

**Honjozo  
本醸造**

**Imanishiki Honjozo Nama**

This namazake has a elegant aroma of melon with hints of nuttiness. Rich on the palate with a nice mellow silky body, the sake is pleasantly rounded out by its acidity.

300ML  
28.80



**Miyamanishiki  
美山錦**

**Junmai Daiginjo  
纯米大吟醸**

**Keigetsu Junmai Daiginjo Nature**

Enticing aromas of ripe stonefruit and white blossoms. Well Balanced, notes of Pear & Peach with an elegant long finish. Pairs with creamy and miso sauces. Kuramaster 2020 - Platinum

720ML  
131.90



**Gin no Yume  
吟の夢**

**Junmai  
纯米**

**Imayotsukasa Junmai**

Quality Rice "Gohyaku-Mangoku" which is specially nurtured for smooth sake, charged with the natural spring water in Mt Suganatake, Niigata. Rich taste, mellow flavour, smooth & refreshing. Excellent with food. Recommended drunk warm.

1800ML 720ML 300ML  
174.90 78.90 28.80



**Gohyaku Mangoku  
五百萬石**

**Junmai Daiginjo  
纯米大吟醸**

**Sanzen Junmai Daiginjo Omachi**

Aromatic notes of grapefruit, mandarin orange and pomelo, well textured with a bit of bite on the palate. Noble astringency caps off the finish, leading to a crisp and uplifting end. FSA 2020 - Grand Gold. Kura Master 2019 - Gold

1800ML 720ML 300ML  
247.90 111.90 50.90



**Omachi  
雄町**

**Junmai Ginjo  
纯米吟醸**

**Ryusuisen Omi 麻績**

Fresh aromas of grapes and pears tickle your nostrils. Then, a mild sweetness slowly envelops the tongue. As you finish, a slight mineral astringency from the subterranean water lingers in the aftertaste.

700ML  
114.90



**Miyamanishiki  
美山錦**

**Junmai Daiginjo  
纯米大吟醸**

**Imanishiki Junmai Daiginjo**

Made from the highest quality local sake rice. Fresh ginjo-ka floral aromas of jasmine, white peach, white grape and lychee aromas. Smooth texture, very well integrated with a mouth-watering finish. IWC Sake 2020 2021 - Gold, US Sake Appraisal 2020 - Gold, Kuramaster 2019 - Platinum

720ML  
149.90



**Miyamanishiki  
美山錦**

**Daiginjo  
大吟醸**

**Dewazakura Daiginjo "Toshusai Sharaku"**

This sake was made to commemorate the opening of Dewazakura Museum of Arts. Aromas of melon, strawberry and peach. Buttery with a savoury heated finish.

720ML  
114.90



**Dewasansan  
出羽三山**

**Junmai Ginjo  
纯米吟醸**

**Manotsuru Junmai Ginjo**

Sweet melon, straw, slight mineral notes, coupled with a gentle rice sweetness. Pleasant and well-textured on the palette, offering a structure and balance that only top breweries can achieve. Perfect balance between aroma and flavours.

1800ML 720ML  
207.90 93.90



**Gohyaku Mangoku  
五百萬石**

**Junmai Daiginjo  
纯米大吟醸**

**Senjo Junmai Daiginjo Full Moon**

Gentle, mellow texture with surprising delicacy. Good structure, with a mild and smooth taste with a natural, elegant aroma of melon and apple. Uses yeast 1801. Great with delicate food like tofu, steamed chicken and white fish. Suitable for people new to sake.

1800ML 720ML  
260.90 121.90



**Sankeinishiki  
山恵錦**

**Junmai Daiginjo  
纯米大吟醸**

**Aizu Homare Junmai Daiginjo Black Label**

Superb collection of melon, grape, mineral water, and strawberry aromas. Smooth, round, and soft. This sexy and alluring Daiginjo is velvet personified. It's both juicy and expressive & it excels in a white wine glass. IWC Sake 2015 - Trophy

720ML  
139.90



**Yamadanishiki  
山田錦**

**Junmai Daiginjo**  
**純米大吟醸**

**Yamadanishiki**  
**山田錦**

**Eikun Junmai Daiginjo Ichigin**

This sake has a beautiful Nashi Pear fragrance, soft and clean touch on the palate. Medium body and a dry, crisp finish. Made from 100% Yamadanishiki and famous Fushimizu water from Kyoto. This Junmai Daiginjo is the only sake that has won 14 consecutive gold medals at the Japan New Sake Award. A sake drinker I know described this sake as reminiscent of his first love. IWC Sake 2020, 2021 - Silver. Japan New Sake Award - Gold Medal . International Wine Challenge - Gold Medal 2017. International Sake Challenge - Trophy 2017

**720ML**  
**253.90**



**Junmai**  
**純米**

**Shichiken**  
**七賢**

**Shichiken Furinbizan Junmai**

"Furinbizan" is a very fresh Junmai sake which is made from the underground water flowing from the Minami-Alps Mt. Kaikoma. The finishing flavour is clear, firm and semi-dry as it goes down your throat.

**720ML**  
**88.90**



**Cloudy Sparkling**

**クラウデイ スパークリング**

**Shichiken**  
**七賢**

**Shichiken Yama No Kasume Cloudy Spark**

Shichiken calls it a brand-new taste experience that challenges the limits of sake: particles of rice dance in the glass like droplets of snow with tiny bubbles – reminiscent of the mists that adorn the peak of the nearby Mount Kaikoma, the inspiration for this cloudy sake.

**720ML**  
**88.90**



**Junmai**  
**純米**

**Shichiken**  
**七賢**

**Shichiken Birodonoaji Junmai Ginjyo**

In order to achieve its fresh taste and wonderfully gentle Ginjo aroma, this sake has been carefully fermented in low temperatures for a long period of time. This is Shichiken's well-balanced, go-to Junmai Ginjo which has been loved by many drinkers for many years.

**720ML**  
**88.90**



**Junmai Daiginjo**

**純米大吟醸**

**Shichiken**  
**七賢**

**Shichiken Onakaya Junmai Daiginjyo**

Soft and tender with a gentle sweetness and notes of chai, lychee, and rose water. This sake puts the soft water from Mt. Kaikoma and the Southern Alps center-stage to produce an elegant classic in an easydrinking style.

**720ML**  
**168.90**



**Junmai Daiginjo**  
**純米大吟醸**

**Shichiken**  
**七賢**

**Shichiken Kaikoma Junmai Daiginjyo**

Brewed with rice under the ideal sake brewing polishing rate of 37%, this Junmai Daiginjo holds a delicate and graceful aroma along with an expressive umami from the rice.

**720ML**  
**98.90**



**Junmai Daiginjo**

**純米大吟醸**

**Dassai**  
**獺祭**

**Dassai 23 Junmai Daiginjyo**

One of the top ranking sake in Japan. The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness.

**1800ML 720ML**  
**375.90 198.90**

