

# mirabliss

INSPIRED BY CULTURE

Introduces

## SAKE PORTAL

[sakeplease@sakeportal.com](mailto:sakeplease@sakeportal.com)

Mirabliss LLC operates 2 businesses:

- [sakeportal.com](http://sakeportal.com)

Offering selected Japanese Sake to businesses.

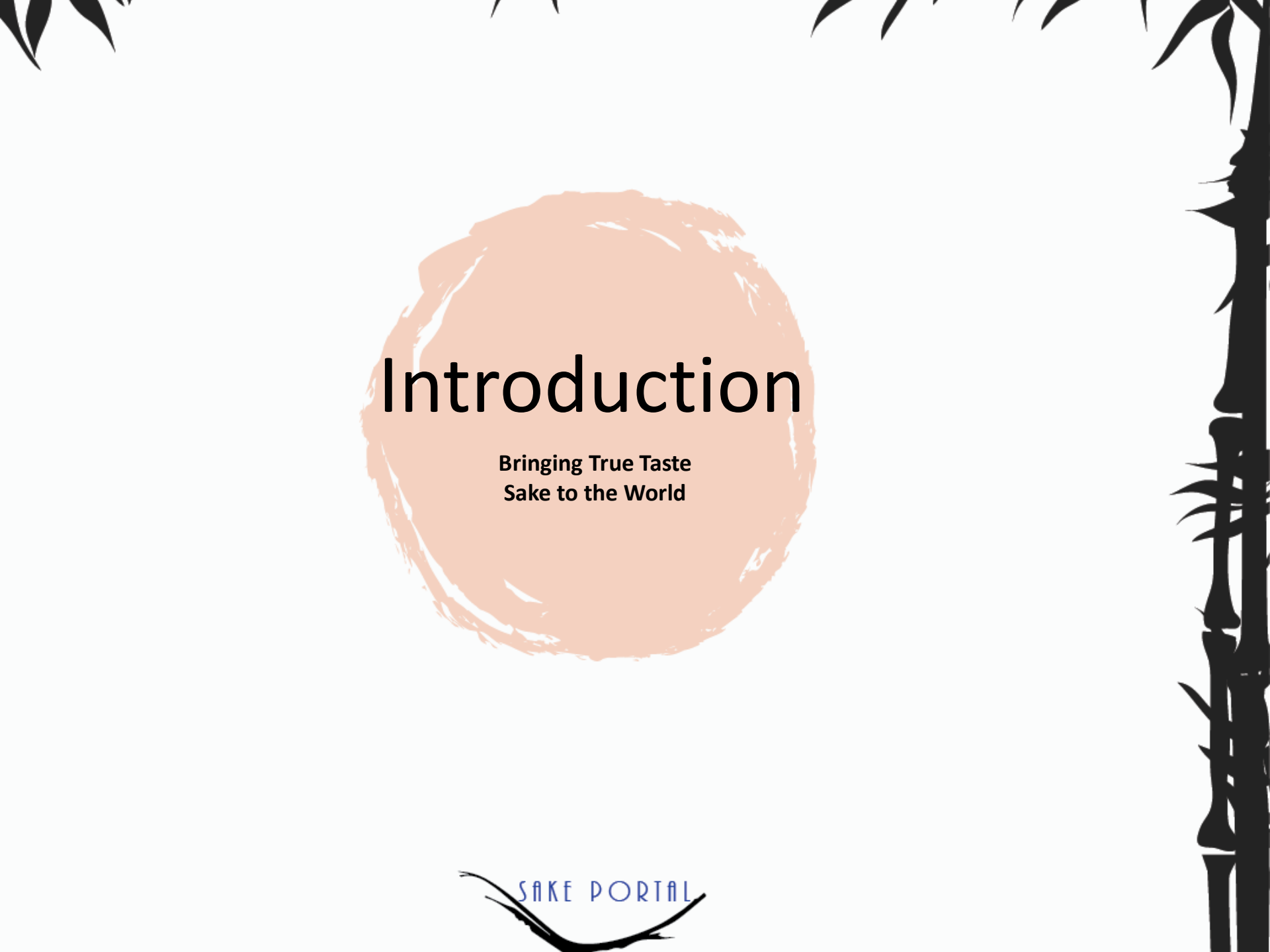
- [highsake.com](http://highsake.com)

Offering exclusive limited bottle run Sake to individuals and high end establishments seeking something a bit special.

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

***As the Japanese say "saizenn wo tsukushimasu".***





# Introduction

**Bringing True Taste  
Sake to the World**



清酒  
趋势

我们注意到清酒市场正在发生改变：  
匠人精神正在全世界成为清酒市场的主流趋势。



随着人们大致越来越意识到清酒和日本，他们正在寻找与全球趋势相符的不同清酒。

这一点一直反映在非大规模生产的清酒企业的订单之中，这也是他们为什么可以在竞争中脱颖而出，吸引客户。

我们的清酒符合全球趋势和清酒的发展趋势：

- 匠人精神
- 传统
- 数个世纪的历史
- 品牌背景与个人关系

SakePortal使您能够满足这种不断增长的需求，并帮助您增加面向客户的清酒的销售额。

SakePortal立足于日本的文化和清酒之都，为个人和供应链提供清酒制造服务。我们精益求精，全心全意投入于清酒之中。

在日本，你是谁并不重要，重要的是你认识谁。建立关系是一个漫长的过程，需要耗费许多时间和精力。

SakePortal  
服务



从北海道美丽清澈的海水到精致的清酒米饭，我们受到了这些坚持传统的酿造方法，生产出完美的清酒的纯手工清酒制造商们的启发。

我们与供应商建立了牢不可破的关系，  
让我们能够顺利地进行谈判并确保您的  
业务畅通无阻。

作为一家日本公司意味着我们将始终以公平诚实的方式为客户做到最好以维护我们的声誉。正如日本人所说的“最善を尽くします”（我们将尽我们所能）。

SakePortal  
优点

我们在日本获取了传统和创新的制造商资源，他们能够生产具有强大品牌背景的匠人清酒，为您的客户提供差异化的销售点。



我们是一家开销较低的小公司，能够提供更优惠的价格。

我们可以快速灵活地决策，以满足您的需求，并提供更个性化的服务。

*我们会不断调整适应，以确保我们符合各国和全球市场趋势。*

由于我们与供应商良好的关系，我们可以从CEO手中获取并提供独家清酒，OEM生产和独特的清酒故事。此外，清酒生产数量有限，所以当清酒在一年内售罄时，往往到下一年才能继续销售。然而，由于我们的关系，供应商会开特例继续为我们生产。

## 我们的能力:

✧ 经验  
✧ 连接

✧ 知识  
✧ 声望

✧ 母语英语/日语工作人员  
✧ 关系

## 质量标准:

✧ 日本认证清酒调酒师

✧ 严格的供应商标准

我们的目标是提供具有流动性，灵活的服务，能够以高效，经济地增加价值并满足您的所有需求。

您的  
效益



### 主要效益：

- ✧ 事前交涉的折扣价格
- ✧ 独家的清酒和协议
- ✧ 令人兴奋的新产品
- ✧ 能够为稳定，有保障地供应协商额外供应量
- ✧ 极大抑制成本的OEM
- ✧ 与供应商以及相关组织的良好关系
- ✧ 私人清酒推荐
- ✧ 无沟通壁垒

### 额外利点：

- ✧ 脱颖而出的趋势销售
- ✧ 私人（友好的！）快速客服服务
- ✧ 值得信赖的贸易伙伴

Special  
Service

## Private Labels



For Distributors, Wholesalers and Agents:

- **Offer a special sales point to your clients with a label exclusive to their establishment, or have your own branded Sake!**

For Retailers, Event Organisers, Luxury suppliers, Corporate Gifts:

- **Create your own exclusive brand, message or event label Sake.**

Available on selected Sake. Talk to us about your requirements or check

<https://sakeportal.com/japanese-sake-custom-private-label/>





## Sake Sourcing

Special  
Service



Tried a Sake but do not know where or how to buy it?

Want Sake to match your customers needs?

Have a gorgeous food menu and would like the perfect Sake to match?

We will source Sake on your behalf.

## FLOW:

Contact us  
with your  
needs or  
Sake name

We will  
search for  
the Brewery

Negotiate  
with the  
Brewery


Feedback  
quotation

Finalize  
negotiations

Agree order  
price and  
volume

Ship!





# Our Shuzo (Brewery Partners)

All our suppliers match our [Supplier Criteria](#).

They source locally and are sustainable.

This is core to giving their sake a distinct flavour and sets them apart from other breweries.



## Fujii Honke Brewery



ARTISAN SALES  
POINTS

*Wataribune rice  
specialist*

*Innovative blends of  
rice*

### Awards:

- Lake Biwa Sake Award
- G20 Osaka Summit 2019

### CEO PERSONAL MESSAGE

***" Brewed with a heartfelt handmade technique. "***

As the Head of the Shiga Sake Brewery Association their hearts are fully invested in protecting and supporting the local community, and ensuring traditional brewery methods are kept whilst innovating with new flavours.

Fujii Honke was established in 1831 and are honored to be the sole brewery to provide Sake for the Imperial Harvest Festival to the Japanese Imperial Court and shrines all over Japan. Based on the banks of Lake Biwa in Shiga prefecture the climate is ideal for Sake brewing. The water comes from the Suzuka mountain and takes 100 years to be filtered perfectly for brewing.

They are at the forefront of reintroducing Wataribune rice to Shiga. This rice is sensitive and difficult to grow and is the parent seed of Yamadanishiki. Through supporting their rice farmers, this rice produces stunningly smooth distinctive Sake. Most of their rice is also environmentally and organically grown.

As with all our breweries they stand by traditional methods, for example they produce the yeast starter mash using the traditional Kimoto method instead of commercial lactic acid. This takes double the time, effort, skill and risk but produces a pure Sake. Buildings within their brewery are registered as Cultural Properties and their natural earthen walls keeps the perfect temperature and humidity for brewing.

Sakeportal is priviledged to be their Sake export partner..

## Fukui Brewery



ARTISAN SALES  
POINTS

*Innovative flavors and  
Sake*

*Local sourcing and  
supports local rice  
farmers*

### Awards:

- National Kan: Grand Gold
- Kura master: Platinum
- Sake selection: Platinum
- Fine Sake Awards: Gold
- IWC: Commended

Using Omi's high-quality rice and Hira Mountains underflowing sweet, soft water, Fukui brew Sake with the belief that "it is not for drinking, but for tasting"; meaning the more you drink the mellower and more fulsome their Sake becomes. Fukui's Sake is diverse but always with that underlying tone of smoothness and mellowness and a refreshing aftertaste.

Fukui has been brewing Sake for over 260 years and their name comes from the Japanese clovers that bloom on the shores next to their brewery. Fukui brews Sake valuing the nature and community around them and excel in the ingredients they choose from their high quality rice to the soft water. They produce Sake in all four seasons to reflect the changing scenery of the area and use some time-honored techniques that date back to the Edo period! (1600-1800's).

They brew using a variety of traditional rice (Yamadanishiki, Nihinbare, Ginbuki-yuki etc.) and in 2002, in order to preserve the beautiful rice terraces, they started to buy Koshihikari rice from the terrace farmers. After much trial and error they succeeded in making a well-acclaimed Sake and continue supporting the local rice terrace farmers. As an innovator in Sake they not only produce extraordinary Sake but they are also pioneers in low-alcohol Sake and amazing real fruity, fruit Sake.

### CEO PERSONAL MESSAGE

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



## ARTISAN SALES POINTS

*Specially made Koji by  
box method.*

*Traditional time-  
consuming brewing  
techniques.*



Award winning Hanazakari brewery (formerly Hanamori brewery) was founded in 1898 on the banks of the beautiful Kisogawa river.

A great find by Sakeportal as they have very recently gained great respect in the Sake world and had great articles in significant Sake publications highlighting their traditional Artisan brewing techniques which are rarely used by brewers these days.

They slow drip the Sake through mesh bags with pressure from bamboo shoots and they are the only brewer in Japan to continue to use a manually operated press.

These techniques produce the finest Sake with a distinct flavour.

We thoroughly expect Hanazakari will start winning many more awards in the coming years.

### Awards:

- Tokai Honor Prize
- Gifu Prefecture Best Brewery

### CEO PERSONAL MESSAGE

*“ Every drop is a symbol of our  
happiness and dedication. ”*



## ARTISAN SALES POINTS

*Brewing to match  
their climate and  
seasons*

*Reputation of their  
head Brewer*

### Awards:

- Fine Sake Award Grand Gold Medal
- National Sake Appreciation Association Silver Award
- Fine Sake Award gold Medal
- U.S. Sake Appreciation Award Gold Award
- Kura Master Gold Award
- IWC Sake Gold Medal
- Aomori Sake Award Gold Medal

Award winning Matsumidori Sake Brewery started with the creation of “Sakebo”, the yeast fungus essential in the brewing of Sake, in the Edo period (1603-1868). They then moved into the production of Sake. They are a very traditional maker who spares no time and effort, keep to traditional techniques and do not rely on machines. This keeps their senses sharp and their Sake the purest.

Their local Sake is a brew born from the local climate and culture. They brew Sake at the Brewery with the belief that it is their mission to pass on the culture and history of Japanese Sake to future generations by lovingly maintaining the Sake traditional brewing techniques, and the tools and equipment within the brewery that share the same long history.

Their water is drawn from the underground river and comes direct from Iwaki mountain. The water is soft, full of minerals and pure. Their rice is carefully prepared and is selected from only the highest quality.

Their main brands, Matsumidori and Reiho, are loved by the people of Tsugaru. All their Sake is brewed with special care and are all brewed by hand using time-honored methods. Through the skills of their Artisan Head brewer and repetition of trial and error they continue to search for Sake that gives fresh surprises.

A Sake Brewer whose reputation is proved by awards.

### CEO PERSONAL MESSAGE

*“ And in Sake, the spirit of the maker  
is inhabited. ”*





#### ARTISAN SALES POINTS

*Subterranean water  
pumped from their  
own 100 meter well.*

*They only use the best  
expensive rice from  
Kyoto Prefecture in  
order to represent  
their terroir.*



Award winning Jojo brewery was founded in 1895 and is a 4<sup>th</sup> generation brewer. They are based in south Kyoto blessed with nature and on the Kizu river.

They focus on producing the highest quality Sake in small batches.

Their brewers are highly skilled 40 year veterans of their craft. Most of the work is done by hand using traditional methods. They put their heart and soul into each bottle. They believe in locally sourcing and supporting local companies wherever possible.

Their Sake is noted for it's fresh and striking impression after extraction and a firm rice flavour with refined acidity.

#### Awards:

- Japan/China Sake Gold
- IWC Silver

#### CEO PERSONAL MESSAGE

***" Tradition and ingredients are the  
key to true Sake. "***



#### ARTISAN SALES POINTS

*Uses the same  
brewing techniques  
since its founding.*

*Specialists in Aged and  
storing Sake.*

*Brewer history, high  
quality local rice  
producing area.*

#### Awards:

- 6x IWC Gold
- IWC Silver

#### CEO PERSONAL MESSAGE

***“ Beyond just evaluating the taste of  
Sake alone”***

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

“Kinmon Akita Sake Brewery Co., Ltd. became the current organization in 1973 (Showa 48) however, their Sake brewing dates back to 1936 (Showa 11), when the Akita Fuji Sake Brewery was founded. It was named after the second highest mountain in Tohoku situated between Akita and Yamagata, officially “Chokaisan”, which was commonly known as Akita-Fuji. Akita-Fuji has a special meaning to the people in and from Akita because the mountain has traditionally been the object of worship where people believed that it was the main source of fertility in the great rice plain of Akita.

Their belief is that Sake brewing is nothing more than exploring a new world of tastes that goes beyond just evaluating the taste of Sake alone. While firmly maintaining the traditional roots of Sake and considering the origin of Sake, Kinmon are eager to seek a breakthrough to the unknown horizon with Sake that has an umami that no one else can imitate.

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



# 聚楽第

## ARTISAN SALES POINTS

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

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



Award winning Sasaki brewery was founded in 1893 and is the only brewer in central Kyoto.

Their mission is to use traditional techniques grafted in famous water, to produce an authentic Sake taste.

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

Their Sake is distinguished by a fruity Ginjo aroma and dry, crisp and clean taste.

Winner of many awards and a very respected maker of Sake in Japan, Sasaki is now seeking overseas partners to become a worldwide brand.

### Awards:

- Sake Brewing Prize Winner
- Tokai Honor Award
- IWC Gold award
- IWC Silver
- FineSake Gold

### CEO PERSONAL MESSAGE

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



## ARTISAN SALES POINTS

*They dug their own well to access unrivalled quality water rich in minerals.*

*They also refuse to use the modern filter process with carbon powder as they believe this "cheats the taste."*



Award winning Fujimoto brewery was founded in 1763 and is based in Shiga.

Due to the lack of good quality Sake they endeavoured to find the best water to make better Sake. After many years they finally they discovered the premium water with a high mineral content; they dug a well and that water is still used to make their Sake today.

They say their Sake is made by God's announcement and their philosophy is "Wako Ruzu" (with workers harmony so perfect Sake can be produced).

Their Sake is characterized by their soft water and has citrusy overtones with a deep aftertaste.

They are great Sake innovators and produce creative flavoured Sake as well as speciality Koshu aged Sake. Their distinctive labels support local art based on traditional Otsu Buddhist paintings dating back to 1624.

### Awards:

- Kan Sake: Japan National Sake Gold
- Shiga Prefecture Prize Winner

### CEO PERSONAL MESSAGE

*" Through passion and tradition, we deliver Sake for you. "*

The rice and water used are the key ingredients that give each brewery's Sake a separate distinct flavour.

## Sake Grading.

The rice used to make specially designated Sake must undergo inspection to ensure standards and quality. There are also standards for rice polishing and alcohol added.

The rice used to make sake has been polished or milled to make the "grade" or class of Sake.

The lower the percentage; the more labor intensive and more craftsmanship needed to make the Sake.

So, the lower the percentage the more premium the Sake.



**JUNMAI DAIGINJO:** Brewed using only rice, water, yeast and koji.  
**DAIGINJO:** Alcohol added

Base flavor:  
Complex and delicate,  
Light bodied,  
Fragrant and fruity,  
Acidity and Umami,  
Often associated with a banana and apple aroma



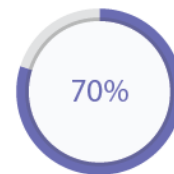
**JUNMAI GINJO:** Brewed using only rice, water, yeast and koji.  
**GINJO:** Alcohol added

Base flavor:  
Light-bodied,  
Clean,  
Fruity,  
Less acidity and Umami



**TOKUBETSU JUNMAI:** Brewed using only rice, water, yeast and koji.  
**TOKUBETSU HONJOZO:** Alcohol added

This Sake is special "book"  
brewed so the flavor depends  
on factors such as the brewing  
method and season it was  
produced.



**JUNMAI:** Brewed using only rice, water, yeast and koji.  
**HONJOZO:** Alcohol added

Base flavor:  
Light bodied,  
Mildly fragrant,  
Less sweet,  
Reasonable acidity and Umami



# Our Products

If you can not find a Sake you are interested in, contact us with your requirements and we will do our best to source a supplier to match your needs.



# 产品目录

You can tell us what Sake you are interested in [here](https://sakeportal.com/client) (<https://sakeportal.com/client>) online-no payment needed or accepted, or have a look at our catalogue below and contact us direct.

**Prices are in Japanese yen.**

## NOTES

- Minimum order of 5 cases from each brewery. Contact us for samples and lower volumes.
- Discounts for large volumes-We are always open to talking to support your business!
- Please order in cases of 6 or multiples of 6. Mixed cases from 1 brewery are OK.
- Prices include all Japan taxes.
- We will provide Certificate of Origin for countries with customs duties agreements with Japan.

**We will our most to offer the best prices and the best service.**

We work with a number of freight partners and can offer FOB, CIF and DAP. Shipping terms will depend on mode of transport, country and quantity.

For lower order volumes or if you can not find a Sake or supplier you are interested in, contact us with your requirements and we will do our best to source a supplier to match your needs.

[sakeplease@sakeportal.com](mailto:sakeplease@sakeportal.com)

## New free trade agreements from 2019:



EU/Japan free trade agreement.














CPTPP/EPA trade agreement. Applicable countries at varying times through 2019: Australia, Brunei, Canada, Cambodia, Chile, Darussalam, India, Indonesia, Laos, Malaysia, Myanmar, Mexico, Mongolia, New Zealand, Peru, Philippines, Singapore, Switzerland, Thailand, Vietnam

Please check to confirm latest news.
































No.	商品画像 / Product image	商品名 / Product name	Rank	Brewery	Awards	Exclusivity	商品企画 / Polish rate/ Alcohol(%)	Tasting Notes	Bottle Size	Price in Yen
2		特别纯米酒 60 (庆祝用酒)	Tokubetsu Junmai	Joyo	Japan/China Sake Award		Rice Polishing Rate 60% Aic 15%	温和的麝香伴随着适中的米香。其特点是口味浓郁，酸度高，可在不影响口感的前提下提供丰富的味觉享受。这是一款性价比极高的特殊的纯米酒。不仅易于使用而且与西餐和许多菜肴搭配起来口感极佳。	720ml	1240
3a		吟酿 55 特级干型起泡酒 (庆祝用酒)	Junmai Ginjo	Joyo			Rice Polishing Rate 55% Aic 15% Nihonshudo+10	这是一款100%使用代表京都的大米“庆祝”制成的吟酿酒。这款京都的特级干型清酒，具有浓郁的香气和清爽的口感。它的典雅的口味可与各种精品菜肴相结合的同时，不会掩盖了菜肴本身的香味。	300ml	855
12		吟酿 55 特级干型起泡酒 (庆祝用酒)	Junmai Ginjo	Joyo			Rice Polishing Rate 55% Aic 15% Nihonshudo+10	这是一款100%使用代表京都的大米“庆祝”制成的吟酿酒。这款京都的特级干型清酒，具有浓郁的香气和清爽的口感。它的典雅的口味可与各种精品菜肴相结合的同时，不会掩盖了菜肴本身的香味。	720ml	1275
4a		纯米吟酿 55 (山田锦)	Junmai Ginjo	Joyo			Rice Polishing Rate 55% Aic 15%	该酒100%使用山田锦大米制成。打开瓶子后，它会给人以清新明快的印象，同时它有着优雅的果香和吟酿香气。此外，该酒的口感会在打开后的2到3天内慢慢提高，达到平衡的醇厚香味。	300ml	907
4		纯米吟酿 55 (山田锦)	Junmai Ginjo	Joyo			Rice Polishing Rate 55% Aic 15%	该酒100%使用山田锦大米制成。打开瓶子后，它会给人以清新明快的印象，同时它有着优雅的果香和吟酿香气。此外，该酒的口感会在打开后的2到3天内慢慢提高，达到平衡的醇厚香味。	720ml	1485
5		纯米吟酿 55 (山田锦) 〈特等米〉	Junmai Ginjo	Joyo	Japan/China Sake Award		Rice Polishing Rate 55% Aic 16%	该酒100%使用山田锦大米制成。这是一种产量少于1吨的限量酿造的清酒，给人一种清新明快的印象。其特点是浓郁、优雅的果香以及令人耳目一新的爽滑。是一款可以和各种菜肴搭配享用的中级清酒。	720ml	1660
6		纯米大吟酿 40 (五百万石)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Aic 15%	纯米大吟酿是通过在寒冷的天气下，精酿至45度而制成的。它在制造时会不经过滤便尽快装瓶，在瓶中燃烧后冷却保存在瓶中。这使得您可以感受到新鲜而爽滑的浓郁米香，并有着清爽的口感。	720ml	2585
7a		纯米大吟酿 40 (山田锦)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Aic 16%	该酒具有美妙的吟酿香气，带有优雅干净，清脆的果香余味，低温常温均可充分享用。它也能够完美搭配生鱼片和寿司等海鲜，并且它的高酸度，与肉类也能巧妙搭配在一起。	300ml	1525
7		纯米大吟酿 40 (山田锦)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Aic 16%	该酒具有美妙的吟酿香气，带有优雅干净，清脆的果香余味，低温常温均可充分享用。它也能够完美搭配生鱼片和寿司等海鲜，并且它的高酸度，与肉类也能巧妙搭配在一起。	720ml	2772
8		纯米大吟酿 40 特级 (五百万石)	Junmai Daiginjo	Joyo		EXCLUSIVE	Rice Polishing Rate 40% Aic 15%	该款限量版清酒，是使用京都府“五百万石”大米中精制至45度而成的，并且因为它在寒冷季节酿造，所以充满着清香。您可以感受到新鲜而醇厚的米香，并具有清爽的口感。	720ml	4160
9		纯米大吟酿 零 40 (山田锦)	Junmai Daiginjo	Joyo		EXCLUSIVE	Rice Polishing Rate 40% Aic 16%	这是一款产量极小的清酒，采用传统耗时的悬挂压榨的方法制成，并精酿至40度。请享受华美的吟酿香气以及柔和而典雅的果香。	720ml	5040
10		纯米大吟酿30 (山田锦)	Junmai Daiginjo	Joyo		EXCLUSIVE	Rice Polishing Rate 30% Aic 16%	这款优质的清酒经过精酿至30度制成，具有柔和爽滑的果香和清新典雅的余味。其的特点为味道清澈和清酒香味浓郁。是一款和红、白鱼片和刺身相配良好的深沉的酒。也正因为它的甜味，使得它也是甜点的最佳搭档。	720ml	4680





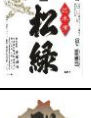
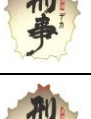







16a		纯米大吟酿39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。 正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。 最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稍干的余味。 这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	300ml	1351
16		纯米大吟酿39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。 正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。 最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稍干的余味。 这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	720ml	2042
16b		纯米大吟酿39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。 正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。 最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稍干的余味。 这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	1800ml	4085
17a		菊花盛 大吟酿	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16%	这是一款使用传统滴滤法从网袋中收集的特制清酒。 这一匠人级的大吟酿，有着浓郁的吟酿风味和清爽的风味，同时有着令人愉悦的精致、新鲜、干爽的口感。	300ml	1204
17		菊花盛 大吟酿	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16%	这是一款使用传统滴滤法从网袋中收集的特制清酒。 这一匠人级的大吟酿，有着浓郁的吟酿风味和清爽的风味，同时有着令人愉悦的精致、新鲜、干爽的口感。	720ml	1930
17b		菊花盛 大吟酿	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16%	这是一款使用传统滴滤法从网袋中收集的特制清酒。 这一匠人级的大吟酿，有着浓郁的吟酿风味和清爽的风味，同时有着令人愉悦的精致、新鲜、干爽的口感。	1800ml	3630
18a		纯米大吟酿50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3%	该酒的香味像哈密瓜一样柔和而芬芳。 它是一种具有多层次口感的纯米大吟酿清酒，精致的酸味结合醇厚的香味重叠，慢慢发展为一种带有微甜与醇香的结合体，并在口中释放，留香。	300ml	1024
18		纯米大吟酿50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3%	该酒的香味像哈密瓜一样柔和而芬芳。 它是一种具有多层次口感的纯米大吟酿清酒，精致的酸味结合醇厚的香味重叠，慢慢发展为一种带有微甜与醇香的结合体，并在口中释放，留香。	720ml	1680
18b		纯米大吟酿50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3%	该酒的香味像哈密瓜一样柔和而芬芳。 它是一种具有多层次口感的纯米大吟酿清酒，精致的酸味结合醇厚的香味重叠，慢慢发展为一种带有微甜与醇香的结合体，并在口中释放，留香。	1800ml	2850
19a		纯米吟酿	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3%	该酒香味温和舒适，让您享受酸甜的口感。 当甜味和酸味在口中慢慢扩散，达到一种完美的平衡。	300ml	841
19		纯米吟酿	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3%	该酒香味温和舒适，让您享受酸甜的口感。 当甜味和酸味在口中慢慢扩散，达到一种完美的平衡。	720ml	1181
19b		纯米吟酿	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3%	该酒香味温和舒适，让您享受酸甜的口感。 当甜味和酸味在口中慢慢扩散，达到一种完美的平衡。	1800ml	2042
20a		純米酒 雄町	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%	该酒的香味像哈密瓜一样柔和而芬芳。 最初的口味优雅、温和，有着哈密瓜一般的甘甜和香醇。 在短时间后，它会在口中释放出，干爽清澈的甜味和最原汁原味的米香，柔和地将柔和细腻的余味环绕在您的舌尖。	300ml	841









20		純米酒 雄町	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%	该酒的香味像哈密瓜一样柔和而芬芳。 最初的口味优雅、温和，有着哈密瓜一般的甘甜和香醇。 在短时间后，它会在口中释放出，干爽清澈的甜味和最原汁原味的米香，柔和地将柔和细腻的余味环绕在您的舌尖。	720ml	1181
20b		純米酒 雄町	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%	该酒的香味像哈密瓜一样柔和而芬芳。 最初的口味优雅、温和，有着哈密瓜一般的甘甜和香醇。 在短时间后，它会在口中释放出，干爽清澈的甜味和最原汁原味的米香，柔和地将柔和细腻的余味环绕在您的舌尖。	1800ml	2042
69		Kutami Daiginjo	Asahi "Keyaki" Junmai Daiginjo	Hanazakari			Rice Polishing Rate 50% Alc 15.3%	There is a delicious Ginjo fragrance and the soft sweetness and delicious rice taste pleasantly overflows in the mouth. The taste ebbs and flows to leave an umami aftertaste. With the soft sweetness this Sake matches salads, fish and ligitly flavored dishes.	720ml	1520
70		Hanazakari Junmai Hattan-nishiki	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 18%	With a cedar-like aroma it is not sweet and has a moderate acidity that is very well balanced. With a a slightly dry finish, the aftertaste is crisp, with a pleasant, lingering astringency. A stronger Sake that cuts the fat in meats. It matches grilled meats such as yaki-niku, steak, fried pork.	720ml	1105
71		Special Junmai Hanazakari	Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3%		720ml	1105
72		Hanazakari Junmai Yamada Nishiki	Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3%		720ml	1160
73		Honjozo Hanamori	Honjozo	Hanazakari			Rice Polishing Rate 60% Alc 15.3%		720ml	1010
21a		特别纯米酒	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3%	这是一款屡获殊荣的清酒。带有淡淡的香蕉味。 同时淡淡酸味的芬芳、爽滑、柔和的香味让人联想到带有丝丝甜味的李子。让您感受到平衡的醇香。 该清酒特别适合搭配白色烤鱼、肉类和天妇罗饮用。	300ml	779
21		特别纯米酒	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3%	这是一款屡获殊荣的清酒。带有淡淡的香蕉味。 同时淡淡酸味的芬芳、爽滑、柔和的香味让人联想到带有丝丝甜味的李子。让您感受到平衡的醇香。 该清酒特别适合搭配白色烤鱼、肉类和天妇罗饮用。	720ml	1079
21b		特别纯米酒	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3%	这是一款屡获殊荣的清酒。带有淡淡的香蕉味。 同时淡淡酸味的芬芳、爽滑、柔和的香味让人联想到带有丝丝甜味的李子。让您感受到平衡的醇香。 该清酒特别适合搭配白色烤鱼、肉类和天妇罗饮用。	1800ml	1828
26a		纯米大吟酿	Junmai Daiginjo	Sasaki	2019 Fine Sake Gold Award Winner	EXCLUSIVE	Rice Polishing Rate 40% Alc 16%	纯米大吟酿1号是使用最高等级山田大米精制而成的一种特殊的清酒。它吟酿果味浓厚，清甜淡雅。 水果般的味道，清澈爽滑，并带有略微苦涩的余味。 这款清酒可搭配大多数日本料理，特别是白鱼和生鱼片饮用。	300ml	1563
26		纯米大吟酿	Junmai Daiginjo	Sasaki	2019 Fine Sake Gold Award Winner	EXCLUSIVE	Rice Polishing Rate 40% Alc 16%	纯米大吟酿1号是使用最高等级山田大米精制而成的一种特殊的清酒。它吟酿果味浓厚，清甜淡雅。 水果般的味道，清澈爽滑，并带有略微苦涩的余味。 这款清酒可搭配大多数日本料理，特别是白鱼和生鱼片饮用。	720ml	2789
27a		特别纯米酒 西阵	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% □ □	该酒使用京都开发的吟酿酵母在低温下长时间发酵，并精制至50度制成。 它具有纯粹、温和、干爽并有着大吟酿纯米酒所独有的微甜的果香。 它可搭配大多数日本料理，特别是因为它可以引出肉中所含的谷氨酸，所以与牛肉是绝配。。	300ml	1080

27		特别纯米酒 西阵	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% □	该酒使用京都开发的吟酿酵母在低温下长时间发酵，并精制至50度制成。 它具有纯粹、温和、干爽并有着大吟酿纯米酒所独有的微甜的果香。 它可搭配大多数日本料理，特别是因为它可以引出肉中所含的谷氨酸，所以与牛肉是绝配。	720ml	1960
30		平安四神红瓶	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 16%	这是一种在低温下缓慢酿造精制出的清酒。 这种大吟酿的特点是有着淡淡的芬芳和醇香。 它具有米酒特有的纯净而醇厚的味道，并有着提升海鲜的风味的功能。 这款清酒与所有海鲜类食物特别是寿司有着绝妙的搭配。	500ml	2850
31a		纯米吟酿	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有浓郁而均衡的米香。 它的特点是口感顺滑，同时在到喉咙上的时候显得非常干爽，和鱼香结合时，它有着清爽轻盈的淡淡香气。 这款清酒与所有海鲜类食物特别是白鱼和刺身有着绝妙的搭配。	300ml	784
31		纯米吟酿	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有浓郁而均衡的米香。 它的特点是口感顺滑，同时在到喉咙上的时候显得非常干爽，和鱼香结合时，它有着清爽轻盈的淡淡香气。 这款清酒与所有海鲜类食物特别是白鱼和刺身有着绝妙的搭配。	720ml	1380
31b		纯米吟酿	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有浓郁而均衡的米香。 它的特点是口感顺滑，同时在到喉咙上的时候显得非常干爽，和鱼香结合时，它有着清爽轻盈的淡淡香气。 这款清酒与所有海鲜类食物特别是白鱼和刺身有着绝妙的搭配。	1800ml	2430
32		古都 特别纯米酒	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有些许酸味和浓厚的米香，适合纯米香爱好者。 风味为酸度适中的柑橘。 这款酒适合匹配各种菜肴，包括烧烤类、水煮类和一些炒菜饮用。特别是适合与煮熟的海鲜搭配饮用。	720ml	1230
32b		古都 特别纯米酒	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有些许酸味和浓厚的米香，适合纯米香爱好者。 风味为酸度适中的柑橘。 这款酒适合匹配各种菜肴，包括烧烤类、水煮类和一些炒菜饮用。特别是适合与煮熟的海鲜搭配饮用。	1800ml	2185
33a		丸竹夷 本酿造	Honjozo	Sasaki		EXCLUSIVE	Rice Polishing Rate 65% Alc 15%	这是一款米香和名水源出产的水结合制成的醇厚清酒。 味道和芬芳融合在一起非常平衡，同时为日本料理增添一层口感。 入口会有轻微的酸味，然后您可以享受到甜度、苦味和香味相结合的醇厚味道。	300ml	660
33		丸竹夷 本酿造	Honjozo	Sasaki		EXCLUSIVE	Rice Polishing Rate 65% Alc 15%	这是一款米香和名水源出产的水结合制成的醇厚清酒。 味道和芬芳融合在一起非常平衡，同时为日本料理增添一层口感。 入口会有轻微的酸味，然后您可以享受到甜度、苦味和香味相结合的醇厚味道。	720ml	1039
34		纯米大吟酿 宫之四季	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	该纯米大吟酿清酒，具有浓郁的吟酿香味，口感柔和干爽，同时带有微甜柑橘香，回味无穷浓郁。它由精心酿造制成。 非常适合搭配大多数海鲜类食品和白色鱼类，特别是寿司一起饮用。	720ml	2965
34b		纯米大吟酿 宫之四季	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	该纯米大吟酿清酒，具有浓郁的吟酿香味，口感柔和干爽，同时带有微甜柑橘香，回味无穷浓郁。它由精心酿造制成。 非常适合搭配大多数海鲜类食品和白色鱼类，特别是寿司一起饮用。	1800ml	5582
35		开运七福神 大吟酿	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	这是一款带有原始米香、口感爽口、而优雅的大吟酿清酒。 入口时的丝丝苦味会被柔和的甜味和醇香所取代，再变得干爽。	720ml	2435
35b		开运七福神 大吟酿	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	这是一款带有原始米香、口感爽口、而优雅的大吟酿清酒。 入口时的丝丝苦味会被柔和的甜味和醇香所取代，再变得干爽。	1800ml	4650


36		神开藏 纯米大吟酿	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 15%	该酒100%由滋贺县产大米制成，是具有纯净的吟酿香气的纯米吟酿清酒。 它是一种在寒冷的季节经过精心酿造制成的口感柔和圆润、辛辣而干燥的清酒。入口虽然清淡但会随着时间的流逝而渐渐扩散。非常搭配凉拌菜饮用。	720ml	1425
36b		神开藏 纯米大吟酿	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 15%	该酒100%由滋贺县产大米制成，是具有纯净的吟酿香气的纯米吟酿清酒。 它是一种在寒冷的季节经过精心酿造制成的口感柔和圆润、辛辣而干燥的清酒。入口虽然清淡但会随着时间的流逝而渐渐扩散。非常搭配凉拌菜饮用。	1800ml	2585
37		大自然神开 特别纯米酒	Tokubetsu Junmai	Fujimoto			Rice Polishing Rate 60% Alc 15%	这是一款温和略干爽的日本清酒。是具有深色和干爽口感的特殊的纯米酒，可提高菜肴的口感。 略带酸味，味道丰富而稳重，回味极佳。	720ml	1285
37b		大自然神开 特别纯米酒	Tokubetsu Junmai	Fujimoto			Rice Polishing Rate 60% Alc 15%	这是一款温和略干爽的日本清酒。是具有深色和干爽口感的特殊的纯米酒，可提高菜肴的口感。 略带酸味，味道丰富而稳重，回味极佳。	1800ml	2258
42		德文尖角体神开 特别纯米酒	Tokubetsu Junmai	Fujimoto	Japan National Kan Gold		Rice Polishing Rate 60% Alc 15.5%	这是一款突出清淡、柔和的酸味的日本清酒。 它有着干果的香气，而没有强烈的吟酿香气。 入口时，您会首先感受到带有浓郁醇香的柔和的甜味。 随后和酸味结合会产生轻微的苦味，并将其醇香锁在口中。	720ml	1400
42b		德文尖角体神开 特别纯米酒	Tokubetsu Junmai	Fujimoto	Japan National Kan Gold		Rice Polishing Rate 60% Alc 15.5%	这是一款突出清淡、柔和的酸味的日本清酒。 它有着干果的香气，而没有强烈的吟酿香气。 入口时，您会首先感受到带有浓郁醇香的柔和的甜味。 随后和酸味结合会产生轻微的苦味，并将其醇香锁在口中。	1800ml	2520
45		纯米大吟酿 Cut	Junmai Daiginjo	Fujimoto		EXCLUSIVE	Rice Polishing Rate 40% Alc 17%	这一款具有醇厚吟酿香气、口感柔和、带有柑橘香和微甜，口感干爽，回味浓郁的纯米大吟酿清酒。由精心酿造制成。	720ml	2790
46		纯米大吟酿 Flow	Junmai Daiginjo	Fujimoto		EXCLUSIVE	Rice Polishing Rate 50% Alc 17%	这一款具有醇厚吟酿香气、口感柔和、带有柑橘香和微甜，口感干爽，回味浓郁的纯米大吟酿清酒。由精心酿造制成。	720ml	2670
47		特别纯米酒 HighSake	Tokubetsu Junmai	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 15%	该酒的米香与诱人的柑橘酸相结合，让人们流连忘返。 在口中急速扩散的酸味让您不会感觉到17度的度数，同时完美平衡香味和酸味。其余味淡雅而甜美。	720ml	1830
48		特别 Cocomero & Limone	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 16%	这是一款夏季限量版清酒。通过将纯米吟酿的原始清酒的酿制成16.5度，达成适中的香味。这使得浓郁的香味保持平衡，来创造柔滑而略带甜味的口感，入喉后则会产生清爽的口感。	720ml	1380
52b		纯米大吟酿 别格	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 40% Alc 17%	该酒将山田锦米和吟酿的香气，小心地压制在瓶子中。 清酒的醇厚香味在入口的优雅甜味后慢慢扩散，达到了甜味和深度的精妙的平衡，最后留下令人愉悦的带有些许酸味的余味。 非常适合搭配烤制的带有适中脂肪的金枪鱼，黄油和味噌烤出来的鳗鱼，法式海鲜汤，草莓膏（海胆和鲑鱼煲）饮用。	1800ml	12600
53a		纯米大吟酿 丽峰	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 50% Alc 16%	通过品尝该酒干净而爽快的风味，您可以回味出白神山的味道，岩城县的泉水，和大米如雪一般飘落的美景。 该酒带有轻微的米香、柔和的甜味以及透明、有力的醇香。 非常适合搭配红肉金枪鱼，扇贝刺身，白菜豆腐沙拉，山药天妇罗一起享用。	300ml	834

53		纯米大吟酿 丽峰	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 50% Aic 16%	通过品尝该酒干净而爽快的风味，您可以回味出白神山的味道， 岩城县的泉水，和 大米如雪一般飘落的美景。 该酒带有轻微的米香、柔和的甜味以及透明、有力的醇香。 <b>非常适合搭配</b> 红肉金枪鱼，扇贝刺身，白菜豆腐沙拉，山药天妇罗一起享用。	720ml	1590
53b		纯米大吟酿 丽峰	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 50% Aic 16%	通过品尝该酒干净而爽快的风味，您可以回味出白神山的味道， 岩城县的泉水，和 大米如雪一般飘落的美景。 该酒带有轻微的米香、柔和的甜味以及透明、有力的醇香。 <b>非常适合搭配</b> 红肉金枪鱼，扇贝刺身，白菜豆腐沙拉，山药天妇罗一起享用。	1800ml	2940
54a		特别纯米酒 纯米酒	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 65% Aic 16%	这种日式纯米清酒由来已久，受到当地人的喜爱，并被特别命名为“松绿”，衬托着酒厂花园般的氛围。 酒厂保留了传统，同时谨慎使用技术，以免影响温和醇厚的风味。 <b>适合搭配</b> 烤鲑鱼，烤三文鱼，炖肉和土豆一起享用	300ml	666
54		特别纯米酒 纯米酒	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 65% Aic 16%	这种日式纯米清酒由来已久，受到当地人的喜爱，并被特别命名为“松绿”，衬托着酒厂花园般的氛围。 酒厂保留了传统，同时谨慎使用技术，以免影响温和醇厚的风味。 <b>适合搭配</b> 烤鲑鱼，烤三文鱼，炖肉和土豆一起享用	720ml	1170
54b		特别纯米酒 纯米酒	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 65% Aic 16%	这种日式纯米清酒由来已久，受到当地人的喜爱，并被特别命名为“松绿”，衬托着酒厂花园般的氛围。 酒厂保留了传统，同时谨慎使用技术，以免影响温和醇厚的风味。 <b>适合搭配</b> 烤鲑鱼，烤三文鱼，炖肉和土豆一起享用	1800ml	1940
55		特别纯米酒 Deka	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 60% Aic 16%	这是一种温和、醇厚、带有深蓝色的纯米清酒，它融合了米饭的原始风味使其变得十分可口。 入口时温热慢慢扩散，并在您的整个口腔中弥漫出和谐、均衡的风味。 <b>适合搭配</b> 细切牛蒡、关东煮、味噌田乐（甜味增加茄子等）饮用	720ml	1450
55b		特别纯米酒 Deka	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 60% Aic 16%	这是一种温和、醇厚、带有深蓝色的纯米清酒，它融合了米饭的原始风味使其变得十分可口。 入口时温热慢慢扩散，并在您的整个口腔中弥漫出和谐、均衡的风味。 <b>适合搭配</b> 细切牛蒡、关东煮、味噌田乐（甜味增加茄子等）饮用	1800ml	2436
56		纯米大吟酿 翡翠	Junmai Daiginjo	Matsumidori	2019 Fine Sake Award Japan Gold Medal Aomori Sake Award 2019 Gold Medal		Rice Polishing Rate 40% Aic 16%	精心挑选的青森县最好的大米再加上酒厂拥有的技术和经验制造出了这典雅的醇香。 入口口感细腻柔软、带有淡淡的甜味，随后您可以品尝到醇厚的香气和清新干爽的口感。 <b>搭配</b> 霜烧牛肉、寿喜烧、烤天妇罗，烤北极贝享用真乃一绝。	720ml	1940
56b		纯米大吟酿 翡翠	Junmai Daiginjo	Matsumidori	2019 Fine Sake Award Japan Gold Medal Aomori Sake Award 2019 Gold Medal		Rice Polishing Rate 40% Aic 16%	精心挑选的青森县最好的大米再加上酒厂拥有的技术和经验制造出了这典雅的醇香。 入口口感细腻柔软、带有淡淡的甜味，随后您可以品尝到醇厚的香气和清新干爽的口感。 <b>搭配</b> 霜烧牛肉、寿喜烧、烤天妇罗，烤北极贝享用真乃一绝。	1800ml	3864
57		纯米大吟酿 蓝宝石	Junmai Ginjo	Matsumidori	IWC 2019 Sake Gold Medal 2019 Fine Sake Award Gold Medal		Rice Polishing Rate 55% Aic 16%	该酒强烈的酸味夹杂着咸香，这是华丽的标志。 该酒的特征在于其醇香和令人愉悦的酸味保持着精巧的平衡。 饱满的风味和清爽的后劲特别适合搭配西餐和西式风味的食品享用。	720ml	1520
57b		纯米大吟酿 蓝宝石	Junmai Ginjo	Matsumidori	IWC 2019 Sake Gold Medal 2019 Fine Sake Award Gold Medal		Rice Polishing Rate 55% Aic 16%	该酒强烈的酸味夹杂着咸香，这是华丽的标志。 该酒的特征在于其醇香和令人愉悦的酸味保持着精巧的平衡。 饱满的风味和清爽的后劲特别适合搭配西餐和西式风味的食品享用。	1800ml	2856
58		纯米大吟酿 虎之眼	Junmai Ginjo	Matsumidori	2019 U.S. Sake Appreciation Award Gold Award 2019 Kura Master Gold Award 2018 National Sake Appreciation Association		Rice Polishing Rate 55% Aic 16%	这极为美味的清酒，展示出华吹雪米的复杂性和美味。 它保持着丰富度和干爽度之间的绝佳平衡。 <b>适合搭配</b> 海鲜类食物，白鱼和蔬菜天妇罗饮用。	720ml	1380
58b		纯米大吟酿 虎之眼	Junmai Ginjo	Matsumidori	2019 U.S. Sake Appreciation Award Gold Award 2019 Kura Master Gold Award 2018 National Sake Appreciation Association		Rice Polishing Rate 55% Aic 16%	这极为美味的清酒，展示出华吹雪米的复杂性和美味。 它保持着丰富度和干爽度之间的绝佳平衡。 <b>适合搭配</b> 海鲜类食物，白鱼和蔬菜天妇罗饮用。	1800ml	2520

59		特别纯米酒 六根 缟玛瑙	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 65% Alc 16%	这是一款将青森纯米巧妙地融合起来的纯米酒。 具有清风拂袖般的风味，让您爱不释手。 搭配各种风味的鱼和肉，能够增添香味。	720ml	1240
59b		特别纯米酒 六根 缟玛瑙	Tokubetsu Junmai	Matsumidori			Rice Polishing Rate 65% Alc 16%	这是一款将青森纯米巧妙地融合起来的纯米酒。 具有清风拂袖般的风味，让您爱不释手。 搭配各种风味的鱼和肉，能够增添香味。	1800ml	2100
60		纯米吟酿 六根 红宝石	Junmai Ginjo	Matsumidori	2019 Fine Sake Award gold Medal 2018 Fine Sake Award Grand Gold Medal		Rice Polishing Rate 60% Alc 16%	口感柔软、香甜、干净。 入口先有令人愉悦的甜味在口中弥漫。 如果您想喝的更多，这款红宝石必然是您的不二之选。 适合搭配刺身或烤鱼、枪鱼、寿司和刺身或熟海鲜菜肴饮用	720ml	1450

60b		纯米吟酿 六根 红宝石	Junmai Ginjo	Matsumidori	2019 Fine Sake Award gold Medal 2018 Fine Sake Award Grand Gold Medal		Rice Polishing Rate 60% Alc 16%	口感柔软、香甜、干净。 入口先有令人愉悦的甜味在口中弥漫。 如果您想喝的更多， 这款红宝石必然是您的不二之选。 适合搭配刺身或烤鱼、枪鱼、寿司和刺身或熟海鲜菜肴饮用	1800ml	2688
61		纯米吟酿 蛋白石	Junmai Ginjo	Matsumidori			Rice Polishing Rate 50% Alc 16%	这是一种有着扎实吟酿香气， 饮后香气弥漫口腔甚至冲入鼻子中的酒。 它具有清爽的醇香和酸味， 可完美搭配最精美的菜肴。 适合与烧烤、水煮菜和炒菜等多种菜肴搭配饮用。	720ml	1415
61b		纯米吟酿 蛋白石	Junmai Ginjo	Matsumidori			Rice Polishing Rate 50% Alc 16%	这是一种有着扎实吟酿香气， 饮后香气弥漫口腔甚至冲入鼻子中的酒。 它具有清爽的醇香和酸味， 可完美搭配最精美的菜肴。 适合与烧烤、水煮菜和炒菜等多种菜肴搭配饮用。	1800ml	2604
62		纯米吟酿 六根 绿宝石	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 40% Alc 16%	这是由山田锦精米所制造的40度的豪华酒品。 它具有典雅而尊贵的气息。 纯米制造的大吟酿， 其酒体高贵， 香味醇厚， 酒品清澈， 这使得它每一年都非常受欢迎。 非常适合与白色海鲜类食物， 炖菜和烧烤等一起享用。	720ml	2268
62b		纯米吟酿 六根 绿宝石	Junmai Daiginjo	Matsumidori			Rice Polishing Rate 40% Alc 16%	这是由山田锦精米所制造的40度的豪华酒品。 它具有典雅而尊贵的气息。 纯米制造的大吟酿， 其酒体高贵， 香味醇厚， 酒品清澈， 这使得它每一年都非常受欢迎。 非常适合与白色海鲜类食物， 炖菜和烧烤等一起享用。	1800ml	4536
63		纯米吟酿 爱山	Junmai Ginjo	Matsumidori	2019 Fine Sake Award Japan Gold Medal		Rice Polishing Rate 50% Alc 16%	这是100%选用来自爱山县的稀有米制成的， 具有花香和柔和的口感的， 浓郁、醇厚， 带有原始米香的清酒。 只需一口， 口中就会弥漫出酸甜结合的优雅风味。 搭配烤鱼、枪鱼、扇贝、大虾、大多数生、熟的海鲜、味道较轻的酱料、蔬菜天妇罗和油炸食品饮用更是一绝。	720ml	2520
75		"Fuku" Junmai Daiginjo	Junmai Daiginjo	Fujii	Lake Biwa Sake Award		Rice Polishing Rate 40% Alc 15% SMV 0	A wonderfully tasting Junmai Daiginjo Sake that is completed with the skill of Mr. Yamada Nishiki and Mr. Mori. It has a gentle and elegant ginjo aroma with a slightly light and slightly sweet mellow taste. Winner of the Lake Biwa Award at the "Shiga Local Sake Association for Everyone" .  A limited edition small production Sake.	720ml	4688
76		"Kirara" Junmai Daiginjo	Junmai Daiginjo	Fujii	G20 Osaka Summit 2019 Sake		Rice Polishing Rate 50% Alc 15% SMV -0.5	G20 Osaka Summit 2019 Sake. With a slight ginjo incense and a beautifully clean, mellow taste, this Sake is mouth filling, rich and slightly sweet.  Made from the mother of Yamadanishiki rice: Wataribune.	720ml	3094
77		"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii			Rice Polishing Rate 50% Alc 15% SMV +2.1	A harmonious, mellow, slightly rich and slightly dry tasting Sake. It has a well-made umami leaving a clean, fresh palate. A high-quality Sake full of individuality.  An authentic school Sake with a profound taste and a harmony of the five tastes.	720ml	2380
78		Tojinomai "Junmai Daiginjo"	Junmai Daiginjo	Fujii			Rice Polishing Rate 50% Alc 15% SMV +2.1	The rich aroma of rice remains and the Sake is mellow, soft and slightly dry. There is a pleasant ginjo incense, a refreshing mouth, and a richness in the aftertaste.  Full-bodied scent with a mellow swelling.	720ml	2906
79		"Sora" Junmai Daiginjo Genshu	Junmai Daiginjo	Fujii			Rice Polishing Rate 40% Alc 17% SMV 0	A shizuku Sake made to the highest level. A delicious, luxurious Sake with a melony ginjo fragrance and delicious rice flavor. The soft, elegant taste is light with a very smooth sweet aftertaste.  Named "Umami" for the taste and from the image of clear and beautiful Sake.	720ml	4219
80		"Aowatari Tankan Wataribune" Junmai Ginjo Genshu	Junmai Ginjo	Fujii			Rice Polishing Rate 60% Alc 18% SMV +2.7	A smooth Sake with a delightful aftertaste. The aroma is a pleasant ginjo and the taste is rich, slightly dry with an abundance of umami.  Please enjoy the mellow and faint aroma and the plump tasty Sake. Made from the mother of Yamadanishiki rice: Wataribune.	720ml	2180
81		"Kurowatari Siga Wataribune Rokugou" Tokubetsu Junmai Genshu	Tokubetsu Junmai	Fujii			Rice Polishing Rate 60% Alc 18% SMV +1	The original solid taste of Sake created by Mr. Mori's honed skill. A refreshing aroma, richness, and a deep taste. The taste of rice spreads slowly in the mouth, and it is a full, slightly sweet Sake with a well-balanced flavors.  Please enjoy the richness full of flavor. Made from the mother of Yamadanishiki rice: Wataribune.	720ml	1980


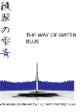
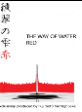
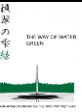



82		Retro Label Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii			Rice Polishing Rate 60% Alc 15% SMV +0.7	A clean mouth, and a harmonious taste that spreads the flavor of rice. A slightly dry Sake with acidity and umami, which is delicious. It is mellow and palatable and you can feel the definite taste of rice while being refreshing. It has a well-balanced taste, so it goes well with any dishes.  A Sake brewed without lactic acid and yeast, is cultivated by traditional	720ml	1405
83		"Retro Label Kimoto" Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii			Rice Polishing Rate 70% Alc 15% SMV +4.1	With a relaxing special pure rice scent, the fullness of the taste comes from aging and the deep pure rice wine. There is a crisp aftertaste and it has a delicious acidity.  The lukewarm feeling is good with the goodness of rice.	720ml	1645
84		"Ryumon Dry Karakuchi" Junmaishui	Junmai	Fujii			Rice Polishing Rate 70% Alc 15% SMV +8	A dryer Sake with a full-bodied plump rice taste, plenty of umami and a smooth mouthfeel.  A wonderfully dry Sake for discerning Sake lovers.	720ml	1425
87		Haginotsuyu Junmai Daiginjo "Shifuku"	Junmai Daiginjo	Fukui			Rice Polishing Rate 40% Alc 16%	The highest peak of Fukui brewery as exhibited at the National New Sake Appraisal. It is a truly blissful gem. Stored for 2 years, it is a well-balanced Sake that is neither too sweet nor too spicy. It is a smooth, deep tasting Sake with a clear fragrant aroma and a mellow flavor.  The brewery's finest sake, as presented at the Japan Sake Awards.	720ml	4714
88		Haginotsuyu Junmai Daiginjo "Black Label"	Junmai Daiginjo	Fukui	IWC: Commended		Rice Polishing Rate 40% Alc 17%	A Daiginjo Sake with an elegant aroma and a smooth texture. 100% Yamada Nishiki from Tojo Tenjin district, Hyogo prefecture special "A" district.  Savor the delicacy of Special Grade A Yamadanishiki in this pure Daiginjo. A gem that has been carefully brewed with thorough attention to everything from raw materials to koji making, fermentation, and storage. It features an elegant and stately ginjo incense with a mellow, profound and transparent taste.	720ml	3270
89		Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui			Rice Polishing Rate 50% Alc 15%	A Daiginjo Sake with an elegant aroma and a smooth texture. It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so Sake taste. The aftertaste is sweet similar to a wine or sherry.	720ml	2368
90		Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui			Rice Polishing Rate 50% Alc 15%	A Daiginjo Sake with an elegant aroma and a smooth texture. It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so Sake taste. The aftertaste is sweet similar to a wine or sherry.	300ml	1117
91		Haginotsuyu Ginjo-junmai	Junmai Ginjo	Fukui	IWC: Commended Fine Sake Awards: Gold		Rice Polishing Rate 60% Alc 15%	Fukui's most popular umami and elegant aroma Sake. It has a yogurt like scent and a firm acidity, encompassing the sweetness and umami of rice. The aftertaste is spicy and slightly sour. Fukui's most popular Sake will bring new depth to your meals. It is a Sake that goes well with a wide range of dishes.	720ml	1625
92		Haginotsuyu Super-chilled Aged Junmai-ginjo	Junmai Ginjo	Fukui			Rice Polishing Rate 60% Alc 15%	Fukui's ice temperature storage Junmai Ginjo. It is initially kept as a raw Sake and burned after. There is no strong scent and the rice taste is sweet and the overall flavor is more like wine. It is harmonious, light and refreshing with a gently spreading umami. The finish is clear and crisp.  A smooth sake that can be enjoyed before, during and after meals!	720ml	1338
93		Haginotsuyu Spica Gemini	Junmai	Fukui	Fine Sake Award: Gold		Rice Polishing Rate 70% Alc 10%	A new type of low alcohol Sake that evokes the gentle, nature of white wine or lemonade. The light taste of low alcohol can be easily enjoyed outdoors and on a hot day. It is very easy to drink and refreshes your body and tongue. It goes surprisingly well with very western foods such as pizza and potato fries, which are usually difficult to enjoy with Sake. The freshness and sharpness of lemon is balanced well with the alcohol and there is a lingering long finish.	500ml	1095
94		Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended National Kan: Gold		Rice Polishing Rate 70% Alc 15%	A tasty and crisp pure rice Sake that you can enjoy from cold to hot. It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste. Received the highest gold award in the "Kanzake Contest 2016".  A rich junmai with a clean finish to enjoy at all temperatures.	720ml	1055
95		Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended National Kan: Gold		Rice Polishing Rate 70% Alc 15%	A tasty and crisp pure rice Sake that you can enjoy from cold to hot. It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste. Received the highest gold award in the "Kanzake Contest 2016".  A rich junmai with a clean finish to enjoy at all temperatures.	300ml	677







96		Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Kura master: Platinum Sake selection: Platinum National Kan: Grand Gold		Rice Polishing Rate 60% Alc 15%	This Sake has won a gold medal in the "Kanzake Contest (Premium Kanzake Category)" since the first year of its release. It has a dense, refreshing and vivid taste that cannot be produced by the methods currently used. In addition it goes well with a wide range of dishes, including deep-tasting dishes. You will be amazed at the depth of flavor that you can enjoy even with hot Sake. A vivid taste that has never been experienced by the old brewing method. Received the Kura Master Platinum Award.  This is the delicious Sake of our forefathers!	720ml	1564
97		Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Kura master: Platinum Sake selection: Platinum National Kan: Grand Gold		Rice Polishing Rate 60% Alc 15%	This Sake has won a gold medal in the "Kanzake Contest (Premium Kanzake Category)" since the first year of its release. It has a dense, refreshing and vivid taste that cannot be produced by the methods currently used. In addition it goes well with a wide range of dishes, including deep-tasting dishes. You will be amazed at the depth of flavor that you can enjoy even with hot Sake. A vivid taste that has never been experienced by the old brewing method. Received the Kura Master Platinum Award.  This is the delicious Sake of our forefathers!	300ml	886

KOSHU AGED SAKE

104		Yamabuki Gold Vintage Sake	Koshu Aged	Kinmon	6 times winner: IWC Gold		Rice Polishing Rate 70% Alc 18%	"Aged old sake Yamabuki Gold" is a blend of several types of aged old Sake of up to 20 years based on 10-year aged sake.  Craftsmen who are familiar with the characteristics of Aged old Sake, with detailed know-how curated over a long period of time and by taking advantage of the climate of Akita, have blended multiple years of aged old Sake in an exquisite balance that brings out the unique characteristic "umami".  The amber color polished by aging shines beautifully, and it has the aroma and sweetness of aging in barrels. At the same time, it has a refreshing sensation, so it resonates beautifully with crustaceans such as shrimp and crab, and fatty dishes.	720ml	2900
49		纯米吟酿古酒 Way of Water Blue	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 15.5%	古酒是一种特殊的清酒。已经陈化了2年以上。它的味道与普通的日本清酒完全不同。和浓郁的黑雪利酒相比，您可以很容易区分出它来。它有着丰富的水果口味和，一种醇厚、深沉、甜美的口感，并带有咸香的余韵。这是您可以尝试的新颖、有趣之选。	720ml	1793
50		纯米吟酿古酒 Way of Water Red	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 15.5%	古酒是一种特殊的清酒。已经陈化了2年以上。它的味道与普通的日本清酒完全不同。和浓郁的黑雪利酒相比，您可以很容易区分出它来。它有着丰富的水果口味和，一种醇厚、深沉、甜美的口感，并带有咸香的余韵。这是您可以尝试的新颖、有趣之选。	720ml	1718
51		纯米吟酿古酒 Way of Water Green	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 15.5%	古酒是一种特殊的清酒。已经陈化了2年以上。它的味道与普通的日本清酒完全不同。和浓郁的黑雪利酒相比，您可以很容易区分出它来。它有着丰富的水果口味和，一种醇厚、深沉、甜美的口感，并带有咸香的余韵。这是您可以尝试的新颖、有趣之选。	720ml	1718
85		"Boar Bird GIBIER" Special Junmai Aged Sake	Koshu Aged	Fujii			Rice Polishing Rate 70% Alc 15%	A Special aged golden-colored Sake with the taste of a port wine more than a Sake. The aged caramel aroma and richness mixes with a pleasant acidity. The taste is well-balanced as a whole and it is very moreish! Can be matched with dessert due to the sweet flavor.  Stored for over 15 years.	720ml	2390

SPECIAL FRUIT SAKE






98		Haginotsuyu "Wa no Ka no Shizuku" Lemon Liqueur	Liqueur	Fukui			Alc 7%	Sake and luscious domestically grown fruits come together. The lemons are grown where the cultivation and taste has been passed down over 100 years and wow, this is a REAL lemony lemon liqueur. The full flavor of the lemons can be felt with the beautiful mix of the Sake providing a refreshing taste and aroma, and a addictive taste with a soft acidity-a true treat.  Delight in the crisp aroma and gentle tang of fresh lemons.	500ml	1090
----	---	--	---------	-------	--	--	--------	---	-------	------

99		Haginotsuyu “Wa no Ka no Shizuku” Citrus Liqueur	Liqueur	Fukui			Alc 4%	<p>Sake and luscious domestically grown fruits come together. Mikan-shu (citrus liqueur) is born from citruses organically grown without pesticides or artificial fertilizers, in vast terraced fields overlooking the ocean. The flavor from the Mikan (type of Orange) is superb, refreshing and rich. A juicy and easy-to-drink taste with plenty of fruit.</p> <p>A smooth, succulent liqueur like fresh fruit juice.</p>	500ml	1090
100		Haginotsuyu “Wa no Ka no Shizuku” Yuzu Liqueur	Liqueur	Fukui			Alc 7%	<p>Sake and luscious domestically grown fruits come together. Using only the finest yuzu fruits from Kyoto's Mizuo region, the historical birthplace of yuzu. This area is blessed with a cool climate and pristine waters, the yuzu grown here boast a fresh aroma and deep, rich flavor. The entire of these remarkable yuzu fruits are brewed into an elegant liqueur that is simply sublime. Rich aroma, and a soft noble taste. It is refreshing and an exquisite combination of yuzu and Fukui Sake.</p> <p>This rich and refined beverage will delight and refresh your palate.</p>	500ml	1090
101		Haginotsuyu “Wa no Ka no Shizuku” Plum Liqueur	Liqueur	Fukui			Alc 12%	<p>Sake and luscious domestically grown fruits come together. Using the fully-ripened nanko plums which are then steeped in Sake (instead of the more common shochu) to produce a sublimely mellow Plum Sake liqueur that brings out the full aroma of the ripe, luscious plums.</p> <p>A refreshing plum liqueur with an aroma that hints of peaches.</p>	500ml	1090

No Alcohol Sake













103		Zero Shizuku		Fukumitsuya			Alc 0%	<p>Brewed with contract farming Sake rice in a special procedure. Non-alcoholic Junmai Sake flavored drink. Natural rice flavor from fermentation process. No artificial flavor, no artificial color, no additives, and no preservatives. Sweet rice aroma with a refreshing, fruity flavor. Please enjoy the taste of the season. 36kcal/100ml.</p> <p>Food Pairing: Especially goes well with Japanese foods like Sashimi, sushi, and tempura.</p>	200ml	335
-----	---	--------------	--	-------------	--	--	--------	--	-------	-----














NEW







69		Kutami Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 50% Alc 15.3%	There is a delicious Ginjo fragrance and the soft sweetness and delicious rice taste pleasantly overflows in the mouth. The taste ebbs and flows to leave an umami aftertaste. With the soft sweetness this Sake matches salads, fish and lightly flavored dishes.	720ml	1520
70		Hanazakari Junmai Hattan-nishiki	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 18%	With a cedar-like aroma it is not sweet and has a moderate acidity that is very well balanced. With a slightly dry finish, the aftertaste is crisp, with a pleasant, lingering astringency. A stronger Sake that cuts the fat in meats. It matches grilled meats such as yaki-niku, steak, fried pork.	720ml	1105
64		Heian Shishin White Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 50% Alc 15%	The Sake is prepared by slowly fermenting at a low temperature for a long time. This Sake has a faint Ginjo, fruity scent and a wide and plump range of flavors peculiar to Junmaishu. The refreshing and dry taste goes well with all Japanese food.	500ml	1945
65		Heian Shishin Black Daiginjo	Junmai Daiginjo	Sasaki			Rice Polishing Rate 50% Alc 15%	Black Daiginjo has a fruity aroma and a refreshing taste, so it is perfect before or during meals.The fruity Ginjo incense is finished in a well-balanced manner with a fruity mouthfeel that is quite stimulating when you drink it. If you raise the temperature a little, the spiciness will become a little milder, and instead you will feel a stronger acidity.The aftertaste is clean and refreshing. It goes well with light and delicately flavoured dishes and cooked fish and seafood dishes, especially shellfish: Crab, Lobster.	720ml	2296
66a		Heian Shishin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	Blue ginjo is characterized by a fruity aroma particular to Ginjo sake.You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake. The overall taste is light and it is easy to drink. The acidity is low but there is still a sharpness with a spiceness. It features a clean mouth and a crisp aftertaste. The light and refreshing taste goes well with any dish. Also matches creamy and cheesy dishes.	300ml	1442

66		Heian Shishin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	Blue ginjo is characterized by a fruity aroma particular to Ginjo sake. You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake. The overall taste is light and it is easy to drink. The acidity is low but there is still a sharpness with a spiciness. It features a clean mouth and a crisp aftertaste. The light and refreshing taste goes well with any dish. Also matches creamy and cheesy dishes.	720ml	<b>1546</b>
67		Jurakudai Daiginjo Maiko-san	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 17%	A Daiginjo with a rice polishing ratio of 40% and using the famous water "Ginmeisui" at the site of the brewery. It is a Daiginjo with cleanliness and gorgeousness that can be said to be the crystallization of the skill of the brewers. A flavorful Daiginjo whose flavour slowly spreads the sweetness of sharpened rice aroma when first drunk. Best drunk with seafood, white meats and vegetable dishes..	500ml	<b>2695</b>
28		Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	2016 Sake Brewing Prize Winner at National New Liquor Fair 2017 IWC Gold award 2017 Tokai Honor Award 2019 Osaka Sake Awards: Excellence prize	<b>EXCLUSIVE</b>	Rice Polishing Rate 40% Alc 17% □	A sake of the highest quality. The taste is dry, crisp and clean. The flavour is smooth and a little spicy. The aroma is the fruity Ginjo aroma, some say akin to pear. This Sake pairs particularly well with sashimi and cooked seafood dishes.	720ml	<b>4500</b>
29a		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	2015 and 2018 IWC Silver award	<b>EXCLUSIVE</b>	Rice Polishing Rate 50% Alc 16% □	A well-balanced Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. This Sake has a pleasant sweet finish with the fruity scent of apples and pears. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.	300ml	<b>1840</b>
29		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	2015 and 2018 IWC Silver award	<b>EXCLUSIVE</b>	Rice Polishing Rate 50% Alc 16% □	A well-balanced Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. This Sake has a pleasant sweet finish with the fruity scent of apples and pears. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.	720ml	<b>3600</b>
105		X3	Junmai	Kinmon			Rice Polishing Rate 70% Alc 15%	A special Junmai sake made using three times as much Koji as usual. Sake with the power of Koji has an amazake-like effect and the clean sweetness of rice is a prime character of this Sake. The scent is reminiscent of pine, kinako, and oak. A rich, soft sweetness like marshmallow spreads and a fresh acidity wraps around. There is a rich middle mouth with a sharp aftertaste.  Matches cheese, meat dishes, game, sea urchin, tempura and you can enjoy it chilled or mixed with soda.	720ml	<b>1408</b>
106		X3 Rose	Junmai	Kinmon			Rice Polishing Rate 70% Alc 16%	A beautiful rose-colored sake that brings out the flavor of red rice (ancient rice) with three times the normal amount of Koji. Red rice, which is said to have the roots of rice, is a highly nutritious rice that contains more vitamins and minerals than modern white rice. At the same time, there is a lot of fat and there is a risk of fading. In collaboration with the Food Research Institute, this Sake was researched for the optimum formulation and created a Sake that allows you to enjoy the natural and soft rose color due to its complex taste and red pigment.  The power of fermentation with three times the amount of Koji brings out the flavor of red rice strongly and firmly. The scent is reminiscent of dark cherries and dried fruits. The mouthfeel is well-balanced with the sweetness and sourness of products such as dried cherries and dried figs. The soft and refreshing acidity like strawberries produces a beautiful sharpness.  Matches fresh vegetables, fatty fish, fresh cheese	720ml	<b>1864</b>
107		Junmai Ginjo Kakumagawa	Junmai Ginjo	Kinmon			Rice Polishing Rate 55% Alc 16%	A Junmai Ginjo Sake made by burning bottles, rapidly cooling, and storing in low-temperature bottles. Using Gohyakumangoku rice the Sake has been specially stored in the brewery to mature and bring out a soft, mellow and smooth taste. The scent is mellow reminiscent of laurel and juniper berries. The umami spreads all over the mouth and the aftertaste is light.  Matches a wide variety of foods.	720ml	<b>1660</b>


PRIVATE (WHITE) LABEL SAKE

4L		特别纯米酒 60 (庆祝用酒)	Tokubetsu Junmai	Joyo	Japan/China Sake Award		Rice Polishing Rate 60% Alc 15%	温和的麝香伴随着适中的米香。其特点是口味浓郁，酸度高，可在不影响口感的前提下提供丰富的味觉享受。这是一款性价比极高的特殊的纯米酒。不仅易于使用而且与西餐和许多菜肴搭配起来口感极佳。	720ml	1670
5LA		纯米大吟酿 40 (山田锦)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Alc 16%	该酒具有美妙的吟酿香气，带有优雅干净，清脆的果香余味。低温常温均可充分享用。它能够完美搭配生鱼片和寿司等海鲜，并且它的高酸度，与肉类也能巧妙搭配在一起。	300ml	1955
5L		纯米大吟酿 40 (山田锦)	Junmai Daiginjo	Joyo			Rice Polishing Rate 40% Alc 16%	该酒具有美妙的吟酿香气，带有优雅干净，清脆的果香余味。低温常温均可充分享用。它能够完美搭配生鱼片和寿司等海鲜，并且它的高酸度，与肉类也能巧妙搭配在一起。	720ml	3202
6LA		纯米大吟酿39	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稠干的余味。这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	300ml	1781
6L		纯米大吟酿39	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稠干的余味。这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	720ml	2472
6LB		纯米大吟酿39	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3%	这是酒厂生产的最好的清酒。正如大吟酿其名，它具有近似精酿吟酿一般青苹果和哈密瓜的香气，并且柔和爽快。最初的淡淡甜味慢慢扩散一种饱满的风味，而源于软水的香味和酸度则留下清脆，圆润，稠干的余味。这种清酒与非常适合与寿司和荞麦面进行搭配饮用。	1800ml	4515
20L		純米酒 雄町	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with umami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	720ml	1631
20LB		純米酒 雄町	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with umami. After a short period it is included in the mouth, the crisp and clear sweetness and the original taste of rice spread gently on the tongue with a smooth, delicate aftertone. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	1800ml	2472
21LB		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3%	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	720ml	1509
20LB		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3%	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	1800ml	2258
19LB		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3%	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	1800ml	2472
28L		Junmai Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	2016 Sake Brewing Prize Winner at National New Liquor Fair 2017 IWC Gold award 2017 Tokai Honor Award		Rice Polishing Rate 40% Alc 17%	A sake of the highest quality. The taste is dry, crisp and clean. The flavour is smooth and a little spicy. The aroma is the fruity Ginjo aroma, some say akin to pear.	720ml	4930

29LA		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	2015 IWC Silver award 2018 IWC Silver award		Rice Polishing Rate 40% Alc 16%	A well-balanced Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. This Sake has a pleasant sweet finish with the fruity scent of apples and pears. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.	300ml	2270
29L		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	2015 IWC Silver award 2018 IWC Silver award		Rice Polishing Rate 40% Alc 16%	A well-balanced Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. This Sake has a pleasant sweet finish with the fruity scent of apples and pears. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.	720ml	4030
9LA		纯米大吟酿	Junmai Daiginjo	Sasaki	2019 Fine Sake Gold Award Winner	EXCLUSIVE	Rice Polishing Rate 40% Alc 16%	纯米大吟酿1号是使用最高等级山田大米精制而成的一种特殊的清酒。它吟酿果味浓厚，清甜淡雅。水果般的味道，清澈爽滑，并带有略微苦涩的余味。这款清酒可搭配大多数日本料理，特别是白鱼和生鱼片饮用。	300ml	1993
9L		纯米大吟酿	Junmai Daiginjo	Sasaki	2019 Fine Sake Gold Award Winner	EXCLUSIVE	Rice Polishing Rate 40% Alc 16%	纯米大吟酿1号是使用最高等级山田大米精制而成的一种特殊的清酒。它吟酿果味浓厚，清甜淡雅。水果般的味道，清澈爽滑，并带有略微苦涩的余味。这款清酒可搭配大多数日本料理，特别是白鱼和生鱼片饮用。	720ml	3219
10L		特别纯米酒 西阵	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% □□	该酒使用京都开发的吟酿酵母在低温下长时间发酵，并精制至50度制成。它具有纯粹、温和、干爽并有着大吟酿纯米酒所独有的微甜的果香。它可搭配大多数日本料理，特别是因为它可以引出肉中所含的谷氨酸，所以与牛肉是绝配。。	720ml	2390
11L		平安四神红瓶	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 16%	这是一种在低温下缓慢酿造精制出的清酒。这种大吟酿的特点是有着淡淡的芬芳和醇香。它具有米酒特有的纯净而醇厚的味道，并有着提升海鲜的风味的功能。这款清酒与所有海鲜类食物特别是寿司有着绝妙的搭配。	500ml	3280
12L		纯米吟酿	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有浓郁而均衡的米香。它的特点是口感顺滑，同时在到喉咙上的时候显得非常干爽。和鱼香结合时，它有着清爽轻盈的淡淡香气。这款清酒与所有海鲜类食物特别是白鱼和刺身有着绝妙的搭配。	720ml	1810
12LB		纯米吟酿	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有浓郁而均衡的米香。它的特点是口感顺滑，同时在到喉咙上的时候显得非常干爽。和鱼香结合时，它有着清爽轻盈的淡淡香气。这款清酒与所有海鲜类食物特别是白鱼和刺身有着绝妙的搭配。	1800ml	2860
13L		古都 特别纯米酒	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有些许酸味和浓厚的米香，适合纯米香爱好者。风味为酸度适中的柑橘。这款酒适合匹配各种菜肴，包括烧烤类、水煮类和一些炒菜饮用。特别是适合与煮熟的海鲜搭配饮用。	720ml	1660
13LB		古都 特别纯米酒	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15%	该酒带有些许酸味和浓厚的米香，适合纯米香爱好者。风味为酸度适中的柑橘。这款酒适合匹配各种菜肴，包括烧烤类、水煮类和一些炒菜饮用。特别是适合与煮熟的海鲜搭配饮用。	1800ml	2615
14L		纯米大吟酿 宫之四季	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	该纯米大吟酿清酒，具有浓郁的吟酿香味，口感柔和干爽，同时带有微甜柑橘香，回味无穷浓郁。它由精心酿造制成。非常适合搭配大多数海鲜类食品和白色鱼类，特别是寿司一起饮用。	720ml	3395
14LB		纯米大吟酿 宫之四季	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16%	该纯米大吟酿清酒，具有浓郁的吟酿香味，口感柔和干爽，同时带有微甜柑橘香，回味无穷浓郁。它由精心酿造制成。非常适合搭配大多数海鲜类食品和白色鱼类，特别是寿司一起饮用。	1800ml	6012
76L		"Kirara" Junmai Daiginjo	Junmai Daiginjo	Fujii	G20 Osaka Summit 2019 Sake		Rice Polishing Rate 50% Alc 15% SMV -0.5	G20 Osaka Summit 2019 Sake. With a slight ginjo incense and a beautifully clean, mellow taste, this Sake is mouth filling, rich and slightly sweet.  Made from the mother of Yamadanishiki rice: Wataribune.	720ml	3524

82L		"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii			Rice Polishing Rate 50% Alc 15% SMV +2.1	A harmonious, mellow, slightly rich and slightly dry tasting Sake. It has a well-made umami leaving a clean, fresh palate. A high-quality Sake full of individuality.  An authentic school Sake with a profound taste and a harmony of the five tastes.	720ml	<b>2810</b>
75L		"Fuku" Junmai Daiginjo	Junmai Daiginjo	Fujii	Lake Biwa Sake Award		Rice Polishing Rate 40% Alc 15% SMV 0	A wonderfully tasting Junmai Daiginjo Sake that is completed with the skill of Mr. Yamada Nishiki and Mr. Mori. It has a gentle and elegant ginjo aroma with a slightly light and slightly sweet mellow taste. Winner of the Lake Biwa Award at the "Shiga Local Sake Association for Everyone" .  A limited edition small production Sake.	720ml	<b>5118</b>
77L		"Aowatari Tankan Wataribune" Junmai Ginjo Genshu	Junmai Ginjo	Fujii			Rice Polishing Rate 60% Alc 18% SMV +2.7	A smooth Sake with a delightful aftertaste. The aroma is a pleasant ginjo and the taste is rich, slightly dry with an abundance of umami.  Please enjoy the mellow and faint aroma and the plump tasty Sake. Made from the mother of Yamadanishiki rice: Wataribune.	720ml	<b>2610</b>
92L		Haginotsuyu Super-chilled Aged Junmai-ginjo	Junmai Ginjo	Fukui			Rice Polishing Rate 60% Alc 15% SMV +5	Fukui's ice temperature storage Junmai Ginjo. It is initially kept as a raw Sake and burned after. There is no strong scent and the rice taste is sweet and the overall flavor is more like wine. It is harmonious, light and refreshing with a gently spreading umami. The finish is clear and crisp.  A smooth sake that can be enjoyed before, during and after meals!	720ml	<b>1768</b>
91L		Haginotsuyu Ginjo-junmai	Junmai Ginjo	Fukui	IWC: Commended Fine Sake Awards: Gold		Rice Polishing Rate 60% Alc 15% SMV +2	Fukui's most popular umami and elegant aroma Sake. It has a yogurt like scent and a firm acidity, encompassing the sweetness and umami of rice. The aftertaste is spicy and slightly sour. Fukui's most popular Sake will bring new depth to your meals. It is a Sake that goes well with a wide range of dishes.	720ml	<b>2055</b>
93L		Haginotsuyu Spica Gemini	Junmai	Fukui	Fine Sake Award: Gold		Rice Polishing Rate 70% Alc 10% SMV -8	Not strictly a fruit Sake but a low alcohol lemonadey Sake: A new type of low alcohol Sake that evokes the gentle, nature of white wine or lemonade. The light taste of low alcohol can be easily enjoyed outdoors and on a hot day. It is very easy to drink and refreshes your body and tongue. It goes surprisingly well with very western foods such as pizza and potato fries, which are usually difficult to enjoy with Sake.  The freshness and sharpness of lemon is balanced well with the alcohol and there is a very refreshing long finish.	500ml	<b>1525</b>

FREE FLOW SAKE



We can deliver bulk Sake. Available in IBC tanks for international Ocean freight. The tank can be filled with 1 type of Sake.

**Ideal for RTD Sake / RTD Sake cocktails / own brand Sake**

Contact us for enquiries [sakeplease@sakeportal.com](mailto:sakeplease@sakeportal.com)

A-CR&D / CC BY-SA (<https://creativecommons.org/licenses/by-sa/4.0>)





IBC TANK SAKE

No.	商品画像 / Product image	商品名 / Product name	Rank	Brewery	Awards	Exclusivity	商品企画 / Polish rate/ Alcohol(%)			Price in yen / ltre
Sasaki		Heian Shishin Black Daiginjo	Junmai Daiginjo				Rice Polishing Rate 50% Alc 15%			<b>3018</b>
Sasaki		Heian Shishin Blue Ginjo	Junmai Ginjo				Rice Polishing Rate 60% Alc 15%			<b>1781</b>
Sasaki		Marutake Ebisu	Honjozo				Rice Polishing Rate 65% Alc 15%			<b>1065</b>
Sasaki		Beautiful Kamogawa Junmai	Junmai				Rice Polishing Rate 65% Alc 15%			<b>1148</b>
Sasaki		Ancient city Junmai Ginjo	Junmai Ginjo				Rice Polishing Rate 60% Alc 15%			<b>1450</b>
Sasaki		Ancient city Ginmei water dry					Rice Polishing Rate75% Alc 15%			<b>1010</b>
Sasaki		Jurakudai Junmai Ginjo	Junmai Ginjo				Rice Polishing Rate 60% Alc 15%			<b>1450</b>
Sasaki		Jurakudai Chrysanthemum Junmai	Junmai				Rice Polishing Rate 65% Alc 15%			<b>1120</b>
Hanamori		Hanazakari Junmai Yamada Nishiki	Junmai Ginjo				Rice Polishing Rate 60% Alc 15.3%			<b>947</b>
Hanamori		Special Junmai Hanazakari	Junmai Ginjo				Rice Polishing Rate 60% Alc 15.3%			<b>912</b>
Hanamori		Junmai Omachi	Junmai Ginjo				Rice Polishing Rate 60% Alc 16%			<b>1003</b>
Hanamori		Junmai Ginjo	Junmai Ginjo				Rice Polishing Rate 65% Alc 15.3%			<b>1002</b>



Hanamori		Honjozo Hanamori	Honjozo				Rice Polishing Rate 65% Alc 15.3%			851
----------	--	------------------	---------	--	--	--	--------------------------------------	--	--	-----

**Genshu IBC TANK SAKE**

291BCG		Tokubetsu Junmai Nishijin	Tokubetsu Junmai <b>Genshu</b>	Sasaki			Rice Polishing Rate 50% Alc 17% 酒造り			1720
106BCG		Ancient city Junmai Ginjo	Junmai Ginjo <b>Genshu</b>	Sasaki			Rice Polishing Rate 60% Alc 17%			1325
65BCG		Heian Shijin Black Daiginjo	Junmai Daiginjo <b>Genshu</b>	Sasaki			Rice Polishing Rate 50% Alc 17%			2480
66BCG		Heian Shijin Blue Ginjo	Junmai Ginjo <b>Genshu</b>	Sasaki			Rice Polishing Rate 60% Alc 17%			1620
85BCG		Shining 45 Junmai Daiginjo	Junmai Daiginjo <b>Genshu</b>	Nada Hamafukutsuru		EXCLUSIVE	Rice Polishing Rate 45% Alc 17.5%	<p>A great new addition to our sake portfolio and we are happy to represent this 45% sake, exclusively available through Sakeportal. The aroma is light and polite and the taste is also very light and smooth (even drunk as Genshu) with little aftertaste.</p> <p>Due to the overall lightness and good polishing rate, we believe it will be good introductory sake and work well as a mixer for cocktails.</p>		POA