisp, underripe pineapple flavors with notes of stone fruit and licorice.

Serve slightly warm (100 degrees F) to experience the fragrance expand as a more rounded flavor surfaces.

Food Pairing Suggestion

Complements Rich flavored dishes: Fried Chicken wing.

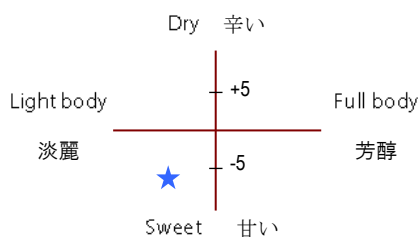


使用米・魚沼コシヒカリ

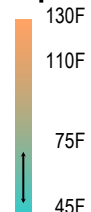
KIKUSUI KURAMITSU

#03779 6/750 ml

Flavor chart



Best Serving Temp



菊水 蔵光

純米大吟醸酒

新潟県

アルコール度数: 15%

日本酒度: -6.8

菊水酒造(株)

蔵光ー菊水創業地の名前。酒米「菊水」を100%使用し、精米歩合は23%と七昼夜かけて極限まで磨き上げた逸品。

米本来の上品な甘さと心をゆする馥郁（ふくいく）たる香りを五感で。

「ワイングラスでおいしい日本酒アワード2018」の大吟醸部門で最高金賞を受賞。

KIKUSUI KURAMITSU

JUNMAI DAIGINJO

From Niigata

Alcohol Level: 15%

SMV (Nihonshudo): -6.8

Sake Rice: Uonuma Koshihikari

Rice Remaining Ratio (Seimaibuai): 23%

Acidity: N/A

Amino Acid: N/A

Kikusui Shuzo

Jyukusei Kuramitsu - the name of Kikusui foundation. It uses 100% Sakamai Kikusui rice, polishing ratio is 23%, spending over seven day and night. Please feel and enjoy the elegant sweetness of the original rice. 2018 Gold medal for Daiginjo category of The Fine SAKE Award, Japan.

Flavor Profile for Menu Listing

The gorgeous perfume-like Daiginjo aroma cradles your senses as you raise the glass to your lips. Smooth, clean, and slightly sweet.

Food Pairing Suggestion

Complements lightly flavored dishes: Caviar, Iberico Ham, Lightly Seasoned Dishes.

*First Pressed Sake
Ages with time*

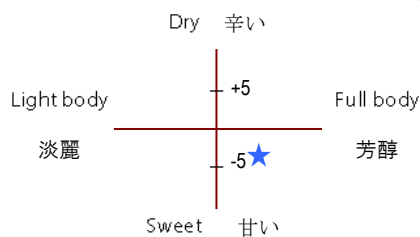


使用米・
五百万石

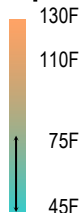
KIKUSUI FUNAGUCHI

#10389 6/1.5 lt
#03961 30/200 ml

Flavor chart



Best Serving Temp

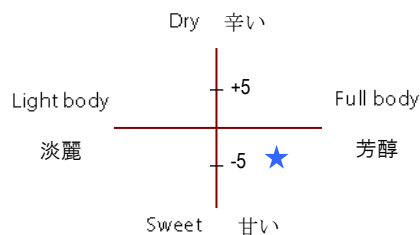


使用米・
うるち米

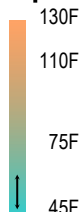
KIKUSUI FUNAGUCHI SPARKLING

#10313 24/270 ml

Flavor chart



Best Serving Temp



菊水 ふなぐち 本醸造・生原酒

新潟県

アルコール度数: 19%

日本酒度: -3.0

菊水酒造(株)

ふなぐちとは清酒と酒粕に分離する装置の酒槽（ふね）から流れ出るしぼりたての清酒の事を、”酒槽（ふね）の口”に因んで名付けられたもの。酒蔵に見学に来られる方のみに振舞っていた”蔵の酒”が陽の目を浴びたのは1972年。出来立ての生原酒を遮光性に優れているアルミ缶に詰めた日本最初のお酒。製造年月日から2ヶ月くらいまでは爽やかな新酒の風味、6ヶ月を過ぎる頃には濃醇な原酒の味わい、8ヶ月から10ヶ月頃には濃厚なブランデーのような味わい、そして1年を過ぎた頃には老酒のような枯れた味わいが楽しめる。

KIKUSUI FUNAGUCHI

HONJOZO DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.8

Amino Acid: N/A

Kikusui Shuzo

Kikusui Funaguchi is truly unique and one of a kind. This sake can be aged in its can to create a clear tasting new sake. To age, store properly between 46 degrees F and 50 degrees F. After six months, the Sake becomes full with richness. After eight to ten months, a brandy-like character emerges, and after a year, a full-bodied aged Sake emerges.

Flavor Profile for Menu Listing

The fresh clear taste of new sake up to two months after production, the richness of the brew after six months.

Food Pairing Suggestion

Complements rich flavored dishes: Salted Squid Guts.

菊水 ふなぐち スパークリング 生原酒

新潟県

アルコール度数: 19%

日本酒度: -3.0

菊水酒造(株)

「旨味と泡のエクストラリッチなスパークリング生原酒。原酒ならではのストロングな飲みごたえと絞りたてのさわやかな飲み口。フレッシュな香りが口一敗に広がる。よく冷やしてお召し上がりください。 オンザロックやフルーツとのカクテルで楽しめる高アルコールスパークリング酒。

KIKUSUI FUNAGUCHI SPARKLING

DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -3.0

Sake Rice: Uruchi rice

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.8

Amino Acid: N/A

Kikusui Shuzo

Extra-rich sparkling unpasteurized sake with strong and refreshing unique taste. The fresh scent and umami of unpasteurized sake spreads throughout your mouth. Chill well and serve. Try this high-alcohol sparkling sake on the rocks or in a cocktail with fruits!

Flavor Profile for Menu Listing

Extra-rich sparkling unpasteurized sake with strong and refreshing unique taste. The fresh scent and umami of unpasteurized sake spreads throughout your mouth.

Food Pairing Suggestion

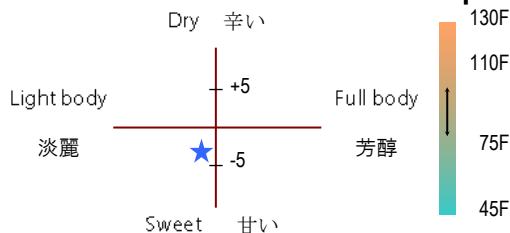
Complements medium flavored dishes: Dishes using prosciutto, hard and semi-hard cheese (gouda, cheddar, parmesan, etc.)



使用米・五百万石

KUNKO FUNAGUCHI

#03997 30/200 ml

Flavor chart**Best Serving Temp****菊水 薫香ふなぐち一番しぼり 生原酒 新潟県**

アルコール度数: 19%

日本酒度: -2.0

菊水酒造(株)

金色の「ふなぐち」の原材料である醸造アルコールの代わりに、菊水の「酒粕焼酎」を加えて醸した酒。生原酒ふなぐちの濃厚な風味はそのままに、深みのある華やかな香りを楽しめる新しいふなぐち、数量限定の商品。冷やしてあるいはロックが適温。

KIKUSU KUNCO FUNAGUCHI DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -2.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.8

Amino Acid: N/A

Kikusui Shuzo

Part of the premium limited edition Funaguchi series. This Funaguchi contains single-distilled shochu made from Kikusui sake lees. Kunko Funaguchi Kikusi is full bodied and rich with flavor, note its distinctive noble aroma and umami.

Flavor Profile for Menu Listing

Full bodied and rich flavor with distinctive noble aroma and umami.

Food Pairing Suggestion

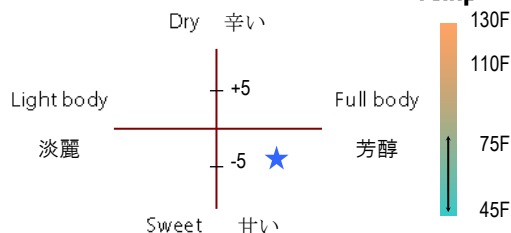
Complements rich flavored dishes: rich, unique foods such as Sea Urchin.



使用米・五百万石他

KIKUSUI AGED FUNAGUCHI

#02975 30/200 ml

Flavor chart**Best Serving Temp****菊水 熟成ふなぐち 吟醸・生原酒 新潟県**

アルコール度数: 19%

日本酒度: -4.0

菊水酒造(株)

「ふなぐちを熟成させるとおいしい」という声を基に開発。「熟成」という時を経たものでしか味わえない、出来たてとは一味違う、トロリとした口当たり。ゆったりと自分の時間を楽しみたい時におすすめ。

KIKUSUI AGED FUNAGUCHI GINJO DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -4.0

Sake Rice: Gohyakumangoku etc.

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.7

Amino Acid: N/A

Kikusui Shuzo

Jyukusei Funaguchi is part of the highly sought after Funaguchi can series. This red canned Funaguchi is aged for one year and has a rich and dense flavor that is simply delicious. Full-bodied with a hint of sweetness, Jyukusei Funaguchi pairs well with rich and spicy dishes.

Flavor Profile for Menu Listing

Rich and dense flavor. Full-bodied with a hint of sweetness.

Food Pairing Suggestion

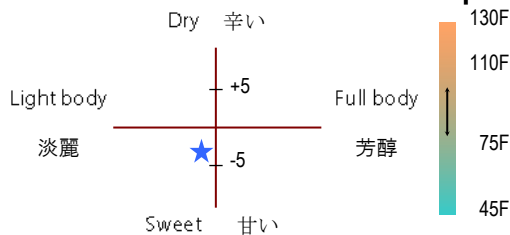
Complements rich and spicy dishes.



使用米・五百万石

KUNKO FUNAGUCHI

#03997 30/200 ml

Flavor chart**Best Serving Temp****菊水 薫香ふなぐち一番しぼり 生原酒 新潟県**

アルコール度数: 19%

日本酒度: -2.0

菊水酒造(株)

金色の「ふなぐち」の原材料である醸造アルコールの代わりに、菊水の「酒粕焼酎」を加えて醸した酒。生原酒ふなぐちの濃厚な風味はそのままに、深みのある華やかな香りを楽しめる新しいふなぐち、数量限定の商品。冷やしてあるいはロックが適温。

KIKUSU KUNCO FUNAGUCHI DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -2.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.8

Amino Acid: N/A

Kikusui Shuzo

Part of the premium limited edition Funaguchi series. This Funaguchi contains single-distilled shochu made from Kikusui sake lees. Kunko Funaguchi Kikusi is full bodied and rich with flavor, note its distinctive noble aroma and umami.

Flavor Profile for Menu Listing

Full bodied and rich flavor with distinctive noble aroma and umami.

Food Pairing Suggestion

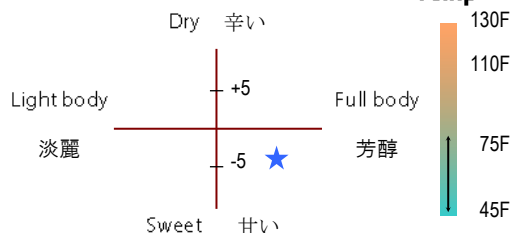
Complements rich flavored dishes: rich, unique foods such as Sea Urchin.



使用米・五百万石他

KIKUSUI AGED FUNAGUCHI

#02975 30/200 ml

Flavor chart**Best Serving Temp****菊水 熟成ふなぐち 吟醸・生原酒 新潟県**

アルコール度数: 19%

日本酒度: -4.0

菊水酒造(株)

「ふなぐちを熟成させるとおいしい」という声を基に開発。「熟成」という時を経たものでしか味わえない、出来たてとは一味違う、トロリとした口当たり。ゆったりと自分の時間を楽しみたい時におすすめ。

KIKUSUI AGED FUNAGUCHI GINJO DRAFT

From Niigata

Alcohol Level: 19%

SMV (Nihonshudo): -4.0

Sake Rice: Gohyakumangoku etc.

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.7

Amino Acid: N/A

Kikusui Shuzo

Jyukusei Funaguchi is part of the highly sought after Funaguchi can series. This red canned Funaguchi is aged for one year and has a rich and dense flavor that is simply delicious. Full-bodied with a hint of sweetness, Jyukusei Funaguchi pairs well with rich and spicy dishes.

Flavor Profile for Menu Listing

Rich and dense flavor. Full-bodied with a hint of sweetness.

Food Pairing Suggestion

Complements rich and spicy dishes.

菊水パーフェクトスノー にごり原酒 新潟県

アルコール度数: 21% 日本酒度: -19.0 菊水酒造(株)

日本でNo. 1のにごり酒がついにアメリカに上陸! 菊水パーフェクトスノーは雪景色を思わせる白濁色のお酒。選りすぐった米から作られ、“もろみ”の粒々がかすかに残った食感は今までにない体験。酒そのものの味を楽しんで貰うよう、割り水無しの原酒。心地よい甘さと豪快な味のパーフェクトスノーを冷やしてそのまま、またはオレンジジュース割り、ミルク割りや炭酸水割りと好みのスタイルで。



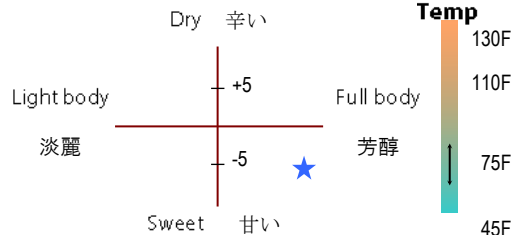
使用米・五百万石

KIKUSUI PERFECT SNOW

#10201 12/720 ml
#04856 12/300 ml
#10200 12/180 ml

Flavor chart

Best Serving Temp



KIKUSUI PERFECT SNOW NIGORI

From Niigata Alcohol Level: 21% SMV (Nihonshudo): -19.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): N/A
Acidity: N/A Amino Acid: N/A Kikusui Shuzo

Japan's number one Nigori Sake is now available in the United States! Kikusui Perfect Snow is reminiscent of pure snow. Note the subtle texture of “moromi” granules created by the finest quality rice. Perfect Snow is a pure, unadulterated sake, undiluted with water, allowing its pleasantly sweet and dynamic flavor to burst through. Enjoy Perfect Snow chilled or mixed with orange juice, milk or soda.

Flavor Profile for Menu Listing

Full-bodied flavor as the sake passes over the palate and finishes with a crisp, dynamic flavor.

Food Pairing Suggestion

Complements a wide variety of intense flavors and robust cuisine such as spare ribs and spicy Korean food and meat dishes.

2014 Gold Medal



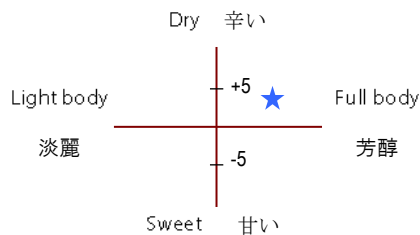
使用米・五百万石

KOSHINO KANCHUBAI

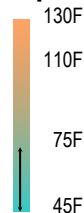
#04465

12/720 ml

Flavor chart



Best Serving Temp



越の寒中梅

純米吟醸酒

新潟県

アルコール度数: 14%

日本酒度: +3.0

新潟銘醸(株)

2014年度ロサンゼルスインターナショナルワイン&スピリッツコンペティションで金賞を受賞。香り高く上品な味わいが特徴。スムーズな喉越しと後味の良さは素材を活かした日本料理と相性が抜群。

KOSHINO KANCHUBAI

JUNMAI GINJO

From Niigata

Alcohol Level: 14 %

SMV (Nihonshudo): +3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.6

Amino Acid: 1.0

Niigata Meijo

Koshino Kanchubai has won a gold medal in the Los Angeles International Wine & Spirits Competition 2014. Fragrant and elegant taste is characterized. Smooth texture and aftertaste are excellent compatible to Japanese cuisine.

Flavor Profile for Menu Listing

Gorgeous smooth clean flavor with clear finish.

Food Pairing Suggestion

Complements medium flavored dishes: Japanese food.



使用米・山田錦

SENKIN CLASSIC MUKU

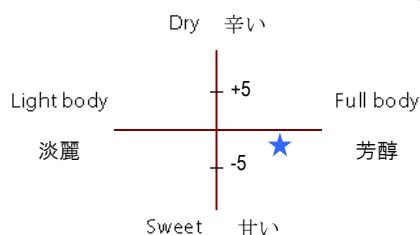
#00496

12/720 ml

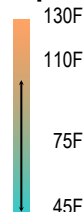
#10205-1

12/300 ml

Flavor chart



Best Serving Temp



仙禽クラシック無垢

純米大吟醸酒

栃木県

アルコール度数: 15%

日本酒度: -2.0

仙禽酒造

佐倉市の山田錦100%使用。ライチとクランベリーを思わせる鮮やかな味わいで、バランスと深みがあり、仙禽のクラシックシリーズの 一つの仙禽クラシック無垢は、様々な食品と相性良く、旨味と酸味の両方をスムーズかつ自然に味わえる非常に用途が広い複雑な日本酒。醸造所の感覚の可能性を最大化するために、ワイングラスで飲む事を奨励している。

SENKIN CLASSIC MUKU

JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 15%

SMV (Nihonshudo): -2.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

Bright flavors evocative of lychee and cranberry simply pour out of it, lending a crisp and refreshing character to this 100% Sakura city Yamada Nishiki sake but still allowing room for balance and depth. Part of Senkin's "classic" series (meaning that it was brewed with traditional methods) Senkin Classic Muku is an extremely versatile and complex sake that pairs well with a variety of foods, and which carries both umami and acidity to the palate smoothly and naturally. The brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of their brews.

Flavor Profile for Menu Listing

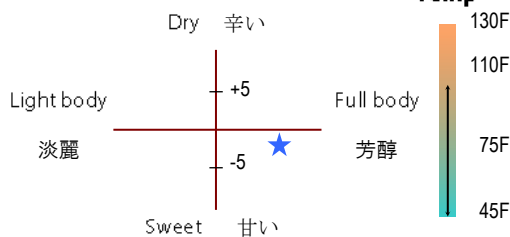
Raw corn and unripe mango flavors finishing with a note of ginger.

Food Pairing Suggestion

Complements medium to rich flavored dishes: trout meuniere, minced cod, deep fried goby fish, grilled sand-smelt with salt, bigfin reef squid sashimi, poached greens with soy sauce, seared chicken breast tataki tossed with plum meat, soba, vinegared octopus, thinly sliced flounder sashimi with ponzu, deep fried fresh water shrimp with lemon.



使用米・亀ノ尾

SENKIN CLASSIC KAMENOO#00497 12/720 ml
#10206-1 12/300 ml**Flavor chart****Best Serving Temp****仙禽クラシック亀ノ尾 純米大吟醸酒 栃木県**

アルコール度数: 15%

日本酒度: -2.0

仙禽酒造

仙禽クラシック亀の尾は、「クラシック」シリーズの一つで、伝統的な醸造方法を使用して作られた日本酒。100%手作業での栽培で細心の注意を払い、日本に残された数少ない純粋な米の1つである100%古代米亀の尾を使用してドラマチックかつエネルギーに醸造された。

SENKIN CLASSIC KAMENOO JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 15%

SMV (Nihonshudo): -2.0

Sake Rice: Kamenoo

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

Senkin Classic Kame no O is part of the brewery's "classic" series - sake made using traditional brewing methods. Brewed astoundingly using 100% ancient rice Kame no O - a finicky specimen that requires 100% by-hand cultivation, and furthermore one of the few pure rice strains left in Japan.

Flavor Profile for Menu Listing

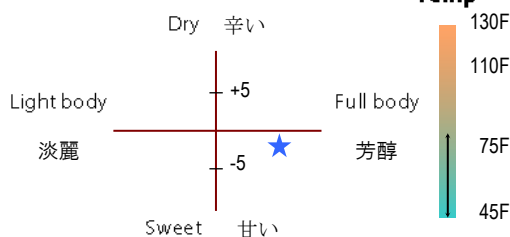
This sake is delicate, smartly sharp, and maintains a balance and reverence to the uniquely wild flavor of Kame no O. It is best paired with Japanese cuisine and can be served at a variety of temperatures.

Food Pairing Suggestion

Complements medium to rich flavored dishes: White fish escabeche, spring vegetables cooked in bouillon, basil spaghetti, seafood salad, cold steamed chicken, vermicelli salad, shrimp shumai, sea urchin dishes, oyster hotpot, pork stir fried with miso, salmon grilled with butter, shirako with ponzu, bean curd skin dishes, oysters, dressed ark shell.



使用米・雄町

SENKIN CLASSIC OMACHI#00498 12/720 ml
#10207-1 12/300 ml**Flavor chart****Best Serving Temp****仙禽クラシック雄町 純米大吟醸酒 栃木県**

アルコール度数: 15%

日本酒度: -2.0

仙禽酒造

毎年1250ケースしか醸造されていない貴重なお酒。伝統的な日本酒の醸造方法を使用して製造された、仙禽の「クラシック」シリーズ。艶やかで、旨味が豊富でダイナミックなクラシック雄町は、濃厚な味付け料理との組み合わせが良く、塩、脂肪、塩水、クリーム、またはうま味が豊富な料理とも相性がいい。

SENKIN CLASSIC OMACHI JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 15%

SMV (Nihonshudo): -2.0

Sake Rice: Omachi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

Only 1250 cases are brewed each year of this rare treat - the Omachi edition of Senkin's "classic" series, which is made using traditional sake brewing methods. The bright, umami-rich, dynamic sake holds up well when paired with robust dishes, and it is perfect to serve alongside dishes heavy in salt, fat, brine, cream or umami.

Flavor Profile for Menu Listing

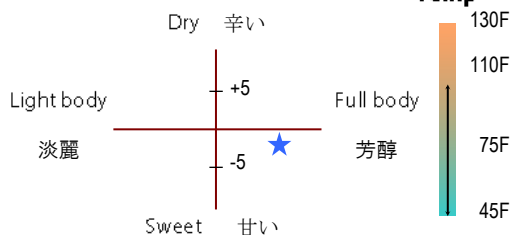
Finely textured and elegantly layered, this lively Junmai Daiginjo born from Japan's historic first sake rice displays flavors of peach, sage, melon rind and freshly husked rice.

Food Pairing Suggestion

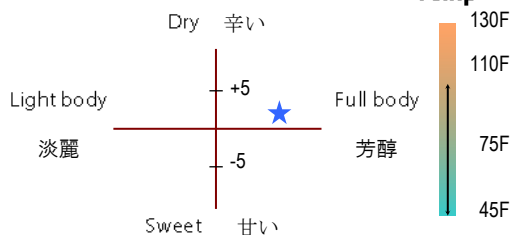
Complements rich flavored dishes: Shuto, Miso Dengaku, Scallop and Bok Choy Cream Stew, Sweet fish rolled in Kelp, Roast Chicken with Cream Sauce, Beef and Pepper Stir-fry, Shoyu-marinated Salmon Roe, Cuttlefish Okizuke, Nii Daikon dressed with simmered miso, Snapping Turtle.



使用米・山田錦

SENKIN MODERN MUKU#00493 12/720 ml
#10202-1 12/300 ml**Flavor chart****Best Serving Temp**

使用米・亀ノ尾

SENKIN MODERN KAMENOO#00494 12/720 ml
#10203-1 12/300 ml**Flavor chart****Best Serving Temp****仙禽モダン無垢 純米大吟醸酒**

栃木県

アルコール度数: 16%

日本酒度: -2.0

仙禽酒造

仙禽モダン無垢は、地元の佐倉市山田錦米を100%使用したブランド米。まるで着心地のいい真っ白なシャツを日々着るような存在、それが仙禽が提唱する日常の中の日本酒。無垢は、純粹または素朴という意味。シャープでフルーティーな味わいで、うま味のバランスも抜群。最高の味わいを得るにはワイングラスの使用をお勧め。

SENKIN MODERN MUKU JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 16%

SMV (Nihonshudo): -2.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

Senkin Modern Muku is the brewery's flagship brand, brewed 100% with local Sakura city Yamada Nishiki rice. The brewery touts this as their daily drinking sake - one that fits in your class as comfortably as wearing a clean white shirt. Muku, meaning pure or innocent. It has a sharp, vibrantly fruity flavor with a well-balanced umami heft, and the brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of the brew.

Flavor Profile for Menu Listing

It has a sharp, vibrantly fruity flavor with a well-balanced umami heft.

Food Pairing Suggestion

Complements light to medium flavored dishes: scallop with grapefruit salad, mozzarella and tomato salad, insalata di mare (Italian Seafood Salad), seafood aspic, sea urchin mousse, poached white asparagus, sashimi of thinly sliced white flesh fish with ponzu, shrimp cake with lemon garnish.

仙禽モダン亀ノ尾 純米大吟醸酒

栃木県

アルコール度数: 16%

日本酒度: -2.0

仙禽酒造

秋に実る、頭を垂れる金色の稲穂が揺れ動く。この畑で作られる日本に残された数少ない純粋な酒米で米の原点である古代米の亀ノ尾。現代の酒造り法を用いて作られた「モダン」シリーズである仙禽モダン亀ノ尾は、この米の最も野性的な特徴と繊細な部分を持つ酒。特徴的な香ばしい後味。醸造は明るくエレガントで芳香があり、深みのある濃厚な桃のような特徴、絹のような口当たり、そしてさわやかな輝きがある。

SENKIN MODERN KAMENOO JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 16%

SMV (Nihonshudo): -2.0

Sake Rice: Kamenoo

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

In the autumn, delicate golden stalks growing in hand-cultivated paddies ripple with the movement of the head-heavy treasure. These fields are filled with Kame No O, a finicky plant, and one of the few pure strains of sake rice left in Japan. Brewed with this revered sake rice varietal, this sake is made using modern sake brewing methods - is a sake that somehow delicately displays the wildest features of this rice alongside its characteristic savory aftertaste. The brew is bright, elegant and aromatic with a deep and dense peach-like character, silky mouthfeel, and a refreshing brightness. The brewery encourages drinkers to sip their sake out of wine glasses to truly appreciate the sensory potential of this brew.

Flavor Profile for Menu Listing

The brew is bright, elegant and aromatic with a deep and dense peach-like character, silky mouthfeel, and a refreshing brightness.

Food Pairing Suggestion

Complements medium to rich flavored dishes: grilled Ayu with tade vinegar, grilled conger eel with yuzu pepper, fresh spring rolls with yuzu and lemon vinegar, winter melon with crab sauce, cold steamed chicken, steamed scallops, marinated salmon with lemon



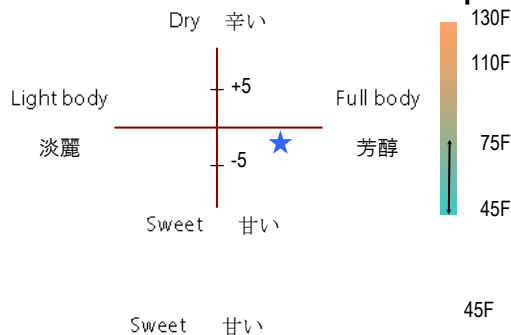
使用米・さくら雄町

SENKIN MODERN OMACHI

#00495 12/720 ml
#10204-1 12/300 ml

Flavor chart

Best Serving Temp



仙禽モダン雄町 純米大吟醸酒

栃木県

仙禽酒造

アルコール度数: 16%

日本酒度: -2.0

日本の初酒米(雄町)と仙禽の最先端の技術と技術とを組み合わせ現代の醸造方法を取り入れた仙禽「モダン」シリーズの一つ。この米で醸造された酒は、通常、微妙な土と草の色調に対して控えめな芳香を示すが、仙禽の雄町は力強くエレガント。濃厚でありながら上品な味わいは、強い味わいと相まって、メインディッシュとの相性も抜群。

SENKIN MODERN OMACHI JUNMAI DAIGINJO

From Tochigi

Alcohol Level: 16%

SMV (Nihonshudo): -2.0

Sake Rice: Sakura Omachi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.2

Amino Acid: 1.2

Senkin Sake Brewery

This sake - a part of Senkin's "Modern" sake series that utilizes modern brewing methods - is a combination of Japan's historic first sake rice (Omachi) and Senkin Brewery's cutting-edge technique and technology. While sake brewed with this rice typically display understated aromatics against subtle earthy and grassy tones, Senkin's Omachi brews are vivid and bright. The rich yet elegant flavor holds up well when paired with strong flavors, and this sake is perfect to serve alongside entrees.

Flavor Profile for Menu Listing

Vivid and bright. The rich yet elegant flavor holds up well when paired with strong flavors, and this sake is perfect to serve alongside entrees.

Food Pairing Suggestion

Complements medium to rich flavored dishes: fresh Tomato Spaghetti, Fresh Spring Rolls with Salsa, Pizza Margherita, Seafood Dumplings, Arugula and Prosciutto, Grilled Mozzarella Cheese, Bouillabaisse, Trippa Alla Romana, Eggplant baked with Cheese, Herb Roasted Chicken, Curried Summer Vegetable Stir-Fry, Bruschetta, Caprese Salad, Summer Vegetable tatouille.



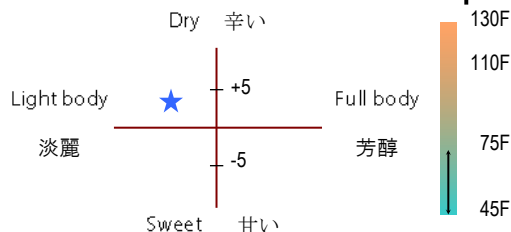
使用米・美山錦

KANCHIKU JUNMAI DAIGINJO

#05961 6/1.8 lit
#05097 6/720 ml
#07269 12/300 ml

Flavor chart

Best Serving Temp



寒竹 純米大吟醸

長野県

戸塚酒造店

アルコール度数: 15-16%

日本酒度: +3.0

米は地元長野で採れた酒米「美山錦」、水は名水・八ヶ岳の伏流水を使い、一年で最も冷え込む極寒(-10℃~-15℃)の1月~2月に手間を惜しまず、機械に頼らず、手造り、手仕事にて仕込まれる「寒竹 純米大吟醸」。酒名は十代目 戸塚竹治郎昌保が「寒竹霊神」として御獄山に祀られていること、冬に筍が出る「寒竹」という竹等から由来する。

KANCHIKU

JUNMAI DAIGINJO

From Nagano

Alcohol Level: 15-16%

SMV (Nihonshudo): +3.0

Sake Rice: Miyamanishiki

Rice Remaining Ratio (Seimaibuai): 49%

Acidity: 1.6

Amino Acid: 1.0

Totsuka Shuzoten

Kanchiku is the product of locally harvested, Nagano grown Miyamanishiki rice and Yatsugatake underground spring waters. It is brewed during the sub-freezing months at about minus 15 degrees Celcius, to arrive at the Toji's ideal brew. The name depicts a rare species of bamboo which sprout in winter.

Flavor Profile for Menu Listing

Raw corn and unripe mango flavors finishing with a note of ginger.

Food Pairing Suggestion

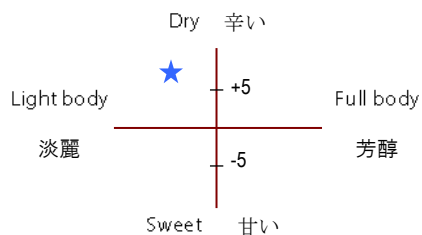
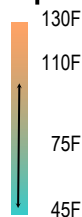
Complements medium to rich flavored dishes: succotash, pan roasted striped bass, and fried chicken.



使用米・山田錦

IZUMIBASHI MEGUMI BLUE LABEL

#08359 12/720 ml

Flavor chart**Best Serving Temp****いづみ橋 恵 青ラベル 純米吟醸酒 神奈川県**

アルコール度数: 16%

日本酒度: +7.0

泉橋酒造

地元・神奈川県で栽培する山田錦を使用した旨辛口の純米吟醸酒。和食全般との相性を重視した酒質設計で、冷やから燗まで幅広い温度帯で。

IZUMIBASHI MEGUMI BLUE LABEL JUNMAI GINJO

From Kanagawa

Alcohol Level: 16%

SMV (Nihonshudo): +7.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 58%

Acidity: 1.1

Amino Acid: N/A

Izumibashi Shuzo

This is a bold, dry Junmai Ginjo made using local Yamadanishiki rice grown in Kanagawa Prefecture. Carefully designed to pair with all kinds of food, it can be enjoyed in a wide range of temperatures, from cold to hot.

Flavor Profile for Menu Listing

The nose is gentle and floral, and it has a delicious and refreshing flavor that cleans the palate.

Food Pairing Suggestion

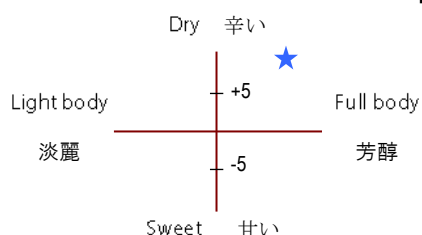
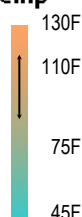
Complements medium to rich flavored dishes: Sushi & Sashimi, Roast beef, fresh seafood dishes, Yakitori and other skewers.



使用米・山田錦

IZUMIBASHI KKURO TOMBO KIMOTO

#08373 12/720 ml

Flavor chart**Best Serving Temp****いづみ橋 生酏 黒とんぼ 純米酒 神奈川県**

アルコール度数: 16%

日本酒度: +7.0

泉橋酒造

2年以上蔵内で寝かせてから出荷する生酏造り純米酒。契約農家が栽培した神奈川県産の山田錦を100%使用し、昔ながらの伝統的な仕込み方法で醸し出した。穏やかな熟成香、柔らかく広がる旨味と甘み。角の取れた味わいで、少し温めて食前酒としてもお勧め。

IZUMIBASHI KURO TOMBO KIMOTO JUNMAI

From Kanagawa

Alcohol Level: 16%

SMV (Nihonshudo): +7.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: 1.3

Amino Acid: N/A

Izumibashi Shuzo

Aged in the brewery for more than 2 years, this Junmai Sake is made with the Kimoto method. Using 100% Yamadanishiki rice grown in Kanagawa Prefecture by a contract farmer, for a brew that incorporates the age-old traditions. A subtle, mature nose, and savory sweet umami flavor that opens up gently. Without any rough edges, it is also recommended served slightly warm before a meal.

Flavor Profile for Menu Listing

This special Kanagawa prefecture kimoto sake has a reserved and understated aroma, with light delicate flavors. It is delicious slightly warm, and perfect for enhancing rich flavors and cutting through oil.

Food Pairing Suggestion

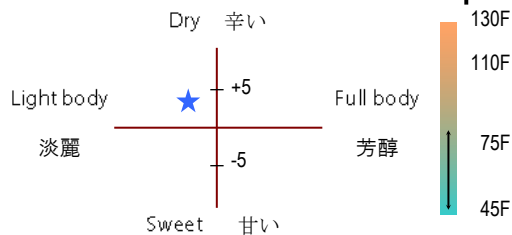
Complements rich flavored dishes: fried foods like Tempura, Roast chicken, Ankimo.



使用米・楽風舞

IZUMIBASHI AKITONBO RAKUFUMAI

#10287 12/720 ml

Flavor chart**Best Serving Temp****いづみ橋 秋とんぼ 楽風舞****神奈川県**

アルコール度数: 17%

日本酒度: +4.0

泉橋酒造

楽風舞は、2014年に全国に登録された新しい酒造好適米で、食用米である「どんとこい」と酒米品種「五百万石」を配合したもの。地元で栽培されたこの品種を使用した新酒は、様々なスパイスやハーブの風味を醸し出し、料理を引き立てる淡麗で軽やかな酒質。夏を乗り越え羽化したトンボの番とハートを象る稲穂が“実りの秋”を連想させるラベルも特徴的。

IZUMIBASHI AKITONBO RAKUFUMAI JUNMAI GINJO

From Kanagawa

Alcohol Level: 17%

SMV (Nihonshudo): +4.0

Sake Rice: Rakufumai

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.5

Amino Acid: N/A

Izumibashi Brewery

Rakufumai is a new sake brewing rice that was registered nationwide in 2014. It is a combination of the table rice strain "Dontokoi" and the sake brewing strain "Gohyakumangoku". Sake brewed from this locally cultivated strain has a light and airy quality that brings out the flavors of various spices and herbs to complements dishes. The label evokes the imagery of a dragonfly emerging with its wings at the end of summer, and the heart shaped rice grains represent the hope of a fruitful autumn to come.

Flavor Profile for Menu Listing

The aroma is comprised of juicy yellow apples, strawberry, mint, anise, and herbaceous notes. On the palate, this sake has a round, ample, and broad mouthfeel. The matured flavors are layered and persistent, rounding off the acidity. A food-friendly sake!

Food Pairing Suggestion

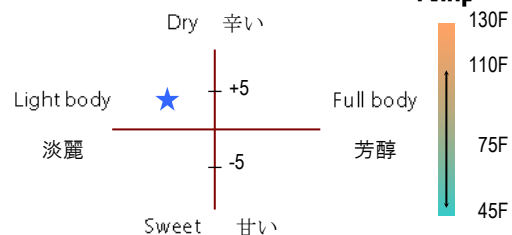
Complements lightly flavored dishes: Sushi, Sashimi, Nimono.



使用米・山恵錦

TAKIZAWA JUNMAI

#07548 12/720 ml

Flavor chart**Best Serving Temp****瀧澤 純米酒****長野県**

アルコール度数: 16%

日本酒度: +6.0

(株)信州銘醸

「酒造りの神様」香りは控えめ、ほのかな麴香が広がる。仕込み水に日本の最高レベルの超軟水「黒曜水・こくようすい」を使用。それにより、酒の香、米の旨味がより極味となり、キレも鋭敏になっている酒。

TAKIZAWA JUNMAI

From Nagano

Alcohol Level: 16%

SMV (Nihonshudo): +6.0

Sake Rice: Sankeinishiki

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.5

Amino Acid: 1.4

Shinshumeijo Co.

Gentle aroma with a hint of koji. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Flavor Profile for Menu Listing

Gentle aroma with a hint of koji. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Food Pairing Suggestion

Complements medium to rich flavored dishes: Cheese, dishes with high acidity, Harumaki, Chicken Karaage, Ramen, Shellfish cooked in butter



使用
米・
ひと
こし
ち

瀧澤

純米吟醸酒

長野県

アルコール度数: 16%

日本酒度: +0.0

(株)信州銘醸

リンゴやバナナに似たフルーティーな香り。旨味豊かな味わいの喉越や鋭敏な切れ味で爽やかなお酒。冷やしてお楽しみ下さい。日本最高レベルの超軟水「黒耀水」を使用。超柔らかい水で、酒の香りと米の旨味、そして後口すっきり of 端麗タイプのお酒。

TAKIZAWA

JUNMAI GINJO

From Nagano

Alcohol Level: 16%

SMV (Nihonshudo): +0.0

Sake Rice: Hitogokochi

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.4

Amino Acid: 1.4

Shinshumeijo Co.

Gentle aroma with a hint of koji. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Flavor Profile for Menu Listing

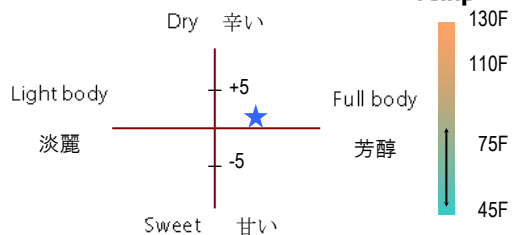
Fruity aroma similar to apple or banana. Luxurious umami-rich flavor but smooth and refreshing to your throat and at the finish. Chill to enjoy even more features of this sake. Japan's highest level super soft water "Kokuyo Water" is used as the mother water. With the super soft water, the scent of sake and the umami of rice, as well as the sharpness, become luxuriously intensified.

Food Pairing Suggestion

Complements medium to rich flavored dishes: Cheese, dishes with high acidity, Sashimi, Yakitori, Oden, grilled fish, seafood salad.

Flavor chart

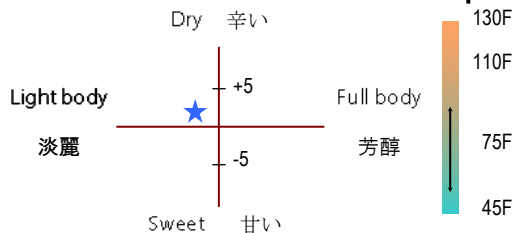
Best Serving Temp



JINYU 100 Poems



使用米・山田錦

JINYU 100 POEMS JUNMAI GINJO#08842 6/720 ml
#05254 12/300 ml**Flavor chart****Best Serving Temp****仁勇 百人一首のしらべ 純米吟醸酒**

千葉県

アルコール度数: 15-16%

日本酒度: +1.5

鍋店(株)

麴米に山田錦を使用した、旨口の純米吟醸酒。濃醇の中にも酸味の調和がすばらしく、酒通の方にもお奨めの一本。冷してもぬる燗でもおいしく、どんな料理とも相性のよい爽やかな風味。日本国内では成田空港免税店のみに販売されている限定商品。

JINYU 100 POEMS BY 100 POETS JUNMAI GINJO

From Chiba

Alcohol Level: 15-16%

SMV (Nihonshudo): +1.5

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.3

Amino Acid: 1.3

Nabedana

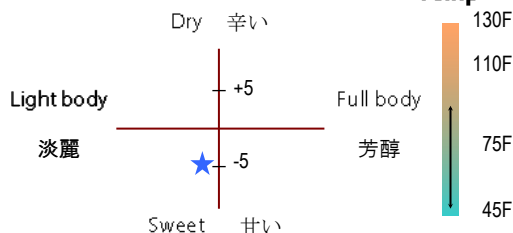
Jinyu 100 Poems by 100 Poets utilizes Koji malt and prized Yamadanishiki Sake rice to create a very well balanced and wonderfully rich Sake. This sake can be served chilled to lightly warm and compliments a variety of dishes. Brewed exclusively for the US and international markets, it can also be found in the Duty-Free store in Narita International Airport.

Flavor Profile for Menu Listing*Well balanced sake, wonderfully rich.***Food Pairing Suggestion***Complements light flavored dishes: Yakitori with sauce.*

使用米・山田錦他

KINOENE MASAMUNE JUNMAI GINJO

#03940 12/720 ml

Flavor chart**Best Serving Temp****甲子正宗 きのえねまさむね 純米吟醸酒**

千葉県

アルコール度数: 15%

日本酒度: ±0.0

飯沼本家

三百有余年にわたって千葉・酒々井の地で酒造りに打ち込んできた伝統の技と、近代の技術を融合させた甲子純名吟醸。華やかで香り高い吟醸香とまろやかな口あたりがこのなめらかで繊細な純米吟醸酒の特徴。

KINOENE MASAMUNE

JUNMAI GINJO

From Chiba

Alcohol Level: 15%

SMV (Nihonshudo): ±0

Sake Rice: Yamadanishiki etc.

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.4

Amino Acid: N/A

Inumahonke

With a history spanning over 300 years, Inuma Honke is one of the oldest sake breweries located in Chiba Prefecture.

Flavor Profile for Menu Listing*Elegant aroma with soft & delicate mouth-feel.***Food Pairing Suggestion***Complements light flavored dishes: Sea bream carpaccio, seafood gratin, cream chowders, Yakitori, boiled peanuts.*



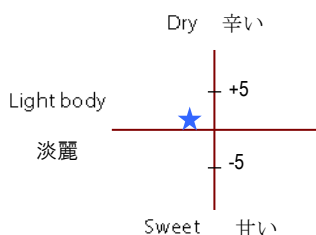
使用米・さけむさし

MUSASHINO JUNMAI DAIGINJO

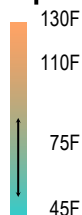
#05814

12/720 ml

Flavor chart



Best Serving Temp



武蔵野 純米大吟醸

埼玉県

アルコール度数: 15-16%

日本酒度: -1.0

麻原酒造(株)

精米歩合40%のお米を使用し、果物を思わせる独特の芳香を持ち、丸み、滑らかさを備えた武蔵野の最高峰。

MUSASHINO JUNMAI DAIGINJO

From Saitama

Alcohol Level: 15-16%

SMV (Nihonshudo): -1.0

Sake Rice: Sakemusashi

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Asahara Shuzo

The flagship label of Musashino series. Rice milling ratio is 40% and it has a unique fragrance reminiscent of fruit with roundness and smoothness.

Flavor Profile for Menu Listing

Exclusively abundant aroma with fruity flavor.

Food Pairing Suggestion

Complements perfect by itself or with lightly seasoned foods.

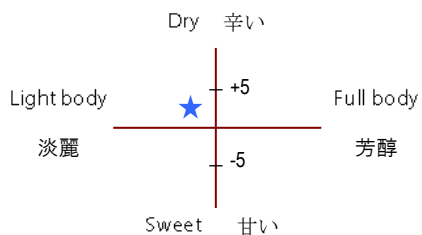
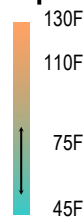


使用米・さけむさし他

MUSASHINO JUNMAI GINJO

#05726

12/720 ml

Flavor chart**Best Serving Temp****武蔵野 純米吟醸**

アルコール度数: 15%

日本酒度: +1.0

埼玉県

麻原酒造(株)

自社独自の酵母を使用。爽やかな辛口と、その奥にあるお米本来の重厚さを兼ね備えたお酒に仕上がっている。精米は楕円形の米の形に合わせて平べったく磨き上げるのが同蔵の流儀。

MUSASHINO JUNMAI GINJO

From Saitama

Alcohol Level: 15%

SMV (Nihonshudo): +1.0

Sake Rice: Sakemusashi etc.

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Asahara Shuzo

Brewery uses their own yeast. It is finished in refreshing dry and of rice origin in the inside is united. Asahara shuzo kept their traditional polishing style and polishes their sake rice using the flat polishing method.

Flavor Profile for Menu Listing

Refreshing dry and the rich flavor of pure rice.

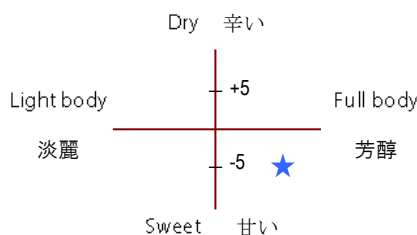
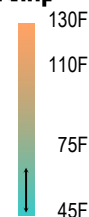
Food Pairing Suggestion

Suitable from light to stronger flavored dishes: wine steamed scallops, smoked fish, tempura, spaghetti, cheese, and a variety of Western dishes.

**MUSASHINO SPARKLING**

#05828

12/720 ml

Flavor chart**Best Serving Temp****武蔵野 スパークリング**

アルコール度数: 12%

日本酒度: N/A

埼玉県

麻原酒造(株)

爽やかなスパークリングの口当たりと、日本酒の美味しさを同時に楽しんで頂けるスパークリング清酒。低アルコール原酒ならではの米の旨みと甘みをご堪能頂ける。

MUSASHINO SPARKLING

From Saitama

Alcohol Level: 12%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 70%

Acidity: N/A

Amino Acid: N/A

Asahara Shuzo

It is a sparkling sake that you can enjoy both refreshing sparkling mouthfeel and the taste of Japanese sake at the same time. Please enjoy the flavor and the sweetness of the rice because of low alcohol.

Flavor Profile for Menu Listing

Rich taste and sweetness of rice with the fruity flavor and crisp sparkling.

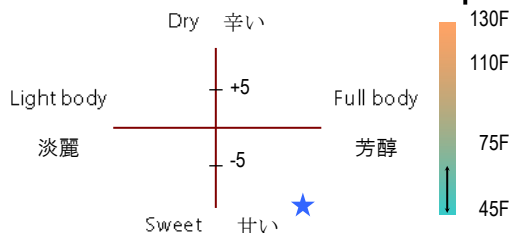
Food Pairing Suggestion

Complements well for refreshing aperitif and dessert.

使用米・
五百万石**KIKUIZUMI HITOSUJI JUNMAI**

#10462

6/720 ml

Flavor chart**Best Serving Temp****菊泉 ひとすじロゼ 純米酒**

埼玉県

アルコール度数: 11%

日本酒度: -45.0

滝澤酒造(株)

日本初の本格的なロゼタイプのスパークリング日本酒。イチゴのような香りと、口の中で花開くまろやかな甘みが特徴。

蔵マスター2019金賞、IWC2021埼玉スパークリング日本酒トロフィー&金賞受賞。

KIKUIZUMI HITOSUJI ROSE**JUNMAI**

From Saitama

Alcohol Level: 11%

SMV (Nihonshudo): -45.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 3.8

Amino Acid: 2.0

Takizawa Shuzo

The first full-fledged rosé type sparkling sake in Japan. It features a strawberry-like aroma and a mild sweetness that blooms on the palate. Kura Master 2019 Gold Medal, IWC 2021 Saitama Sparkling Sake Trophy & Gold Medal.

Flavor Profile for Menu Listing

The first full-fledged rosé type sparkling sake in Japan. It features a strawberry-like aroma and a mild sweetness that blooms on the palate.

Food Pairing Suggestion

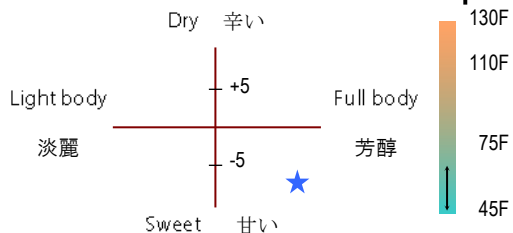
Complements light flavored dishes: Yakitori with sauce.

Suitable from medium to stronger flavored dishes: shellfish, poultry and cream sauces (creamy crab croquette, macaroni au gratin, and chicken in tomato sauce, etc.)

使用米・
さけ武蔵**KIKUIZUMI HITOSUJI SPARKLING**

#10463

6/720 ml

Flavor chart**Best Serving Temp****菊泉 ひとすじスパークリング 純米酒**

埼玉県

アルコール度数: 12%

日本酒度: -30.0

滝澤酒造(株)

二次発酵による心地よい酸味と爽やかでまろやかな炭酸が特徴のクリアなスパークリング純米酒です。この製法は2019年に特許を取得しました。(特許第6611181号) 蔵マスター2019、2020年金メダル受賞。IWC2020年銀メダル受賞。IWC2021年スパークリング日本酒トロフィー&金メダル受賞。

KIKUIZUMI HITOSUJI SPARKLING JUNMAI

From Saitama

Alcohol Level: 12%

SMV (Nihonshudo): -30.0

Sake Rice: Sake Musashi

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 4.8

Amino Acid: 2.4

Takizawa Shuzo

A clear sparkling Junmai sake with pleasant acidity and refreshing, mellow carbonation, produced by secondary fermentation. The patent for this process was obtained in 2019. (Patent No. 6611181) Kura Master 2019 and 2020 Gold Medals IWC 2020 Silver Medal, IWC 2021 Sparkling Sake Trophy & Gold Medal.

Flavor Profile for Menu Listing

A clear sparkling Junmai sake with pleasant acidity and refreshing, mellow carbonation, produced by secondary fermentation.

The patent for this process was obtained in 2019. (Patent No. 6611181)

Food Pairing Suggestion

Complements medium flavored dishes: Fried foods such as tempura, and fish roe dishes such as Ikura (salmon roe) and caviar.

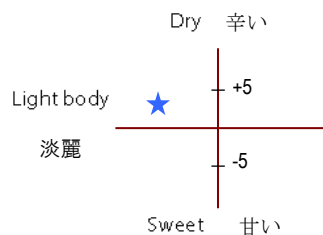


使用米・五百万石

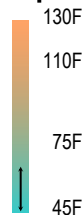
HANEYA JUNMAI DAIGINJO 50 TSUBASA

#10272 12/720 ml

Flavor chart



Best Serving Temp



羽根屋 50 翼

純米大吟醸酒

富山県

アルコール度数: 14%

日本酒度: +3.0

富美菊酒造(株)

青りんご系の爽やかな吟醸香は、非常に上品な種類のものであり、お食事の邪魔にならない。ワイングラスで香りを楽しむことをお勧め。

HANEYA 50 TSUBASA JUNMAI DAIGINJO

From Toyama

Alcohol Level: 14%

SMV (Nihonshudo): +3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid: 1.2

Fumigiku Shuzo

An elegant aroma of green apples makes this a great accompaniment to any meal. It's recommended to enjoy this aroma by use of a wine glass.

Flavor Profile for Menu Listing

Refreshing aroma of green apple is a very elegant, light and underlying scent.

Food Pairing Suggestion

Complements light to medium flavored dishes: Japanese, French and Italian seafood dishes. Especially shrimp, squid, white fish sashimi.

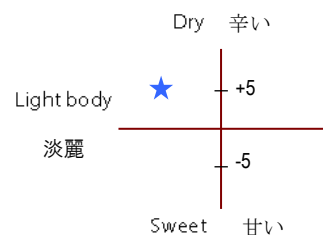


使用米・五百万石

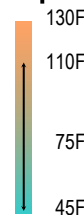
HANEYA TOKUBETSU JUNMAI

#10273 12/720 ml

Flavor chart



Best Serving Temp



羽根屋

特別純米酒

富山県

アルコール度数: 14%

日本酒度: +5.0

富美菊酒造(株)

綺麗な酸味と透明感ある辛口の味わい。調和のとれたテイストは、飲み飽きのこない美味しさ。

HANEYA

TOKUBETSU JUNMAI

From Toyama

Alcohol Level: 14%

SMV (Nihonshudo): +5.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.4

Amino Acid: 1.3

Fumigiku Shuzo

Clean acidity and transparent dry taste. This sake has a harmonious taste that never grows old.

Flavor Profile for Menu Listing

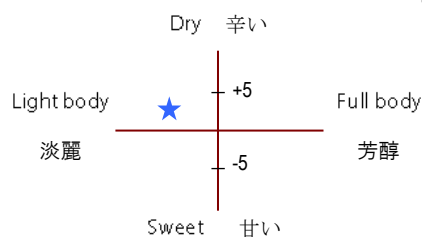
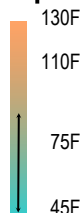
Clean acidity and transparent dry taste.

Food Pairing Suggestion

Complements light to medium flavored dishes: Japanese, French and Italian seafood dishes. Shabu-shabu etc.

使用米・
五百万石**HANEYA KIRABI JUNMAI GINJO**

#10274 12/720 ml

Flavor chart**Best Serving Temp****羽根屋 煌火****純米吟醸酒****富山県**

アルコール度数: 16%

日本酒度: +3.0

富美菊酒造(株)

フレッシュかつジューシーな口当たりと共に、口の中に広がる芳醇な余韻が特徴。青りんご系の爽やかな吟醸香は、非常に上品な種類のものであり、お食事の邪魔をしない。ワイングラスで香りを楽しみながらいただくのがお勧めだが、ぬる燗にしても旨みがやわらかく引き立つ。

HANEYA KIRABI**JUNMAI GINJO**

From Toyama

Alcohol Level: 16%

SMV (Nihonshudo): +3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.3

Amino Acid: 1.3

Fumigiku Shuzo

The mellow impression which spreads in the mouth, as well as a fresh and juicy taste. The refreshing aroma of green apple is a very elegant and does not overpower other taste. It is recommended to enjoy the aroma with a wine glass. When warmed, the umami will softly enhance this Ginjo's flavor.

Flavor Profile for Menu Listing

Mellow impression which spreads in the mouth, as well as a fresh and juicy taste with the refreshing Ginjo aroma of green apple.

Food Pairing Suggestion

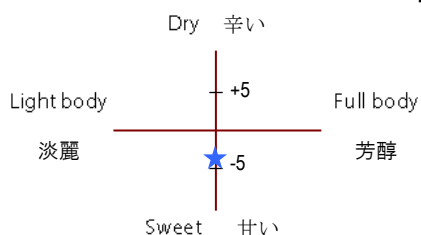
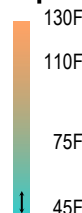
Complements medium to rich flavored dishes: Japanese, French and Italian seafood dishes. Good combination with rich sauce and rich dishes with oil.



使用米・飛騨ホマレやまひかり

NAGARAGAWA SPARKLING NIGORI

#08480 12/300 ml

Flavor chart**Best Serving Temp****長良川 スパークリング にごり酒 本醸造酒****岐阜県**

アルコール度数: 17-18%

日本酒度: -4.0

小町酒造(株)

自然音楽(宮下富実夫作曲)の流れる酒蔵で仕込まれた、酵母が生きている瓶内天然微発泡のにごり酒。長良川の伏流水「伊吹の水」と自然音楽の癒しの波動で育まれたこの「活性のにごり酒」は、甘口な爽快感を舌の上で堪能出来る。

NAGARAGAWA SPARKLING NIGORI UNFILTERED-HONJOZO

From Gifu

Alcohol Level: 17-18%

SMV (Nihonshudo): -4.0

Sake Rice: Hidahomareyamahikari

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.7

Amino Acid: 1.5

Komachi Shuzo

Nature fills the air in this brewery. Through its patented secret process, nature converts spring water into scientifically proven "perfect" water molecules, a unique sparkling unfiltered Sake is produced. Nagaragawa's milky white brew is effervescent, clean and refreshing, and more dry than most Nigori Sake making it suitable for many dishes. Keep under refrigeration and serve chilled.

Flavor Profile for Menu Listing

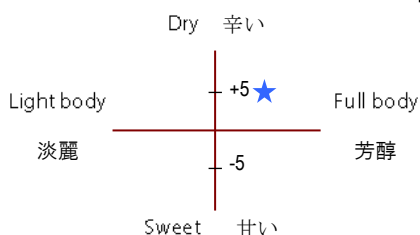
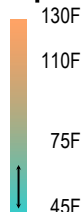
Cotton candy on the nose, slightly effervescent with the flavor of caramel apple and a mildly bitter aftertaste. The Symphony Nigori Sake!

Food Pairing Suggestion

Complements light flavored dishes: sushi, seaweed salad, grilled fish, sorbet, cheese (not too salty).



使用米・山田錦

NAGARAGAWA TENKAWA JUNMAI GINJO#01985 12/720 ml
#04648 24/300 ml**Flavor chart****Best Serving Temp****長良川 天河****純米吟醸酒****岐阜県****アルコール度数: 15-16%****日本酒度: +5.0****小町酒造(株)**

カリフォルニア酒チャレンジ第1弾で最優秀品に選抜された銘柄。
最新の香気系酵母で仕込んだ岐阜の地酒です。刺激のある香りと酸味の出やすい酒蔵の個性が相まったシャープな純米吟醸酒。

NAGARAGAWA TENKAWA JUNMAI GINJO

From Gifu Alcohol Level: 15-16% SMV (Nihonshudo): +5.0
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 55%
Acidity: 1.2 Amino Acid: Komachi Shuzo

Winner of 2nd California Sake Challenge. This Sake from Gifu, has a stimulating aroma and acidity combining to produce a sharp and premium pure brew.

Flavor Profile for Menu Listing

Gentle and pleasant on the palate but sharp and exhilarating.

Food Pairing Suggestion

Complements many kinds of menu items.

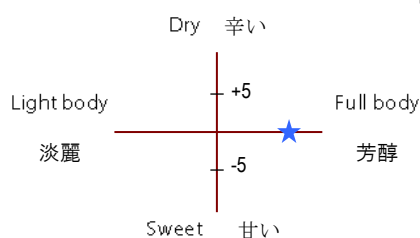
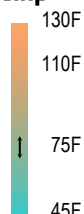
Best served chilled.



使用米・山田錦

STELLA PREMIUM MUROKA GENSHU

#08145 12/720 ml

Flavor chart**Best Serving Temp****すてら プレミアム 無濾過 原酒 純米大吟醸****茨木県****アルコール度数: 16%****日本酒度: ±0.0****稲葉酒造(株)**

約150年前の江戸時代の終わりから、稲葉修造は手付かずの地下井戸水を使って酒を造っており、顧客だけのために酒を醸造するので、酒コンテストには参加しない。フルーティーな香りが鮮やかな酒で、温度が上がると芯から引き出されたまろやかなうま味が楽しめる。

STELLA PREMIUM MUROKA GENSHU JUNMAI DAIGINJO

From Ibaragi Alcohol Level: 16% SMV (Nihonshudo): ±0.0
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.3 Amino Acid: 0.8 Inaba Shuzo

Since the close of the Edo period, approximately 150 years ago, Inaba Shuzo has used their pristine underground well water to produce their sake. They do not submit their sake to contests, as they brew sake only to inspire their customers. This sake has a vivid fruity aroma, and as the temperature rises, the mellow umami drawn out from the rice's core can be enjoyed.

Flavor Profile for Menu Listing

This sake has a vivid fruity aroma, and as the temperature rises, the mellow umami drawn out from the rice's core can be enjoyed. Has a little sweetness at the front, but because of the quick, clean finish this sake can pair beautifully with Western cuisine.

Food Pairing Suggestion

Complements rich flavored dishes: Singaporean cuisine, Spanish cuisine, oysters on the half-shell, steamers with garlic butter sauce, crawfish, venison, duck



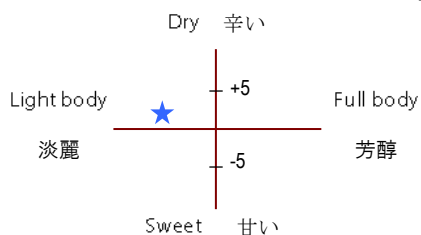
使用米・山田錦

MINANOAWA MUROKA

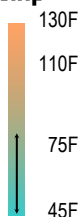
#08146

12/720 ml

Flavor chart



Best Serving Temp



男女川 無濾過 純米吟醸酒

茨木県

アルコール度数: 15%

日本酒度: +1.0

稲葉酒造(株)

約150年前の江戸時代の終わりから、稲葉修造は手付かずの地下井戸水を使って酒を造っており、顧客だけのために酒を醸造するので、酒コンテストには参加しない。このボリュームたっぷりで大胆な日本酒は、さわやかでフルーツのような甘さと上質な余韻があり、徐々に温度が上がると、しっかりとした味わいが更に広がり、ご飯と水質を味わう事ができる。

MINANOAWA JUNMAI MUROKA

JUNMAI GINJO

From Ibaragi

Alcohol Level: 15%

SMV (Nihonshudo): +1.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.6

Amino Acid: 1.0

Inaba Shuzo

Since the close of the Edo period, approximately 150 years ago, Inaba Shuzo has used their pristine underground well water to produce their sake. They do not submit their sake to contests, as they brew sake only to inspire their customers. This hearty and bold sake has a refreshing, fruit-like sweetness and a fine lingering finish. As the temperature rises gradually, the firm flavor opens even further, allowing one to feel the quality of the rice and water on one's palate.

Flavor Profile for Menu Listing

This hearty and bold sake has a refreshing, fruit-like sweetness and a fine lingering finish. As the temperature rises gradually, the firm flavor opens even further, allowing one to feel the quality of the rice and water on one's palate.

Food Pairing Suggestion

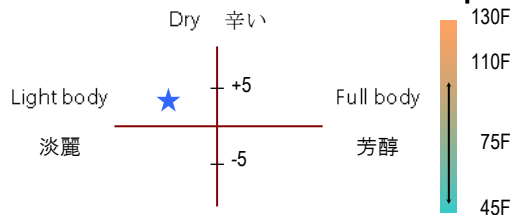
Complements light to rich flavored dishes: pairs easily with nearly anything, but goes especially well with fish dishes and seafood



使用米・五百万石

TENGUMAI JUNMAI DAIGINJO 50

#01178 12/720 ml

Flavor chart**Best Serving Temp****天狗舞 50**

純米大吟醸酒

石川県

アルコール度数: 15.5%

日本酒度: +3.0

(株)車多酒造

エレガントな花とフルーツ系の香りがバランスよくマッチ。熟成の程度を抑えた軽やかなタイプの新しい味わいの商品。軽快な旨みとほんのりとした酸味が心地よいのど越しを感じさせる純米大吟醸酒。

TENGUMAI**JUNMAI DAIGINJO**

From Ishikawa Alcohol Level: 15.5%

SMV (Nihonshudo): +3.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.3

Amino Acid: 1.1

Shata Shuzo

It has an elegant floral nose, with lime, green apple and a hint of mushroom. Hints of peach and nectarine can be found, and the finish is long and crisp. Tengumai Junmai Daiginjo 50 is aged yet with a light mouth-feel, clean acidity & pleasant taste.

Flavor Profile for Menu Listing

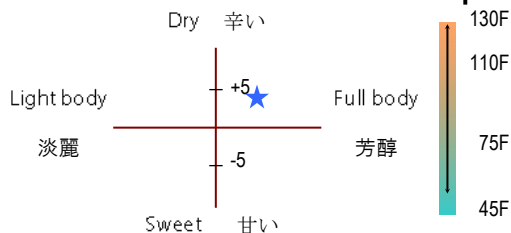
Pleasantly light with clean and refreshing taste.

Food Pairing Suggestion

Excellent with grilled Yakitori and other medium-to-heavy flavored dishes



使用米・五百万石

TENGUMAI YAMAHAI JUNMAI#06395 6/1.8 lit
#07890 12/720 ml**Flavor chart****Best Serving Temp****山廃仕込 天狗舞**

純米酒

石川県

アルコール度数: 15-16%

日本酒度: +4.0

(株)車多酒造

山廃仕込特有の芳醇な香味と酸味の調和がとれた個性的な純米酒。特撰米を高精白し、清浄な空気と良質な水と共に伝統の技法で真心込めて造り上げた傑作。活性炭を使用した濾過を控えているため、酒本来の濃い山吹色を有す。常温から熱燗まで幅広い温度帯で。

TENGUMAI YAMAHAI**JUNMAI**

From Ishikawa Alcohol Level: 15-16%

SMV (Nihonshudo): +4.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.9

Amino Acid: 2.0

Shata Shuzo

This masterpiece is a reflection of the hearts and souls of its creators. Tengumai combines highly polished select rice with pristine waters. It employs the traditional Yamahai Shikomi natural brewing technique by easing on the carbon filtration process, bearing a rich blend and well-balanced Sake. Tengumai preserves its amber hue filled with aroma and flavor. Serve warm or at room temperature.

Flavor Profile for Menu Listing

Nutty aroma with flavors of butterscotch and walnuts.

The representative and the most popular Sake from Ishikawa.

Food Pairing Suggestion

Complements medium flavored dishes: sakana no nitsuke (simmer seasoned fish), salmon teriyaki, yakitori with sauce, ginger pork/chicken.

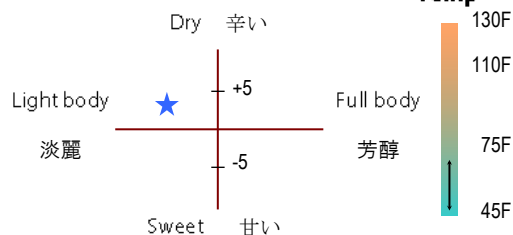


使用米・山田錦

KISS OF FIRE

#03987

6/750 ml

Flavor chart**Best Serving Temp****KISS of FIRE 純米大吟醸酒**

石川県

アルコール度数: 15-16%

日本酒度: +3.0

(株)鹿野酒造

山田錦米を50%まで磨き上げ、3年の月日をかけてゆっくり熟成。能登杜氏の腕と情熱が一体化され、エレガントな香りを醸し出している純米大吟醸です。藍色の美しい箱入りで贈り物にピッタリ。ルイヴィトンに惚れ込まれたという有名な話もある。

KISS OF FIRE**JUNMAI DAIGINJO**

From Ishikawa

Alcohol Level: 15-16%

SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.3

Amino Acid: N/A

Kano Shuzo

Kiss of Fire is brewed using Yamada Nishiki sake rice polished to 50%, then slowly aged for three years and produced with the skill and passion of brewer Noto Toji. This Junmai Daiginjo with its elegant aroma is a true work of art. It comes in a beautiful box and makes the perfect gift.

Flavor Profile for Menu Listing

Its elegant aroma is an art of Sake making. Well-defined hot taste.

Food Pairing Suggestion

Complements a wide range of light to rich flavored dishes.

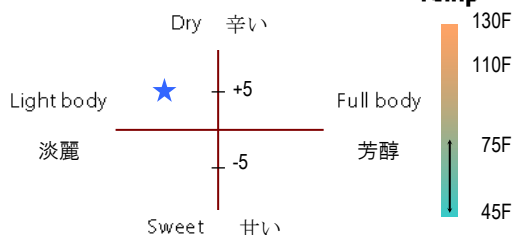


使用米・山田錦

TANIZAKURA SHIBORITATE

#10256

12/720 ml

Flavor chart**Best Serving Temp****谷櫻 しぼりたて**

本醸造生酒

山梨県

アルコール度数: 19%

日本酒度: +5.5

谷櫻酒造

搾りたての新酒を熱処理せずに詰めたフレッシュでフルーティーな生原酒。アルコール度数が18度以上と飲みごたえがあり、且つ爽やかな口当たりを楽しめる。

TANIZAKURA SHIBORITATE**HONJOZONAMASHU**

From Yamanashi

Alcohol Level: 19%

SMV (Nihonshudo): +5.5

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: N/A

Amino Acid: N/A

Tanizakura Shuzo

This Nama Genshu, meaning undiluted and unheated, is bottled when freshly brewed, for a lush, fruity taste. With a 18%+ ABV, it has an enjoyable and refreshing body.

Profile for Menu Listing

Undiluted and unheated, this sake is bottled immediately after it's freshly brewed, for a lush, fruity taste. It is well-balanced with an enjoyable and refreshing body.

Food Pairing Suggestion

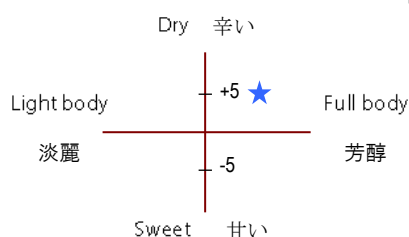
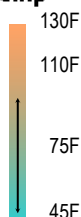
Complements medium to heavy flavored dishes: Chicken Chicken and more Chicken, salty and savory and greasy fare.



使用米・山田錦

TANIZAKURA RYURYUSHINKU

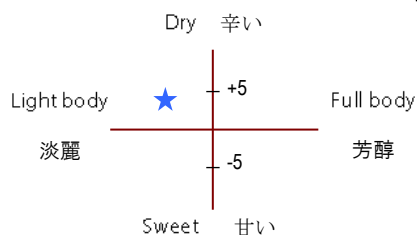
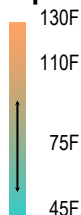
#10036 12/720 ml

Flavor chart**Best Serving Temp**

使用米・五百万石

NOGUCHI MUROKA NAMAGENSU

#10339 12/720 ml

Flavor chart**Best Serving Temp****谷櫻 粒粒辛苦**

純米吟醸酒

山梨県

谷櫻酒造

アルコール度数: 15%

日本酒度: +5.0

谷櫻粒粒辛苦は、滋賀県産の有機栽培の山田錦を使用し、醸造用に55%まで磨き上げている。香りは干ししいたけ、素朴な米粒、やさしい紫の房で構成されており、口の中で、軽くて丸く、クリーミーな感じ。柔らかく乾いた飲み心地で、最後にシャープな味わいとなる。

TANIZAKURA RYURYUSHINKU JUNMAI GINJO

From Yamanashi Alcohol Level: 15% SMV (Nihonshudo): +5.0

Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 55%

Acidity: N/A Amino Acid: N/A Tanizakura Shuzo

Tanizakura Ryuryushinku is prepared using organically grown Yamadanishiki rice from the Shiga Prefecture and is polished down to 55% for brewing. The aroma is comprised of dried shiitake mushroom, earthy rice grain, and gentle wafts of violet. In the mouth it feels light, round, and creamy. This sake has a soft dryness upfront that sharpens up on the finish.

Profile for Menu Listing

The aroma is comprised of dried shiitake mushroom, earthy rice grain, and gentle wafts of violet. In the mouth it feels light, round, and creamy. This sake has a soft dryness upfront that sharpens up on the finish.

Food Pairing Suggestion

Complements a wide range of light to rich flavored dishes: pickled vegetables, grilled fish, tempura and salted yakitori.

農口尚彦 無濾過 生原酒 本醸造酒 石川県

アルコール度数: 18%

日本酒度: N/A

(株)農口尚彦研究所

「酒造りの神様」の異名を持つ日本最高峰の醸造家が酒造り人生の集大成として立ち上げた酒蔵。洋梨のような瑞々しくさわやかな甘みを持った果実を連想させる香り。ひとくち含むと、フレッシュな口当たりを感じ、それを追いかけてコクのある旨味と甘い香りが口の中に広がる。喉越しは驚くほどすっきりしていて、全てが絶妙なバランスを持ったお酒。

NOGUCHI MUROKA NAMAGENSU HONJOZO

From Ishikawa Alcohol Level: 18% SMV (Nihonshudo): N/A

Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 60%

Acidity: N/A Amino Acid: N/A Noguchi Naohiko Kenkyujo

This sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. This sake has the light and refreshing sweetness of a pear with an accompanying fruity aroma. It initially hits with a freshness that is followed by a rich umami and sweet fragrance that spreads across the palate. This sake has a perfect balance with the astonished clear fresh taste.

Flavor Profile for Menu Listing

It has the light and refreshing sweetness with fruity aroma. It initially hits with a freshness which is followed by a rich umami and sweet fragrance in your mouth. This sake has a perfect balance with the astonished clear fresh taste. Versatile flavor.

Food Pairing Suggestion

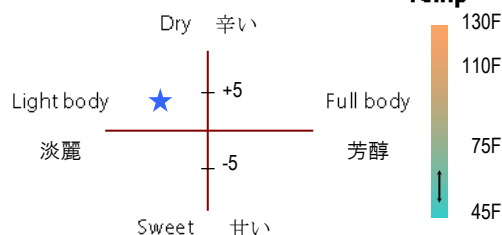
Complements lightly flavored dishes: all Japanese cuisines, Yakitori, prime rib, tomato based pizza, chocolate.



使用米・山田錦

NOGUCHI MUROKA NAMAGENSU

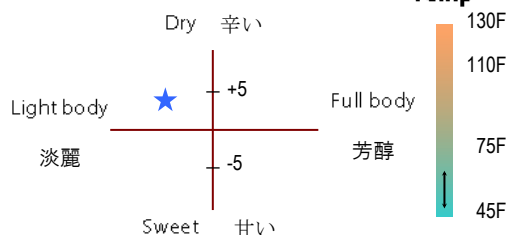
#10360 6/720 ml

Flavor chart**Best Serving Temp**

使用米・美山錦

NOGUCHI MUROKA MIYAMANISHIKI YAMAHAI

#10338 6/720 ml

Flavor chart**Best Serving Temp****農口尚彦 無濾過生原酒 純米大吟醸 石川県**

アルコール度数: 18% 日本酒度: N/A (株)農口尚彦研究所

「酒造りの神様」として知られるこの醸造所は、農口尚彦の酒造り70年の集大成。気品があり、芳醇で瑞々しく、清涼感のある爽やかな酸味を含んだ南国のフルーツを連想させる香り。口に含むとクリスタルのような透明感のある味わいで、甘い香りと、やわらかな旨味のバランスが上品さを演出している。余韻は長く、美しいキレのあるお酒。

NOGUCHI MUROKA NAMAGENSU JUNMAI DAIGINJO

From Ishikawa Alcohol Level: 18% SMV (Nihonshudo): N/A
 Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
 Acidity: N/A Amino Acid: N/A Noguchi Naohiko Kenkyujo

After 70 years in the pursuit of great sake brewing, this sake brewery was established by Naohiko Noguchi, recognized as one of Japan's greatest brewers and known as the "God of sake brewing." The brewery opened in November 2017, and was created and named in honor of studying master craftsman Noguchi san's technique, spirit, and way of life in sake brewing, and pass it on to the next generation.

Flavor Profile for Menu Listing

Beautifully crisp sake with a long finish. Refined, mellow and refreshing aroma, reminiscent of tropical fruit with light acidity. Crystal clear on the palate with a hint of umami. The superb balance between the sweet fragrance and the soft umami flavor creates elegance.

Food Pairing Suggestion

Complements lightly flavored dishes: delicate dishes.

農口無濾過 生原酒 美山錦山廃 本醸造酒 石川県

アルコール度数: 19% 日本酒度: N/A (株)農口尚彦研究所

「酒造りの神様」の異名を持つ日本最高峰の醸造家が酒造り人生の集大成として立ち上げた酒蔵。爽やかな酸味が感じられるベリー系の果実や青々としたボタニカルな香りを感じさせ、口に含むと柔らかい口当たりをもった旨味と酸味のバランスが心地よく、喉越しはハーブのような爽やかさを感じる上品でやや長い余韻をもつお酒。

NOGUCHI MUROKA MIYAMANISHIKI YAMAHAI HONJOZO

From Ishikawa Alcohol Level: 19% SMV (Nihonshudo): N/A
 Sake Rice: Miyamanishiki Rice Remaining Ratio (Seimaibuai): 55%
 Acidity: N/A Amino Acid: N/A Noguchi Naohiko Kenkyujo

This sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. It has a refreshing acidity of berry fruits and a lush botanical scent. When you put it in your mouth, it has a pleasant balance of umami and sourness with a soft mouthfeel, and you will feel the freshness of herbs in your throat. It is an elegant sake with a slightly long finish.

Flavor Profile for Menu Listing

It has the light and refreshing sweetness with fruity aroma. It initially hits with a freshness which is followed by a rich umami and sweet fragrance in your mouth. This sake has a perfect balance with the astonished clear fresh taste. Versatile flavor.

Food Pairing Suggestion

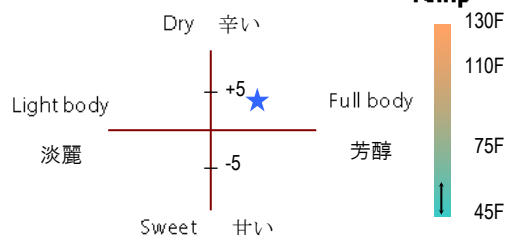
Complements lightly flavored dishes: any fish dishes.



使用米・山田錦

NOGUCHI NAOHIKO LIMITED EDITION 01

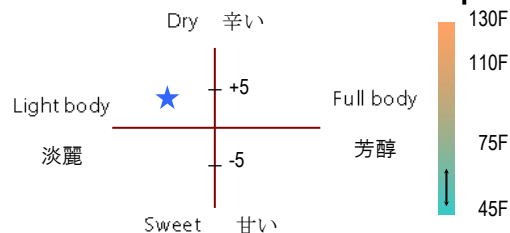
#10367 4/770 ml

Flavor chart**Best Serving Temp**

使用米・五百万石

NOGUCHI NATSU NO NAMAZAKE MUROKA

#10587 12 / 720 ml

Flavor chart**Best Serving Temp****農口尚彦 LIMITED EDITION01 石川県**

アルコール度数:17%

日本酒度:N/A

(株)農口尚彦研究所

「酒造りの神様」として知られるこの醸造所は、農口尚彦の酒造り70年の集大成。気品があり、芳醇で瑞々しく、清涼感のある爽やかな酸味を含んだ南国のフルーツを連想させる香り。口に含むとクリスタルのような透明感のある味わいで、甘い香りと、やわらかな旨味のバランスが上品さを演出している。余韻は長く、美しいキレのあるお酒。

NOGUCHI NAOHIKO LIMITED EDITION 01 JDG

From Ishikawa

Alcohol Level: 17%

SMV (Nihonshudo): N/A

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Noguchi Naohiko Kenkyujo

After 70 years in the pursuit of great sake brewing, this sake brewery was established by Naohiko Noguchi, recognized as one of Japan's greatest brewers and known as the "God of sake brewing." The brewery opened in November 2017, and was created and named in honor of studying master craftsman Noguchi san's technique, spirit, and way of life in sake brewing, and pass it on to the next generation.

Flavor Profile for Menu Listing

mellow aroma, rich and complex taste, and long-lasting finish. This comes in a specially designed bottle by Toshio Ohio, a leading and well recognized artist in Ishikawa Prefecture. A masterpiece both inside and out, don't miss out on this limited release.

Food Pairing Suggestion

Complements a wide variety of medium-to-heavy flavored dishes: Japanese and Western style cuisine.

農口尚彦 夏の生酒 無濾過生 石川県

アルコール度数:17%

日本酒度:N/A

(株)農口尚彦研究所

「酒造りの神様」の異名を持つ日本最高峰の醸造家が酒造り人生の集大成として立ち上げた酒蔵。香りは若々しい柑橘系、バナナのようなニュアンスで口に含むと軽やかな旨味に、丸みのある柔らかな酸味、後味に若干感じる苦味が鮎など初夏の食材とも好相性。良く冷やして、涼やかなガラス酒器での飲酒がお勧め。

NOGUCHI NATSU NO NAMAZAKE MUROKANAMA

From Ishikawa

Alcohol Level: 17%

SMV (Nihonshudo): N/A

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: N/A

Amino Acid: N/A

Noguchi Naohiko Kenkyujo

This sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. A cool sake made just for summer in a beautiful Lapis Lazuli-colored bottle. Soft and refreshing aromas of young citrus with nuances of melon and banana. On the palate, there is light umami, rounded soft acidity, and a slightly bitter aftertaste that goes well with sweetfish, vegetables, and other early summer ingredients. Chill well and enjoy with other chilled dishes to complement the refreshing image and flavor of this summer namazake (unpasteurized sake).

Flavor Profile for Menu Listing

Soft and refreshing aromas of young citrus with nuances of melon and banana. On the palate, there is light umami, rounded soft acidity, and a slightly bitter aftertaste.

Food Pairing Suggestion

Complements lightly salted and delicate dishes: Protein-based dishes: sweetfish (ayu), hamo eel, carpaccio, poached chicken, chicken broth, tofu Light dashi-based dishes: agedashi tofu, nasu nibitashi, zaru soba. Vegetables & Other: Caprese salad, cold pasta, bitter greens, cucumber/sunomono

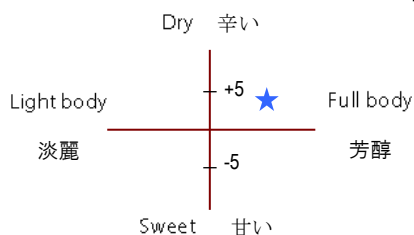


使用米・レイホウ

DEBUT JUNMAI

#10302

12/720 ml

Flavor chart**Best Serving Temp****DEBUT 純米**

石川県

アルコール度数: 16%

日本酒度: +7.0

(株)農口尚彦研究所

若竹酒造場は今年で創業305年目となる歴史と伝統のある酒蔵。酒質を左右する水は、良質のミネラル分が豊富で常に水量を保っている“水縄の水”を使用し、米は若竹の地で栽培した好適米を使用している。創業時より守りつづけた、「品質第一」は代々の蔵元、杜氏たちと共に、現在も私たちの中に息づいている。

DEBUT JUNMAI

From Ishikawa

Alcohol Level: 16%

SMV (Nihonshudo): +7.0

Sake Rice: Reiho

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 2.6

Amino Acid: 1.9

Noguchi Naohiko Sake Institute Inc.

Wakatake Sake Brewery is a traditional brewery dating back 305 years. This sake is brewed using only mineral-rich “Mizunawa” water and locally produced sake rice. The ethos of the brewery has always been about quality above all else since its founding, and continues through generations, embodied by every brewer at Wakatake.

Flavor Profile for Menu Listing

It has a scent reminiscent of white wine, and the taste has a strong acidity first and a slight sweetness follows after that.

Food Pairing Suggestion

Complements lightly flavored dishes: Sushi, Sunomono, Carpaccio, Yakitori.

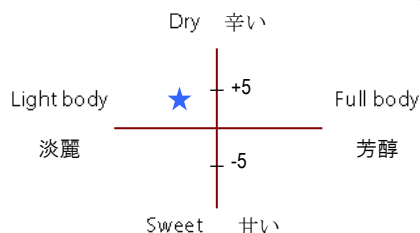


使用米・岡山朝日

ZAKU ASAHI JUNMAI DAIGINJO

#10002

12/720 ml

Flavor chart**Best Serving Temp****作 朝日**

純米大吟醸酒

三重県

アルコール度数: 15%

日本酒度: N/A

清水清三郎商店

岡山県産の朝日米を50%まで磨き上げたこの酒は、その広がりのある香りとすっきりとしたさわやかな味わいが特徴。醸造所は毎年少量しか生産していないため、日本でも一般的にボトルの購入は困難である。「ザク」という名前の意味は、単に「作る」または「作る」という意味。

ZAKU ASAHI

JUNMAI DAIGINJO

From Mie

Alcohol Level: 15%

SMV (Nihonshudo): N/A

Sake Rice: Okayama Asahi

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Shimizu Seizaburo Shoten

Asahi rice produced in Okayama prefecture is polished down to 50% to give this incredible cult-hit sake it's expansive aroma, clean and refreshing taste. The brewery truly produces only a small amount of it each year, so generally it is difficult even in Japan to purchase a bottle. The meaning of the name "Zaku" is simply "to make" or "to create".

Flavor Profile for Menu Listing

Expansive aroma, clean and refreshing taste.

Food Pairing Suggestion

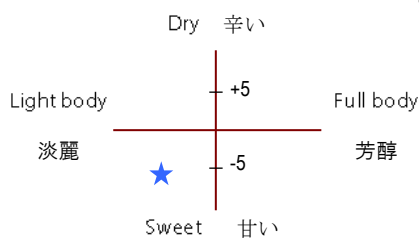
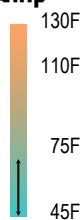
Complements a wide variety of medium-to-heavy flavored dishes: clams steamed in sake, chilled steamed abalone



使用米・山田錦

BORN JUNSUI

#10164 20/300 ml

Flavor chart**Best Serving Temp****梵 純粋**

純米大吟醸酒

福井県

アルコール度数: 15%

日本酒度: N/A

(合)加藤吉平商店

山田錦50%精白の純米大吟醸生貯蔵酒。マイナス5度で調整熟成されており、さわやかな吟香とまろやかで切れの良い味が特徴。繊細な和食は勿論、バターやチーズやオリーブオイルなどを使ったお料理との相性も抜群。

BORN JUNSUI**JUNMAI DAIGINJO**

From Fukui

Alcohol Level: 15%

SMV (Nihonshudo): N/A

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid: N/A

Katoukichibee Shouten

This Junmai Daiginjo Nama-chozo uses Yamadanishiki rice, milled to 50% of its starting weight. Aged at -5°C (23° F) for a noticeably gentle Ginjo aroma and lush finish. While naturally this pairs with delicate Japanese cuisine, it also goes beautifully with dishes prepared using butter, cheese, or olive oil.

Profile for Menu Listing

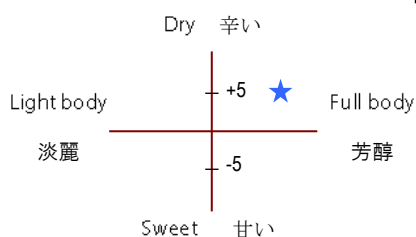
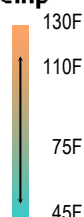
Gentle aroma and lush finish. Sophisticated, mellow flavors with a fruity aroma reminiscent of grapefruit.

Food Pairing Suggestion

Complements: delicate Japanese cuisine and the dishes prepared using butter, cheese, or olive oil.



使用米・山田錦

BORN TOKUSEN#05940 6/720 ml
#07726 12/300 ml**Flavor chart****Best Serving Temp****梵 特撰**

純米大吟醸酒

福井県

アルコール度数: 16%

日本酒度: N/A

(合)加藤吉平商店

吟香高くコシのある味わいが楽しめる。冷やして飲むと最高だが、氷を入れたロックやぬる燗でも抜群の旨さを発揮する。さまざまな料理の味を引き立ててくれる。

BORN TOKUSEN**JUNMAI DAIGINJO**

From Fukui

Alcohol Level: 16%

SMV (Nihonshudo): N/A

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 38%

Acidity: 1.8

Amino Acid: 1.5

Katoukichibee Shouten

Please enjoy the high fragrance and rich body. Best offering is served chilled but on the rocks and warm are also incredible. It enhances the taste of various dishes.

Profile for Menu Listing

Medium-bodied satin-like mouthfeel, and boasts the mature fragrance of grapefruits. Delightfully debonair.

Food Pairing Suggestion

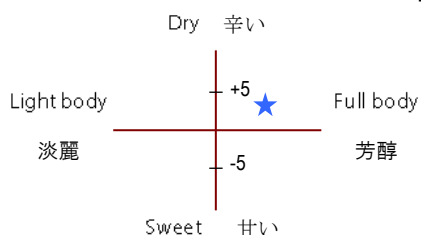
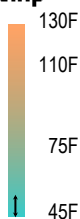
Complements lightly flavored dishes: delicate Japanese dishes, dishes cooked with butter, cheese and olive oil.



使用米・非公開

BORN DREAMS COME TRUE JDG

#05910 6/1lit

Flavor chart**Best Serving Temp****梵 夢は正夢**

純米大吟醸酒

福井県

アルコール度数: 15-16%

日本酒度: N/A

(合)加藤吉平商店

-8度Cで5年熟成した純米大吟醸酒。どっしりとした落ち着いた深くて素晴らしい香りと、しっとりとしたなめらかな味、そして後味は名刀のように切れる至極の感動を生む酒。この日本酒はスポーツをはじめ、各界で世界的に活躍している多くの方がご自分の夢の祈願のため、夢が実現した時のお祝いとしてご用命の一品。

BORN DREAMS COME TRUE JUNMAI DAIGINJO

From Fukui

Alcohol Level: 15-16%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.7

Amino Acid: N/A

Katoukichibee Shouten

The taste befitting the thrill and excitement of achieving one's dream, "Yume wa Ma-sayume" means "Dreams Come True". The gold sake bottle is hand crafted and resembles a golden trophy. Many Japanese celebrities choose this sake to celebrate major milestones in their lives. 1st prize winner of Autumn 2003 Japan National Liqueur Competition, this sake is matured for 5 years at minus 5 degrees Celcius. It is very mellow and has an elegant aroma with a smooth, velvety flavor.

Profile for Menu Listing

Very mellow and elegant aroma with a smooth, velvety flavor. Great sake for celebrating when your dreams come true!

Food Pairing Suggestion

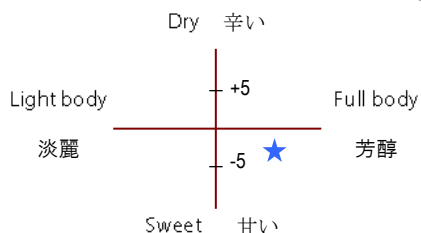
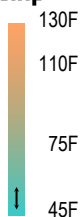
Best served chilled with sashimi and various types of crab dishes.



使用米・五百万石 / 山田錦

BORN MUROKA JUNMAI DAIGINJO NAMA GENSHU

#05960 6/720 ml

Flavor chart**Best Serving Temp****梵 無ろ過生原酒**

純米大吟醸酒

福井県

アルコール度数: 17%

日本酒度: N/A

(合)加藤吉平商店

「梵」(ぼん: BORN)は、サンスクリット語で「けがれなき清浄」の意味。ボーンは未来への誕生、創造の意味。地下184メートルから汲み上げられた伏流水で、山田錦、五百万石米のみを使用したこの酒は伝統的な手造りで完全無添加の純米酒として造られている。

BORN MUROKA NAMA GENSHU JUNMAI DAIGINJO

From Fukui

Alcohol Level: 17%

SMV (Nihonshudo): N/A

Sake Rice: Gohyakumangoku Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid: N/A

Katoukichibee Shouten

'BORN' is a Sanskrit word which translates to 'innocent pureness' or 'capturing the truth'. Born Genshu Draft Muroka Nama is quite unique: it is the first pressed, undiluted sake with a higher alcohol content. This non-carbon filtered draft that has a complex and fresh taste. Relish the pure, full-bodied flavor and highly fragrant aroma.

Profile for Menu Listing

Rich aroma with lively and robust characteristics of a pressed draft genshu. From Katoukichibee Shouten, a brewery with a 350 year legacy of fine brewing.

Food Pairing Suggestion

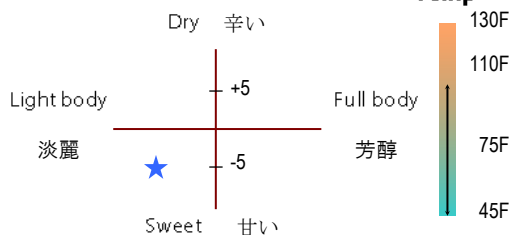
Complements a wide variety of medium-to-heavy flavored dishes: fish, cheese and grilled chicken.



使用米・山田錦

BORN GOLD

#05105 12/720 ml

Flavor chart**Best Serving Temp****梵 ゴールド**

純米大吟醸酒

福井県

アルコール度数: 15%

日本酒度: N/A

(合)加藤吉平商店

柔らかく甘い香りがあり、しっとりした口当たりで後味がすっきりでやや甘口。搾りたての無濾過の純米大吟醸の生酒を-10℃で約1年間熟成。淡い黄金色が特徴で超低温で熟成されたことにより、素晴らしい香りと爽やかでなめらかな深い味が楽しめる。冷やがベスト。

BORN GOLD**JUNMAI DAIGINJO**

From Fukui Alcohol Level: 15% S MV (Nihonshudo): N/A
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.6 Amino Acid: 1.2 Katoukichibee Shouten

Born Gold is a non-carbon filtered draft sake aged at 14 degrees Fahrenheit for 1 year. It has a robust body with a complex flavor and a pure, uplifting sweet aroma. Serve chilled.

Profile for Menu Listing

Soft & sweet aroma with lively and robust characteristics of a genshu draft. From Katoukichibee Shouten, a brewery with a 350 year legacy of fine brewing.

Food Pairing Suggestion

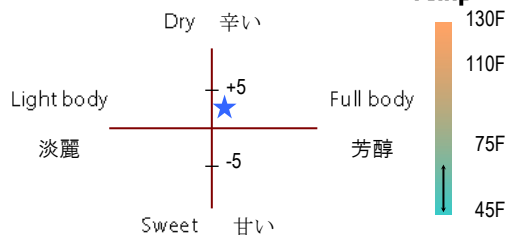
Complements a wide variety of medium-to-heavy flavored dishes: cheese and pasta, stews, and carpaccio.



使用米・山田錦

BORN NIHON NO TSUBASA

#05930 6/720 ml

Flavor chart**Best Serving Temp****梵 日本の翼**

純米大吟醸酒

福井県

アルコール度数: 16%

日本酒度: N/A

(合)加藤吉平商店

0℃で二年間熟成した純米大吟醸酒。すばらしい吟香をもち、口当たりが柔らかく、品のいい素晴らしい甘い香りが立ち上がり、あと味の切れが最高。国賓クラスの歓迎晩餐会などで乾杯に用いられている。1996年、元クリントン大統領が訪日した際の晩餐会に用いられた事で有名。2000年7月のロンドンで行われた国際酒フェスティバルにてグランプリを受賞。JAL国際線ファーストクラスの機内酒にも採用されている。

BORN NIHON NO TSUBASA JUNMAI DAIGINJO

From Fukui Alcohol Level: 16% SMV (Nihonshudo): N/A
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 35%
Acidity: 1.7 Amino Acid: 1.4 Katoukichibee Shouten

This Junmai Daiginjo has been aged for over two years. The taste is delicate with magnificent sweet aroma and sharp after taste. It's used for a toast by a welcome dinner party in a state guest class. This sake was served at the State Dinner when United States former President Bill Clinton visited Japan in 1996. This incredibly aromatic sake won the Grand Prix at the international Sake Festival in London on July 2000. It's adopted as onboard liquor of JAL International First Class.

Profile for Menu Listing

Matures for two years at under zero degrees Celsius. A elegant, flowery bouquet, clean finish.

Food Pairing Suggestion

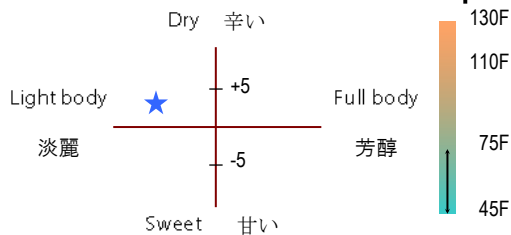
Complements a wide variety of medium-to-heavy flavored dishes: Western style cuisine, such as Pates, foie gras, avocados and shellfish.



使用米・玉栄

EMISHIKI SENSATION BLACK

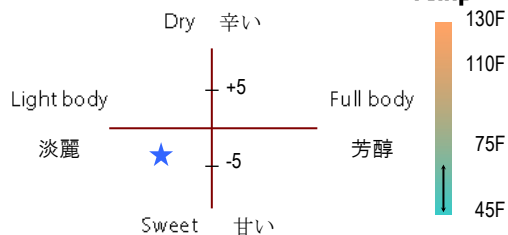
#10320 12/720 ml

Flavor chart**Best Serving Temp**

使用米・吟吹雪

EMISHIKI SENSATION WHITE

#10321 12/720 ml

Flavor chart**Best Serving Temp****笑四季センセーションブラック 純米酒 滋賀県**

アルコール度数: 16%

日本酒度: -2.0

(株)笑四季酒造

若草のような瑞々しい香り、含むと柔らかく華奢な甘みがせりあがってくる酸味によって引き締まる。酵母由来のコハク酸の苦みが心地よいペアリングを演出し、焼き鳥などの定番から奇をてらったエスニック、欧風料理とも相性が良い。

EMISHIKI SENSATION BLACK JUNMAI

From Shiga

Alcohol Level: 16%

SMV (Nihonshudo): -2.0

Sake Rice: Tamasakae

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.7

Amino Acid: 1.0

Emishiki Sake Brewery

Sensation Black has a fresh scent like young grass, pandan, green apple, and strawberries. It has soft and delicate sweetness that is reigned in by the rising acidity. A rounded but firm mouthfeel with a crisp finish enhanced by minerality and amino acids. The bitterness of yeast-derived succinic acid creates a comfortable pairing, and it goes well with classics like yakitori to unconventional ethnic and European-style dishes.

Profile for Menu Listing

It has a fresh scent like young grass, pandan, green apple, and strawberries. It has soft and delicate sweetness that is reigned in by the rising acidity.

Food Pairing Suggestion

Complements a wide variety of medium-to-heavy flavored dishes: Yakitori, Grilled Mackerel with Salt, Mustard-dill Salmon, Shellfish, Fruit Salad.

笑四季センセーションホワイト 純米酒 滋賀県

アルコール度数: 16%

日本酒度: -5.0

(株)笑四季酒造

柑橘類、ぶどう、バナナ、熟した赤いリンゴが合わさったような心地よい吟醸香が鼻を抜け、柔らかく円やかな甘みが広がると、きめ細かい酸味とやさしく余韻の長いフルーティーな後味が続くお酒。

EMISHIKI SENSATION WHITE JUNMAI

From Shiga

Alcohol Level: 16%

SMV (Nihonshudo): -5.0

Sake Rice: Ginfubuki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.6

Amino Acid: 1.0

Emishiki Sake Brewery

Sensation White has a pleasant Ginjo scent comprised of citrus, grapes, banana, and ripe red apple form the nose. Soft and rounded sweetness spreads, followed by a refreshing acidity and a gentle lingering fruity finish. A sake that pairs well with light appetizers, chicken, and fish.

Profile for Menu Listing

Sensation White has a pleasant Ginjo scent comprised of citrus, grapes, banana, and ripe red apple form the nose. Soft and rounded sweetness spreads, followed by a refreshing acidity and a gentle lingering fruity finish. A sake that pairs well with light appetizers, chicken, and fish.

Food Pairing Suggestion

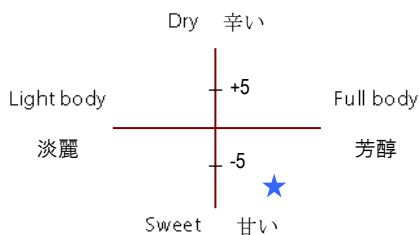
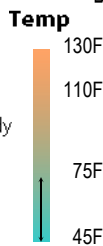
Complements a wide variety of medium flavored dishes: Fried Chicken, Teriyaki Yellowtail, Boiled Vegetables, Caesar Salad, Sashimi, Steamed Fish.



使用米・山田錦

EMISHIKI WORLD PEACE

#10322 12/720 ml

Flavor chart**Best Serving Temp****笑四季ワールドピース 純米吟醸酒 滋賀県**

アルコール度数: 16%

日本酒度: -7.0

(株)笑四季酒造

花酵母の特徴である華やかな吟醸香（カプロン酸エチル由来）のフルフレーバーを強調したお酒。立ち上ってくる香りは、パイナップルともライチにも似た艶やかなもので、口に引き込むと、その香りを下支えする甘みと若干の収れん味を演出する酸味のフルフレーバーが体感できる。香り甘み酸味のバランスが良く、酸で洗い流すというよりも、ソースとして口に含む感覚で料理と合わせていただくと広く適応出来る。

EMISHIKI WORLD PEACE JUNMAI GINJO

From Shiga

Alcohol Level: 16%

SMV (Nihonshudo): -7.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.6

Amino Acid: 1.0

Emishiki Sake Brewery

This sake emphasizes the full flavor of the gorgeous ginjo aroma (derived from ethyl caproate), which is a characteristic of flower yeast. The rising scent is glossy, similar to pineapple and lychee. When tasting, you can experience the soft sweetness that supports the scent and the full flavor of acidity that creates a slight astringent taste. World Peace carries great balance of aroma, sweetness, and acidity. It has a wide range of indications when combined with dishes as if it were contained in the mouth as a sauce, rather than being washed away with acid. A sake meant to be eaten with food together, rather than drunk separately.

Profile for Menu Listing

This sake emphasizes the full flavor of the gorgeous ginjo, which is a characteristic of flower yeast. The rising scent is glossy, similar to pineapple and lychee.

Food Pairing Suggestion

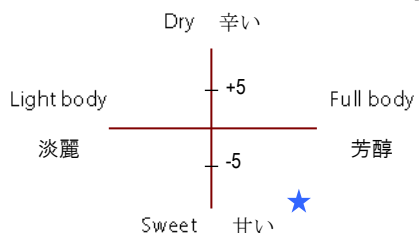
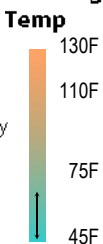
Complements a wide variety of medium-to-heavy flavored dishes: Sauteed Salmon, Tuna Sashimi, Grilled Sweetfish, Grilled Lean Beef.



使用米・山田錦

EMISHIKI MONSOON KIJOSHU

#10323 12/720 ml

Flavor chart**Best Serving Temp****笑四季モンスーン山田錦 貴醸酒 滋賀県**

アルコール度数: 17%

日本酒度: -20.0

(株)笑四季酒造

清酒を仕込む際、蒸米、麴、水とともに、純米酒を入れる返し仕込みの技法を取り入れたのが貴醸酒と呼ばれ、これもその仕込み方で醸されている。貴重な貴腐ワインに似たその味わいには優しい酸味がある。アプリコットやマンゴー、バナナなどの南国フルーツの香りが際立ち、土壌のよい香りから濃厚な甘みへと続き、長い滑らかな余韻が楽しめる。食後酒やデザートに最適。

EMISHIKI MONSOON KIJOSHU JUNMAI

From Shiga

Alcohol Level: 17%

SMV (Nihonshudo): -20.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 2.0

Amino Acid: 1.5

Emishiki Sake Brewery

This kijyoshu is made by incorporating junmai sake (instead of water) during the last step of fermentation. Monsoon Kijyoshu has a gentle acidity similar to prized noble rot wine. Tropical fruits such as apricots, mangoes, and bananas create a pronounced aroma. The finish is long and velvety, the scent of fragrant soil will follow with a heavy sweetness. Great as a digestif or replacement for dessert.

Profile for Menu Listing

Soft & sweet aroma with lively and robust

Food Pairing Suggestion

Complements a wide variety of medium-to-heavy flavored dishes: Anglerfish/Monkfish Liver, Blue Cheese, Beef Steak, Charcuterie Board.

Brilliant Jade



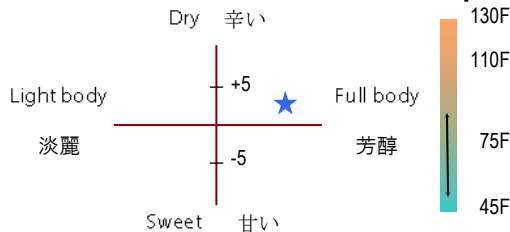
使用米・備前雄町

TAMANOHIKARI JUNMAI DAIGINJO

#05101 12/720 ml
#06400 12/300 ml

Flavor chart

Best Serving Temp



備前雄町 玉乃光

純米大吟醸酒

京都府・伏見

アルコール度数: 16-17%

日本酒度: +3.5

玉乃光酒造(株)

「酒の米から、うまい酒」をモットーに玉乃光酒造がお届けする純米大吟醸酒。幻の酒米「備前雄町」を100%使用し45%まで磨き上げました。ベストセラーアニメの“美味しんぼ”や“夏子の酒”にも大々的に登場し、航空会社のファーストクラスでも日本を代表する酒としてサーブされている。

TAMANOHIKARI

JUNMAI DAIGINJO

From Fushimi, Kyoto Alcohol Level: 16-17% SMV (Nihonshudo): +3.5

Sake Rice: Bizen Omachi

Rice Remaining Ratio (Seimaibuai): 48%

Acidity: 1.7

Amino Acid: 1.2

Tamanohikari Shuzo

“The Key to Delicious Sake is Special Rice.” Tamanohikari Shuzo presents a Junmai Daiginjo Sake made from rare Bizen Omachi rice. Tamanohikari yields a well-balanced Sake, imparting a distinctive body and mild flow. The flavor fades with a crisp, refreshing finish.

Flavor Profile for Menu Listing

Cotton, orange peel and white peach aroma with coconut, banana and almond flavors. Brewed using 100% Bizen Omachi rice, regarded as the best rice for Sake.

Food Pairing Suggestion

Complements medium-to-heavy flavored dishes: roast quail, foie gras, pate, and mu shu pork.

Brilliant Jade



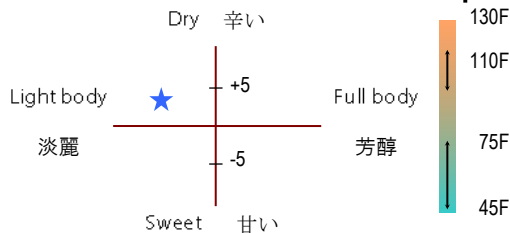
使用米・山田錦 / 日本晴

TOKUSEN TAMANOHIKARI

#06149 6/1.8 lit

Flavor chart

Best Serving Temp



特撰 玉乃光

純米吟醸酒

京都府 伏見

アルコール度数: 15%

日本酒度: +3.0

玉乃光酒造(株)

酒造の巨匠が玉乃光大吟醸と同じように丁寧に作り上げた純米吟醸を手頃な価格で提供している。

TOKUSEN TAMANOHIKARI

JUNMAI GINJO

From Fushimi, Kyoto Alcohol Level: 15% SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki, Nihonbare

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.8

Amino Acid: 1.5

Tamanohikari Shuzo

The renowned Tamanohikari offers a Junmai Ginjo at an affordable price, crafted with the same care and attention as Tamanohikari Daiginjo by master Sake brewers.

Flavor Profile for Menu Listing

Ripe banana flavor with a hint of vanilla and white pepper. Sister Sake to Tamanohikari Daiginjo at a more affordable price.

Food Pairing Suggestion

Complements light flavored dishes: edamame, sashimi, ginger spiced white meats, and tempura.

Fahrenheit

Brilliant Jade
- Sake Slush!

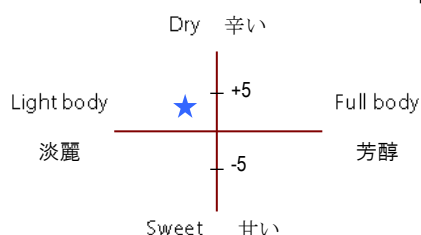


使用米・山田錦 / 日本晴等

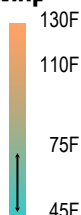
REISHU TAMANOHIKARI GINJO

#05104 20/300 ml

Flavor chart



Best Serving Temp



冷酒 玉乃光 純米吟醸酒

アルコール度数: 15-16%

日本酒度: +3.0

京都府 伏見

玉乃光酒造(株)

「酒の米」からうまい酒。山田錦を正確に自家精米。手造りの米麴を用いて低温発酵させた酒。

お召し上がり方法：冷酒「玉乃光」とデキャンターを10°Fで10時間冷却後、冷酒「玉乃光」の両端をハサミで切り取り、デキャンターに勢よく注ぐと、あら不思議！透明なお酒が凍り「みぞれ酒」に変身。

TAMANOHIKARI REISHU

JUNMAI GINJO

From Fushimi, Kyoto Alcohol Level: 15-16% SMV (Nihonshudo): +3.0

Sake Rice: Koshihikari others

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.8

Amino Acid: 1.5

Tamano Hikari Shuzo

Tamano Hikari Reishu is featured in an easy to use freezable package. To make a Sake slush – simply place unopened package in a freezer set at 10 degrees F for 10 hours. Open package and enjoy in a glass.

Flavor Profile for Menu Listing

Ripe banana flavor with a hint of vanilla and white pepper.

Enjoy a refreshing Sake slush!

Food Pairing Suggestion

Complements light flavored dishes: edamame, sashimi, tempura, ginger spiced white meats.

Brilliant Jade
- Natural Yamahai Brew

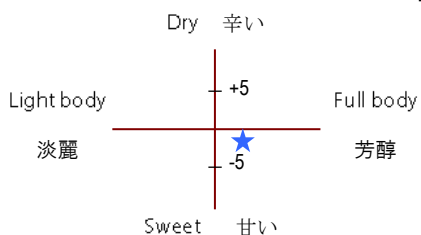


使用米・山田錦 / 祭晴等

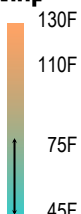
TAMANOHIKARI YAMAHAI CLASSIC JUNMAI GINJO

#06155 6/1.8 lit
#06156 6/720 ml
#06167 12/300 ml

Flavor chart



Best Serving Temp



玉乃光 山廃 クラシック 純米吟醸酒 京都府・伏見

アルコール度数: 16-17%

日本酒度: +1.0

玉乃光酒造(株)

通常の倍の時間（約30日）をかけて育てた「山卸廃止酛」での仕込み。「山卸廃止酛」は短期間で乳酸を加えて造る速醸酛と違い、築百年の蔵に住む天然の乳酸菌を利用してじっくりと育てられるので、この蔵でしか出来ない極味を楽しめる。玉乃光「山廃」はお燗にするとその味がさらに引き出され、又ロックでもしっかりとした味は崩れることなく美味しく頂ける。

TAMANOHIKARI YAMAHAI CLASSIC JUNMAI GINJO

From Fushimi, Kyoto Alcohol Level: 16-17%

SMV (Nihonshudo): +1.0

Sake Rice: Yamadanishiki, others

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.7

Amino Acid: 2.3

Tamano Hikari Shuzo

The classical Yamahai brewing method makes Tamano Hikari Yamahai a distinct Sake. The secret lies in their 100+ year old Kura brewery, where Sake fermenting spores settle naturally. The Yamahai brewing process takes 30 days to complete - twice as long as any conventional process. For full enjoyment, serve at room temperature or slightly warmed to no higher than 104 degrees F. Tamano Hikari Yamahai can also be chilled and enjoyed on the rocks!

Flavor Profile for Menu Listing

Green tea, sweet apple and lychee flavors.

Food Pairing Suggestion

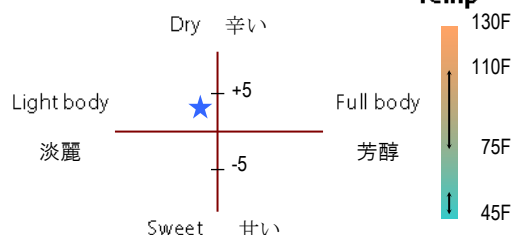
Complements a wide variety of light-to-medium flavored dishes: sweet potato tempura, calamari dishes.



使用米・国産米

TAMANOHIKARI SHUKON SHIBORITATE

#08166 6/720 ml

Flavor chart**Best Serving Temp****玉乃光 酒魂 しぼりたて原酒 純米吟醸 京都府・伏見**

アルコール度数: 17%

日本酒度: +3.5

玉乃光酒造(株)

今期初めてのしぼりたてを原酒のまま瓶詰め。天然の酸味と旨味のバランスがとれたスッキリした飲み口。純米吟醸、新米新種のフレッシュな味わいと原酒ならではのコクが特徴。鮮度溢れるしぼりたては数量限定。

TAMANOHIKARI SHUKON SHIBORITATE GENSHU JUNMAI GINJO

From Fushimi, Kyoto Alcohol Level: 17% SMV (Nihonshudo): +3.5

Sake Rice: Domestic Sake Rice Rice Remaining Ratio (Seimaibuai): 60%

Acidity: N/A Amino Acid: N/A Tamano Hikari Shuzo

Bottled the original first time freshly squeezed for the current term. Fresh taste with well-balanced natural sourness and umami, which are clear fresh taste of Junmai Ginjo and richness of Genshu. Please enjoy the limited freshness sake.

Flavor Profile for Menu Listing

A special brew with a distinctly unique richness of genshu and sharp acidity that finishes with a refreshing note.

Food Pairing Suggestion

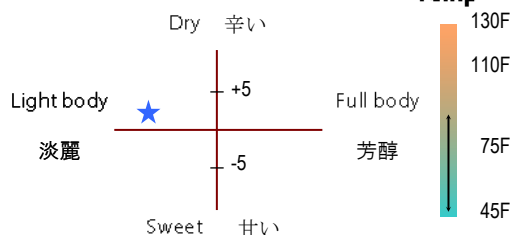
Complements medium to rich flavored dishes: Yakitori, steak, hot pot Nabe.



使用米・山田錦

MIMUROSUGI JUNMAI DAIGINJO

#10018 12/720ml

Flavor chart**Best Serving Temp****みむろ杉 山田錦 純米大吟醸酒 奈良県**

アルコール度数: 15%

日本酒度: +1.0

今西酒造

穏やかな吟醸香。嫌味のない上品な旨みと程よい酸のバランス。クリアで透明感のある味わいが特徴的な食中純米大吟醸。

MIMUROSUGI YAMADANISHIKI JUNMAI DAIGINJO

From Nara Alcohol Level: 15% SMV (Nihonshudo): +1.0

Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.8 Amino Acid: 0.9 Imanishi Shuzo

A gentle Ginjo aroma. Subtly elegant umami and just the right balance of acidity. A clear, transparent-feeling taste, it is a food-friendly Junmai Daiginjo Sake.

Flavor Profile for Menu Listing

A balance between a gentle Ginjo aroma, elegant umami and just the right amount of acidity. This sake has a clear and transparent flavor that works well with meals.

Food Pairing Suggestion

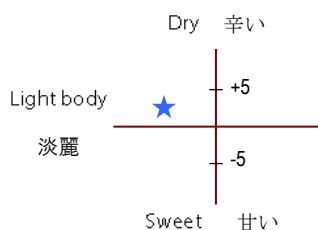
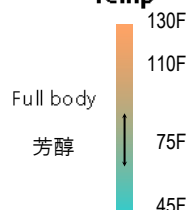
Complements light to medium flavored dishes: white fish sashimi, carpaccio, boiled greens in bonito-flavored soy sauce, grilled fish with salt, olives etc.



使用米・山田錦

MIMUROSUGI JUNMAI GINJO

#10019 12/720ml

Flavor chart**Best Serving Temp****みむろ杉 山田錦 純米吟醸酒**

奈良県

今西酒造

アルコール度数: 15%

日本酒度: +3.0

ラムネに似た爽やかなラムネに似たフレッシュな吟醸アロマ。口当たりは瑞々しく、すっきりとしたシャープな酸味が特徴。ジューシーな旨味とエキス。程よいボリューム感がありつつも、雑味の少ないクリアな透明感のある純米吟醸酒。

MIMUROSUGI YAMADANISHIKI JUNMAI GINJO

From Nara

Alcohol Level: 15%

SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.8

Amino Acid: 0.9

Imanishi Shuzo

A fresh and invigorating Ginjo, with a scent not unlike Ramune soda. Vibrant on the front with sharp acidity, and a juicy umami flavor. Along with a healthy weight on the palate, this beautiful Junmai Ginjo sake offers a clean and clear feeling flavor.

Flavor Profile for Menu Listing

A refreshing Ginjo aroma that resembles Ramune. Fresh and tender on the palate with a Clean sharp acidity. This Junmai Ginjo is clean and clear and has moderate body and juicy umami.

Food Pairing Suggestion

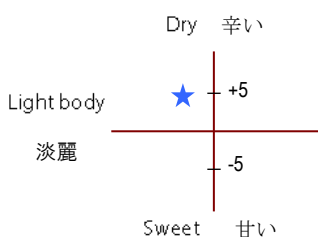
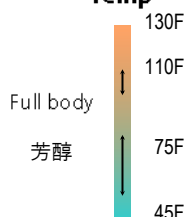
Complements various flavored dishes: Oden, Grilled fish marinated in shio koji, cheese etc.



使用米・山田錦

MIMUROSUGI**TOKUBETSU JUNMAI KARAKUCHI**

#10017 12/720ml

Flavor chart**Best Serving Temp****みむろ杉 山田錦 辛口 露葉風 特別純米酒 奈良県**

今西酒造

アルコール度数: 15%

日本酒度: +5.0

香りは穏やか。口に含むと旨みが広がった後、軽快でシャープな酸味によりキレていく辛口酒。ただ辛いだけではなく、旨みのある特別純米酒。

MIMUROSUGI TOKUBETSU JUNMAI KARAKUCHI

From Nara

Alcohol Level: 15%

SMV (Nihonshudo): +5.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.9

Amino Acid: 0.9

Imanishi Shuzo

A gentle aroma. A dry Sake with umami that spreads and stays in the mouth, with a sharp, light acidity the cuts off at the finish. Tokubetsu Junmai sake is not only dry but savory as well.

Flavor Profile for Menu Listing

This dry sake has a reserved aroma and an umami that expands in the mouth. Finishes with a light and sharp acidity. This sake is not just dry, it has umami.

Food Pairing Suggestion

Complements medium to rich flavored dishes: soy sauce, red meat, shellfish, oysters etc.

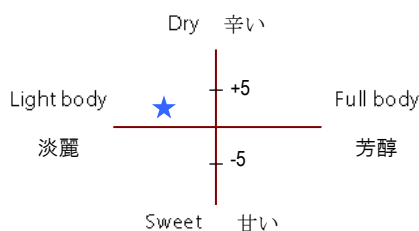


使用米・山田錦

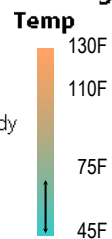
KOKONOE SAKA YAMADANISHIKI

#00857 12/720ml

Flavor chart



Best Serving Temp



九重 雑賀 山田錦 純米吟醸酒 和歌山県

アルコール度数: 16%

日本酒度: ±0.0

九重酒造

フルーティな吟醸香のすっきりとした味わいのお酒。華やかな香りはワイングラスで飲むのにぴったり。食事を引き立てる食中酒にも最適。

KOKONOE SAIKA YAMADANISHIKI JUNMAI GINJO

From Wakayama Alcohol Level: 16%

SMV (Nihonshudo): ±0.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.6

Amino Acid: 1.4

Kokonoe Shuzo

A sake with a fruity Ginjo aroma and crisp flavor. Its fragrance makes this sake ideal for serving in a wine glass. It also works well paired with a meal.

Flavor Profile for Menu Listing

The elegant and refined Ginjo aroma and rice Umami flavor.

Food Pairing Suggestion

Complements various flavored dishes: Sushi and other Japanese vinegar dishes and Miso-based or fermented food.

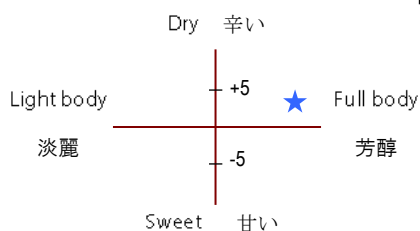


使用米・山田錦

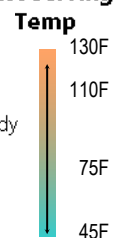
KOKONOE SAIKA YAMAHAI JUNMAI

#00859 12/720ml

Flavor chart



Best Serving Temp



九重 雑賀 山廃 純米酒

アルコール度数: 15%

日本酒度: +3.0

和歌山県

九重酒造

上品な香りと山廃造りならではの味わい深さが特長。冷やして、常温で、お燗してとお好みの温度帯でお楽しみ頂ける。

KOKONOE SAIKA YAMAHAI JUNMAI

From Wakayama Alcohol Level: 15%

SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: 1.9

Amino Acid: 1.7

Kokonoe Shuzo

The elegant fragrance and deep flavor born from the Yamahai method is exemplified in this sake. It can be enjoyed at any temperature, whether it be chilled or warm.

Flavor Profile for Menu Listing

It features a refined fragrance and deep Yamahai flavor. Cool to warmed, appropriate for various temperatures.

Food Pairing Suggestion

Complements light to medium flavored dishes: Sushi and Japanese vinegar dishes and Miso-based or fermented food. Soup Dumplings.

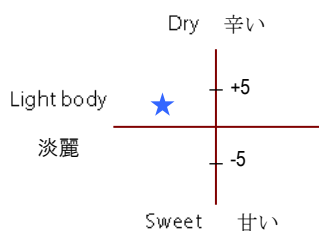


使用米・国産米

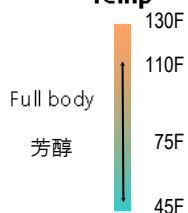
MIYAKOKURURI JUNMAI GINJO

#10492 24/300 ml

Flavor chart



Best Serving Temp



みやこくるり

純米吟醸酒

京都府伏見

アルコール度数: 15%

日本酒度: +3.0

招徳酒造(株)

柔らかな口当たりのバランスの良いお酒です。適度な旨味のあるすっきりとした味わい。ボトルには京都の名建築が美しく描かれています。持ち運びにも便利です。蓋には盃が付属しているので、どこでもこのお酒を楽しむことができます。

MIYAKOKURURI

JUNMAI GINJO

From Fushimi, Kyoto Alcohol Level: 15% SMV (Nihonshudo): +3.0

Sake Rice: Kyoto local rice Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.5 Amino Acid: 1.4 Shoutoku Shuzo

Well-balanced sake with a soft mouthfeel. A clean, crisp taste with moderate umami. The bottle has beautiful drawings of the famous buildings in Kyoto. It is convenient to carry around. The lid has a sake cup attached, so you can enjoy this sake anywhere.

Flavor Profile for Menu Listing

Well-balanced sake with a soft mouthfeel. A clean, crisp taste with moderate umami.

Food Pairing Suggestion

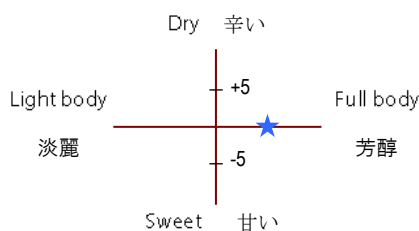
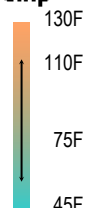
Complements light-to-medium flavored dishes: Simmered vegetables with dashi broth.



使用米・五百万石

SHO CHIKU BAI KINPAKU GOLD FLAKES TJ

#07014 6/1.8 lit

Flavor chart**Best Serving Temp****松竹梅 純金箔入 特別純米酒**

アルコール度数: 15-16%

日本酒度: +2.0

京都府
宝酒造(株)

麴米に酒造好適米として名高い五百万石を使用し、精米歩合60%まで磨きあげ、低温発酵でじっくり醸し出しだした。贅沢な純金箔の彩りと、なめらかにして芳醇な味わいの調和を、冷やから燗のあらゆる温度で、様々な料理と相性抜群。

SHO CHIKU BAI KINPAKU GOLD FLAKES TJ

From Fushimi, Kyoto Alcohol Level: 15-16% SMV (Nihonshudo): +2.0

Sake Rice: Gohyakumangoku, others Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.6 Amino Acid: 1.6

Takara Shuzo

Shochikubai Tokubetsu Junmai with Kinpaku gold flakes is perfect for celebrating special occasions. Gohyakumangoku, a well-known Sake rice, is polished to 60%, and is fermented at a low temperature to achieve a velvety smooth and mellow flavor. This Sake is sure to brighten up any celebration!

Flavor Profile for Menu Listing

Velvety smooth and mellow flavor.

Food Pairing Suggestion

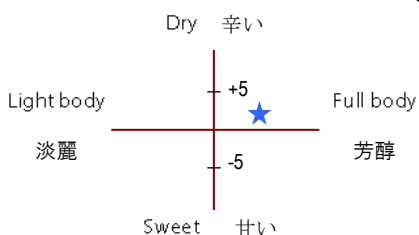
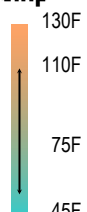
Complements light-to-medium flavored dishes: sushi, tempura, sukiyaki, teriyaki, yakitori, tonkatsu, BBQ meats, deep fried dishes and a variety of Western dishes.



使用米・五百万石

SHIRAKABEGURA, TOKU-JUNMAI

#06422 6/1.8 lit
#05194 12/720 ml
#06423 12/300 ml

Flavor chart**Best Serving Temp****白壁蔵 特別純米酒**

アルコール度数: 15%

日本酒度: +2.0

兵庫県 灘
宝酒造(株)

酒造好適米「五百万石」を灘の名水「宮水」で仕込み、低温発酵でじっくりと醸し出した。飲み口はまったりとして芳醇、一口ごとに米の風味豊かな味わいと、上質な酸味が効いたキレのある味わいが広がる。冷やから燗のあらゆる温度で、様々な料理との相性は抜群。

SHIRAKABEGURA**TOKUBETSU JUNMAI**

From Hyogo Alcohol Level: 15%

SMV (Nihonshudo): +2.0

Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.6 Amino Acid: 1.6

Takara Shuzo

Shirakabegura is crafted using Gohyakumangoku Sake rice and the renowned Miyamizu waters by the hearts and souls of its seasoned creators. Brewed in small batches, and slowly fermented at a low temperature, Shirakabegura is clean and smooth. Relish the sweet rice flavor as it unfolds with each sip. Shirakabegura can be served at various temperatures with a wide variety of dishes.

Flavor Profile for Menu Listing

Pear and nutmeg on the nose with flavors of hot, tart pear compote and green apple peel.

Food Pairing Suggestion

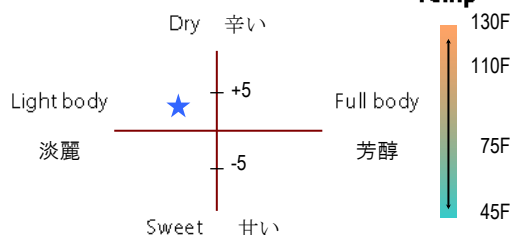
Complements medium to rich flavored dishes: yellowtail collar, teriyaki chicken or pork.



使用米・非公開

SHO CHIKU BAI KYOTO FUSHIMIZUJITATE

#10261 12/1.8 lit
#10262 12/720 ml
#10263 12/300 ml

Flavor chart**Best Serving Temp****松竹梅 京都純米 伏水仕立て 京都府 伏見**

アルコール度数: 13.5%

日本酒度: +2.0

宝酒造(株)

ほのかな清涼感のある味と香りが特徴のとても洗練されたお酒。フレンチバニラアイスクリームとカルダモンを連想させる微妙なアロマが、小麦粉とハニーデューの軽く味付けされたクリームのような質感と風味を持つ柔らかくクリーミーな味わいへと導く。室温では、ベーキングスパイスのアロマとフレーバーが際立ち、さらにクリーミーな味わいを楽しめる。

SHO CHIKU BAI KYOTO FUSHIMIZUJITATE JUNMAI

From Kyoto

Alcohol Level: 13.5%

SMV (Nihonshudo): +2.0

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 78%

Acidity: 1.3

Amino Acid: 1.3

Takara Shuzo

This is a very refined sake with flavors and aromas that are subtle and soothing. Subtle aromas reminiscent of French vanilla ice cream and cardamom lead into a soft, creamy palate with silky texture and flavors of lightly seasoned cream of wheat and honeydew. At room temperature, baking spice aromas and flavors become prominent and the palate is even creamier.

Flavor Profile for Menu Listing

Baking spice aromas and flavors become prominent and the palate is even creamier.

Food Pairing Suggestion

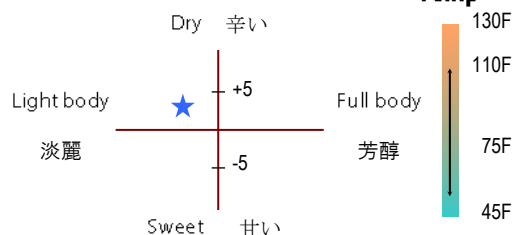
Complements light to medium flavored dishes: chicken korma, squash blossom risotto, and California rolls, steamed white fish, a buttery lobster roll, or a bowl of popcorn.



使用米・非公開

SHO CHIKU BAI TEN JUNMAI

#10265 6/900 ml

Flavor chart**Best Serving Temp****松竹梅 天 純米酒 京都府 伏見**

アルコール度数: 13.5%

日本酒度: +2.0

宝酒造(株)

ハニーデュー、塩漬けのメロン、カルダモン、甘いクリーム、バニラカスタード、キャラメル風味の穏やかでフレッシュな風味の滑らかで飲みやすい酒。口当たりは柔らかく、軽く絹のような滑らかな食感。常温以上で、味がさらに丸くなり、クリーミーな口当たりで、焦がしハーブの風味がさらに強調され味わい深くなる。

SHO CHIKU BAI TEN JUNMAI

From Kyoto

Alcohol Level: 13.5%

SMV (Nihonshudo): +2.0

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 78%

Acidity: 1.3

Amino Acid: 1.3

Takara Shuzo

This is a smooth, easy to drink sake with gentle, fresh flavors of honeydew, salted cantaloupe, cardamom, sweet cream, vanilla custard, and light caramel. The palate is soft and lightly creamy with satin-smooth texture. At room temperature and above, this sake becomes round and creamy on the palate, and the toasty, herbal flavors come further forward.

Flavor Profile for Menu Listing

Smooth taste with gentle, fresh flavors of honeydew, salted cantaloupe, cardamom, sweet cream, vanilla custard, and light caramel. The palate is soft and lightly creamy with satin-smooth texture.

Food Pairing Suggestion

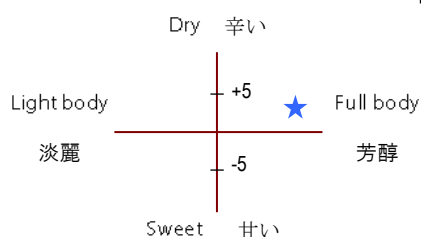
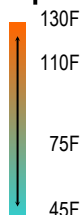
Complements subtle creamy food: steamed white rice, buttered pasta, sushi or sashimi of scallops, white shrimp or toro, poached chicken breast, and creamy cauliflower or potato soup. It will also be a refreshing counterpoint to more savory dishes, such as mushroom bisque, brown rice, lightly battered tempura, or scrambled eggs.



使用米・五百万石

SHIRAKABEGURA, YAMAHAI JUNMAI

#10268 12/300 ml

Flavor chart**Best Serving Temp**

松竹梅 白壁蔵 山廃純米酒 兵庫県 灘

アルコール度数: 15.5% 日本酒度: +2.0 宝酒造(株)

この純米酒はフルーティーでかつ濃くのある味のバランスを保っている。塩漬けの洋ナシ、甘いカスタード、オレンジのクリーミーなポップシクル、バナナやジャスミン等の繊細な風味があり、メロン、バニラ、バナナクリーム味わいを持つ滑らかでシルクのような食感。

SHO CHIKU BAI SHIRAKABEGURA YAMAHAI JUNMAI

From Hyogo Alcohol Level: 15.5% SMV (Nihonshudo): +2.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 60%
Acidity: 1.5 Amino Acid: 1.5 Takara Shuzo

This Junmai sake gracefully walks the balance between fruity and savory. It has a nuanced nose of salted Asian pear, sweet custard, orange creamsicle, subtle banana and jasmine; The palate has a creamy, silky texture with flavors of melon, vanilla, banana and cream.

Flavor Profile for Menu Listing

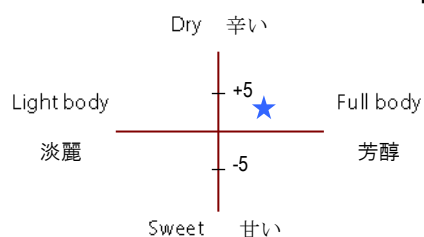
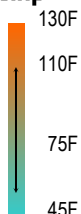
Fruity and savory with a nuanced nose of salted Asian pear, sweet custard, orange creamsicle, subtle banana and jasmine; Creamy, silky texture in the mouth.

Food Pairing Suggestion

Complements lightly flavored dishes: grilled shrimp, poached chicken, pale-colored sashimi, rice, steamed clams.



使用米・五百万石

SHIRAKABEGURA, JUNMAI-KIMOTO#08841 6/640 ml
#10267 12/300 ml**Flavor chart****Best Serving Temp**

松竹梅 白壁蔵 純米生酛 兵庫県 灘

アルコール度数: 15.5% 日本酒度: +2.0 宝酒造(株)

酒造好適米「五百万石」を灘の名水「宮水」で仕込みじっくりと醸し出した伝統の生酛造りによる純米酒。米の旨みを引き出した、豊かなベルベットの口当たりとうま味豊かな甘さを味わえるお酒。

SHO CHIKU BAI SHIRAKABEGURA JUNMAI KIMOTO

From Hyogo Alcohol Level: 15.5% SMV (Nihonshudo): +2.0
Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): 70%
Acidity: 1.2 Amino Acid: 1.2 Takara Shuzo

This Shirakabegura is crafted using Yamadanishiki Sake rice and the renowned Miyamizu waters by the hearts and souls of its seasoned creators. It delivers a rich, velvety mouthfeel and umami-rich sweetness, which pulled out the taste of rice.

Flavor Profile for Menu Listing

Pear and nutmeg on the nose with flavors of hot, tart pear compote and green apple peel.

Food Pairing Suggestion

Complements medium to rich flavored dishes: yellowtail collar, teriyaki chicken or pork.

Champagne of Sake

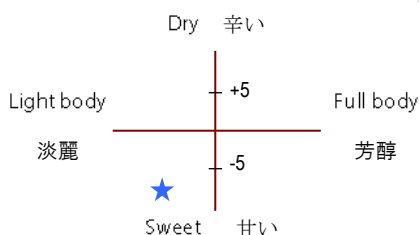


使用米・非公開

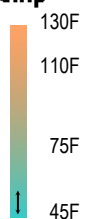
SHO CHIKU BAI SHIRAKABEGURA MIO

#03572 6/750 ml
#03137 12/300 ml

Flavor chart



Best Serving Temp



松竹梅 白壁蔵 澤

スパークリング 兵庫県 灘

アルコール度数: 5.0%

日本酒度: -70.0

宝酒造(株)

ユニークな、甘い香りと爽やかな、フルーティーな風味の白壁蔵 澤。
グラスに注ぎ、甘い香り、柔らかく滑らかで、爽やかなフルーツフレーバーの弾ける新感覚のお酒。幅広く好まれる新しい時代の新しいお酒を冷やしてどうぞ。

SHO CHIKU BAI SHIRAKABEGURA MIO SPARKLING

From Nada, Hyogo Alcohol Level: 5.0% SMV (Nihonshudo): -70.0

Sake Rice: N/A Rice Remaining Ratio (Seimaibuai): N/A

Acidity Level: 4.0 Amino Acid: 0.6 Takara Shuzo

Mio changes one's sparkling sake experience as it pleasantly tickles taste buds with its unique, sweet aroma, soft and smooth texture, and refreshing, fruity flavor. Mio appeals to a wide range of tastes- it is a new sake for a new age.

Flavor Profile for Menu Listing

A unique sparkling sake that tickles taste buds with its sweet aroma, soft and smooth texture and refreshing fruity flavor.

Food Pairing Suggestion

Complements various dishes: excellent as an aperitif, and a great match for a variety of foods.

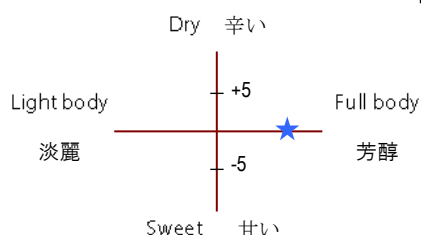


使用米・山田錦

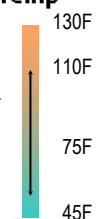
SHIRAKABEGURA, JUNMAI DAIGINJO

#08840 6/640 ml
#10266 12/300 ml

Flavor chart



Best Serving Temp



松竹梅 白壁蔵

純米大吟醸酒

兵庫県 灘

アルコール度数: 15-16%

日本酒度: ±0.0

宝酒造(株)

灘の名水「宮水」で仕込み、酒造好適米の中でも最高峰とされる兵庫県産「山田錦」を全量使用。精米歩合45%まで磨き上げ仕込んだ純米大吟醸酒。バナナを思わせるふくらみのある吟醸香と、ひとくち毎に広がる米の風味豊かな味わいが特徴。グラスの中で透き通るような輝きを放ち、梨、メロン、バナナを思わせる心地よい香りがあります。

SHO CHIKU BAI SHIRAKABEGURA JUNMAI DAIGINJO

From Hyogo Alcohol Level: 15-16% SMV (Nihonshudo): ±0.0

Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 45%

Acidity: 1.5 Amino Acid: 1.0 Takara Shuzo

This Shirakabegura is crafted using Yamadanishiki Sake rice and the renowned Miyamizu waters by the hearts and souls of its seasoned creators. This Junmai Ginjo is made from rice has been highly polished to 45%. Clear and bright in the glass, it has subtle aromas of pear, melon, banana and petrichor.

Flavor Profile for Menu Listing

Full-bodied and delicately fruity with a hint of sweetness and a smooth, velvety feel in the mouth.

Food Pairing Suggestion

Complements lightly flavored dishes: steamed fish, chicken breast and scallops when served cold, robustly flavored food, sea urchin, salmon and ell when served warm.

True to tradition
Aged in Cedar Casks



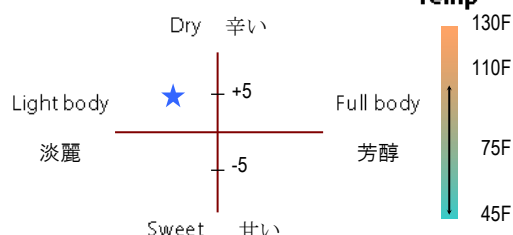
使用米・山田錦他

KIKUMASAMUNE TARU SAKE

#03272 6/720 ml
#03273-1 6/720 ml
#03270 12/300 ml

Flavor chart

Best Serving Temp



菊正宗 樽酒

純米酒

兵庫県 灘

アルコール度数: 15.0%

日本酒度: +5.0

菊正宗酒造(株)

菊正宗自慢の辛口純米酒を吉野杉の樽に詰め、一番香りの良い飲み頃に取り出して瓶詰め。一味違った辛口を冷酒で。

KIKUMASAMUNE TARU SAKE

JUNMAI

From Nada, Hyogo Alcohol Level: 15%

SMV (Nihonshudo): +5.0

Sake Rice: Yamadanishiki etc.

Rice Remaining Ratio (Seimaibuai): 73%

Acidity: 1.7

Amino Acid: N/A

Kikumasamune Shuzo

Naturally aged in Yoshino cedar casks, Kiku-Masamune Taru Sake recreates the days past when all Sake were stored in wooden casks. Pronounced aroma of cedar dominates the nose, with a hint of fresh endive. Dry, minerality of Nada water creates a bright mouthfeel and refreshing finish.

Flavor Profile for Menu Listing

Nice aroma of cedar smoke with spicy, banana chip flavor.

True to tradition, aged in Yoshino cedar casks.

Food Pairing Suggestion

Complements light to medium flavored dishes: smoked white fish, tea smoked chicken and duck.



使用米・山田錦他

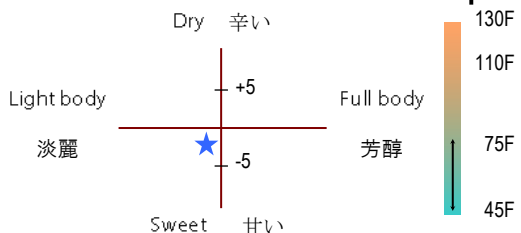
KIKUMASAMUNE HYAKUMOKU

JUNMAI DAIGINJO

#08466 6/720 ml

Flavor chart

Best Serving Temp



菊正宗 百黙

純米大吟醸酒

兵庫県 灘

アルコール度数: 15-16%

日本酒度: +0.5

菊正宗酒造(株)

兵庫県特A地区で契約栽培された山田錦を100%使用した純米大吟醸酒。百黙の顔とも言えるスペシャル・キュベ。華やかで広がりのある果実香。上品な甘みからイキイキとした酸味、そして心地よい苦味を伴った引き締めの余韻へ繋がる。

KIKUMASAMUNE HYAKUMOKU JUNMAIDAIGINJO

From Nada, Hyogo Alcohol Level: 15-16%

SMV (Nihonshudo): +0.5

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 39%

Acidity: 1.4

Amino Acid: 1.1

Kikumasamune Shuzo

This Junmai Daiginjo uses 100% contract famed Yamada Nishiki rice, from Hyogo Prefecture's Yokawa "Special A" District. This special sake can be considered the "face" of Hyakumoku. The fruity aroma is refreshing and expansive. The elegant sweetness and lively acidity give way to a pleasantly biting, trailing note connected to a clean finish.

Flavor Profile for Menu Listing

Crisp acidity that leads into a rich and smooth finish.

Food Pairing Suggestion

Complements medium flavored dishes: Cheese, Dry-cured ham, Carpaccio both Japanese and non-Japanese dishes.

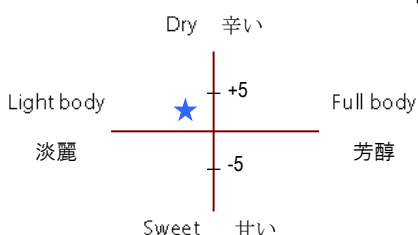
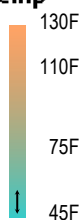


使用米・山田錦

KIKUMASAMUNE HYAKUMOKU**JUNMAI GINJO**

#10176

6/720 ml

Flavor chart**Best Serving Temp****菊正宗 百黙 純米吟醸酒**

兵庫県 灘

アルコール度数: 15-16.0%

日本酒度: +0.5

菊正宗酒造(株)

百年を超える絆で結ばれた吉川特A地区のいわば「グランクリュ（特級畑）」から収穫された大粒の山田錦を59%まで精米。熟した洋梨に続いてプラムや黄桃の甘みが厚みを加え、華やかに充実していき、米の旨みとほのかな酸が濃厚な中にドライで軽やかな余韻を残してくれる。

KIKUMASAMUN HYAKUMOKU**JUNMAI GINJO**

From Nada, Hyogo Alcohol Level: 15-16%

SMV (Nihonshudo): +0.5

Sake Rice: Yamadanishiki etc.

Rice Remaining Ratio (Seimaibuai): 59%

Acidity: 1.4

Amino Acid: 1.1

Kikumasamune Shuzo

Going back more than 100 years, large-grain Yamada Nishiki rice is harvested from the so-called “Grand Cru”(special grade) fields of Yokawa “Special A” District. This Sake rice is polished to 59% of its starting weight. The sweetness is best described as ripe pear, with notes of plum and yellow flowers. The rich rice umami and subtle acidity give way to a finish that is dry and delicate.

Flavor Profile for Menu Listing

Sweetness like ripe pear followed by sweet plum and nectarine with the rice's natural umami, a hint of acidity leaves the palate.

Food Pairing Suggestion

Complements light flavored dishes: light sauces, white asparagus with Beurre blanc, Poached flatfish.

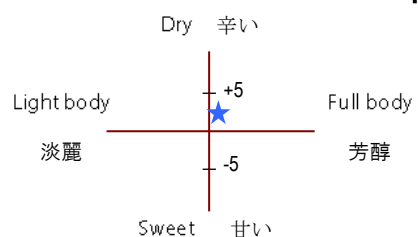
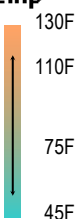


使用米・山田錦

KIKUMASAMUNE HYAKUMOKU ALT.3

#10175

6/720 ml

Flavor chart**Best Serving Temp****菊正宗 百黙 ALT.3**

兵庫県 灘

アルコール度数: 15-16.0%

日本酒度: +0.5

菊正宗酒造(株)

350有余年の伝統が生んだ「第三の選択」。最高品質の山田錦から醸された複数の原酒を、熟練のブレンダーが受け継がれた高い技能でブレンド。華やかな登場感の中に膨らみのある甘さと苦味、フレッシュさと丸みが一体となって口中に広がる。

KIKUMASAMUN HYAKUMOKU ALT.3

From Nada, Hyogo Alcohol Level: 15-16%

SMV (Nihonshudo): +0.5

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.4

Amino Acid: 1.1

Kikumasamune Shuzo

This “Third Option” comes from a traditional brewery, with more than 350 years of history. Multiple Genshu (cask strength sakes) brewed with the superior class Yamada Nishiki rice are blended by employing the deep techniques passed down to an expert Blender. This robust Sake bursts forth with both sweet and bitter, fresh and round, spreading throughout your palate in complete harmony.

Flavor Profile for Menu Listing

Brightly and full-bodied, and then blossoms into a harmony of sweet, bitter and fresh flavors.

Food Pairing Suggestion

Complements light flavored dishes: white fish butter meuniere. Superb match with light yet flavorful fresh ingredients.

KIKU
- Natural Kimoto Brew

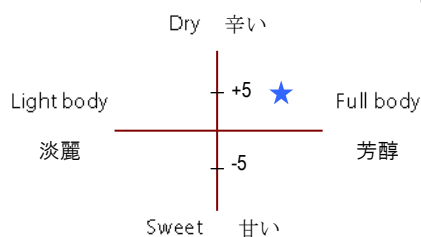


使用米・山田錦他

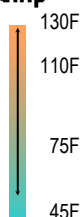
KIKUMASA KIMOTO JUNMAI

#00059 18 lit
#00730 6/1.8 lit

Flavor chart



Best Serving Temp



菊正宗 純米生酏 純米酒 兵庫県 灘

アルコール度数: 15%

日本酒度: +5.0

菊正宗酒造(株)

自然の乳酸菌の力を借りて力強い優良な酵母を育む「生酏(きもと)づくり」の技法を用い、時間を掛けて旨味成分を引き出す。落ち着いた芳醇な香りと旨みのある辛口を、冷やからぬる燗の幅広い温度で。

KIKUMASAMUNE KIMOTO JUNMAI JUNMAI

From Nada, Hyogo Alcohol Level: 15%

SMV (Nihonshudo): +5.0

Sake Rice: Yamadanishiki etc.

Rice Remaining Ratio (Seimaibuai): 73%

Acidity: 1.7

Amino Acid: 1.3

Kikumasamune Shuzo

“Kimoto Zukuri” is the traditional way of making sake, which uses live lactic acid bacteria. It takes twice as long to brew, but it is well worth the wait. Kikumasamune Kimoto Junmai has a dry and crisp taste, full of umami flavor.

Flavor Profile for Menu Listing

Blueberries and strawberries on the nose with flavors of almonds, tart pear and melon in the finish. A natural Kimoto brew from Kikumasamune Shuzo, known for their signature dry flavor.

Food Pairing Suggestion

Complements medium flavored dishes: unagi, teriyaki chicken.

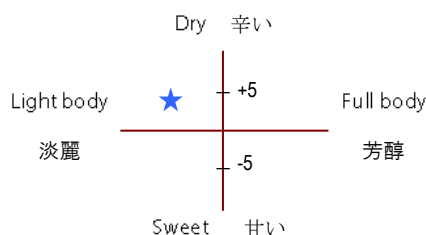


使用米・山田錦 / 日本晴

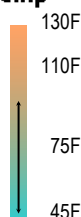
KIKUMASAMUNE KIMOTO DAIGINJO

#05242 6/720 ml

Flavor chart



Best Serving Temp



菊正宗 生酏 大吟醸 兵庫県 灘

アルコール度数: 15-16%

日本酒度: +3.5

菊正宗酒造(株)

華やかな香りが広がるスッキリとした後味と生もと特有の“押し味”と呼ばれる奥行のある味わいがバランス良く調和した生もと造りの大吟醸酒。お料理と相性のいい辛口の大吟醸酒。室温または冷蔵、どちらでもOK。

KIKUMASAMUNE KIMOTO DAIGINJO

From Nada, Hyogo Alcohol Level: 15-16%

SMV (Nihonshudo): +3.5

Sake Rice: Yamadanishiki, Nihonbare Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.3

Amino Acid: 1.3

Kikumasamune Shuzo

Harmonious balance of crisp, clean flavor with a rich fragrance, and a deep, resonating essence called “oshi-aji” which is distinctive to the Kimoto method. Enjoy at room temperature or chilled.

Flavor Profile for Menu Listing

Gentle aroma of yellow apple, banana and wet leaves. Mild and creamy

Food Pairing Suggestion

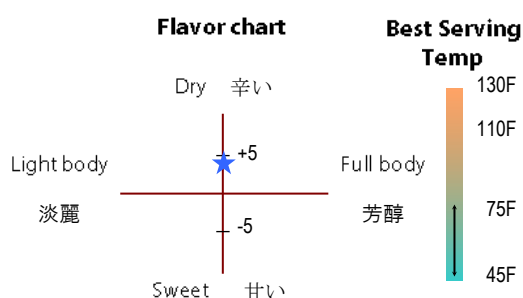
Complements medium flavored dishes: Mixed Tempura, Pork Shumai, Grilled Ayu.



使用米・国産米

KIKUMASAMUNE KIMOTO JUNMAI DAIGINJO

#08140 6/720 ml



菊正宗 生酏 純米大吟醸

兵庫県 灘

アルコール度数: 16%

日本酒度: +3.5

菊正宗酒造(株)

華やかでフルーティーな香りが特長で、食前酒に適した酒質。様々な料理と合わせ易いリーズナブルでプレミアムな辛口の純米大吟醸酒。優雅で繊細な香りに、生酏造り特有の押し味がバランスよく調和。

KIKUMASAMUNE KIMOTO JUNMAI DAIGINJO

From Nada, Hyogo Alcohol Level: 16% SMV (Nihonshudo): +3.5

Sake Rice: Domestic Rice Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4 Amino Acid: 1.4 Kikumasamune Shuzo

Featuring a gorgeous fruity aroma, this Sake is suitable as aperitif. Reasonably priced premium dry Daiginjo that is easy to pair with various dishes. The elegant and delicate aroma, perfectly complement and balance out the quirkiness of Kimoto.

Flavor Profile for Menu Listing

Elegant fragrance, gentle and delicate mouthfeel, and the deep and distinctive flavor of kimoto sake which brings everything into a balanced and harmonious crescendo.

Food Pairing Suggestion

Complements medium flavored dishes: Fluke, Tilapia, Cheese, Beef or Seafood Carpaccio.

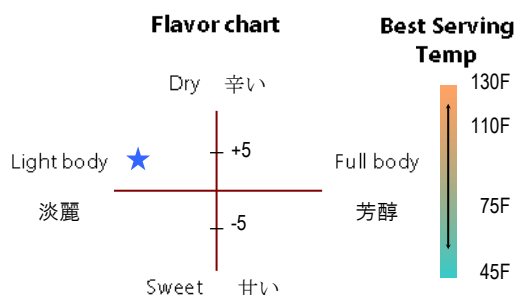
Highest-Quality Dry Sake



使用米・国産米 100%

KIKUMASA CUP SAKE

#06403 30/180 ml



菊正宗 本流辛口カップ酒 普通酒

兵庫県 灘

アルコール度数: 14-15%

日本酒度: +10.0

菊正宗酒造(株)

気軽なスタイルで飲めるカップ酒。すっきりとキレのある喉越しながら、しっかりとコクのある深い味わいなので、ラーメンや焼き鳥など、濃い味付けのお料理とも相性抜群！
飲みごたえのある、うまい辛口酒。

KIKUMASAMUNE DRY SAKE CUP FUTSUSHU

From Nada, Hyogo Alcohol Level: 14-15% SMV (Nihonshudo): +10.0

Sake Rice: Domestic Rice Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.8 Amino Acid: 1.7 Kikumasamune Shuzo

Casual style Cup Sake meets casual style dining. Crisp and legendary clean but full-body taste. Excellent match with dishes such as Ramen, Yakitori. Umami-rich flavor, with a clean and dry finish.

Flavor Profile for Menu Listing

Umami-rich flavor, with a clean and dry finish.

Food Pairing Suggestion

Complements light to medium flavored dishes: seasoning taste such as noodles, grilled chicken

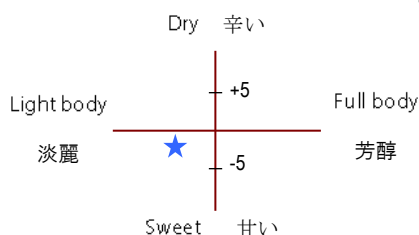


使用米・国産米 100%

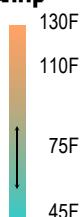
KIKUMASA KOUJO

#07778 6/720 ml
#07776 12/300 ml

Flavor chart



Best Serving Temp



菊正宗 香醸 純米酒

兵庫県 灘

アルコール度数: 15%

日本酒度: -2.0

菊正宗酒造(株)

オリジナル酵母「キクマサHA14」を使用した純米酒。甘めでりんごをイメージさせる爽やかな果実香が特徴。純米酒らしい旨味や、やや辛口の余韻のある味わいと華やかでフルーティな香りの絶妙なバランスを楽しむ。

KIKUMASAMUNE KOUJO

JUNMAI

From Nada, Hyogo Alcohol Level: 15%

SMV (Nihonshudo): -2.0

Sake Rice: Domestic Rice

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Kikumasamune Shuzo

Using original yeast, Kikumasa HA14, brings out fruity ginjo characteristics without milling the rice to ginjo standards. Nose of crisp apple and its delicate sweetness is uniquely balanced with the original umami of Junmai.

Flavor Profile for Menu Listing

Semi sweet light-umami flavor, with a clean & finish.

Food Pairing Suggestion

Complements light to medium flavored dishes: Tomato based dishes, cream sauce based dishes & pizza.



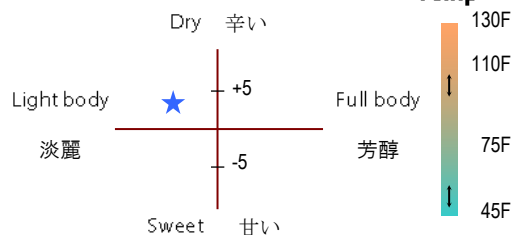
使用米・普通米

NIHONSAKARI JUNMAI

#03995 6/1.8 Lit
#03996 6/720ml

Flavor chart

Best Serving Temp



日本盛 純米酒

兵庫県 灘

アルコール度数: 13-14%

日本酒度: +3.0

日本盛(株)

まろやかでドライ。天下の名水「宮水」で仕込んだ「灘の純米酒」。100%米成分の身体に良い旨味が引立つ。摂氏7度の低温から摂氏50度程の高温まで幅広い温度で楽しめる。

NIHONSAKARI JUNMAI

JUNMAI

From Hyogo Alcohol Level: 13.0% SMV (Nihonshudo): +3.0

Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): N/A

-Acidity: 1.5 Amino Acid: 0.8 Nihonsakari Co., Ltd.

Nihonsakari Junmai is brewed with Nada's famous heavenly water, Miyamizu. This sake's round yet dry taste is highlighted by its umami flavor. Enjoy this sake chilled at 45 degree F, or warm at 120 degree F.

Flavor Profile for Menu Listing

Gentle and dry taste. Round yet dry highlighting the wholesome Umami goodness of the 100% rice ingredient.

Food Pairing Suggestion

Complements light to various dishes: sashimi, grilled fish, teriyaki & Tempura etc.



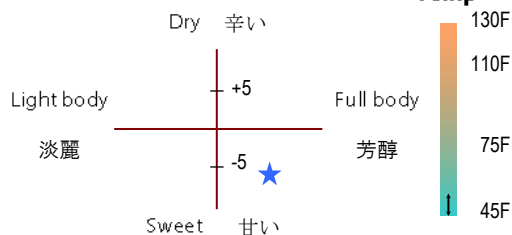
使用米・吟風他

NIHONSAKARI NAMA GENSHU HONJOZO

#01428 30/200ml

Flavor chart

Best Serving Temp



日本盛 生原酒 本醸造

兵庫県

アルコール度数: 19-20%

日本酒度: -6.0

日本盛(株)

「生原酒」は、低温殺菌されていない、希釈されていない酒を定義。ほとんどの酒が2回殺菌されており、瓶詰め前にアルコール含量を減らし、香りと風味を調整するために水が加えられているが、この酒はそれらの工程を行わない。コクと旨み豊かな濃醇な味わい。鮮度感あふれるみずみずしい香り。

NIHONSAKARI NAMA GENSHU HONJOZO

From Hyogo Alcohol Level: 19-20% SMV (Nihonshudo): -6.0

Sake Rice: Ginpu etc. Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A Amino Acid: N/A Nihonsakari Co., Ltd.

“Nama Genshu” defines sake that is unpasteurized and undiluted. Sake is almost always pasteurized twice and water is added to adjust the aroma and flavor as well as to lower alcohol content before bottling, but this sake does not go through those processes.

Full-bodied & rich flavor. Fresh scent with full of freshness.

Flavor Profile for Menu Listing

Full-bodied & slightly sweet.

Food Pairing Suggestion

Complements various flavored dishes: Richly seasoned Japanese cuisine like Beef tataki, Unagi Kabayaki, and Butashabu, or Buta no Shogayaki



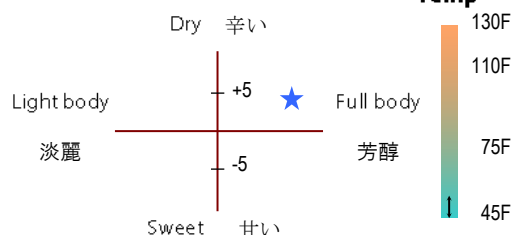
使用米・吟風他

NIHONSAKARI NAMA GENSHU DAIGINJO

#01572 30/200ml

Flavor chart

Best Serving Temp



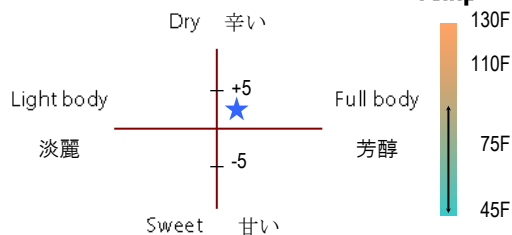
使用米・五百石

NIHONSAKARI NAMA GENSHU JUNMAI GINJO

#09541 30/200ml

Flavor chart

Best Serving Temp



日本盛 生原酒 大吟醸

兵庫県

アルコール度数: 18-19% 日本酒度: +4.0

日本盛(株)

「生原酒」は、低温殺菌されていない、希釈されていない酒を定義。ほとんどの酒が2回殺菌されており、瓶詰め前にアルコール含量を減らし、香りと風味を調整するために水が加えられていますが、この酒はそれらの工程を行わない。華やかに香る贅沢な吟醸香と深みがありながらスッキリとした喉ごし。

NIHONSAKARI NAMA GENSHU DAIGINJO

From Hyogo Alcohol Level: 18-19% SMV (Nihonshudo): +4.0

Sake Rice: Ginpu etc. Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A Amino Acid: N/A Nihonsakari Co., Ltd.

Nihonsakari Junmai is brewed with Nada's famous water, Miyamizu. This sake's round yet dry taste is highlighted by its umami flavor. Enjoy this sake chilled at 45 degree F, or warm at 120 degree F.

Flavor Profile for Menu Listing

Rich & Dry. Luxurious Ginjo aroma with sharp finish.

Food Pairing Suggestion

Complements rich flavored dishes: Thai, Korean or Chinese cuisine.

日本盛 生原酒 純米吟醸

兵庫県

アルコール度数: 16-17%

日本酒度: -5.0

日本盛(株)

「生原酒」は、低温殺菌されていない、希釈されていない酒を定義。ほとんどの酒が2回殺菌されており、瓶詰め前にアルコール含量を減らし、香りと風味を調整するために水が加えられているが、この酒はそれらの工程を行わない。純米吟醸ならではの濃厚なコクと鮮度感あふれるフルーティーな香り。

NIHONSAKARI NAMA GENSHU JUNMAI GINJO

From Hyogo Alcohol Level: 16-17% SMV (Nihonshudo): -5.0

Sake Rice: Gohyakumangoku Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A Amino Acid: N/A Nihonsakari Co., Ltd.

“Nama Genshu” defines sake that is unpasteurized and undiluted. Sake is almost always pasteurized twice and water is added to adjust the aroma and flavor as well as to lower alcohol content before bottling, but this sake does not go through those processes.

Flavor Profile for Menu Listing

Rich & Fruity Aroma. Fruity scent with full of richness and freshness.

Food Pairing Suggestion

Complements rich flavored dishes: Richly seasoned Japanese cuisine like Beef tataki, Unagi Kabayaki, and Butashabu, or Buta no Shogayaki



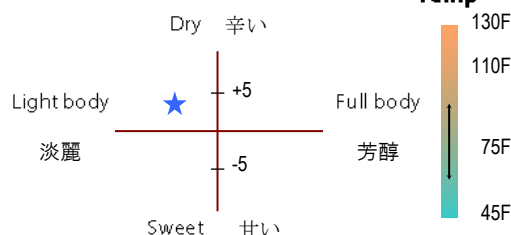
使用米・北錦

NIHONSAKARI ONIKOROSHI

#02396 30/180ml

Flavor chart

Best Serving Temp



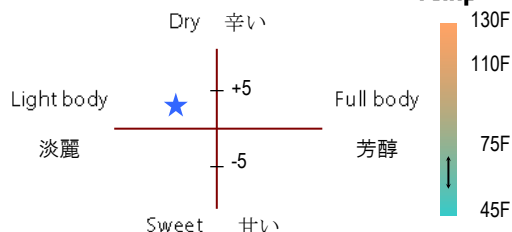
使用米・国産米

NIHONSAKARI ONIKOROSHI SHIBORITATE

#00562 30/180ml

Flavor chart

Best Serving Temp



日本盛 鬼ころし 普通酒

兵庫県

アルコール度数: 13-14%

日本酒度: +3.0

日本盛(株)

昔から「鬼ころし」は「鬼を殺すほどの辛口」と言われている。辛口で、土の香りと米の風味が心地よく混ざり合うシンプルな日本酒だが、比較的滑らかで口当たりがよく、後味にほのかな苦みがある。飲み飽きしないすっきりした味わいの淡麗なやや辛口のお酒を気軽にストローで楽しめる定番のブリックタイプ商品。

NIHONSAKARI ONIKOROSHI FUTSUSHU

From Hyogo

Alcohol Level: 13-14%

SMV (Nihonshudo): +3.0

Sake Rice: Kitanishiki

Rice Remaining Ratio (Seimaibuai): 72%

Acidity: 1.2

Amino Acid: 1.0

Nihonsakari Co., Ltd.

"Onikoroshi" has long been said to be "dry enough to kill demons. This simple sake is dry, with a pleasant mixture of earthy aroma and rice flavor, but relatively smooth and pleasant on the palate, with a subtle bitterness in the aftertaste. This is a standard brick-type product that allows you to casually enjoy a light, slightly dry sake with a clean, refreshing taste that you will never get tired of drinking through a straw.

Flavor Profile for Menu Listing

Dry, with a pleasant mixture of earthy aroma and rice flavor.

Food Pairing Suggestion

Complements medium to rich flavored dishes: Yakitori, Steak, grilled fish, teriyaki & Tempura etc.

日本盛 鬼ころし しぼりたて 普通酒・生 兵庫

アルコール度数: 13-14%

日本酒度: +3.5

日本盛(株)

しぼりたての新鮮な風味をそのまま封じ込めた「フレッシュな味わいと香り」「爽やかな喉ごし」が特徴の淡麗辛口のお酒（生貯蔵酒）。定番のブリックタイプ商品（ストロー付き）。日本酒本来の風味を生かしつつ、土の香りが漂う搾りたてのお酒。

NIHONSAKARI ONIKOROSHI SHIBORITATEGENSHU FUTSUSHU

From Hyogo

Alcohol Level: 13-14%

SMV (Nihonshudo): +3.5

Sake Rice: Domestic Rice

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.2

Amino Acid: 0.9

Nihonsakari Co., Ltd.

A light, dry sake (freshly stored sake) with a "fresh taste and aroma" and a "refreshing throat feel" that captures the fresh flavor of freshly squeezed sake. Standard brick type product (with straw). Freshly pressed sake with an earthy aroma while retaining the original flavor of sake.

Flavor Profile for Menu Listing

Onikoroshi is a fresh taste and aroma with a refreshing throat sensation. This freshly pressed sake has an earthy aroma while retaining the original flavor of sake.

Food Pairing Suggestion

Complements rich flavored dishes: rich food, fried food, and ramen noodles.

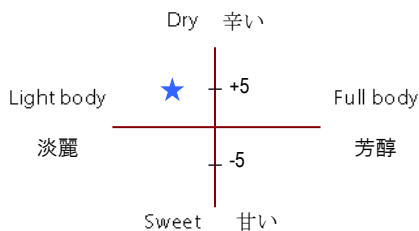


使用米・国産米

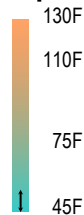
NIHONSAKARI REISHU

#03972 12/300 ml

Flavor chart



Best Serving Temp



日本盛 冷酒

兵庫県 灘

アルコール度数: 13.0%

日本酒度: +5.0

日本盛(株)

熟成酒+生の貯蔵酒の厳選ブレンドで、コクのある味わいと若々しいフレッシュな味わいが調和した酒。

NIHONSAKARI REISHU

COLD SAKE

From Hyogo

Alcohol Level: 13.0%

SMV (Nihonshudo): +5.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.3

Amino Acid: 1.3

Nihonsakari Co., Ltd.

A unique blend of aged sake and nama-chozo draft sake. Deep and rich flavor layered with essence of green apples & fresh kiwi fruit.

Flavor Profile for Menu Listing

Light, clean, dry and fresh taste.

Food Pairing Suggestion

Complements light to medium flavored dishes: sashimi, grilled fish, teriyaki & Tempura etc. Prefer to cold.

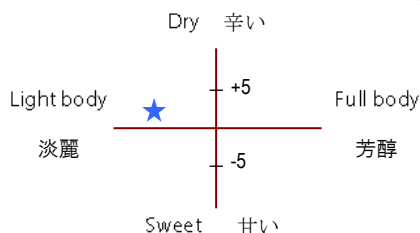


使用米・五百石

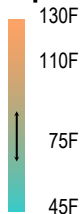
NIHONSAKARI DAIGINJO

#02673 6/720 ml

Flavor chart



Best Serving Temp



日本盛 大吟醸

兵庫県 灘

アルコール度数: 16-17.0%

日本酒度: +5.0

日本盛(株)

熟成酒+生の貯蔵酒の厳選ブレンドで、コクのある味わいと若々しいフレッシュな味わいが調和したお酒。

NIHONSAKARI DAIGINJO

DAIGINJO

From Hyogo

Alcohol Level: 16-17.0%

SMV (Nihonshudo): +5.0

Sake Rice: Gohyakumangoku

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.2

Amino Acid: 1.0

Nihonsakari Co., Ltd.

A beautiful Daiginjo made from famed Miyamizu water of Rokko mountain region. Elegant fruity aroma with mellow texture and slightly dry rich flavor. Completely free of gluten, sulfites and tannins.

Flavor Profile for Menu Listing

Elegant fruity aroma with mellow texture and slightly dry rich flavor.

Food Pairing Suggestion

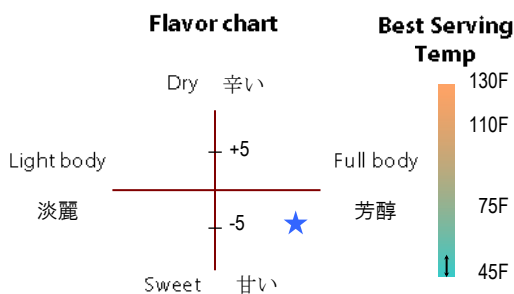
Complements light to medium flavored dishes: seafood, cheese, poultry and vegetables.



使用米・非公開

NIHONSAKARI SAKARI JUNMAI DAIGINJO

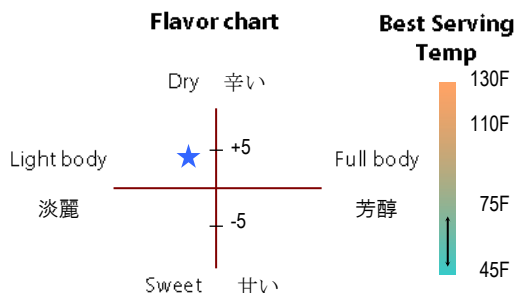
#10522 6/720 ml



使用米・非公開

NIHONSAKARI SAKARI DAIGINJO

#10471 6/720 ml



日本盛 Sakari 純米大吟醸 兵庫県 灘

アルコール度数: 15.0%

日本酒度: N/A

日本盛(株)

米のふくよかな味わいと、鮮度あふれるフルーティーな香り（吟醸香）が楽しめる濃醇&芳醇な純米大吟醸。ワイングラスで美味しい日本酒アワード 2020年 金賞受賞。TEXSOM IWA 2021年金賞受賞。ベジタリアン、グルテンフリー、防腐剤フリー。

NIHONSAKARI SAKARI JUNMAI DAIGINJO

From Hyogo

Alcohol Level: 15.0%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Nihonsakari Co., Ltd.

The aroma is created using Nihonsakari's original yeast and the rich flavors and texture come from leaving this sake unpasteurized. Vegetarian, Gluten-free, and Preservative-free! Full-bodied and mellow, with the robust flavor of rice and a tropical fruity aroma (Ginjo aroma) bursting with freshness.

TEXSOM IWA 2021 Gold Award, The Fine Sake Awards Japan 2020 Gold Award, IWC 2020 Silver Award.

Flavor Profile for Menu Listing

Full-bodied and mellow, with the robust flavor of rice and a tropical fruity aroma (Ginjo aroma) bursting with freshness.

Food Pairing Suggestion

Complements light to medium flavored dishes: Tempura, boiled sea bream, Chikuzen-ni, stir-fried lettuce and beef with oyster sauce, meat pie, roasted duck.

日本盛 Sakari 大吟醸 兵庫県 灘

アルコール度数: 16.0%

日本酒度: N/A

日本盛(株)

米の旨みを生かしたソフトな口当たり、キレのある喉ごしが特徴の淡麗辛口のお酒。低温でじっくり仕込むことで生まれる果実のような華やかな吟醸香とすっきり淡麗辛口でありながら、アルコール16度でしっかりとした味の軸もあるバランスのよい大吟醸酒。ベジタリアン、グルテンフリー、防腐剤フリー。

NIHONSAKARI SAKARI DAIGINJO

From Hyogo

Alcohol Level: 16.0%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Nihonsakari Co., Ltd.

A well-balanced Daiginjo with a vibrant aroma of tropical fruits produced by carefully brewing at low temperatures. A refreshingly light, dry, and well-balanced sake with a soft mouthfeel and rich flavors rice and umami. Vegetarian, Gluten-free, and Preservative-free!

Flavor Profile for Menu Listing

A refreshingly light, dry, and well-balanced sake with a soft mouthfeel and rich flavors rice and umami but also has a solid taste axis at 16 degrees alcohol.

Food Pairing Suggestion

Complements light to medium flavored dishes: Grilled sweetfish, sashimi of white fish, mashed Tofu salad, cold steamed chicken, bon bon chicken, avocado and shrimp salad.

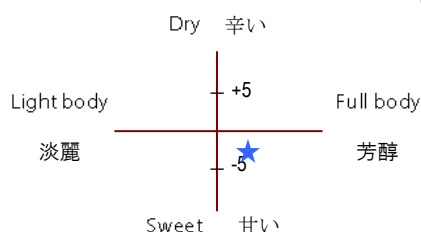


使用米・非公開

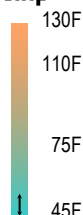
NIHONSAKARI SAKARI JUNMAIGINJO

#10493 6/720 ml

Flavor chart



Best Serving Temp



日本盛 Sakari 純米吟醸

兵庫県 灘

アルコール度数: 15.0%

日本酒度: N/A

日本盛(株)

熟成酒+生の貯蔵酒の厳選ブレンドで、コクのある味わいとメロンとマンゴーのトロピカルなフルーティーの味わいが調和した酒。ベジタリアン、グルテンフリー、防腐剤フリー。

NIHONSAKARI SAKARI JUNMAI GINJO

From Hyogo

Alcohol Level: 15.0%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: N/A

Amino Acid: N/A

Nihonsakari Co., Ltd.

Fruity SAKARI Junmai Ginjo, but it contains no fruit, the fermentation process lets it develop all kinds of natural aromas. A joy for your palate. Tropical fragrances of melon and mango with a rich flavor and plentiful umami. Vegetarian, Gluten-free, and Preservative-free!

Flavor Profile for Menu Listing

Tropical fragrances of melon and mango with a rich flavor and plentiful umami.

Food Pairing Suggestion

Complements light to medium flavored dishes: Tempura (tsuyu), boiled sea bream, boiled Chikuzen, stir-fried lettuce and beef in oyster oil, meat pie, roasted duck.

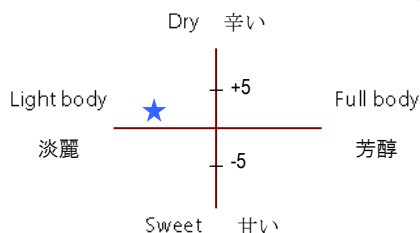


使用米・非公開

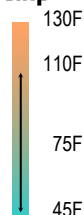
NIHONSAKARI SAKARI JUNMAI

#10461 6/720 ml

Flavor chart



Best Serving Temp



日本盛 Sakari 純米酒

兵庫県 灘

アルコール度数: 13.0%

日本酒度: N/A

日本盛(株)

米の旨みを生かしたソフトな口当たり、キレのある喉ごしが特徴の淡麗辛口の酒。どんな料理とも相性が良い。ご飯の風味とキノコの香りにハーブのアクセント。ベジタリアン、グルテンフリー、防腐剤フリー。

NIHONSAKARI SAKARI JUNMAI

From Hyogo

Alcohol Level: 13.0%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 75%

Acidity: N/A

Amino Acid: N/A

Nihonsakari Co., Ltd.

Wherever your culinary adventures lead you, Sakari Junmai will prove a trusted companion. Its simple and smooth taste makes it easy to pair and enjoy with any kind of food. This light and dry sake carries a soft mouthfeel that highlights the beautiful umami of rice with a crisp clean finish. Aromatic notes of steamed rice and mushroom with a touch of herbs. Vegetarian, Gluten-free, and Preservative-free!

Flavor Profile for Menu Listing

A light and dry sake carries a soft mouthfeel that highlights the beautiful umami of rice with a crisp clean finish.

Food Pairing Suggestion

Complements light to medium flavored dishes: Katsuo no tataki, fried bonito, pickled nanban, beef dumplings, Shanghai-style fried noodles, oyster escargot style.



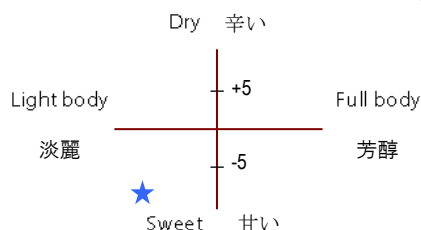
使用米・非公開

NIHONSAKARI SAKARI YUZU

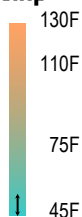
#10491

6/720 ml

Flavor chart



Best Serving Temp



日本盛 Sakari ゆず

兵庫県 灘

アルコール度数: 8.0%

日本酒度: N/A

日本盛(株)

ゆず特有の酸味、ほんのりとした苦味と風味を存分に生かしながら、純米酒を原料にする事で、上品な旨味と程よい甘さが全体を丸くする。飲む前に感じる『ゆず』の癒し系の華やかな香り、口に含むと果汁たっぷりの味わいが口に広がる。ゆず果汁は高知と鹿児島県産の国産果汁100%使用。

NIHONSAKARI SAKARI YUZU

From Hyogo

Alcohol Level: 8.0%

SMV (Nihonshudo): N/A

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Nihonsakari Co., Ltd.

It takes the whole yuzu fruit - flesh, seeds and peel - to give this Yuzu Sake its rich and fresh taste. SAKARI only uses yuzu from Kochi and Kagoshima, known for their high quality citrus fruits. By making full use of the tartness, slight bitterness, and flavor peculiar to Yuzu, and using junmai sake as raw materials, the refined umami and moderate sweetness creates a delightfully rounded harmony. So deliciously fresh, you'll feel like you're on a vacation in sunny southern Japan. Vegetarian, Gluten-free, and Preservative-free.

Flavor Profile for Menu Listing

The sour and bitter taste peculiar to Yuzu. Fresh and elegant umami and moderate sweetness create a pleasant and mellow harmony.

Food Pairing Suggestion

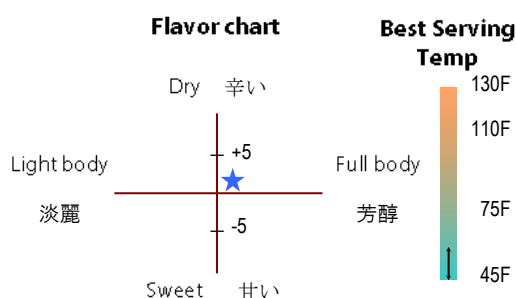
Complements light to medium flavored dishes: Blanched green vegetables, pound cake, ponzu and soy sauce w/ steamed fish, orange chicken.



使用米・山田錦

TATSURIKI AKITSU KOME NO SASAYAKI

#01358 6/720 ml

**龍力 秋津 米のささやき 純米大吟醸酒 兵庫県**

アルコール度数: 16.0%

日本酒度: ±0.0

(株)本田商店

兵庫県の加藤市の地区名から名づけられた秋津は、最高の山田錦を栽培することで知られている。このフルーティな純米大吟醸は、繊細で柔らかい口当たりのお酒。

TATSURIKI AKITSU KOMENOSASAYAKI JUNMAI DAIGINJO

From Hyogo

Alcohol Level: 16.0%

SMV (Nihonshudo): ±0.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 35%

Acidity: 1.4

Amino Acid: 0.9

Honda Shoten

Akitsu is a district of Kato City in Hyogo Prefecture, where it is well-known for cultivating the best Yamada-Nishiki. This Junmai Daiginjo is delicate, velvety and a bit fruity on the palate.

Flavor Profile for Menu Listing

Boasts a very light nose of honeysuckle and musk melon, a light to medium body and a gorgeous true depth of flavor, and a clean cut finish.

Food Pairing Suggestion

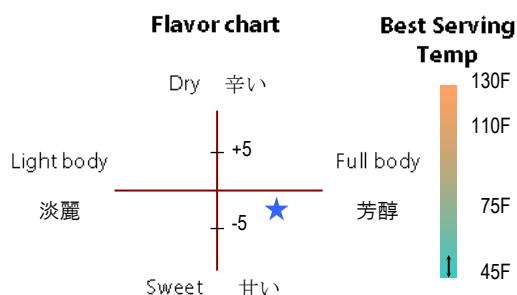
Complements light to medium flavored dishes: Boiled Tofu, Sashimi, Japanese Dishes.



使用米・山田錦他

TATSURIKI YOKAWA YONEDA

#01353 6/720 ml

**龍力 吉川 米田 純米大吟醸酒 兵庫県**

アルコール度数: 17.0%

日本酒度: +2.0

(株)本田商店

本田商店の契約農家である吉川町と米田町は、有機肥料で山田錦を栽培し、自然乾燥させている。フルーツの香りとうま味が絶妙なバランス。

TATSURIKI YOKAWA YONEDA JUNMAI DAIGINJO

From Hyogo

Alcohol Level: 17.0%

SMV (Nihonshudo): +2.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: 1.2

Amino Acid: 1.0

Honda Shoten

Honda Shoten's contracted farmer in Yokawa Yoneda town cultivates Yamada-Nishiki with organic fertilizer and dries it naturally. This Sake has a beautiful balance of fruity aroma and savory umami.

Flavor Profile for Menu Listing

The aroma is modest yet fruity, and the first sip conveys an incredible roundness of flavor, both contributing to the balance of this canvas of character.

Food Pairing Suggestion

Complements light to medium flavored dishes: Japanese food, Chinese Food, French Food.



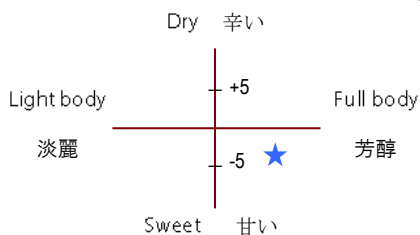
使用米・山田錦

TATSURIKI NIHON NO SAKURA

#01606

10/720 ml

Flavor chart



Best Serving Temp

龍力 日本の櫻 金箔入り 純米大吟醸酒 兵庫県

アルコール度数: 16.0%

日本酒度: +6.0

(株)本田商店

穏やかな果実の香りと軟らかな山田錦の旨味のバランスが見事にマッチし、口中で広がる清流のようにスッキリとした飲み口が特長。高級櫻金箔入りで至極の満足感及び高級感を味わえる。

TATSURIKI NIHON NO SAKURA JUNMAI DAIGINJO

From Hyogo

Alcohol Level: 16.0%

SMV (Nihonshudo): +6.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 40-50%

Acidity: 1.5

Amino Acid: 0.8

Honda Shoten

Soft on the palate, the balanced layers of sweetness and richness spread widely in the mouth as it follows through with a refreshing-acidic tail.

Flavor Profile for Menu Listing

Rich, creamy flavor and calm aroma.

Food Pairing Suggestion

Complements light to rich flavored dishes: Lightly seasoned fare, wagyu carpaccio, fresh oysters, sushi and sashimi



使用米・備前雄町

櫻室町 備前幻

純米吟醸酒

岡山県

アルコール度数: 15-16%

日本酒度: +2.0

室町酒造(株)

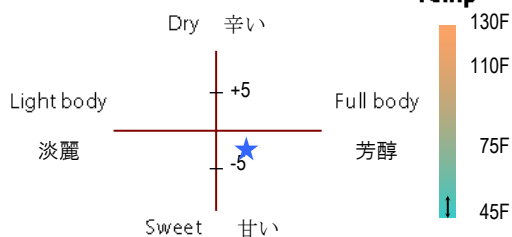
幻の酒米「備前雄町米」100%使用した純米吟醸酒。ほのかな甘い香りのするおいしいお酒。冷やがお勧め。

BIZEN MABOROSHI JUNMAI GINJO

#01963 12/720 ml
#01982 30/300 ml

Flavor chart

Best Serving Temp



BIZEN MABOROSHI

JUNMAI GINJO

From Okayama Alcohol Level: 15-16% SMV (Nihonshudo): +2.0
Sake Rice: Bizenomachi Rice Remaining Ratio (Seimaibuai): 58%
Acidity: N/A Amino Acid: N/A Muromachi Shuzo

Bizen Maboroshi is made from 100% premium Bizen Omachi Sake rice. This delicious Sake has a hint of sweet fragrance. Best enjoyed cold.

Flavor Profile for Menu Listing

Crisp but complex with fruity tones and rich bouquet aroma.

Food Pairing Suggestion

Complements rich flavored dishes like lamb shank, beef stew, roasted duck, shrimp and avocado salad.



使用米・八反錦

賀茂鶴 一滴入魂

純米吟醸酒

広島県

アルコール度数: 15-16%

日本酒度: +3.0

賀茂鶴酒造(株)

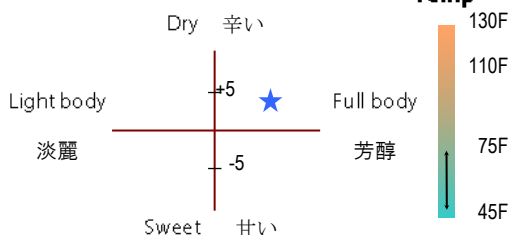
伝承の技を駆使し、その名の通り一滴入魂、魂を込めて丹念に仕上げた逸品で、仕込み水は約50年もの歳月に磨かれた伏流水を使用。気品あふれる爽やかな香りと豊かな味わいが特徴。

KAMOTSURU ITTEKI NYUKON JG

#08487 6/720 ml
#08488 12/300 ml

Flavor chart

Best Serving Temp



KAMOTSURU ITTEKI NYUKON JUNMAI GINJO

From Hiroshima Alcohol Level: 15-16% SMV (Nihonshudo): +3.0
Sake Rice: Hattan, Koimachi, Omachi Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.4 Amino Acid: 1.3 Kamotsuru Shuzo

Using technical tradition, it's made with natural underground water which has 50 year history. The name of "Itteki Nyukon" means putting squeezed soul. It has a gorgeous fragrance and a rich taste.

Flavor Profile for Menu Listing

A gorgeous fragrance and a rich taste.

Food Pairing Suggestion

Complements light flavored dishes: Cheese is an interesting idea.



使用米・八反錦

KAMOTSURU NAMA-KAKOI

#08740 12/300 ml

賀鶴 生囲い 純米生貯蔵酒

広島県

アルコール度数: 14-15%

日本酒度: +4.0

賀茂鶴酒造(株)

爽快な飲み口とすっきりとした辛口の味わい。「生囲い」ですから香りもフルーティ。素材の味が生きる純米酒で。生酒特有の華やかな香りとフレッシュ感をお楽しみ下さい。

注:「生囲い」とは生のまま貯蔵し、瓶詰めする直前に一回だけ火入れ殺菌をすること。

KAMOTSURU NAMA-KAKOI JUNMAI DRAFT

From Hiroshima Alcohol Level: 14-15% SMV (Nihonshudo): +4.0

Sake Rice: Hattannishiki Rice Remaining Ratio (Seimaibuai): 69%

Acidity: 1.6 Amino Acid: 1.7 Kamotsuru Shuzo

Nama-Kakoi is a lively and cheerful draft Sake. Kamotsuru Nama-Kakoi stays fresh without heat pasteurization and yields a fresh and clean flavor. Serve chilled.

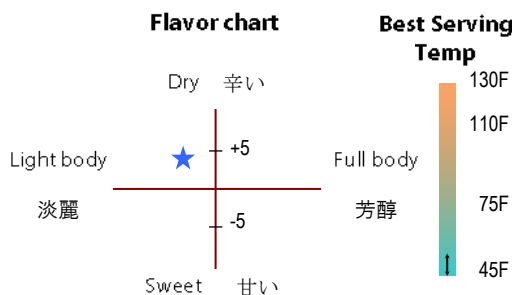
Flavor Profile for Menu Listing

Lean with flavors of tart apple and cedar.

Lively-fresh and clean flavor, characteristic of a genuine draft.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: sunomono, octopus salad, and yakitori.



使用米・八反錦

KAMOTSURU TOKU-JUNMAI

#06452-1 12/720 ml

#04537 12/300 ml

賀茂鶴 特別純米酒

特別純米酒

広島県

アルコール度数: 17-18%

日本酒度: +4.0

賀茂鶴酒造(株)

色艶端麗にして優雅な香りあり。風味濃く、しかも軽快な滑らかさを具え、甘辛の中庸を得て飲み飽きしない。賀茂鶴独特の吟醸酒造りの秘伝を駆使した「アマ」「カラ」「ピン」「ウマ」四拍子揃った名品。

KAMOTSURU TOKUBETSU JUNMAI

From Hiroshima Alcohol Level: 17-18% SMV (Nihonshudo): +4.0

Sake Rice: Hattannishiki Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.6 Amino Acid: 1.7 Kamotsuru Shuzo

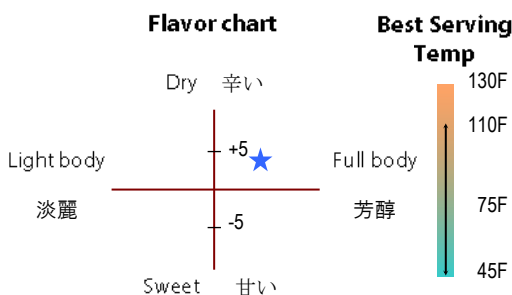
Kamotsuru is a well balanced Sake, which harmonizes the fruity, dry, and crisp qualities of the flavor spectrum. This fragrant Tokubetsu Junmai glides down smoothly.

Flavor Profile for Menu Listing

Full aroma of anise that continues on the palate with complex notes of smoke and mushroom. The top ranking Sake of Hiroshima and wine connoisseurs.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: edamame, seaweed salad, miso glazed black cod, teriyaki chicken, and steak.

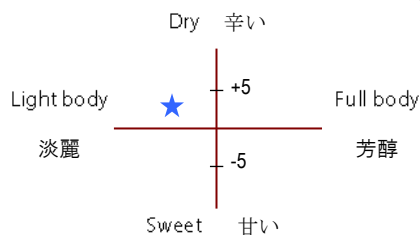
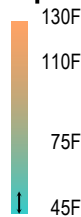




使用米・山田錦

KAMOTSURU SOKAKU DAIGINJO

#05575 6/720 ml

Flavor chart**Best Serving Temp****賀茂鶴 双鶴****大吟醸酒****広島県**

アルコール度数: 16-17%

日本酒度: +3.0

賀茂鶴酒造(株)

中国山地・限定地域で豊かに実った最高級の酒造好適米山田錦だけを使用。約100時間かけて丹念に磨き、賀茂鶴秘伝の技を駆使し寒中に慈しみ手造りで醸した大吟醸。高雅な気品、果実のような華やかな香り、馥郁とした味わいが楽しめ、「宮内庁御用達酒」で皇族の方々が愛飲されている。

KAMOTSURU SOKAKU**DAIGINJO**

From Hiroshima Alcohol Level: 16-17% SMV (Nihonshudo): +3.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 38%

Acidity: 1.2

Amino Acid: N/A

Kamotsuru Shuzo

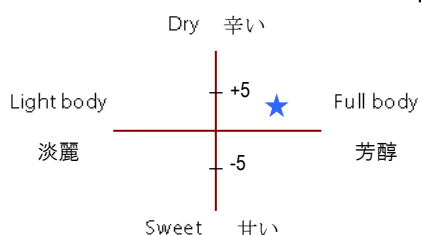
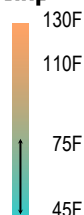
Kamotsuru brewery's pride and premier sake, Kamotsuru Sokaku Daiginjo uses only the highest quality sake rice, Yamadanishiki. Combined with the skill and passion of Hiroshima Toji, this Daiginjo's elegant and sublime aroma embodies the true art of a Sake. It is also the Japanese royal family's favorite Sake.

Profile for Menu Listing

Elegant aroma with light and dry flavor.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: tofu, kaiseki and nabe.

Noble Crane
Gold Flower Blossoms**KAMOTSURU TOKUSEI GOLD**#05990 6/720 ml
#08750 12/180 ml**Flavor chart****Best Serving Temp****賀茂鶴 特製ゴールド 大吟醸酒****広島県**

アルコール度数: 16-17%

日本酒度: +1.5

賀茂鶴酒造(株)

素材厳選、すべて新米醸造、厳選酒造好適米使用。豊かな味わいと、キレのよいのど越し、芳醇な香り。花びら型の純金箔入りゴールド賀茂鶴は、華のあるこだわりの美味しさが残る逸品。

KAMOTSURU TOKUSEI GOLD**DAIGINJO**

From Hiroshima Alcohol Level: 16-17% SMV (Nihonshudo): +1.5

Sake Rice: N/A

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.4

Amino Acid: 1.3

Kamotsuru Shuzo

Made with carefully selected ingredients, Kamotsuru Tokusei Gold has a rich flavor with a crisp finish and mellow aroma. Golden flower petals glide through this ambrosia brew. This is the perfect Sake for special occasions.

Flavor Profile for Menu Listing

Rich in flavor with a crisp finish and mellow aroma.

Food Pairing Suggestion

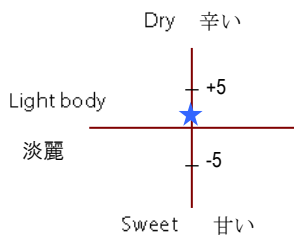
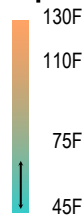
Complements medium-to-rich flavored dishes: miso glazed black cod, teriyaki chicken, steak, broiled eel with sauce.



使用米・山田錦

GANGI SEKIREI

#08452 6/720 ml

Flavor chart**Best Serving Temp****雁木 鵲鵲****純米大吟醸酒****山口県**

アルコール度数: 16%

日本酒度: +2.0

八百新酒造(株)

セカンドネームの「鵲鵲（せきれい）」は、水面を美しく翔ける鵲鵲の姿同様、清しい飲み心地をイメージしたもの。上品で心地よい香りと洗練された旨味が長く続く仕上がり。

GANGI SEKIREI**JUNMAI DAIGINJO**

From Yamaguchi Alcohol Level: 16% SMV (Nihonshudo): +2.0
 Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 35%
 Acidity: 1.7 Amino Acid: 1.0 Yaoshin Shuzo

“Sekirei” is the Japanese name of a delicate marsh bird: The taste evokes the refreshing image of the Sekirei soaring over the surface of the water. It has an elegant, satisfying aroma and a beautiful, long finish.

Profile for Menu Listing

Refreshing, an elegant, satisfying aroma and a beautiful, long finish.

Food Pairing Suggestion

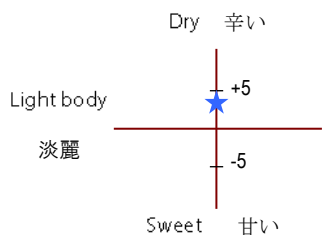
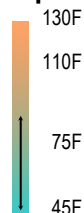
Complements light flavored dishes: *Tosa-ni of bamboo shoot, white fish sashimi, root vegetable salad. etc.*



使用米・山田錦

GANGI MIZUNOWA

#08462 12/720 ml

Flavor chart**Best Serving Temp****雁木 みずのわ****純米吟醸酒****山口県**

アルコール度数: 15-16%

日本酒度: +3.0

八百新酒造(株)

原酒を火入した純米吟醸酒。そのやわらかく軽やかな飲み心地は、川面に魚が跳ねた時の波紋を想像させる。

GANGI MIZUNOWA**JUNMAI GINJO**

From Yamaguchi Alcohol Level: 15-16% SMV (Nihonshudo): +3.0
 Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
 Acidity: 1.6 Amino Acid: 0.9 Yaoshin Shuzo

This Junmai Ginjo is made by heating Genshu (raw sake). Its soft and refreshing taste evokes the ripples created by a fish splashing beneath the surface of a river.

Profile for Menu Listing

Lily on the nose with a mild flavor that complements a variety of dishes.

Food Pairing Suggestion

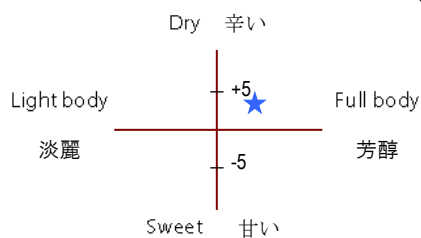
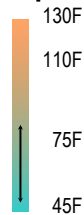
Complements light to rich flavored dishes: *grilled fish, spicy shrimp, seafood, etc.*



使用米・山田錦

GANGI JUNMAI DAIGINJO YUNAGI

#08463 12/720 ml

Flavor chart**Best Serving Temp****雁木 純米大吟醸 ゆうなぎ**

山口県

アルコール度数: 16%

日本酒度: +4.0

八百新酒造

「ゆうなぎ」は、蔵の前を流れる錦川が注ぎ込む瀬戸内海の夕風のように揺蕩う(たゆたう)飲み心地をイメージして名付けられた。気品のある穏やかな香りを醸しだし、しなやかで風格のある味わい。「純米大吟醸」ならではの繊細な部分もありこれぞやはり“雁木”と言える品格のあるお酒。

GANGI YUNAGI**JUNMAI DAIGINJO**

From Yamaguchi Alcohol Level: 16%

SMV (Nihonshudo): +4.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 45%

Acidity: 1.8

Amino Acid: 1.1

Yaoshin Shuzo

“Yunagi” was so named for its ebbing and flowing mouthfeel, evoking the imagery of the gently flowing Nishiki River into a calm evening on the waters of the Seto Island Sea in front of the brewery. It has an elegant and gentle aroma paired with a supple and stately taste. While it has some of the delicate flavors indicative of a Junmai Daiginjo, but its other characteristics make Gangi a sake unto its own unique class.

Flavor Profile for Menu Listing

It has a gentle, refined aroma and a supple but distinct flavor.

Food Pairing Suggestion

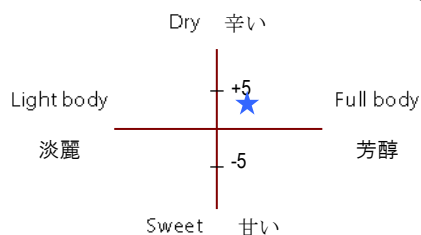
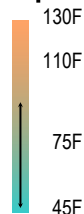
Complements light flavored dishes: Grilled fish, carpaccio, or poached chicken with sesame sauce and cucumbers (Banbanji).



使用米・山田錦

GANGI YUNAGI

#08461 12/720 ml

Flavor chart**Best Serving Temp****雁木 純米 ひとつび**

山口県

アルコール度数: 15%

日本酒度: +3.5

八百新酒造

原酒を和水、一回火入（瓶燻）した純米酒。セカンドネームの「ひとつび」に、船着場に灯る常夜灯と「一回火入」の意味を重ねました。優しくほのかな甘味が感じられる辛口で、火入れによる絶妙な旨味と酸味のバランスのとれた飲み口です。

GANGI HITOTSUBI**JUNMAI**

From Yamaguchi Alcohol Level: 15%

SMV (Nihonshudo): +3.5

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.9

Amino Acid: 1.1

Yaoshin Shuzo

A Junmai sake made by adding water to raw sake and heat treating it after bottling. Its second name, “Hitotsubi” has a double meaning – referring to both the heat treatment and the lights illuminating a dock at night. It has a dry mouthfeel with a delicately balanced sweet-ness and acidity born from the heat treatment.

Flavor Profile for Menu Listing

It has a dry mouthfeel with a delicately balanced sweet-ness and acidity born from the heat treatment.

Food Pairing Suggestion

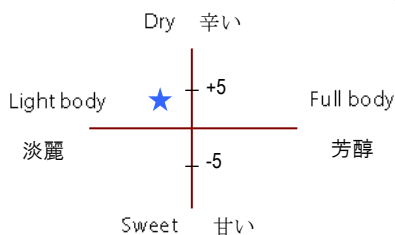
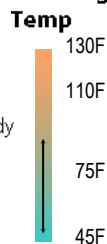
Complements well-seasoned, hearty dishes: Oden, stewed fish, beef stew etc.



使用米・松山三井米

EIKO JUNMAI GINJO 50

#03976 12/300 ml

Flavor chart**Best Serving Temp****栄光 純米吟醸50**

純米吟醸酒

愛媛県

アルコール度数: 15.4%

日本酒度: +4.0

栄光酒造(株)

愛媛県産米「松山三井」を50%まで磨き上げ、松山三井酒造好適米と名水で名高い高縄山系湧ヶ淵の伏流水で醸された気品のあるさわやかな吟醸香とさっぱりとしたマイルドな味わいでふくよかな旨みのたどよう贅沢な美酒です。

EIKO JUNMAI GINJO 50**JUNMAI GINJO**

From Ehime

Alcohol Level: 15.4%

SMV (Nihonshudo): +4.0

Sake Rice: Matsuyamiimai

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.5

Amino Acid: 1.3

Eikoh Shuzo

The polishing ratio is 50% and made from the spring water of Takanawa Mountain. Eiko Junmai Ginjo 50 tastes clear, mild and delicious.

Profile for Menu Listing

This Sake is delightful with any dish but highly recommended with seafood. Enjoy with a variety of dishes like grilled fish or chili shrimp.

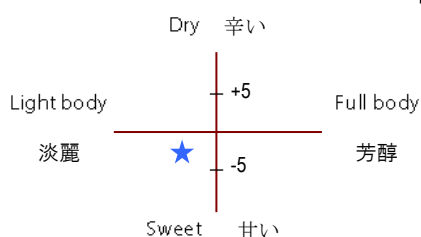
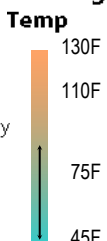
Food Pairing Suggestion

Compatible with a variety of dishes, but pairs well with seafood. Enjoy it with spicy dishes such as stir-fried chili prawns or simple dishes such as broiled fish

Evening of Dreamy Moon



使用米・まつや米

YUMETSUKIYO JUNMAI DAIGINJO#10012 12/720 ml
#10011 12/300 ml**Flavor chart****Best Serving Temp****夢月夜**

純米大吟醸酒

愛媛県

アルコール度数: 15-16%

日本酒度: +4.0

栄光酒造(株)

松山三井酒造好適米と名水で名高い高縄山系湧ヶ淵の伏流水で醸された気品のあるさわやかな吟醸香とさっぱりとしたマイルドな味わいが特徴。料理全般に相性の良いお酒だが、特に海鮮料理との組み合わせがオススメ。焼き魚などのシンプルな物からエビチリ炒め等のちょっとしたスパイシーな料理にも合う守備範囲の広さでお好みに応じて楽しめるお酒。

YUMETSUKIYO**JUNMAI DAIGINJO**

From Ehime

Alcohol Level: 15-16%

SMV (Nihonshudo): +4.0

Sake Rice: Matsuyamai

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Eikoh Shuzo

Made from Matsuyamai premium rice from Ehime, Yumetsukiyo Junmai Daiginjo is clean, light and refreshing. With its delicate rice flavor and elegant aroma, it is highly popular among wine drinkers.

Profile for Menu Listing

Lily on the nose with a mild flavor that complements a variety of dishes.

Food Pairing Suggestion

Complements a wide range of dishes from simple grilled fish to spicy dishes such as spicy shrimp. Goes exceptionally well with seafood.

Drunken Whale

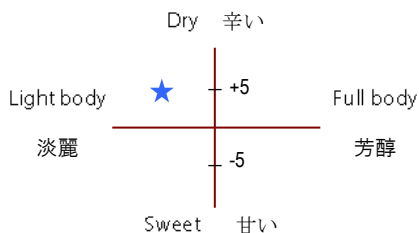


使用米・吟の夢

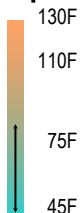
SUIGEI KOIKU 54 JUNMAI GINJO

#07534 12/720 ml

Flavor chart



Best Serving Temp



酔鯨 高育54号

純米吟醸酒

高知県

アルコール度数: 16%

日本酒度: +6.5

酔鯨酒造(株)

素材の良さを引き出した旨みは端麗でありながら味に一本の筋が通り、しっかりと旨みを感じる。また、爽やかな柑橘系の酸味とほのかな吟醸香は軽快な飲み口を演出する。

SUIGEI KOIKU 54

JUNMAI GINJO

From Kochi

Alcohol Level: 16%

SMV (Nihonshudo): +6.5

Sake Rice: Gin no Yume

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.7

Amino Acid: 1.3

Suigei Shuzo

Its inherent taste, which speaks volumes about the quality of its raw ingredients, is dry yet carries a discernible solidity. Savor this mixture of umami-filled, refreshing acidic brew—chilled with a meal.

Flavor Profile for Menu Listing

Umami-packed Junmai Ginjo with a refreshing acidity.

Food Pairing Suggestion

Complements light flavored dishes: sea bream carpaccio, Yakitori with sauce.

Drunken Whale

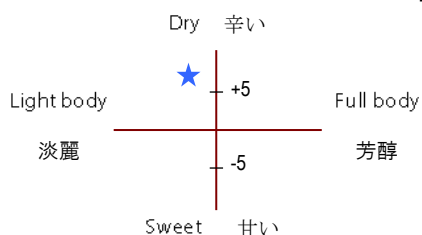


使用米・国産米

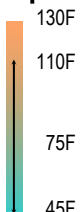
SUIGEI TOKUBETSU JUNMAI

#06146 6/1.8 lit
#06453 12/720 ml
#06477 12/300 ml

Flavor chart



Best Serving Temp



酔鯨

特別純米酒

高知県

アルコール度数: 15-16%

日本酒度: +7.0

酔鯨酒造(株)

黒潮おどる太平洋に面する豪快な国の酒。太平洋の大海原を悠々と泳ぐ海の王者、巨鯨のように、おおらかに飲み干してもらおうよう、日本酒好きの方々に心を込めて作られた一品。

SUIGEI

TOKUBETSU JUNMAI

From Kochi

Alcohol Level: 15-16%

SMV (Nihonshudo): +7.0

Sake Rice: Domestic Rice

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: 1.6

Amino Acid: 1.2

Suigei Shuzo

Kochi faces the Pacific Ocean in a region where powerful Black Currents flow. Suigei, or “The Drunken Whale”, plays homage to the magnificent king of the ocean. Suigei is for the serious Sake drinkers.

Flavor Profile for Menu Listing

Fennel, hops and unripe strawberry flavor with a hint of rose on the nose. Extremely clean, the “Drunken Whale” is for the serious Sake drinkers.

Food Pairing Suggestion

Complements light flavored dishes: salad with ginger and soy dressing, vegetable tempura, albacore sashimi.

Drunken Whale

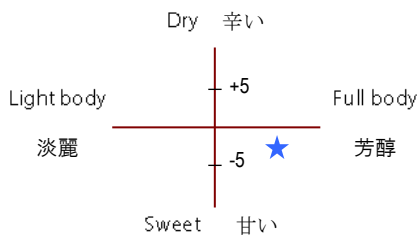


使用米・山田錦

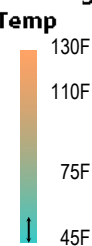
SUIGEI PREMIUM DAITO JUNMAI DAIGINJO

#09801 6/720 ml

Flavor chart



Best Serving Temp



酔鯨 DAITO 純米大吟醸酒 高知県 酔鯨酒造(株)
アルコール度数: 16% 日本酒度: -2.5

最高峰のお米である山田錦を使用し、厳選した酵母とこだわりの製法で製造されたこのお酒は、華やかで深い吟醸香とまろやかな味わいは最高峰の純米大吟醸。

SUIGEI PREMIUM DAITO JUNMAI DAIGINJO

From Kochi Alcohol Level: 16% SMV (Nihonshudo): -2.5
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 30%
Acidity: 1.45 Amino Acid: 1.0 Suigei Shuzo

DAITO is the very best of Suigei and it represents the pinnacle of an extreme brew-ery technique. This Sake is brewed with the best selected Yamada Nishiki rice and yeasts. It has an elegant fragrance and mellow taste expressing the pinnacle of Jun-mai Daiginjo.

Flavor Profile for Menu Listing

Brilliantly deep Ginjo bouquet and lush flavor, the "Drunken Whale" is for the avid Sake drinkers.

Food Pairing Suggestion

Complements light to medium flavored dishes: sashimi, spicy food, spare ribs, BBQ

Drunken Whale

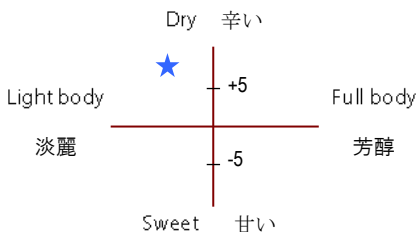


使用米・山田錦

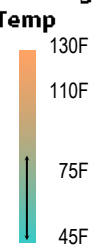
SUIGEI MANN JUNMAI DAIGINJO

#00852 6/720 ml

Flavor chart



Best Serving Temp



酔鯨 万 純米大吟醸酒 高知県 酔鯨酒造(株)
アルコール度数: 17% 日本酒度: +6.5

最高峰の山田錦米の中でも希少なA地区の米を30%まで精米し、低温でじっくり醸し出したもの。酔鯨伝統の熊本酵母を使用して、上品な吟醸香と力強い味わいを活かし、大吟醸酒らしいまろやかな味わいに仕上がっている。

SUIGEI MANN JUNMAI DAIGINJO

From Kochi Alcohol Level: 17% SMV (Nihonshudo): +6.5
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 30%
Acidity: 1.1 Amino Acid: 1.1 Suigei Shuzo

MANN is brewed slowly in low temperatures with highest grade Yamada Nishiki rice, which is grown in a "Special A District" and polished to a 30% remaining ratio. Using Suigei brewery's traditional Kumamoto yeast adds an elegant Ginjo fragrance-a bold yet smooth Daiginjo taste.

Flavor Profile for Menu Listing

Elegant Ginjo fragrance and bold taste, creating a round flavor befitting of a Daiginjo, the "Drunken Whale" is for the avid Sake drinker.

Food Pairing Suggestion

Complements light to medium flavored dishes: sashimi, agedashi tofu, teriyaki chicken.

Drunken Whale

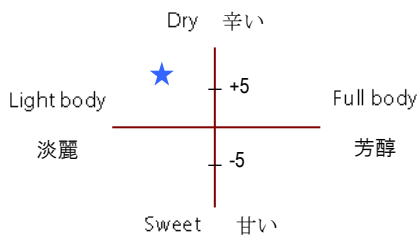


使用米・八反錦

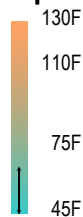
SUIGEI SHO JUNMAI DAIGINJO

#00851 6/720 ml

Flavor chart



Best Serving Temp



酔鯨 象 純米大吟醸酒

高知県

アルコール度数: 16% 日本酒度: +6.0

酔鯨酒造(株)

淡麗辛口の純米大吟醸酒の製造に適した「八反米」を使用。質のよい吟醸香とキレの良いあと口、米の豊かな風味が特徴。酔鯨の醸造技術を使い、軽く香りのよい優しい味の食中酒にピッタリ。

SUIGEI SHO

JUNMAI DAIGINJO

From Kochi Alcohol Level: 16% SMV (Nihonshudo): +6.0
Sake Rice: Hattannishiki Rice Remaining Ratio (Seimaibuai): 40%
Acidity: N/A Amino Acid: N/A Suigei Shuzo

Brewed using Hattan Nishiki rice, known for its elegant flavor, this beautiful semi-dry Sake has a refined Ginjo nose, rich taste, and pleasant finish.

Flavor Profile for Menu Listing

With a refined Ginjo scent and pleasant finish, on top of a rich taste characteristic of the original rice and Junmai Daiginjo style, the "Drunken Whale" is for the serious Sake drinkers.

Food Pairing Suggestion

Complements light to medium flavored dishes: simple and delicate Japanese food, unique Italian and French cuisine.

Drunken Whale

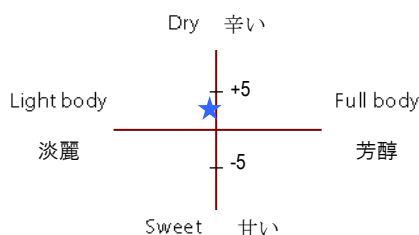


使用米・山田錦

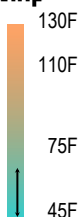
SUIGEI YA JUNMAI DAIGINJO

#10293 6/720 ml

Flavor chart



Best Serving Temp



酔鯨 弥 純米大吟醸酒

高知県

アルコール度数: 16% 日本酒度: +1.3

酔鯨酒造(株)

発酵により得られたリンゴ様とバナナ様の2種類の吟醸香は、それらが組み合わせる事により、これまでに経験したことのない新しく艶やかなフルーツを連想させる。また希少で良質な「兵庫県東条 特A地区産 山田錦」のみを使用し、精米歩合40%まで磨くことで得られた上質な飲み口が、その吟醸香をよりいっそう引き立てられる。

SUIGEI YA

JUNMAI DAIGINJO

From Kochi Alcohol Level: 16% SMV (Nihonshudo): +1.3
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 40%
Acidity: 1.45 Amino Acid: 1.2 Suigei Shuzo

This sake has two types of Ginjo aroma, making it one of the most fragrant Junmai Daiginjo sakes brewed by Suigei. The combination of apple and banana produces a new, glossier fruit aroma. This aroma is further drawn out by brewing only with Yamada Nishiki sake rice made in Toujo district of Toku-A region, Hyogo Prefecture, and polishing the rice to 40%.

Flavor Profile for Menu Listing

The combination of apple and banana produces a new, glossier fruit aroma.

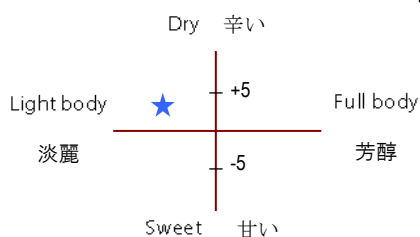
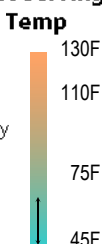
Food Pairing Suggestion

Complements medium to rich flavored dishes: Korean BBQ, Yakitori, Tempura, Unagi, Soba, miso or soy sauce seasoned Wagyu.

Drunken Whale



使用米・山田錦

SUIGEI HARMONY JUNMAI DAIGINJO#10342 12/720 ml
#10341 12/300 ml**Flavor chart****Best Serving Temp**

酔鯨 ハーモニー 純米大吟醸酒 高知県 酔鯨酒造(株)

アルコール度数: 15% 日本酒度: ±0.0

「雄大で香り高い純米大吟醸」「米のうまみが凝縮された風味豊かな純米大吟醸」「飲み飽きないキレの良い純米大吟醸」これらの個性豊かな純米大吟醸酒をマスターブレンダーが絶妙なバランスでブレンドして生まれたハーモニー。複数の純米大吟醸が織り成すハーモニーは、単品とは全く異なる楽しみをもたらしてくれるお酒。

SUIGEI HARMONY JUNMAI DAIGINJO

From Kochi Alcohol Level: 15% SMV (Nihonshudo): ±0.0
Sake Rice: Yamadanishiki Rice Remaining Ratio (Seimaibuai): 50%
Acidity: 1.4 Amino Acid: 1.5 Suigei Shuzo

A harmony of multiple Junmai Daiginjo sakes - "Magnificent and fragrant Junmai Daiginjo", "Flavorful Junmai Daiginjo full of rich rice umami", and "Crisp Junmai Daiginjo that you'll never tire of drinking"- these uniquely brewed Junmai Daiginjo sakes are expertly blended together by our master blender to create an exquisite balance. The harmony created from multiple Junmai Daiginjo brings an enjoyment entirely different from a single brew.

Flavor Profile for Menu Listing

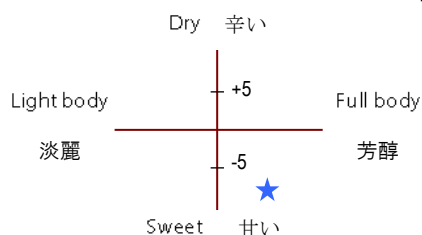
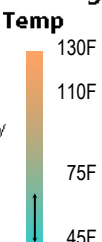
Suigei Brewing produces several Junmai Daiginjo sakes, each with its own character; then combines them to create this entirely unique Junmai Daiginjo that is both aromatic, flavorful, and crisp.

Food Pairing Suggestion

Complements light to medium flavored dishes: Equally enjoyable with delicate dishes highlighting exquisite ingredients, such as sashimi, and rich, hearty preparations alike.

**SUIGEI KAJU 39 LIQUEUR**

#10546 12/720 ml

Flavor chart**Best Serving Temp**

酔鯨 かじゅ 39 リキュール 高知県 酔鯨酒造(株)

アルコール度数: 9% 日本酒度: N/A

酔鯨リキュールかじゅ39は、選りすぐりの特産柑橘3種「ゆず」「小夏」「直七(すだちの一種)」の果汁と「酔鯨の日本酒」を贅沢に使用した、果汁使用割合39%の柑橘リキュール。爽やかに香り、口の中で弾ける、ブレンド柑橘果汁の「絶妙な甘酸っぱさ」そして果汁の香味と日本酒の旨味の組合せによる「ジューシーな味わい」を楽しめる。

SUIGEI KAJU 39 LIQUEUR

From Kochi Alcohol Level: 9% SMV (Nihonshudo): N/A
Sake Rice: N/A Rice Remaining Ratio (Seimaibuai): N/A
Acidity: N/A Amino Acid: N/A Suigei Shuzo

Kaju 39 is made with Suigei sake and 3 types of specially selected citrus fruits: Yuzu, Konatsu, and Naoshichi. The fruit juice content is 39% hence the name Kaju (fruit juice) 39. These citrus combine to create a bright juicy flavor layered with the gentle umami of sake. Tart and refreshing!

Flavor Profile for Menu Listing

The "exquisite sweet and sourness" and the "juicy flavor" from the combination of the juice's aroma and the sake's delicious taste.

Food Pairing Suggestion

Complements light to rich various flavored dishes.

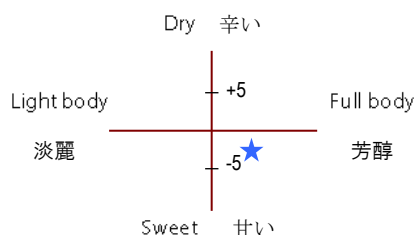


使用米・山田錦

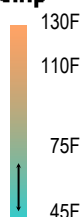
KURO KABUTO JUNMAI DAIGINJO

#01160 6/720 ml

Flavor chart



Best Serving Temp



黒兜

純米大吟醸酒

福岡県

アルコール度数: 15-16%

日本酒度: -2.0

池亀酒造(株)

日本初、焼酎の黒麹菌だけを使用して仕込んだ珍しい純米大吟醸酒。今までの日本酒とは異なる新しい個性を持った濃厚な味わいで、山廃・生酛の酸味（乳酸）とは異なるクエン酸の酸味が心地よい。甘いイチゴのような香り、果実を濃縮したようなトロツとした旨みと爽やかな酸味が楽しめる。

KURO KABUTO

JUNMAI DAIGINJO

From Fukuoka

Alcohol Level: 15-16%

SMV (Nihonshudo): -2.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Ikekame Shuzo

Using rare sake rice, Kuro Babuto offers a unique taste, that has never been found in Japan before. Its acidity imparts a pleasant taste that is different from Kimoto and Yamahai. Enjoy the sweet strawberry aroma and refreshing taste of Kuro Kabuto.

Flavor Profile for Menu Listing

Sweet strawberry aroma and refreshing taste.

Food Pairing Suggestion

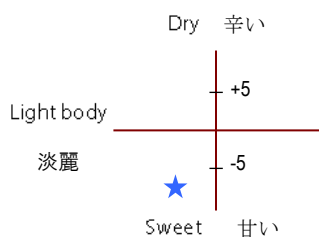
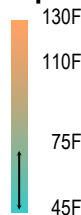
Complements a variety of dishes: Not only Japanese food but also Italian and French.



使用米・雄町

AMABUKI ICHIGO JUNMAI GINJO

#03943 12/720 ml

Flavor chart**Best Serving Temp****天吹 いちご酵母 生 純米吟醸酒 佐賀県**

アルコール度数: 16-17%

日本酒度: +2.0

天吹酒造

いちごの花の酵母を使用する事によりジューシーないちごのさわやかな甘さと酸味が調和したキレのある逸品。

いちごの花酵母で醸した純米吟醸。酒質は、いちごをを連想させるような香りと甘酸っぱくスッキリとした味わいなので食中酒にもぴったり。冷はもちろんのことお燗でも美味しい。

AMABUKI ICHIGO**JUNMAI GINJO**

From Saga

Alcohol Level: 16-17%

SMV (Nihonshudo): +2.0

Sake Rice: Omachi

Rice Remaining Ratio (Seimaibuai): 55%

Acidity: N/A

Amino Acid: N/A

Amabuki Shuzo

Strawberry flower sake yeast used to make this sake helps to give it a characteristic refreshing sweetness and fruitiness that is quite reminiscent of juicy strawberries.

Flavor Profile for Menu Listing

Perfect balance of sweet, fruity and sharpness.

Food Pairing Suggestion

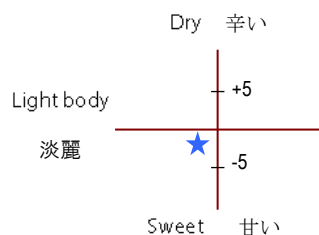
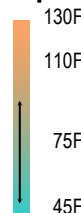
Complements rich flavored dishes: port spare ribs



使用米・佐賀の華

AMABUKI KURENAI JUNMAI

#03945 12/720 ml

Flavor chart**Best Serving Temp****天吹 吟乃紅衣 純米酒 佐賀県**

アルコール度数: 15%

日本酒度: +3.0

天吹酒造

味・香・色の新革命が、ロゼ色の日本酒を醸しました。美しいローズ色は、古代から食されていたアントシニアン系の色素を持つ古「黒米」から抽出されたもの。華やかでフルーティーな花酵母の幸せな香が、グラスに注いだ瞬間から辺り一面に漂う。華やかな「乾杯」シーンや贈り物にも最適な、幸せ色のお酒。

AMABUKI GINNO KURENAI**JUNMAI**

From Saga

Alcohol Level: 15%

SMV (Nihonshudo): +3.0

Sake Rice: Saga no Hana

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Amabuki Shuzo

A revolution in taste, fragrance and color, Amabuki Ginno Kurenai is a sweet, rich rose colored sake made from *antoshinian* (natural antioxidants) found in ancient heirloom black rice. Take in its gorgeous and fruity fragrance when poured into a glass. With its happy color, this sake makes for a wonderful gift or drink for special occasions.

Flavor Profile for Menu Listing

Elegant and fruity aroma, slightly dry but full-bodied taste.

Food Pairing Suggestion

Complements a wide range of dishes from grilled fish to spicy dishes such as spicy shrimp. Goes exceptionally well with seafood.



使用米・酒小町

天吹 ひまわり 生 純米吟醸酒 佐賀県

アルコール度数: 16-17% 日本酒度: +8.0 天吹酒造

ユニークなヒマワリの酵母で一度飲んだら忘れられない丸みのある辛口のお酒。野生の花とアニスの香りを感じながら、この極上で珍しいお酒の口当たりと鮮明な味が楽しめる。

AMABUKI HIMAWARI JUNMAI GINJO

From Saga Alcohol Level: 16-17% SMV (Nihonshudo): +8.0
Sake Rice: Sakekomachi Rice Remaining Ratio (Seimaibuai): 55%
Acidity: N/A Amino Acid: N/A Amabuki Shuzo

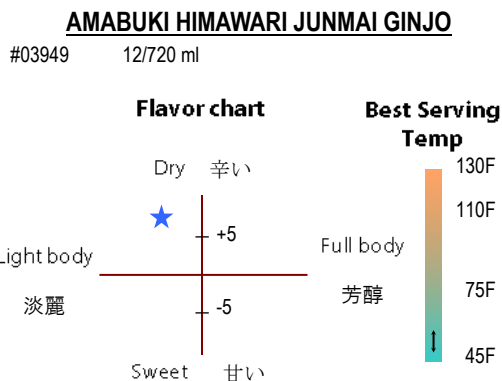
The unique sunflower yeast provides a rounded flavor you won't soon forget. Notes of wildflowers and anise. Enjoy the smooth palate and crisp finish of this excellent and interesting sake.

Flavor Profile for Menu Listing

Perfect balance of sweet, fruity and sharpness.

Food Pairing Suggestion

Complements rich flavored dishes: port spare ribs





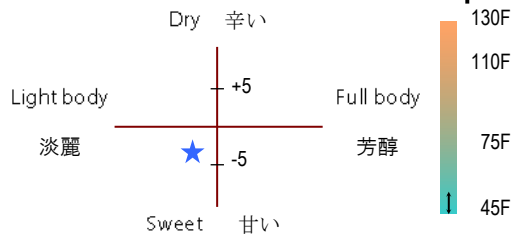
使用米・山田錦

YOKOYAMA 50 BLACK

#10072 12/720 ml

Flavor chart

Best Serving Temp



横山五十ブラック

純米大吟醸酒

長崎県

アルコール度数: 16.0%

日本酒度: N/A

重家酒造(株)

りんごの香り、口に含むと果実をかじったジューシーな甘みが広がる。前菜と一緒に食前酒にお勧め。

YOKOYAMA 50 BLACK

JUNMAI DAIGINJO

From Nagasaki

Alcohol Level: 16.0%

SMV(Nihonshudo): N/A

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Omoya Shuzo

This sake has a juicy apple flavor and aroma that spreads across the palate as if one bit into the actual fruit. Please enjoy as a first drink paired with an appetizer.

Flavor Profile for Menu Listing

Juicy apple flavor.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: White Fish carpaccio, Salmon Meniere. Serve as aperitif.



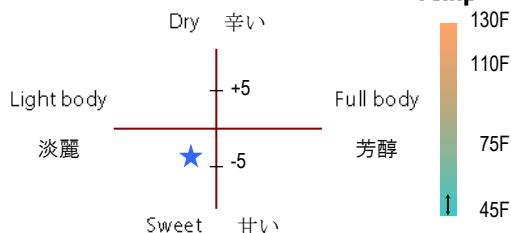
使用米・山田錦

YOKOYAMA 50 WHITE

#10073 12/720 ml

Flavor chart

Best Serving Temp



横山五十ホワイト

純米大吟醸酒

長崎県

アルコール度数: 16.0%

日本酒度: N/A

重家酒造(株)

マスカットの香りに、新鮮な果物の甘みが口に広がる。冷やしてワイングラスで。白身魚のカルパッチョやクリームチーズディップなどと相性が良い。

YOKOYAMA 50 WHITE

JUNMAI DAIGINJO

From Nagasaki

Alcohol Level: 16.0%

SMV(Nihonshudo): N/A

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Omoya Shuzo

This sake has a fresh Muscat grape aroma and its sweetness spreads across the palate. Enjoy it in a wine glass. It pairs well with dishes like whitefish carpaccio and cream cheese dips.

Flavor Profile for Menu Listing

Juicy Muscat and fresh fruit sweet flavor.

Food Pairing Suggestion

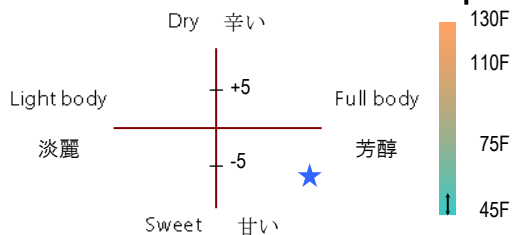
Complements light-to-medium flavored dishes: whitefish carpaccio, cream cheese dips.

Wild Red rice Sake

使用米
古代赤米・ヒノヒカリ**HISUI RED RICE SAKE**

#08397-1 12/300 ml

Will be discontinued

Flavor chart**Best Serving Temp****緋穂****赤米酒****熊本県**

アルコール度数: 15.0%

日本酒度: -20.0

亀萬酒造(株)

鹿児島と熊本の県境にある、日本で一番南にある日本酒の蔵元のお酒です。古代赤米（無農薬栽培）とヒノヒカリ（減農薬栽培）を使用し、天然酵母で造り上げた日本酒。赤米には、タンパク質・ビタミン・ミネラルが豊富で、ポリフェノール・タンニンも含まれている。お酒の赤い色は、赤米が発酵して残った色。また、赤米酒には赤ワインと同等のポリフェノールが含まれており、味も赤ワインのように甘酸っぱく、中国の紹興酒をまろやかにさっぱりとさせた感じでほのかな甘味がある。

HISUI**RED RICE SAKE**

From Kumamoto Alcohol Level: 15.0%

SMV (Nihonshudo): -20.0

Sake Rice: Heirloom red rice, Hinohikari

Rice Remaining Ratio (Seimaibuai): 75%

Acidity: 6.0

Amino Acid: 3.1

Kameman Shuzo

This ruby colored Sake is made with heirloom red rice and brewed in the southernmost Sake brewery in Japan. Heirloom red rice contains an abundant amount of protein, vitamins, minerals and polyphenol, giving a unique sweet-tart flavor, similar to red wine, yet lighter and milder than Shaoxing Chinese rice wine.

Flavor Profile for Menu Listing

Sweet-tart flavors.

Food Pairing Suggestion

Complements light-to-medium flavored dishes, serve as aperitif.

Jubilant Eagle

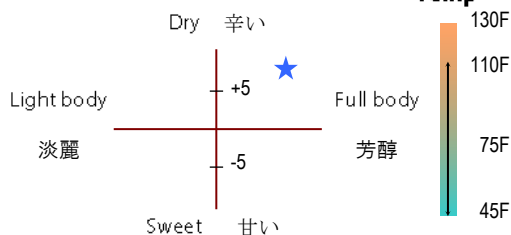


使用米・アキマサリ他

HOJUN ZUIYO JUNMAI

#07282 6/720 ml

#07267 12/300 ml

Flavor chart**Best Serving Temp****芳醇瑞鷹****純米酒****熊本県**

アルコール度数: 15-16%

日本酒度: +6.0

瑞鷹(株)

黒のすりガラスに金文字スタイリッシュなボトル、口に含むと豊かに育った米の旨さが口中に広がる。一瞬マイルドな日本酒とを感じるが、実は日本酒度+5と相当な辛口。このため淡白な海鮮料理はもちろんのこと、引き締まった辛口に加えて米のほんのりとした甘味がどんな肉料理でも魚料理にも合う。

HOJUN ZUIYO**JUNMAI**

From Kumamoto Alcohol Level: 15-16%

SMV (Nihonshudo): +6.0

Sake Rice: Akimasari, others

Rice Remaining Ratio (Seimaibuai): 65%

Acidity: 1.4

Amino Acid: 1.5

Zuiyo Co.

Honjun Zuiyo's stylish frosted black bottle with golden Chinese characters attracts attention before it is even opened. Umami will delight the palate while a burst of acidity gives it a dry taste. This combination makes this sake very adaptable to a wide range of foods. Well-known sake critics proclaim this Sake pairs well with North American dishes— it is a Sake for America.

Flavor Profile for Menu Listing

Mild flavor but dry and robust taste with slight sweetness of rice.

Food Pairing Suggestion

Complements rich flavored dishes— especially light seafood dishes.

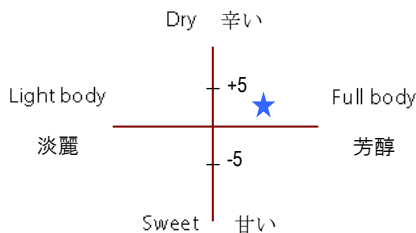
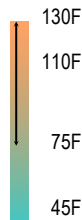


使用米・カリフォルニア米

SHO CHIKU BAI SAKE

#00048	18 lit
#00049	4/3 lit
#00051	6/1.5 lit*
#00053	12/750 ml*
#00054	24/180 ml
#00056	6/1.5 lit

*Also available with gift box for extra fee.

Flavor chart**Best Serving****松竹梅 純米酒**

カリフォルニア・パークレー

アルコール度数: 15.0% 日本酒度: +3.0

米国宝酒造(株)

伏見の伝統を継承する新潟の名杜氏川野征三郎が、高品質のカリフォルニア米とシエラネバダの清水から醸し出した純米酒の傑作。まろやかでバランスの取れた味わいはハウス酒として多くの方々に愛され続けている。

SHO CHIKU BAI SAKE**JUNMAI**

From Berkeley, CA Alcohol Level: 15.0% SMV (Nihonshudo): +3.0

Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.5 Amino Acid: 1.5 Takara Sake USA, Inc.

Combining the legendary brewing traditions of Fushimi and the pure waters of Sierra Nevada, master Sake brewer Seizaburo Kawano takes pride in creating this Sake masterpiece. With a mild and well-balanced flavor, Shochikubai Sake is the best selling house Sake in the U.S.

Flavor Profile for Menu Listing

Rich, creamy and herbaceous flavor with pineapple and juniper notes.
It is the best selling house Sake in the U.S.! Kosher certified.

Food Pairing Suggestion

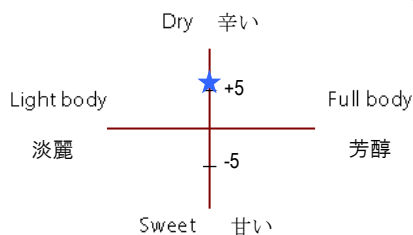
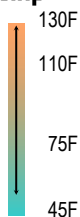
Complements light to medium flavored dishes: seaweed salad, mackerel sashimi, unagi, shrimp shumai, Cantonese duck.



使用米・カリフォルニア米

SHO CHIKU BAI EX.DRY CHOKARA

#00055	18 lit
#04167	6/1.5 lit

Flavor chart**Best Serving Temp****松竹梅 超辛 純米酒**

カリフォルニア・パークレー

アルコール度数: 16.0% 日本酒度: +7.0

米国宝酒造(株)

レギュラー松竹梅よりも発酵期間を長めに設定することによって生み出された、キレの良い辛さと済んだ喉ごしを誇る、本格辛口純米酒。お燗で冴えるキリリとした味わいを楽しめるお酒。

SHO CHIKU BAI EXTRA DRY

From Berkeley, CA Alcohol Level: 16.0% SMV (Nihonshudo): +7.0

Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 70%

Acidity: 1.6 Amino Acid: 1.6 Takara Sake USA, Inc.

By prolonging the fermentation period, Shochikubai Extra Dry offers a dry Sake with a clean and crisp finish. Best served hot to accentuate its pure and dry qualities.

Flavor Profile for Menu Listing

Focused bamboo aroma with flavors of tart citrus and minerals.
Prized by connoisseurs for its crisp, clean taste. Kosher certified.

Food Pairing Suggestion

Complements light to medium flavored dishes: hijiki, clams, deep-fried oyster, grilled chicken.

Premium Ginjo
#1 Ginjo in U.S.!



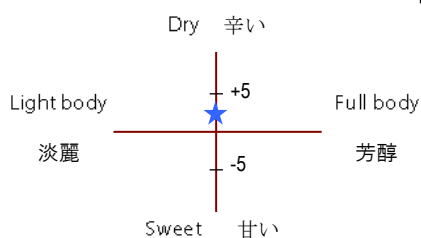
使用米・カリフォルニア米

SHO CHIKU BAI 300-GINJO SAKE

#04853 12/300 ml

Flavor chart

Best Serving Temp



松竹梅 吟醸酒

純米吟醸酒

カリフォルニア・パークレー

アルコール度数: 15.0%

日本酒度: +5.0

米国宝酒造(株)

「花のような」でお馴染みの松竹梅 吟醸酒。精米度の高い米を使用し、フルーティでまろやかな口当たりを醸し出す。米国産「吟醸造り」の代表酒。

SHO CHIKU BAI PREMIUM GINJO

JG

From Berkeley, CA Alcohol Level: 15.0% SMV (Nihonshudo): +5.0

Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 50%

Acidity Level: 1.5 Amino Acid: 1.3 Takara Sake USA, Inc.

Shochikubai Ginjo Sake uses select grade rice, that is highly polished to yield a fruity flavor and mellow aroma. This well-rounded Sake is very smooth, one of the characteristics of a well cared for Ginjo Sake.

Flavor Profile for Menu Listing

Clean and grassy aroma with vanilla, nectarine and fruity flavors.

Known as "The Frosty Bottle", it is one of the top selling Ginjo Sake in the U.S.

U Kosher certified.

Food Pairing Suggestion

Complements light to stronger flavored dishes: wine steamed scallops, smoked fish, tempura, spaghetti, cheese, and a variety of Western dishes.



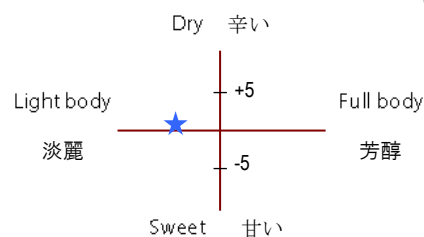
使用米・カリフォルニア米

SHO CHIKU BAI SIERRA COLD SAKE

#06450 12/300 ml

Flavor chart

Best Serving Temp



シエラコールド

純米吟醸酒

カリフォルニア・パークレー

アルコール度数: 12.0%

日本酒度: +5.0

米国宝酒造(株)

宝酒造により特別開発された、新酵母使用の純米吟醸酒。口当たりスムーズで軽快、アルコール度数も12%と低め。本製品はシエラクラブの「サーモン・フォーエバー」キャンペーンに売上の一部を寄付しているお酒。

SIERRA COLD

JUNMAI GINJO

From Berkeley, CA Alcohol Level: 12.0% SMV (Nihonshudo): +5.0

Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 50%

Acidity: 1.3 Amino Acid: 1.2 Takara Sake USA, Inc.

Using the clear waters from Sierra Nevada, this American Sake utilizes specially developed yeast for a smooth and light drink. It is a refreshing Sake with a slightly lower alcohol level of 12%. Serve chilled. Portion of sales benefit Sierra Club's "Salmon Forever" campaign.

Flavor Profile for Menu Listing

Clean and mild aroma with young melon flavor.

Mild, with reduced alcohol – suitable for daytime drinking occasions.

U Kosher certified.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: soba noodles, spicy tuna, seafood tempura, shabu shabu with ponzu sauce and a variety of Western dishes.

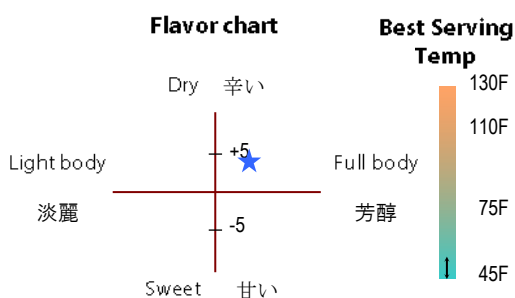
Organic Draft Brew



使用米・カリフォルニア米

SHO CHIKU BAI ORGANIC RICE SAKE

#03265 12/300 ml



松竹梅 オーガニック 生酒 純米吟醸生酒 カリフォルニア・バークレー

アルコール度数: 15.0%

日本酒度: +5.0

米国宝酒造(株)

大地の恵みから生まれたアメリカ初の有機米使用、純米吟醸生酒。加熱殺菌をせずにマイクロフィルターでろ過し、酒本来の旨味を追求。冷やして飲むと、生酒独特の新鮮でスッキリとした味わいが楽しめる。

SHO CHIKU BAI ORGANIC RICE SAKE JUNMAI GINJO-DRAFT

From Berkeley, CA Alcohol Level: 15.0%

SMV (Nihonshudo): +5.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.5

Amino Acid: 1.3


Takara Sake USA, Inc.

Shochikubai Organic Rice Sake is a delicious, full-bodied draft-type Nama Sake with a hint of fruity aroma. Its mild, smooth and fresh taste pairs well with a wide range of food from traditional Japanese cuisine to western dishes. Serve chilled and enjoy its extraordinary flavor. Uses OCIA certified organic rice and is Orthodox Union (Kosher) certified.

Flavor Profile for Menu Listing

Delightful nutty and earthy flavor with a hint of graham crackers.

The first U.S.A. made Sake with OCIA certified organic rice.

 Kosher certified.

Food Pairing Suggestion

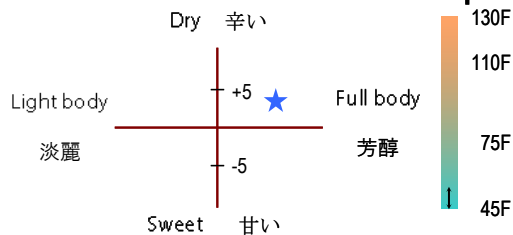
Complements light to heavy flavored dishes: unagi, saba no misoni (seasoned mackerel), yakitori with sauce, Peking duck and a variety of Western dishes.



使用米・カリフォルニア米

SHO CHIKU BAI REI GINJO DRAFT

#08691 12/300 ml

Flavor chart**Best Serving Temp****松竹梅 REI 純米大吟醸酒 カリフォルニア・パークレー**

アルコール度数: 15.0% 日本酒度: +3.0 米国宝酒造(株)

華やかな花の香りとメロンのやわらかな香りの吟醸酒、滑らかで軽くクリーミー、豊かな風味で、様々なシーンで楽しめるお酒。

SHO CHIKU BAI REI JUNMAI DAIGINJO

From Berkeley, CA Alcohol Level: 15.0% SMV (Nihonshudo): +3.0
 Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 50%
 Acidity: N/A Amino Acid: N/A Takara Sake USA, Inc.

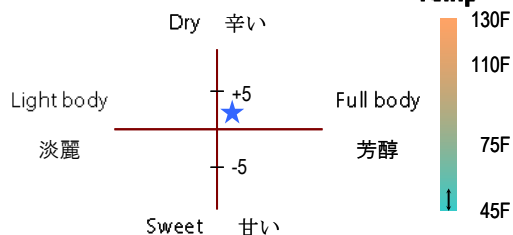
REI presents with a hint of white flowers, cantaloupe, and honeydew melon. This smooth and lightly creamy sake with soft and full body character are good for all occasion.

avor Profile for Menu Listing*Harmonious and fresh flavors with floral bouquet and a young fruity aroma.**Kosher certified.***Food Pairing Suggestion***Complements lightly to richly flavored dishes: sushi, fresh crab, and more fully flavored tempura, sukiyaki, yakitori, meat dishes, as well as savory desserts.*

使用米・カリフォルニア米

SHO CHIKU BAI SHO JUNMAI GINJO

#08850 12/720ml

Flavor chart**Best Serving Temp****松竹梅 SHO 純米吟醸酒 カリフォルニア・パークレー**

アルコール度数: 14.0% 日本酒度: -1.0 米国宝酒造(株)

飲みやすく、バランスがよい純米吟醸酒。やや辛口で繊細な味付けの料理との相性がピッタリ。芳醇で優しい質感を堪能できる純米吟醸酒。

SHO CHIKU BAI SHO JUNMAI GINJO

From Berkeley, CA Alcohol Level: 14.0% SMV (Nihonshudo): -1.0
 Sake Rice: locally grown rice Rice Remaining Ratio (Seimaibuai): 50%
 Acidity: N/A Amino Acid: N/A Takara Sake USA, Inc.

Friendly, balanced, and versatile. This medium-dry sake pairs wonderfully with delicately flavored dishes. It has presence in the mouth with generous body and gentle texture.

avor Profile for Menu Listing*Delicate floral fragrances and soft, fruity flavors.**Kosher certified.***Food Pairing Suggestion***Complements lightly delicately-flavored dishes: sweet sushi, such as white tuna, toro, amaebi and scallop.*



使用米・カリフォルニア米

松竹梅 SHO 吟醸にごり酒 カリフォルニア・パークレー

アルコール度数: 14.0%

日本酒度: -15.0

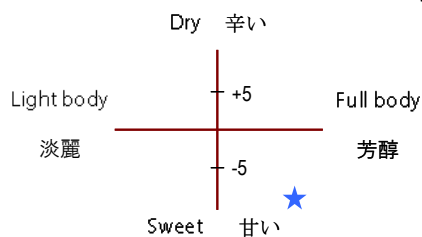
米国宝酒造(株)

絹のような滑らかで魅惑的な甘い吟醸酒。吟醸酵母を使用して、厳選されたカリフォルニア米を低温で50%まで磨き、豊かで柔らかくてフルーティな香りのお酒。

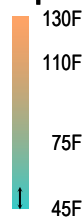
SHO CHIKU BAI SHO GINJO NIGORI

#08851 12/720 ml

Flavor chart



Best Serving Temp



SHO CHIKU BAI SHO GINJO NIGORI

From Berkeley, CA Alcohol Level: 14.0%

SMV (Nihonshudo): -15.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 50%

Acidity: N/A

Amino Acid: N/A

Takara Sake USA, Inc.

Luscious with mouth-filling fruit. This is a captivatingly sweet nigori sake with the silky texture of ginjo sake. It is crafted from select, highly polished California rice fermented at low temperature using ginjo yeast. It is imbued with a soft, fruity fragrance. The body is smooth and rich.

Flavor Profile for Menu Listing

Flavors include marshmallow, vanilla, cardamom, sweetened milk, melon, ripe pear and strawberry. Kosher certified.

Food Pairing Suggestion

Suitable for stronger flavored dishes: crisp French fries, Kansas City-style barbecue, spicy Mexican food or creamy, hot, Thai curries.



使用米・カリフォルニア米

松竹梅 SHO 純米オーガニック カリフォルニア・パークレー

アルコール度数: 14.0%

日本酒度: +3.0

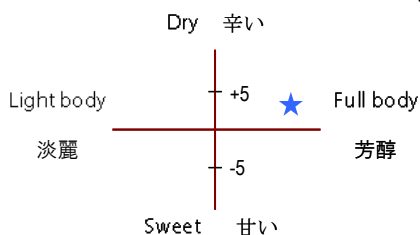
米国宝酒造(株)

オーガニックのカリフォルニア米を使ったシルキーで風味豊かな純米酒。常温で果実と乾燥した穀物の絶妙なバランスを味わい、温めると香ばしい奥深い味を楽しめる純米オーガニック。

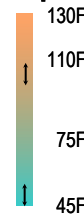
SHO CHIKU BAI SHO JUNMAI ORGANIC

#08763 12/720ml

Flavor chart



Best Serving Temp



SHO CHIKU BAI SHO JUNMAI ORGANIC

From Berkeley, CA Alcohol Level: 14.0%

SMV (Nihonshudo): +3.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: N/A

Amino Acid: N/A

Takara Sake USA, Inc.

Silky, savory and mouthwatering. At room temperature, this sake offers a balance of subtle fruit and dry grains. When warm, the savory attributes are amplified.

Flavor Profile for Menu Listing

Savory and delicate salty flavors.

Kosher certified.

Food Pairing Suggestion

Match with lightly seared, Japanese steak, roasted mushrooms, white miso soup, mushroom chawanmushi, Spanish cod fritters or truffled mac and cheese.

The Premium Junmai



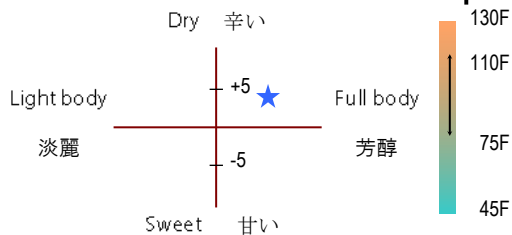
使用米・カリフォルニア米

SHO CHIKU BAI TOKUBETSU JUNMAI

#06735 6/1.8 lit
#00630 12/720 ml
#00600 12/300 ml

Flavor chart

Best Serving Temp



松竹梅 特別純米

カリフォルニア・パークレー

アルコール度数: 15.0%

日本酒度: +5.0

米国宝酒造(株)

高品質米を精米歩合60%まで磨き、低温発酵でじっくりと醸し出した酒。口当たりがなめらかでコクがあり、上質な酸味が効いたキレのある味わいが特徴。

SHO CHIKU BAI PREMIUM JUNMAI TOKU-JUNMAI

From Berkeley, CA Alcohol Level: 15.0%

SMV (Nihonshudo): +5.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 60%

Acidity: 1.5

Amino Acid: 1.5

Takara Sake USA, Inc.

Shochikubai Premium Junmai Sake is produced with locally grown rice, polished to 60% and fermented slowly at a low temperature. The rich, mellow flavor with its delightful aroma, is enjoyable either warm or chilled.

Flavor Profile for Menu Listing

Rich and mellow flavor with delightful aroma.

The Premium Junmai Sake.

U Kosher certified.

Food Pairing Suggestion

Complements light-to-medium flavored dishes: sushi, tempura, sukiyaki, teriyaki, yakitori, tonkatsu, BBQ meats, deep fried dishes and a variety of Western dishes.



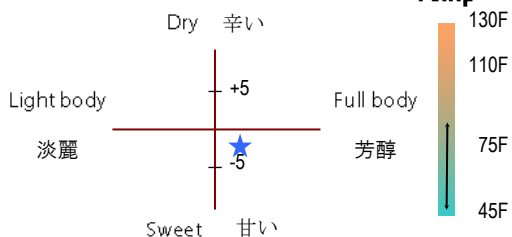
使用米・山田錦

SHO CHIKU BAI JUNMAI DAIGINJO

#06444 6/720ml

Flavor chart

Best Serving Temp



松竹梅 純米大吟醸

カリフォルニア・パークレー

アルコール度数: 15.5%

日本酒度: -2.0

米国宝酒造(株)

麴米に大吟醸で初のアメリカ産山田錦を使用した松竹梅大吟醸。

まろやかでなめらかでバランスの取れた吟醸の風味豊かな大吟醸。冷やがお勧め。

SHO CHIKU BAI JUNMAI DAIGINJO

From Berkeley, CA

SMV (Nihonshudo): -2.0

Sake Rice: Yamadanishiki

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Takara Shuzo

The Sho Chiku Bai Daiginjo is the first Daiginjo sake produced with American-harvested Yamadanishiki rice. Its exceptionally soft, smooth, balanced taste, with its garland of Ginjo bouquet.

Flavor Profile for Menu Listing

Soft and smooth, full Ginjo aroma.

U Kosher certified.

Food Pairing Suggestion

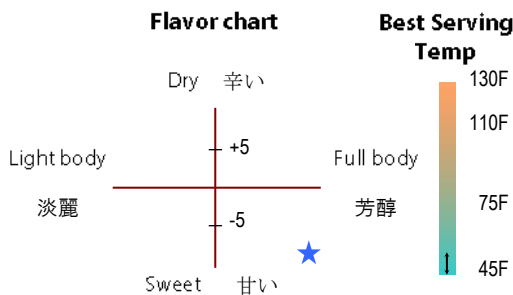
Complements perfect by itself or with lightly seasoned foods.



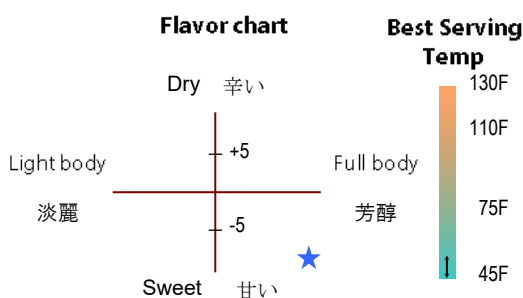
使用米・カリフォルニア米

SHO CHIKU BAI CRÈME NIGORI SAKE

#06736 12/300 ml

Crazy Milk!
Samurai's Sake

使用米・カリフォルニア米

SHO CHIKU BAI NIGORI SILKY MILD#00058 6/1.5 lit
#06470 12/750 ml
#06600 12/375 ml**松竹梅 クリームにごり酒**

カリフォルニア・パークレー

アルコール度数: 15.0%

日本酒度: -15.0

米国宝酒造(株)

もろみを完全に濾過しきらないため、ミルクのように白いユニークな見た目と、なめらかな舌触り、コクのある上品な甘さが特長。従来の松竹梅にごり酒「Silky Mild」に比べ甘さを少し控え、飲みやすく仕上げたお酒。

SHO CHIKU BAI CRÈME DE SAKE UNFILTERED

From Berkeley, CA Alcohol Level: 15.0%

SMV (Nihonshudo): -15.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 70%

Acidity Level: 1.7

Amino Acid: 1.7

Takara Sake USA, Inc.

Nigori is one of the oldest styles of Sake, which is coarsely filtered and milky white in color. Its full, sweet flavor, and smooth texture guarantees a uniquely delicious drinking experience. Shochikubai Crème de Sake is less sweet and more fragrant than its sister sake: Shochikubai Nigori Silky Mild.

Flavor Profile for Menu Listing

Coconut custard on the nose with pear and sweet coconut flavors, and a toasty marshmallow finish. Crème de Sake! Kosher certified.

Food Pairing Suggestion

A special drink for capping a perfect meal. Pair with pound cake, ice cream and apple pie. Also complements a variety of spicy foods.

松竹梅 にごりシルキーマイルド

カリフォルニア・パークレー

アルコール度数: 15.0%

日本酒度: -20.0

米国宝酒造(株)

「クレージーミルク」の名で知られる松竹梅「にごり酒」。乳白色をしたこの酒は甘く、食後酒に最適。

SHO CHIKU BAI NIGORI SILKY MILD UNFILTERED

From Berkeley, CA Alcohol Level: 15.0%

SMV (Nihonshudo): -20.0

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): 70%

Acidity Level: 1.7

Amino Acid: 1.7

Takara Sake USA, Inc.

Nigori Sake was served to Samurai over twelve centuries ago, and is the predecessor of today's Sake. A naturally brewed, unfiltered Sake with a milky rice flavor, it is best served cold as an after dinner drink.

Flavor Profile for Menu Listing

Rich coconut, custard and sweet honeydew melon flavors with green banana and pineapple fragrance and a hint of tropical fruits. Once known as the Samurai's Sake, it is also known as Crazy Milk. Kosher certified

Food Pairing Suggestion

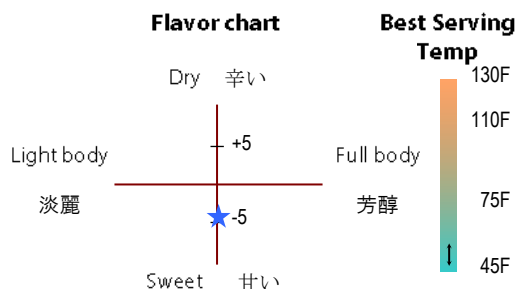
A special drink for capping a perfect meal. Pair with fresh fruits and chocolate. Also complements a variety of spicy Chinese, Korean and Thai foods.



使用米・カリフォルニア米

HANA FLAVORED SAKE

#00065 (O)	12/750 ml
#00088 (P)	12/750 ml
#01378 (F)	12/750 ml
#01379 (L)	12/750 ml
#02949 (W)	12/750 ml
#00086 (P)	12/375 ml
#03141 (F)	12/375 ml
#03140 (L)	12/375 ml
#03139 (W)	12/375 ml

**花 フレーバード酒**

カリフォルニア・パークレー

アルコール度数: 8.0%

日本酒度: N/A

米国宝酒造(株)

サクラメントの良質な米とシェラ・ネバタ山脈の水から生まれたフレーバー酒「花」。やわらかなフルーツの香りと、甘すぎず、しとやかな風味が調和する大人の味。食前酒としてもデザート酒としてもワンランク上のフレーバー酒を楽しめるお酒。オレンジ、パイナップル、富士林檎、ライチ、ホワイトピーチの5種類。

HANA FLAVORED SAKE

From Berkeley, CA Alcohol Level: 8%

SMV (Nihonshudo): N/A

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Takara Sake USA, Inc.

HANA premium sake is carefully brewed using the finest rice from the fertile Sacramento Valley and pure water from the Sierra Nevada Mountains. HANA's fresh fruit aroma is followed by a smooth and mellow taste. This beautifully balanced drink pairs well with many dishes and is a refreshing aperitif. Available in Orange, Pineapple, Fuji Apple, Lychee and White Peach.

Flavor Profile for Menu Listing

Pleasant, fresh fruit aroma followed by smooth and mellow flavor.

Food Pairing Suggestion

Complements well with a variety of dishes.

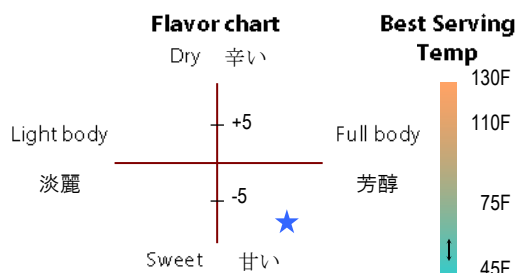
The refreshing taste makes an excellent aperitif.



使用米・カリフォルニア米

SHO CHIKU BAI**Yuki Nigori Unfiltered Sake**

#02863 (WP)	12/375 ml
#02878 (L)	12/375 ml
#08249 (M)	12/375 ml
#10270 (S)	12/375 ml
#10271 (C)	12/375 ml

**松竹梅 ゆきにごり**

カリフォルニア・パークレー

アルコール度数: 10.0%

日本酒度: N/A

米国宝酒造(株)

ホワイトピーチ、ライチ、マンゴー、イチゴ、メロンのさわやかな新しいにがり酒。豊かな香りとなめらかな風味が爽やか。食前酒やデザートに最適のお酒。

SHO CHIKU BAI**YUKI NIGORI****UNFILTERED**

From Berkeley, CA Alcohol Level: 10%

SMV (Nihonshudo): N/A

Sake Rice: locally grown rice

Rice Remaining Ratio (Seimaibuai): N/A

Acidity: N/A

Amino Acid: N/A

Takara Sake USA, Inc.

Discover the refreshing new Nigori Sake with its delicious variety of flavors: White Peach, Lychee, Mango, Strawberry and Cantalope. Yuki Nigori's rich aroma and smooth flavors delight the palate as a refreshing aperitif or a satisfying dessert beverage.

Flavor Profile for Menu Listing

Pleasant, fresh, rich aroma and smooth flavors.

Food Pairing Suggestion

Complements well for refreshing aperitif and dessert.