JUNMAI DAIGINJYO 純米大吟醸

PRODUCT DESCRIPTION

ORIGIN

RPR SMV

SIZE

PRICE

S/N

01

02

03

MINOWAMON **JUNMAI DAIGINJYO** 箕輪門

純米大吟醸

福島 **FUKUSHIMA**

50%

720ML **\$211.80**



"Super Flat Rice Polishing Techinique"is used to achieve the total eliminationof undesirable flavours. The clear tastehas an underlying richness that createsa natural, elegant aroma and a gentlemellow texture of remarkable delicacy.

> **KUBOTA** MANJU **JUNMAI DAIGINJYO** 久保田 万寿 純米大吟醸

新潟 **NIIGATA**

35% +2

720ML **\$169.80**



Clean, Light, and Dry. Very prominent fragrance, mild acidity with complexity. Aged for an extended period until the peak of maturity before bottlin



醸し人九平次

愛知 **AICHI**

50%

純米大吟醸 山田錦

1800ML **\$198.80**

EAU DU DÉSIR (希望の水) An elegant, harmonious sake made with brewing techniques designed to impart

720ML **\$112.80**

flavors faithful to the ingredient rice, Eau du Desir is created with the palates of sake drinkers veteran and novice alike. Made with Yamadanishiki, this brew features the deep and profound flavors indicative of these varietals. These grains are also well suited for long-term aging, while gifting the sake brewed from them a velvety and pleasant mouthfeel.

> **HAKKAISAN** YUKI MURO CHOZO 3yrs **JUNMAI DAIGINJYO** 八海山

新潟 **NIIGATA** 50%

04



雪室貯蔵 3年 純米大吟醸

he Hakkaisan Yuki-Muro Chozo is a true product of nature, having been naturally chilled and gently aged in a snow storage room for 3 years. This results in a

smooth and well-rounded taste, coupled with an elegant aroma and a cleansing finish.

> MASUMI SANKA JUNMAI DAI GINJYO 真澄 山花 純米大吟醸

NAGANO

45% +2

\$159.80

\$148.80

300ML

720MI

720ML

\$59.80



Sanka (Mountain Flowers) is as fresh as an alpine meadow in the spring. Mild fruit aromas and savory flavors make it the perfect daiginjo to pair with food.

JUNMAI DAIGINJYO 純米大吟醸

S/N

PRODUCT DESCRIPTION

ORIGIN

SIZE

PRICE

ONNA NAKASE JUNMAI DAIGINJYO おんな 泣かせ 純米大吟醸

静岡 **SHIZUOKA**

+3 50%

\$102.80

Elegant and gentle aroma and a soft, clean and deep taste. squeezed in the spring, bottled immediately, aged atlow temperature for about half a year, and shipped in the fall.

300ML

720ML

\$45.80



YOSHIKUBO IPPIN JUNMAI DAIGINJYO 吉久保 一品

純米大吟醸

茨城 **IBARAKI**

50%

720ML \$96.80

Great fragrance of fruity flavor and rich sweetness. Good acidity thrown in for balance. With aromas of ripe grapes and apples. Enjoy it on its own, after dinner, or pair with cured ham, winter stews, and anything sky-high in umami.

300ML

\$39.80

The Silver Prize of London Sake Challenge 2012 The Double Gold Prize of SFIWC 2014 The Double Gold Prize of SFIWC 2015



BORN GOLD JUNMAI DAIGINJYO 梵 ゴールド

福井 **FUKUI**

50%

720ML \$119.80

純米大吟醸

It's made of highest quality YAMADANISHIKI in Special Region "A" in HYOGO pref. 1Yrs aged with NAMAZAKE (unpasteurized Sake) under -10 (ten) degree C. It's pasteurized before shipping w/o filtering. Please enjoy deep taste and fresh



09

SHIRATAKI **JOZEN MIZUNOGOTOSHI JUNMAI DAIGINJYO** 白瀧

上善如水 純米大吟醸

新潟 **NIIGATA**

+2 45%

\$48.80 300ml

A beautiful elegant aroma with rich and pleasant taste

GINJYO

S/N 10

PRODUCT DESCRIPTION

ORIGIN

RPR

SIZE

720ML

PRICE

KUBOTA SENJU

GINJYO 久保田 干寿

吟醸

新潟 **NIIGATA**

+6

55%

\$89.80

The taste is mild with a good finishing..

JUNMAI GINJYO 純米吟醸

		<u> </u>					
S/N		PRODUCT DESCRIPTION	ORIGIN	SMV	RPR	SIZE	PRICE
11	八 () () ()	NANBUBIJIN JUNMAI GINJYO 南部美人 純米吟醸	岩手 IWATE	+3	50%	720ML	\$113.80
		An elegant and soft fragrance and a flavor that is reminiscent of pears and muscat grapes.					
	1 _	MASUMI SHIRO JUNMAI GINJYO 真澄 白妙	新潟 NIIGATA	+5	60%	720ML	\$62.80
12	4.8	無米吟醸 Hakkaisan Tokubetsu Junmai is produced only for export to markets outside Japan. The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavor.				300ML	\$29.80
13		SUIGEI KOIKU GOJU YON GO JUNMAI GINJYO 酔鯨 高育54号 純米吟醸	高知 KOCHI	+7	50%	500ML	\$69.80
	· · · · · · · · · · · · · · · · · · ·	The umami that brings out the goodness of the ingredients makes you feel a solid umami, with a single line in the taste while being light. In addition, the refreshing citrus acidity and the faint ginjo aroma create a light taste. The light taste of light and dry brings out the deliciousness of the dishes to be combined					
S/N		JUNMAI 特純米	ORIGIN	SMV	RPR	SIZE	PRICE
3/14		URAKASUMI	OHIGIN	SIVIV	nen	SIZE	PRICE
14	Charles and the second	JUNMAI 浦霞 純米	宮城 MIYAGI	+1	65%	720ML	\$80.80
		Light and smooth type. Gentleness is elegantly balanced with richness. Round and savoury taste is harmonized with aroma.				300ML	\$38.80
	A	GOKYO JUNMAI 五橋 純米	ШП YAMAGUCHI	+3	60%	720ML	\$86.80
15	*	Rich and smooth type. Fruity aroma ofapple, banana and	d melon. Very clear	ntaste d	of grain	180ML	\$23.80

Rich and smooth type. Fruity aroma ofapple, banana and melon. Very cleantaste of grain and fruit is wrappkedwith savoury flavour and spicy finish.

TOKUBETSU JUNMAI 特別純米

ORIGIN SMV RPR SIZE PRICE

大学ロ

S/N

16

KONIYOSHII NATORI TOKUBETSU JUNMAI 國芳乃名取 特別純米

PRODUCT DESCRIPTION

北海道 HOKKAIDO +9 55%

720ML **\$89.80**

Super Dry type.Smooth,Richtaste.



HAKKAISAN TOKUBETSU JUNMAI 八海山 特別純米

新潟 NIIGATA +5 60%

720ML **\$96.80**

300ML **\$41.80**

The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavor



NANBUBIJIN TOKUBETSU JUNMAI 南部美人 特別純米

岩手 IWATE

4 55%

720ML **\$89.80**

300ML **\$40.80**

It is slight dry, full in flavor of great ingredient and perfect saké to enjoy with food.



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OTOKOYAMA KIMOTO TOKUBETSU JUNMAI 男山 生酛 特別純米

北海道 HOKKAIDO

60%

720ML **\$74.80**

180ML **\$21.80**

Rich type. Round aroma of rice and a hint of fruits. Full-bodied, dry sake with deep taste.

HONJYOZO 本醸造

S/N PRODUCT DESCRIPTION ORIGIN SMV RPR SIZE PRICE

喜一

20

KUROMATSU HAKUSHIKA KIJURO TOKUBESTU HONJYOZO 里妙白曲

黒松白鹿 特別本醸造 喜十郎 兵庫 HYOGO +3 60%

1800ML **\$116.80**

By blending 25% Ginjo-shu, this wonderful tate is materialized. Rich body, smooth on the tongue, rolls down the throat smoothly.



KIKUSUI NO KARAKUCHI HONJYOZO

菊水の辛口 本醸造 新潟 NIIGATA +8 70%

720ML **\$60.80**

300ML **\$26.80**

This Sake has a captivating smoothness and crisp dry finish. Due to its medium body, it can provide the perfect balance to any meal making it our most popular product in Niigata's restaurants. This Sake has the versatility and balance to be enjoyed at a wide range of temperatures from on the rocks to warm.

<u>OTHER</u> <u>その他</u>

S/N PRODUCT DESCRIPTION ORIGIN SMV RPR SIZE PRICE



KUROMATSU HAKUSHIKA NADAJIKOMI DRY 黒松白鹿 灘仕込

兵庫 HYOGO

+4 70%

1800ML **\$108.80**

300ML **\$19.80**

Brewed With Nishinomiya's famous cool and clear Water "Miyamizu" and both conceived and crafted in the famous sake brewing region of nada, this is a genuinely dry sake. This crisp and refreshing sake has a pleasant flavor and clean finish.