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# 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".***

SAKE PORTAL



# Introduction

**Bringing True Taste  
Sake to the World**

We have noticed that the Sake market is changing:

The global trend in Artisan spirits is now becoming common place in the Sake market.



As people become more aware of Sake, and Japan in general, they are seeking out different Sakes in tune with the global trends.

This is consistently being reflected in orders from businesses for non-mass produced Sake so they can differentiate, stand out from the competition and attract customers.

Sake  
Trend



Our Sake matches the global trends and the Sake trend:

- Artisan
- Traditional
- Centuries of history
- Brand story & Personal connections

SakePortal enables you to fulfill this growing demand and increase sales of Sake.

Based in the culture and Sake capital of Japan, SakePortal delivers Sake to private individuals and the supply chain. We especially excel in Artisan and hard to source Sake.

In Japan it is not what you know but who you know. Building relationships is a long drawn out process taking time and effort.

SakePortal  
Service



**From the beautiful clear waters of Hokkaido to the delicately refined sake rice, we are inspired by the Artisan craft sake makers who stand by their traditional brewing methods to produce the perfect sake.**

We have built strong relationships with our suppliers, giving us the ability to negotiate and ensure your business flow is smooth and hassle free.

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”..

We have travelled Japan to source from traditional and innovative makers who produce Sake with strong brand stories to give you differentiating sales points for your customers.

SakePortal  
Merit



We are a small company with lower overheads so we are able to offer a better price.

We can move with speed and flexibility to satisfy you and offer a more personal service.

We are in tune with and constantly adapting to ensure we match country and global market trends.

Because of our close relationship with our suppliers we can offer exclusive Sake, OEM and personal, unique Sake stories from the hand of the CEO.

### Our Qualities:

☀ Experience

☀ Connections

☀ Knowledge

☀ Reputation

☀ Native English/Japanese staff

☀ Relationships

### Quality Standard:

☀ Japanese Certified Sake sommelier

☀ Strict supplier criteria

Our aim is to provide a fluid, flexible service that is able to add value and meet all your needs in an efficient cost-effective manner.

Your  
Merit



### **Main Benefits:**

- ☀ **Pre-negotiated discount prices**
- ☀ **Exclusive Sake and agreements**
- ☀ **OEM with reduced minimum quantities**
- ☀ **Trusted trading partners**
- ☀ **New, exciting products**
- ☀ **Speed and flexibility**
- ☀ **Ease of business**
- ☀ **No communication barriers**

### **Bonus Points:**

- ☀ **On trend sales points of difference**
- ☀ **Personal (friendly!) service with speedy conclusions**

## Private Labels

Special  
Service



For Distributors, Wholesalers and Agents:

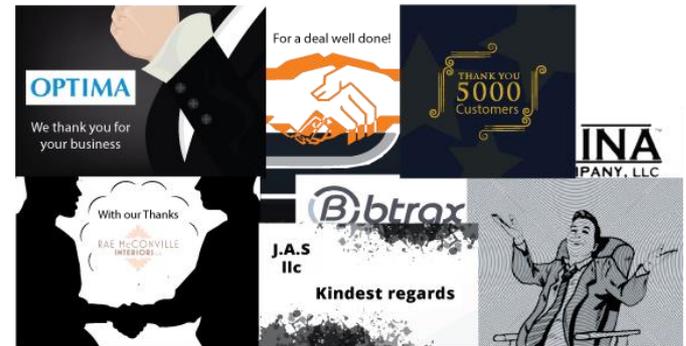
- Offer a special sales point to your clients with a label exclusive to their establishment, or have your own branded Sake!

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

### CEO PERSONAL MESSAGE

***“Brewed with a heartfelt handmade technique.”***

As the previous 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 privledged to be their Sake export partner..

## Sasaki Brewery

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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. ”*

## Hanazakari Brewery



### 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. ”*

## Kinmon Brewery



### 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.

## 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, Ginbukiyuki 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"*

## Joyo Brewery



### 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 Joyo 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. “***

## Fujimoto Brewery



### 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. ”*

## Matsumidori Brewery



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. ”*

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.**

# Product Catalogue

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)

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## 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(%) / SMV	Tasting Notes	Bottle Size	Price in Yen
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**Sasaki Base Taste: Lighter more fruity taste, good for the overseas palate**

**Sasaki Artisan points: Famous water from Kyoto, local sourcing and Kyoto business leader**

26a		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a fruity Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight tangy, bitter aftertaste. This Sake compliments most Japanese food but works particularly well with white fish and sashimi.	300ml	1563
26		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a fruity Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight tangy, bitter aftertaste. This Sake compliments most Japanese food but works particularly well with white fish and sashimi.	720ml	2789
27a		Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% SMV +3	Fermented for a long period at low temperature using Ginjo yeast developed in Kyoto and carefully polished to 50%. It has a clean, mild, dry yet fruity flavour that is unique to Daiginjo pure rice wine accompanied by a slightly sweet, fruity aroma. Pairs well with most Japanese foods but has a great synergy with beef as it brings out the Glutamic acid contained in the meat.	300ml	1080
27		Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% SMV +3	Fermented for a long period at low temperature using Ginjo yeast developed in Kyoto and carefully polished to 50%. It has a clean, mild, dry yet fruity flavour that is unique to Daiginjo pure rice wine accompanied by a slightly sweet, fruity aroma. Pairs well with most Japanese foods but has a great synergy with beef as it brings out the Glutamic acid contained in the meat.	720ml	1960
28		Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	IWC: Gold Award Tokai Honor Award Osaka Sake Awards: Excellence prize National New Sake Appraisal: Gold Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 17% SMV +4	A Sake of the highest quality. The taste is dry, crisp and clean. The flavour is smooth and a little spicy. The aroma is the fruity Ginjo aroma, some say akin to pear. This Sake pairs particularly well with sashimi and cooked seafood dishes.	720ml	4500
29a		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award	EXCLUSIVE	Rice Polishing Rate 50% Alc 16% SMV +2.5	A well-balanced beautiful Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.  A limited Sake with a delicious sweet finish and the fruity scent of apples and pears.	300ml	1840
29		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award	EXCLUSIVE	Rice Polishing Rate 50% Alc 16% SMV +2.5	A well-balanced beautiful Sake with a fruity and mildly acid taste unique to Sasaki Junmai Daiginjo. It is very compatible with the umami found in cheese and a Sake which pairs with all Japanese foods and fruity flavored dishes.  A limited Sake with a delicious sweet finish and the fruity scent of apples and pears.	720ml	3600
30		Heian Shijin Red	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 16% SMV +4.5	This is a lavishly polished Sake that has been brewed slowly at low temperature. This Daiginjo is characterized by a calm aroma and flavour. It has a pure, clean taste peculiar to rice alcohol and enhances the flavour of seafood. This Sake pairs well with all seafood but in particular sushi.	500ml	2850
64		Heian Shijin White Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 50% Alc 15% SMV +4	The Sake is prepared by slowly fermenting at a low temperature for a long time. This Sake has a faint Ginjo, fruity scent and a wide and plump range of flavors peculiar to Junmaishu. The refreshing and dry taste goes well with all Japanese food.	500ml	1945
65		Heian Shijin Black Daiginjo	Junmai Daiginjo	Sasaki			Rice Polishing Rate 50% Alc 15% SMV +3.5	Black Daiginjo has a fruity aroma and a refreshing taste, so it is perfect before or during meals. The fruity Ginjo incense is finished in a well-balanced manner with a fruity mouthfeel that is quite stimulating when you drink it. If you raise the temperature a little, the spiciness will become a little milder, and instead you will feel a stronger acidity. The aftertaste is clean and refreshing. It goes well with light and delicately flavoured dishes and cooked fish and seafood dishes, especially shellfish: Crab, Lobster.	720ml	2296

66a		Heian Shijin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +4	Blue ginjo is characterized by a fruity aroma particular to Ginjo sake. You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake. The overall taste is light and it is easy to drink. The acidity is low but there is still a sharpness with a spiciness. It features a clean mouth and a crisp aftertaste. The light and refreshing taste goes well with any dish. Also matches creamy and cheesy dishes.	300ml	860
66		Heian Shijin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +4	Blue ginjo is characterized by a fruity aroma particular to Ginjo sake. You can enjoy it at a wide range of temperatures, from cold sake to lukewarm sake. The overall taste is light and it is easy to drink. The acidity is low but there is still a sharpness with a spiciness. It features a clean mouth and a crisp aftertaste. The light and refreshing taste goes well with any dish. Also matches creamy and cheesy dishes.	720ml	1546
67		Jurakudai Daiginjo Maikosan	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 17% SMV +4	A Daiginjo with a rice polishing ratio of 40% and using the famous water "Ginmeisu" 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	2695
31a		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat. It has a refreshing light aroma that accompanies the aroma of fish. This Sake pairs well with fish, tempura, miso and mirin flavored dishes.	300ml	784
31		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat. It has a refreshing light aroma that accompanies the aroma of fish. This Sake pairs well with fish, tempura, miso and mirin flavored dishes.	720ml	1380
31b		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat. It has a refreshing light aroma that accompanies the aroma of fish. This Sake pairs well with fish, tempura, miso and mirin flavored dishes.	1800ml	2430
32		Koto Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	Characterized by a slight sour taste with strong deep rice undertones. It is recommended for pure rice enthusiasts. The flavour is citrusy with a pleasant acidity. Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	720ml	1230
32b		Koto Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	Characterized by a slight sour taste with strong deep rice undertones. It is recommended for pure rice enthusiasts. The flavour is citrusy with a pleasant acidity. Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	1800ml	2185
33a		MarutakeEbisu Honjozo	Honjozo	Sasaki		EXCLUSIVE	Rice Polishing Rate 65% Alc 15% SMV +4	The taste of rice is alive with the famous water producing a mellow tasting Sake. The harmonious balance of flavors and light aroma tingles all senses and enhances the delicate taste of Japanese cuisine. There is an initial slight sour taste, then the mellowness that is a combination of sweetness, bitterness and umami taste can be enjoyed. A light Sake that goes well with fried foods especially Wild plants tempura.	300ml	660
33		MarutakeEbisu Honjozo	Honjozo	Sasaki		EXCLUSIVE	Rice Polishing Rate 65% Alc 15% SMV +4	The taste of rice is alive with the famous water producing a mellow tasting Sake. The harmonious balance of flavors and light aroma tingles all senses and enhances the delicate taste of Japanese cuisine. There is an initial slight sour taste, then the mellowness that is a combination of sweetness, bitterness and umami taste can be enjoyed. A light Sake that goes well with fried foods especially Wild plants tempura.	720ml	1039



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

Fujii Honke Artisan Points: Head of Shiga Brewery Association, environmentally friendly/organically grown rice, community leader, unique rice blends and specialist in Wataribune rice

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
82		"Keyaki" Junmai Daiginjo	Junmai Daiginjo	Fujii		Rice Polishing Rate 50% Alc 15% SMV +2.1	A harmonious, mellow, slightly rich and slightly dry tasting Sake. It has a well-made umami leaving a clean, fresh palate. A high-quality Sake full of individuality.  An authentic school Sake with a profound taste and a harmony of the five tastes.	720ml	2380
83		Tojinomai "Junmai Daiginjo"	Junmai Daiginjo	Fujii		Rice Polishing Rate 50% Alc 15% SMV +2.1	The rich aroma of rice remains and the Sake is mellow, soft and slightly dry. There is a pleasant ginjo incense, a refreshing mouth, and a richness in the aftertaste.  Full-bodied scent with a mellow swelling.	720ml	2906
84		"Sora" Junmai Daiginjo Genshu	Junmai Daiginjo	Fujii		Rice Polishing Rate 40% Alc 17% SMV 0	A shizuku Sake made to the highest level. A delicious, luxurious Sake with a melony ginjo fragrance and delicious rice flavor. The soft, elegant taste is light with a very smooth sweet aftertaste.  Named "Umami" for the taste and from the image of clear and beautiful Sake.	720ml	4219
77		"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
78		"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
79		Retro Label Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii		Rice Polishing Rate 60% Alc 15% SMV +0.7	A clean mouth, and a harmonious taste that spreads the flavor of rice. A slightly dry Sake with acidity and umami, which is delicious. It is mellow and palatable and you can feel the definite taste of rice while being refreshing. It has a well-balanced taste, so it goes well with any dishes.  A Sake brewed without lactic acid and yeast, is cultivated by traditional techniques.	720ml	1405
80		"Retro Label Kimoto" Tokubetsu Junmaishu	Tokubetsu Junmai	Fujii		Rice Polishing Rate 70% Alc 15% SMV +4.1	With a relaxing special pure rice scent, the fullness of the taste comes from aging and the deep pure rice wine. There is a crisp aftertaste and it has a delicious acidity.  The lukewarm feeling is good with the goodness of rice. Specially made with Kimoto techniques.	720ml	1645
81		"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



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

Joyo Artisan points: No carbon filtering to maintain pure Sake, specialist in Gohyakumangoku

2		Tokubetsu Junmai 60 (Iwai)	Tokubetsu Junmai	Joyo	IWC: Gold Japan/China Sake Award	Rice Polishing Rate 60% Alc 15% SMV +5	A mild and Muscat like refreshing flavour with a moderately balanced taste of rice. It is characterized by a rich taste with a sharp acidity that compliments the overall flavour without overpowering. It is a special pure rice liquor with excellent cost performance. This is an easy-to-use sake that can be easily combined with Western food and various dishes.	720ml	1240
3a		Ginjo 55 Extra Dry (Iwai)	Junmai Ginjo	Joyo		Rice Polishing Rate 55% Alc 15% Nihonshudo+10 SMV +10	A Ginjo-shu using 100% rice "celebration" representing Kyoto. This is Kyoto's very dry Ginjo sake with a rich fragrance and a clean and refreshing taste. It's elegant taste can be combined with a variety of dishes from light to white without overpowering the dishes.	300ml	855
12		Ginjo 55 Extra Dry (Iwai)	Junmai Ginjo	Joyo		Rice Polishing Rate 55% Alc 15% Nihonshudo+10 SMV +10	A Ginjo-shu using 100% rice "celebration" representing Kyoto. This is Kyoto's very dry Ginjo sake with a rich fragrance and a clean and refreshing taste. It's elegant taste can be combined with a variety of dishes from light to white without overpowering the dishes.	720ml	1275
4a		Junmai Ginjo 55 (Yamadanishiki)	Junmai Ginjo	Joyo	IWC: Commended Award	Rice Polishing Rate 55% Alc 15% SMV +2	Made with 100% of Yamada Nishiki rice. After opening the bottle, it has a vivid and fresh impression, and it is characterized by a ginjo aroma and an elegant and fruity taste. In addition, the quality of the liquor gradually improves 2 to 3 days after opening, and a well-balanced umami taste then stands out.	300ml	907
4		Junmai Ginjo 55 (Yamadanishiki)	Junmai Ginjo	Joyo	IWC: Commended Award	Rice Polishing Rate 55% Alc 15% SMV +2	Made with 100% of Yamada Nishiki rice. After opening the bottle, it has a vivid and fresh impression, and it is characterized by a ginjo aroma and an elegant and fruity taste. In addition, the quality of the liquor is gradually improves within 2 to 3 days after opening, and a well-balanced umami taste then stands out.	720ml	1485
6		Junmai Daiginjo 40 (Gohyakumangoku)	Junmai Daiginjo	Joyo		Rice Polishing Rate 40% Alc 15% SMV +2	A Junmai Daiginjo refined to 40% and brewed in cold weather. It is bottled as soon as possible without filtration, and is stored in a refrigerated bottle so that you can feel the fresh and smooth rich rice flavor with a refreshing sharpness. It has a calm fruity aroma reminiscent of young peaches. When you put it in your mouth, the sweetness of Japanese fruits such as loquat and the umami of rice are all in one. There is a wonderful balance of sweetness, sourness, and umami. The slight bitterness tightens the aftertaste and you won't get tired of drinking. You can enjoy the fruity and sweet taste of the rice with the refreshing dryness that is typical of Gohyakumangoku. Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.	720ml	2585
7a		Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC: Commended Award	Rice Polishing Rate 40% Alc 16% SMV +3	With a beautiful Ginjo aroma reminiscent of fruit and a fruity taste with an elegant clean, crisp aftertaste. It can be enjoyed from cold to room temperature. Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.	300ml	1525
7		Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC: Commended Award	Rice Polishing Rate 40% Alc 16% SMV +3	With a beautiful Ginjo aroma reminiscent of fruit and a fruity taste with an elegant clean, crisp aftertaste. It can be enjoyed from cold to room temperature. Pairs well with seafood such as sashimi and sushi, and can be well adapted to meat from having an elegant acidity.	720ml	2772
8		Junmai Daiginjo 40 PREMIUM (Gohyakumangoku)	Junmai Daiginjo	Joyo	EXCLUSIVE	Rice Polishing Rate 40% Alc 15% SMV +3	A limited edition sake. The finished Sake has a very premium taste. It has a calm gentle fruits scent similar to pears and melons and a fresh and firm body. The taste is pure, smooth with a rich acidity that slowly spreads across the mouth. With a well-balanced flavor and elegant sharpness it is rich and light, mellow and refreshing, with a mix of sweetness and spiciness. There is an exquisite, delicate balance between the refreshing and fruity aromas and the subtle taste of rice. At the end, the gentle bitterness and astringency make you feel refreshed.	720ml	4160
9		Junmai Daiginjo Shizuku 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +3	This is a very small batch Sake made by traditional, time-consuming hanging and squeezing method and polished to 40%. Please enjoy the gorgeous ginjo aroma and the soft, elegant and fruity taste.	720ml	5040

10		<p>Junmai Daiginjo 30 (Yamadanishiki)</p>	<p>Junmai Daiginjo</p>	<p>Joyo</p>		<p><b>EXCLUSIVE</b></p>	<p>Rice Polishing Rate 30% Alc 16% SMV +3</p>	<p>A sophisticated Sake polished to a luxurious 30% this Sake has a soft fruity sweetness with a fresh, elegant finish. It is characterized by a clear taste with a rich gorgeous Sake aroma. A deep Sake that matches white and red fish and sashimi. Also because of it's sweetness it is also a match for desserts.</p>	<p>720ml</p>	<p><b>4680</b></p>
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**Hanazakari Base Taste: Clean, deeper Sake flavor****Hanazakari Artisan points: Small brewery that stands by old, traditional techniques. One of the very few breweries to still use a manual press, no carbon filtration**

16a		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	300ml	1351
16		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	720ml	2042
16b		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari	Gifu Governors Award		Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	1800ml	4085
17a		Kikuhanamori Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16% SMV +3	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Daiginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste. Pairs well with white fish and shellfish.	300ml	1204
17		Kikuhanamori Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16% SMV +3	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Daiginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste. Pairs well with white fish and shellfish.	720ml	1930
17b		Kikuhanamori Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 16% SMV +3	Specially collected Sake made by traditional drip method from mesh bags. An Artisans Daiginjo which enjoys a high ginjo incense with a refreshing sharpness, while providing an enjoyable refined, fresh, crisp taste. Pairs well with white fish and shellfish.	1800ml	3630
18a		Junmai Daiginjo 50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3% SMV -2	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period.	300ml	1024
18		Junmai Daiginjo 50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3% SMV -2	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period. Matches red meat, fatty tuna, grilled meats and tempura.	720ml	1680
18b		Junmai Daiginjo 50	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39%&50% Alc 15.3% SMV -2	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period. Matches red meat, fatty tuna, grilled meats and tempura.	1800ml	2850
19a		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4	The scent is gentle and fragrant like a melon. It is a multi-layered Junmai Daiginjo Sake that grows from an initial tightness felt in the mouth as the exquisite acidity is overlapped and developed by a gorgeous umami. The remaining taste is a combination of slight sweetness and umami that stays in the mouth for a delicate period. Matches red meat, fatty tuna, grilled meats and tempura.	300ml	841
19		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	720ml	1181

19b		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	1800ml	2042
20a		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with 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.	300ml	841
20		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with 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	1181
20b		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with 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	2042
69		Kutami Daiginjo	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 50% Alc 15.3% SMV -4	There is a delicious Ginjo fragrance and the soft sweetness and delicious rice taste pleasantly overflows in the mouth. The taste ebbs and flows to leave an umami aftertaste. With the soft sweetness this Sake matches salads, fish and lightly flavored dishes.	720ml	1520
70		Hanazakari Junmai Hattan-nishiki	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 18% SMV +7	With a cedar-like aroma it is not sweet and has a moderate acidity that is very well balanced. 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
72		Hanazakari Junmai Yamada Nishiki	Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV -0		720ml	1160
73		Honjozo Hanamori	Honjozo	Hanazakari			Rice Polishing Rate 60% Alc 15.3%		720ml	1010
21a		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner. This Sake pairs especially well with white grilled fish, meat dishes and tempura.	300ml	779
21		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner. This Sake pairs especially well with white grilled fish, meat dishes and tempura.	720ml	1079
21b		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari	Japan national new liquor prize		Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner. This Sake pairs especially well with white grilled fish, meat dishes and tempura.	1800ml	1828



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

**Fukui Artisan Points: Innovative flavors and fruit Sake, supporter of local community initiatives and buying rice locally**

87		Haginotsuyu Junmai Daiginjo "Shifuku"	Junmai Daiginjo	Fukui			Rice Polishing Rate 40% Alc 16% SMV +3	The highest peak of Fukui brewery as exhibited at the National New Sake Appraisal. It is a truly blissful gem. Stored for 2 years, it is a well-balanced Sake that is neither too sweet nor too spicy. It is a smooth, deep tasting Sake with a clear fragrant aroma and a mellow flavor.  The brewery's finest sake, as presented at the Japan Sake Awards.	720ml	<b>4714</b>
88		Haginotsuyu Junmai Daiginjo "Black Label"	Junmai Daiginjo	Fukui	IWC: Commended Award		Rice Polishing Rate 40% Alc 17% SMV +5	100% Yamada Nishiki from Tojo Tenjin district, Hyogo prefecture special "A" district.  Savor the delicacy of Special Grade A Yamadanishiki in this pure Daiginjo. A gem that has been carefully brewed with thorough attention to everything from raw materials to koji making, fermentation, and storage. It features an elegant and stately ginjo incense with a mellow, profound and transparent taste.	720ml	<b>3270</b>
89		Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui			Rice Polishing Rate 50% Alc 15% SMV +3	A Daiginjo Sake with an elegant aroma and a smooth texture. It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so Sake taste. The aftertaste is sweet similar to a wine or sherry.	720ml	<b>2368</b>
90		Haginotsuyu Junmai Daiginjo "Gold Label"	Junmai Daiginjo	Fukui			Rice Polishing Rate 50% Alc 15% SMV +3	A Daiginjo Sake with an elegant aroma and a smooth texture. It has a magnificent ginjo aroma, a refreshing drinkability, and a fine, mellow not so Sake taste. The aftertaste is sweet similar to a wine or sherry.	300ml	<b>1117</b>
91		Haginotsuyu Ginjo-junmai	Junmai Ginjo	Fukui	IWC: Commended Award Fine Sake: Gold Award		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>1625</b>
92		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>1338</b>
94		Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended National Kan: Gold		Rice Polishing Rate 70% Alc 15% SMV +4	A tasty and crisp pure rice Sake that you can enjoy from cold to hot. It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste. Received the highest gold award in the "Kanzake Contest 2016".  A rich junmai with a clean finish to enjoy at all temperatures.	720ml	<b>1055</b>
95		Haginotsuyu Junmai "Magokoro"	Junmai	Fukui	IWC: Commended Award National Kan: Gold Award		Rice Polishing Rate 70% Alc 15% SMV +4	A tasty and crisp pure rice Sake that you can enjoy from cold to hot. It is a high-quality evening drink with a gentle peach like aroma and a straightforward taste. Received the highest gold award in the "Kanzake Contest 2016".  A rich junmai with a clean finish to enjoy at all temperatures.	300ml	<b>677</b>
96		Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Award Kura master: Platinum Award Sake selection: Platinum Award National Kan: Grand Gold Award		Rice Polishing Rate 60% Alc 15% SMV -5	This Sake has won a gold medal in the "Kanzake Contest (Premium Kanzake Category)" since the first year of its release. It has a dense, refreshing and vivid taste that cannot be produced by the methods currently used. In addition it goes well with a wide range of dishes, including deep-tasting dishes. You will be amazed at the depth of flavor that you can enjoy even with hot Sake. A 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	<b>1564</b>
97		Haginotsuyu Special Junmai Tomizu-jikomi Amadare Ishi wo Ugatsu	Tokubetsu Junmai	Fukui	IWC: Commended Award Kura master: Platinum Award Sake selection: Platinum Award National Kan: Grand Gold Award		Rice Polishing Rate 60% Alc 15% SMV -5	This Sake has won a gold medal in the "Kanzake Contest (Premium Kanzake Category)" since the first year of its release. It has a dense, refreshing and vivid taste that cannot be produced by the methods currently used. In addition it goes well with a wide range of dishes, including deep-tasting dishes. You will be amazed at the depth of flavor that you can enjoy even with hot Sake. A 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	<b>886</b>

# 吉川醸造

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

Kikkawa Artisan Points: A rare hardness of water (150), Award winning 7th Generation brewer, advanced Ginjo brewing techniques, revival of the traditional mountain abandonment preparation method

122		Rainfall Junmai Ginjo	Junmai Ginjo	Kikkawa	Kura Master: Gold Award Feminary's World Wine Competition: Gold Award		Rice Polishing Rate 55% Alc 15% SMV + 3	<p>100% Miyama Nishiki from Nagano Prefecture, this is a limited-edition brew for this season only.</p> <p>Using the rare Akita style flower yeast (AK-1), the taste of rice is slowly condensed by special low temperature fermentation creating a fusion of the powerful five flavors.</p> <p>With a fruity and refreshing aroma, a subtle astringency and bitterness are pleasantly felt in the throat. The most attractive feature is the perfect balance between the freshness and taste of Junmai Ginjo Sake.</p> <p>Ginjo Bishu has a very delicate and clear taste, and makes it the perfect one before and during meals .</p>	720ml	3185
123		Rainfall Junmai Ginjo Mountain Abandoned	Junmai Ginjo	Kikkawa			Rice Polishing Rate 60% Alc 17% SMV + 2	<p>Mountain abandonment preparation that utilizes the function of natural lactic acid bacteria.</p> <p>The umami, sourness, and sweetness are mixed together to create a unique and savory taste.</p> <p>Carefully cultivated with a high level of skill and affection and combined with the traditional No. 601 yeast gives a powerful and mellow aroma.</p> <p>It is a masterpiece of mountain abandonment preparations.</p>	720ml	2925
124		Rainfall Junmai Mountain Abandoned	Junmai	Kikkawa	Spanish International Liquor Competition CINVE: Gold Award		Rice Polishing Rate 90% Alc 14% SMV -30	<p>Taking advantage of Omachi rice's characteristics, it is brewed with a rice polishing rate of 90% (a rate that is not normally possible) , a koji rate of 40% (a whopping double the normal rate), and hard water from the rainy mountains (a hardness of 150, which is rare in Japan).</p> <p>The taste would be so clean and clear with an exotic aroma of "yeast" and "rice jiuqu" forged with the traditional method of Yamahaimoto, the rich umami lingers deep and long.</p>	720ml	2,155



Fujimoto Base Taste: Not so dry Sake with a traditional rice flavor

Fujimoto Artisan points: No carbon filtration, "Wako Ruzu" brewing philosophy (with cooperation comes good sake) and traditional Edo design

Sake labels

34		Junmai Daiginjo Miyanoshiki	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV 0	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care. The flavor matches most seafood and white fish and especially pairs with sushi.	720ml	<b>2965</b>
34b		Junmai Daiginjo Miyanoshiki	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV 0	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care. The flavor matches most seafood and white fish and especially pairs with sushi.	1800ml	<b>5582</b>
35		Daiginjo Kaiunshichifukujin	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV +2	An elegant Daiginjo sake that expresses the original fragrance of rice and has a smooth and refreshing taste. The slight bitterness on opening is gently replaced by a mellow sweetness and umami that then has a dry finish.	720ml	<b>2435</b>
35b		Daiginjo Kaiunshichifukujin	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV +2	An elegant Daiginjo sake that expresses the original fragrance of rice and has a smooth and refreshing taste. The slight bitterness on opening is gently replaced by a mellow sweetness and umami that then has a dry finish.	1800ml	<b>4650</b>
36		Junmai Ginjo Shinkaigura	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 15% SMV 0	Made from 100% rice from Shiga Prefecture, this is a Junmai Ginjo Sake with a refreshing ginjo aroma. It is a spicy dry Sake that is carefully brewed in the cold season and features a smooth, mellow taste that is light at first but expands over time. It is perfect lightly chilled with salad.	720ml	<b>1425</b>
36b		Junmai Ginjo Shinkaigura	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 15% SMV 0	Made from 100% rice from Shiga Prefecture, this is a Junmai Ginjo Sake with a refreshing ginjo aroma. It is a spicy dry Sake that is carefully brewed in the cold season and features a smooth, mellow taste that is light at first but expands over time. It is perfect lightly chilled with salad.	1800ml	<b>2585</b>
37		Tokubetsu Junmai Daisizenshinkai	Tokubetsu Junmai	Fujimoto			Rice Polishing Rate 60% Alc 15% SMV +3	A gentle and slightly dry Japanese Sake. This is a special pure rice Sake with a dark and dry taste that enhances the taste of the dishes. There is a slight sourness to the aroma and the flavor is broad and firm with a very pleasant aftertaste.	720ml	<b>1285</b>
37b		Tokubetsu Junmai Daisizenshinkai	Tokubetsu Junmai	Fujimoto			Rice Polishing Rate 60% Alc 15% SMV +3	A gentle and slightly dry Japanese Sake. This is a special pure rice Sake with a dark and dry taste that enhances the taste of the dishes. There is a slight sourness to the aroma and the flavor is broad and firm with a very pleasant aftertaste.	1800ml	<b>2258</b>
42		Tokubetsu Junmai Higeshinkai	Tokubetsu Junmai	Fujimoto		Japan National Kan Gold	Rice Polishing Rate 60% Alc 15.5% SMV +4	A Japanese Sake that emphasizes the lightness and soft acidic taste. It has a refined scent of dried fruit without a strong ginjo aroma. When first drunk you will first feel a soft sweet taste with a rich umami. The slowly developing acidity then creates a slight bitterness that tightens the back of the mouth.	720ml	<b>1400</b>
42b		Tokubetsu Junmai Higeshinkai	Tokubetsu Junmai	Fujimoto		Japan National Kan Gold	Rice Polishing Rate 60% Alc 15.5% SMV +4	A Japanese Sake that emphasizes the lightness and soft acidic taste. It has a refined scent of dried fruit without a strong ginjo aroma. When first drunk you will first feel a soft sweet taste with a rich umami. The slowly developing acidity then creates a slight bitterness that tightens the back of the mouth.	1800ml	<b>2520</b>
45		Junmai Daiginjo Cut	Junmai Daiginjo	Fujimoto		EXCLUSIVE	Rice Polishing Rate 40% Alc 17% SMV +2	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care.	720ml	<b>2790</b>
46		Junmai Daiginjo Flow	Junmai Daiginjo	Fujimoto		EXCLUSIVE	Rice Polishing Rate 50% Alc 17% SMV +2	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care.	720ml	<b>2670</b>

47		Tokubetsu Junmai HighSake	Tokubetsu Junmai	Fujimoto		<b>EXCLUSIVE</b>	Rice Polishing Rate 60% Alc 15% SMV +4	Plenty of umami taste of rice combined with beautiful citrus acid makes it impossible to stop drinking. The acid that rises sharply in the mouth does not let you feel the alcoholic degree of 17 degrees and is an elegant balance of flavor and acid. The light and sweet fragrance tightens with a bitter aftertaste.	720ml	<b>1830</b>
48		Special Cocomero & Limone	Junmai Ginjo	Fujimoto			Rice Polishing Rate 55% Alc 16% SMV 0	A limited summer edition Sake. The fragrance is modest and by adjusting the strength of Junmai Ginjo's original Sake to 16.5, the rich umami is balanced to make a smooth, slightly sweet taste but with a sharpness on the back of the throat.	720ml	<b>1380</b>



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

**Kinmon Artisan points: Uses the same brewing techniques since its founding, specialists in Aged and storing Sake, brewer history, high quality local rice producing area**

105		X3	Junmai	Kinmon				<p>Rice Polishing Rate 70% Alc 15%</p> <p>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.</p> <p>Matches cheese, meat dishes, game, sea urchin, tempura and you can enjoy it chilled or mixed with soda.</p>	720ml	1408
106		X3 Rose	Junmai	Kinmon				<p>Rice Polishing Rate 70% Alc 16%</p> <p>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.</p> <p>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.</p> <p>Matches fresh vegetables, fatty fish, fresh cheese</p>	720ml	1864
107		Junmai Ginjo Kakumagawa	Junmai Ginjo	Kinmon				<p>Rice Polishing Rate 55% Alc 16%</p> <p>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.</p> <p>Matches a wide variety of foods.</p>	720ml	1660

KOSHU AGED SAKE

104		Yamabuki Gold Vintage Sake	Koshu Aged	Kinmon	IWC: 6 x Gold Award		Rice Polishing Rate 70% Alc 18%	<p>"Aged old sake Yamabuki Gold" is a blend of several types of aged old Sake of up to 20 years based on 10-year aged sake. Globally respected by sommeliers and featured in Michelin star restaurants.</p> <p>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".</p> <p>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.</p>	720ml	2900
105		Yamabuki 30 year Vintage Aged Sake	Koshu Aged	Kinmon			Rice Polishing Rate 70% Alc 20%	<p>A magnificent 30 year old Vintage Sake. Globally respected by sommeliers and featured in Michelin star restaurants.</p> <p>The complexity and sharpness of aroma and taste has beautifully increased over the years. It has an apricot confit-like scent and a smokey feel. There is a profound yet soft mouthfeel with a flavor of laurel and cardamom. Reminiscent of sherry and aged white wine.</p> <p>Excellent for chocolate, Comte cheese, blue cheese and meat.</p>	700ml	91520
106		Yamabuki 20 year Vintage Aged Sake	Koshu Aged	Kinmon			Rice Polishing Rate 70% Alc 20%	<p>A wonderfully 20 year Aged Sake. Globally respected by sommeliers and featured in Michelin star restaurants.</p> <p>It features a smokey walnut and almond-like scent coming from being laid in the barrel. With this full aroma is a taste similar to cardamom and cumin in an encompassing soft mouthfeel and Aged feeling. There is a refreshing bitterness in the aftertaste.</p> <p>Similar to the 30 year old, this Sake matches chocolate, Comte cheese, blue cheese and meat.</p>	720ml	32713
49		Koshu Aged Sake Junmai Ginjo Way of Water Blue	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	<p>Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry. There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.</p>	720ml	1793
50		Koshu Aged Sake Tokubetsu Junmai Way of Water Red	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	<p>Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry. There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.</p>	720ml	1718
51		Koshu Aged Sake Tokubetsu Junmai Way of Water Green	Koshu Aged	Fujimoto		EXCLUSIVE	Rice Polishing Rate 60% Alc 16%	<p>Aged Sake also known as Koshu Sake is a special Sake that has been aged for a period of over 2 years. The flavor is very different to normal Japanese Sake. It can be easily compared to a rich dark Sherry. There is an abundance of fruit flavors and it is very a mellow, deep, sweet flavor capped by a tarty aftertaste. A must try something new and interesting.</p>	720ml	1718
85		"Boar Bird GIBIER" Special Junmai Aged Sake	Koshu Aged	Fujii			Rice Polishing Rate 70% Alc 15%	<p>A Special aged golden-colored Sake. It is has a milder lighter port or sherry flavour mixed with the umami of sake and a pleasant acidity. The taste is well-balanced as a whole and it is very moreish! Can be matched with dessert due to the sweet flavor.</p> <p>Stored for over 15 years.</p>	720ml	2390

125		Twelve years of rain	Koshu Aged	Kikkawa			Rice Polishing Rate 58% Alc 16% SMV +1	Born from Yamada Nishiki and Miyama Nishiki, this sake has been quietly aging the taste of rice for 12 years without making waves on the sake side.  If you put it in your mouth, the umami, the depth of acidity, and the spiciness of ripeness are intricately intertwined. ...  With it's sweeter flavor it can be an aperatif or dessert sake combined with desserts, chocolate, dried fruits, nuts.	720ml	<b>2,465</b>
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**SPECIAL FRUIT SAKE**

98		Haginotsuyu "Wa no Ka no Shizuku" Lemon Liqueur	Liqueur	Fukui			Alc 7%	<p>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.</p> <p align="center">Delight in the crisp aroma and gentle tang of fresh lemons.</p>	500ml	<b>1167</b>
99		Haginotsuyu "Wa no Ka no Shizuku" Mikan Orange 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 align="center">A smooth, succulent liqueur like fresh fruit juice.</p>	500ml	<b>1167</b>
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 align="center">This rich and refined beverage will delight and refresh your palate.</p>	500ml	<b>1167</b>
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 align="center">A refreshing plum liqueur with an aroma that hints of peaches.</p>	500ml	<b>1167</b>
93		Haginotsuyu Spica Gemini	Junmai	Fukui	Fine Sake: Gold Award		Rice Polishing Rate 70% Alc 10% SMV -8	<p>Not strictly a fruit Sake but a low alcohol lemonade 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.</p> <p>The freshness and sharpness of lemon is balanced well with the alcohol and there is a very refreshing long finish.</p>	500ml	<b>1095</b>
94		La Fraise Authentic Strawberry Sake	Liqueur	Fujii			Alc 10%	<p>A Strawberry fruit Sake all harvested in Shiga Prefecture novice uses only pure Sake rice with no coloring, fragrance, acidulant, or preservatives added.</p> <p>Using only the most fragrant strawberries from Tanaberry famous strawberry farm. La fraise authentic strawberry Sake is tightly packed with these fresh strawberries that have been carefully stewed to keep the most flavor.</p> <p align="center">Fresh and fruity, please enjoy the taste of the season.</p>	500ml	<b>3125</b>

No Alcohol/Low 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 tempra.</p>	200ml	<b>335</b>
120		Rainfall Pink , Kasumi salmon	Junmai	Kikkawa			<p>Rice Polishing Rate 90% Alc 8% SMV -66</p>	<p>A beautiful pink color that makes people feel like a lustrous fruit.</p> <p>The fresh aroma runs through refreshingly and it is juicy with a profound sweetness , like freshly squeezed juice . The natural pink yeast creates a new sensation of pure rice sake creating an exquisite balance of sweetness and acidity.</p> <p>You can also enjoy it deliciously cold with with carbonic acid or water.</p>	720ml	<b>1725</b>
121		Rainfall Junmai, Kasumi salmon	Junmai	Kikkawa			<p>Rice Polishing Rate 90% Alc 13% SMV -6</p>	<p>It is a delicate, slightly sparkling sake with a low alcohol content of 13%. A pure rice wine with a fresh and elegant scent reminiscent of green apples.</p> <p>The acid with highly productive yeast provides a sharp acidity with a refreshing sweetness.</p> <p>The sake rice is the legendary "Omachi" from Okayama prefecture that expresses the strong quality of sake. No one predicted that a 90% rice-polishing ratio would make sake with such a refreshing taste!</p>	720ml	<b>1686</b>

PRIVATE (WHITE) LABEL SAKE

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	<b>3524</b>
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 Award Fine Sake: Gold Award		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: Gold Award		Rice Polishing Rate 70% Alc 10% SMV -8	Not strictly a fruit Sake but a low alcohol lemonade 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>
4L		Tokubetsu Junmai 60 (Iwai)	Tokubetsu Junmai	Joyo	IWC commended Award Japan/China Sake Award		Rice Polishing Rate 60% Alc 15% SMV +5	A mild and Muscat like refreshing flavour with a moderately balanced taste of rice. It is characterized by a rich taste with a sharp acidity that compliments the overall flavour without overpowering. It is a special pure rice liquor with excellent cost performance. This is an easy-to-use sake that can be easily combined with Western food and various dishes.	720ml	<b>1670</b>
5LA		Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC commended Award		Rice Polishing Rate 40% Alc 16% SMV +3	With a beautiful Ginjo aroma reminiscent of fruit and a fruity taste with an elegant clean, crisp aftertaste. It can be enjoyed from cold to room temperature. Pairs well with seafood such as sashimi and sushi, and that it can be well adapted to meat from having an elegant acidity.	300ml	<b>1955</b>
5L		Junmai Daiginjo 40 (Yamadanishiki)	Junmai Daiginjo	Joyo	IWC commended Award		Rice Polishing Rate 40% Alc 16% SMV +3	With a beautiful Ginjo aroma reminiscent of fruit and a fruity taste with an elegant clean, crisp aftertaste. It can be enjoyed from cold to room temperature. Pairs well with seafood such as sashimi and sushi, and that it can be well adapted to meat from having an elegant acidity.	720ml	<b>3202</b>

6LA		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	300ml	1781
6L		Junmai Daiginjo 39	Junmai Ginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	720ml	2472
6LB		Junmai Daiginjo 39	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 39% Alc 15.3% SMV -2	The best Sake produced by this brewery. As with a Daiginjo it has a refined Ginjo fragrance similar to green apples and melon and is gentle and comfortable. The initial sweetness quickly develops into a well-balanced flavor with the umami and acidity leaving a crisp, rounded, slightly dry aftertaste from the use of soft water. This Sake works particularly well with sushi and soba.	1800ml	4515
20L		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with 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 aftertaste. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	720ml	1631
20LB		Junmai Omachi	Junmai Daiginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2	The incense scent is gentle and comfortable and smells like melon. The initial taste follows with an elegant, moderate melon-like sweetness mixed with 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 aftertaste. A Sake that matches sweet and spicy seasonings such as yakiniku and yakitori.	1800ml	2472
21L		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	720ml	1509
21LB		Tokubetsu Junmai	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0	Award winning Sake. A calm banana-like scent. Fragrant, smooth and a gentle taste with faint acid undertones reminiscent of plum, balanced with a modest sweetness. Umami can be felt in a balanced manner.	1800ml	2258
19LB		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 55% Alc 15.3% SMV -4	The incense scent is gentle and comfortable, and makes you expect sweetness and acidity. The sweetness and sourness are perfectly balanced as it spreads through the mouth combined with a slight undertone of acidity.	1800ml	2472
26L		Junmai Daiginjo Extra Premium	Junmai Daiginjo	Sasaki	IWC: Gold Award Tokai Honor Award Osaka Sake Awards: Excellence prize National New Sake Appraisal: Gold Award		Rice Polishing Rate 40% Alc 17% SMV +4	A sake of the highest quality. The taste is dry, crisp and clean. The flavour is smooth and a little spicy. The aroma is the fruity Ginjo aroma, some say akin to pear. This Sake pairs particularly well with sashimi and cooked seafood dishes.	720ml	4930
27LA		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award		Rice Polishing Rate 50% Alc 16% SMV +2.5 □	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
27L		Junmai Daiginjo Limited Edition	Junmai Daiginjo	Sasaki	IWC: Silver Award International Wine Challenge: Bronze Award Fine Sake: Gold Award		Rice Polishing Rate 50% Alc 16% SMV +2.5 □	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
28LA		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a fruity Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight tangy, bitter aftertaste. This Sake compliments most Japanese food but works particularly well with white fish and sashimi.	300ml	1993

28L		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	EXCLUSIVE	Rice Polishing Rate 40% Alc 16% SMV +2.5	Junmai Daiginjo No. 1 is a special sake that is milled up to the highest grade of Yamada rice. It has a fruity Ginjo aroma and a fresh sweet, medium body. With a fruit-like flavour it is clean and crisp with a slight tangy, bitter aftertaste. This Sake compliments most Japanese food but works particularly well with white fish and sashimi.	720ml	<b>3219</b>	
29L		Tokubetsu Junmai Nishijin	Tokubetsu Junmai	Sasaki		EXCLUSIVE	Rice Polishing Rate 50% Alc 15% SMV +3 □	Fermented for a long period at low temperature using Ginjo yeast developed in Kyoto and carefully polished to 50%. It has a clean, mild, dry yet fruity flavour that is unique to Daiginjo pure rice wine accompanied by a slightly sweet, fruity aroma. Pairs well with most Japanese foods but has a great synergy with beef as it brings out the Glutamic acid contained in the meat.	720ml	<b>2390</b>	
30L		Heian Shijin Red	Junmai Daiginjo	Sasaki			Rice Polishing Rate 40% Alc 16% SMV +4.5	This is a lavishly polished Sake that has been brewed slowly at low temperature. This Daiginjo is characterized by a calm aroma and flavour. It has a pure, clean taste peculiar to rice alcohol and enhances the flavour of seafood. This Sake pairs well with all seafood but in particular sushi.	500ml	<b>3280</b>	
31L		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat. It has a refreshing light aroma that accompanies the aroma of fish. This Sake pairs well with fish, tempura, miso and mirin flavored dishes.	720ml	<b>1810</b>	
31LB		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	The taste of rice, finished with a deep yet balanced flavour. It is characterized by a smooth taste but is crisp on the throat. It has a refreshing light aroma that accompanies the aroma of fish. This Sake pairs well with fish, tempura, miso and mirin flavored dishes.	1800ml	<b>2860</b>	
32L		Koto Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	Characterized by a slight sour taste with strong deep rice undertones. It is recommended for pure rice enthusiasts. The flavour is citrusy with a pleasant acidity. Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	720ml	<b>1660</b>	
32LB		Koto Tokubetsu Junmai	Tokubetsu Junmai	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3	Characterized by a slight sour taste with strong deep rice undertones. It is recommended for pure rice enthusiasts. The flavour is citrusy with a pleasant acidity. Matches a wide range of dishes from grilled, boiled and sautéed foods. In particular it pairs well with cooked seafood.	1800ml	<b>2615</b>	
34L		Junmai Daiginjo Miyanoshiki	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV 0	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care. The flavor matches most seafood and white fish and especially pairs with sushi.	720ml	<b>3395</b>	
34LB		Junmai Daiginjo Miyanoshiki	Junmai Daiginjo	Fujimoto			Rice Polishing Rate 40% Alc 16% SMV 0	It is a pure rice Daiginjo Sake and has a rich Ginjo aroma with a soft, citrusy and slightly sweet taste and a dry mouth feel followed by a deep aftertaste. It is brewed with deep care. The flavor matches most seafood and white fish and especially pairs with sushi.	1800ml	<b>6012</b>	
119LB		Ancient City Junmai Ginjo Alc 15%	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15%		720ml	<b>1810</b>	TBC

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## IBC TANK SAKE

No.	商品画像 / Product image	商品名 / Product name	Rank	Brewery	Awards	Exclusivity	商品企画 / Polish rate / Alcohol(%) / SMV		Price in yen / litre
28BCG		Junmai Daiginjo	Junmai Daiginjo	Sasaki	Fine Sake: Gold Award IWC: Bronze Award	<b>EXCLUSIVE</b>	Rice Polishing Rate 40% Alc 16% SMV +2.5		<b>2320</b>
65BC		Heian Shishin Black Daiginjo	Junmai Daiginjo	Sasaki			Rice Polishing Rate 50% Alc 15% SMV +3.5		<b>3295</b>
66BC		Heian Shishin Blue Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +4		<b>1781</b>
33BC		Marutake Ebisu	Honjozo	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +4		<b>1065</b>
104BC		Beautiful Kamogawa Junmai	Junmai	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +3		<b>1148</b>
105BC		Ancient city Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3		<b>1450</b>

106BC		Ancient city Ginmei water dry		Sasaki			Rice Polishing Rate 75% Alc 15% SMV +9			1010
31BC		Jurakudai Junmai Ginjo	Junmai Ginjo	Sasaki			Rice Polishing Rate 60% Alc 15% SMV +3			1450
107BC		Jurakudai Chrysanthemum Junmai	Junmai	Sasaki			Rice Polishing Rate 65% Alc 15% SMV +3			1120
72BC		Hanazakari Junmai Yamada Nishiki	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV 0			947
71BC		Special Junmai Hanazakari	Tokubetsu Junmai	Hanazakari			Rice Polishing Rate 60% Alc 15.3% SMV +3			912
20BC		Junmai Omachi	Junmai Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16% SMV -2			1003
19BC		Junmai Ginjo	Junmai Ginjo	Hanazakari			Rice Polishing Rate 65% Alc 15.3% SMV -4			1002
108BC		Honjozo Hanamori	Honjozo	Hanazakari			Rice Polishing Rate 65% Alc 15.3%			851
202BC		Shusen hanamori		Hanazakari			Rice Polishing Rate 75-80% Alc 14%			1003
201BC		Hanazakari ginjo	Ginjo	Hanazakari			Rice Polishing Rate 60% Alc 16%			1200

Genshu IBC TANK SAKE

291BCG		Tokubetsu Junmai Nishijin	Tokubetsu Junmai Genshu	Sasaki			Rice Polishing Rate 50% Alc 17% ☐			1720
106BCG		Ancient city Junmai Ginjo	Junmai Ginjo Genshu	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%			<b>2,480</b>
66BCG		Heian Shijin Blue Ginjo	Junmai Ginjo <b>Genshu</b>	Sasaki			Rice Polishing Rate 60% Alc 17%			<b>1,620</b>
85BCG		Shining 45 Junmai Daiginjo	Junmai Daiginjo <b>Genshu</b>	Nada Hamafukutsuru		<b>EXCLUSIVE</b>	Rice Polishing Rate 45% Alc 17.5%	A great new addition to our sake portfolio and we are happy to represent this 45% sake, exclusively available through Sakeportal. The aroma is light and polite and the taste is also very light and smooth (even drunk as Genshu) with little aftertaste.  Due to the overall lightness and good polishing rate, we believe it will be good introductory sake and work well as a mixer for cocktails.		<b>POA</b>
85BCG		Kiku hanazakari Genshu	<b>Genshu</b>	Hanazakari		<b>EXCLUSIVE</b>	Rice Polishing Rate 75-80% Alc 18%			<b>1,200</b>