

Established in 1866, the Takeda Sake Brewing Store is one of the most renowned and best-selling sake brewers in all of Japan. Producing international-standard taste in a small brewery environment, these master brewers have collected numerous Gold and Silver awards for excellence and quality, including two “Top Award” honors from the IWC. Their secret lies in the ancient rice cultivation techniques of the Japanese masters: where growing specialists space their rice out methodically to allow for healthy, flavorful and robust rice grains. Enjoy any of these bottles with the confidence that you’re drinking some of the best sake in the world.



KOSHINO-SESSHU Junmai Daiginjo Sake

Quality of sake ingredients Label

- Rice 1 : Koshitanrei
- Rice Polishing Ratio: 50%
- Acidity : 1.6
- Rice 2 : Yamadanishiki
- SMV : -4.0
- Alc : 16%
- Size : 720ml / 1800ml

Superior quality of DAIGINJO with opulent flavor of JUNMAI is admired by the sake connoisseurs. Enjoy the deep taste of Japanese best sake.



KOSHINO-SESSHU Tokubetsu Honjozo Sake

2013 · 2015 · 2019



Quality of sake ingredients Label

- Rice 1 : Koshitanrei
- Rice Polishing Ratio: 60%
- Acidity : 1.3
- Rice 2 : Koshiibuki
- SMV : -3.0
- Alc : 15.5%
- Size : 720ml / 1800ml

Round, mellow, semi-dry, clean finish. This is the pinnacle of uma-kuchi (umami-rich) honjozo sake made in the southwestern region of the Niigata prefecture. Awarded the gold medal and trophy at the International Wine Challenge in London in 2013 and 2015. Pairs well with grilled fish, shellfish – raw, simmered, or grilled with soy sauce, linguine with clams and garlic, scallop seared and sautéed with butter.



KOSHINO-SESSHU Junmai Nigori Sake

Quality of sake ingredients Label

- Rice 1 : Koshitanrei
- Rice Polishing Ratio: 65%
- Acidity : 1.7
- Rice 2 : Koshiibuki
- SMV : -10
- Alc : 15-16%
- Size : 720ml / 1800ml

This rustic, unfiltered sake is creamy and balanced, with a subtle sweetness laced with a harmonic infusion of citrus and grains. Serve chilled, and shake before pouring.



KATAFUNE TOBIN

Daiginjo Sake

Quality of sake ingredients Label

• Rice 1	:	Yamadanishiki
• Rice Polishing Ratio	:	45%
• SMV	:	+2.0
• Acidity	:	1.3
• Alc	:	16-17%
• Size	:	720ml

A rare sake that combines ancient traditional brewing techniques with modern technology. Although it has been nominated for several Gold Medals in Japanese sake competitions, it has never before been released for public consumption. This is a full-bodied, semi-dry sake with layered aromas of fruit and herbs, followed by a soft finish that exits with swiftness and grace.



KATAFUNE

Junmai Genshu Sake

Quality of sake ingredients Label

• Rice 1	:	Koshitanrei
• Rice 2	:	Koshiibuki
• Rice Polishing Ratio	:	65%
• SMV	:	-4.0
• Acidity	:	1.9
• Alc	:	17%
• Size	:	720ml

Full-strength genshu sake with strong impact, ricey, clean and balanced flavor. This sake's bold flavor can stand up to spicy or richer dishes, or can be enjoyed on its own.



KATAFUNE 13 Hanajikan

Junmai Ginjo Genshu

Quality of sake ingredients Label

• Rice 1	:	Koshikagura
• Rice 2	:	Koshiibuki
• Rice Polishing Ratio	:	55%
• SMV	:	-50
• Acidity	:	4.3
• Alc	:	13%
• Size	:	500ml



KATAFUNE

Tokubetsu Honjozo Genshu

Quality of sake ingredients Label

• Rice 1	:	Koshitanrei
• Rice Polishing Ratio	:	60%
• SMV	:	-3.0
• Acidity	:	1.4
• Alc	:	18%
• Size	:	720ml



KATAFUNE

Tokubetsu Honjozo Nama Sake

Quality of sake ingredients Label

• Rice 1	:	Koshitanrei
• Rice 2	:	Koshiibuki
• Rice Polishing Ratio	:	60%
• SMV	:	-4.0
• Acidity	:	1.3
• Alc	:	17%
• Size	:	720ml



KATAFUNE CUP SAKE "WAN"

Honjozo Sake

Quality of sake ingredients Label

• Rice 1	:	Koshitanrei
• Rice 2	:	Koshiibuki
• Rice Polishing Ratio	:	65%
• SMV	:	-3.0
• Acidity	:	1.3
• Alc	:	16-17%
• Size	:	180ml

A straightforward, clean and easy-drinking sake. It is fragrant and dry, with a light body, making it a prime candidate for gentle warming before serving. The label features caricatures of the brewer's own dogs, with the moniker "wan" (meaning: "bark") offering a playful nod to the dog-loving sake drinkers in all of us.

This type of sake is Junmai Ginjo unfiltered raw sake, alcohol percentage is 16%, Kobo number is 1801. Rice milling method for this sake is using own company's special rice Milling machine and conscientiously polishing to rice polishing ratio is 59% (except some sake) With all these same specifications, the only difference is rice type. You can enjoy each flavor by the difference of what kind of rice was used. But the aging method and aging period has a different.



59 Takachiyo CHAPTER ONE
“IPPONJIME” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Ipponjime 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : +1.0
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER SIX
“MIYAMANISHIKI” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Miyamanishiki 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- SMV : +2.0
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER TWO
“AIYAMA” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Aiyama 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : -1.0
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER SEVEN
“OMACHI” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Omachi 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- SMV : -2.0
- Acidity : 1.5
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER III
“AIMACHI” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice1 : Aiyama 22.5%
- Rice2 : Omachi 77.5%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : ±0.0
- Acidity : 1.5
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER EIGHT
“DEWASANSAN” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Dewasansan 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : -1.0
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER FOUR
“HANAFUBUKI” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Hanafubuki 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : +2.0
- Acidity : 1.5
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER NINE
“KAMENO O” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Kameno o 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : +1.5
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER FIVE
“MORINOKUMASAN” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Morinokumasan 100%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- S M V : +1.0
- Acidity : 1.6
- Alc : 16%
- Size : 500ml



59 Takachiyo CHAPTER X
“AI-IPPON” Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice 1 : Aiyama 22.5%
- Rice 2 : Ipponjime 77.5%
- Rice Polishing Ratio : 59% (Flat rice polishing)
- SMV : ±0.0
- Acidity : 1.5
- Alc : 16%
- Size : 500ml



59 Takachiyo

Extra Edition season II

“RED YEAST SAKE”

Junmai Nigori Sake

Quality of sake ingredients Label

- **Rice** : Japanese Rice 100%
- **Rice Polishing Ratio** : 65% (Grain-shaped rice polishing)
- **SMV** : Non-public
- **Acidity** : Non-public
- **Alc** : Non-public
- **Size** : 500ml

Brewers Note:

This sake is unpasteurized. To ensure freshness please keep this bottle refrigerated. It is recommended that this sake be consumed sooner than later, while it is fresh, especially after opening the bottle. This sake is muroka, which means it has not been filtered with charcoal. As a result there is a small amount of rice lees, which makes the sake slightly cloudy. This is completely natural and doesn't affect the quality of the sake in any way.

Why is this sake pink?

Because of the yeast. The color is indeed derived from the naturally mutated sake yeast #10. Within cells of this yeast, a compound called P-ribosylaminoimidazole is produced and oxidized, causing red pigmentation. Then the color gets passed onto the final product, a bottle of sake.

※Sake data may differ slightly by brewing year.

Imported by **EHH ENTERPRISES**

Established in 1822, the Tamura Sake Brewery is firmly rooted in the pulse of Tokyo's epicenter, Fussa City. Bordered by the lush flood plains of the famed Tama River, the brewery has the distinct advantage of sourcing its crystalline brewing water from its own back yard. All Tamura sakes begin with the same Japanese sake rice, but are brewed with four different types of yeast—each with its own brewing tank to ensure peak refinement and freshness. After pressing, the four tanks are masterfully blended, pasteurized and bottle-aged in a cool, climate-controlled setting.



TAMURA “GINGINGA” Junmai Ginjo Sake

Quality of sake ingredients Label

- R i c e : Ginginga (Made in Iwate)
- Rice Polishing Ratio : 55% • S M V : ±0.0~+2.0
- Amino Acid : 1.3 • Acidity : 1.6~1.8
- A l c : 16% • S i z e : 720ml / 1800ml

This sake hails from the Iwate prefecture of Japan, a city on the north west coast, known for its mountains and hot springs, which provide the ideal brewing climate for sake. The Ginginga rice used to craft this spirit is grown in the Iwate prefecture on the northeast coastline—a region famous for its Ginjo style sakes. Milled to 55% for optimum clarity, this sake boasts a velvety texture with soft fruit notes and a rich, nuanced finish.



TAMURA “YAMASAKE 4” Junmai Ginjo Sake

Quality of sake ingredients Label

- R i c e : Yamasake 4 (Made in Yamagata)
- Rice Polishing Ratio : 55% • S M V : +5.0~+7.0
- Amino Acid : 1.6 • Acidity : 1.9~2.1
- A l c : 16% • S i z e : 720ml / 1800ml

Yamagata rice, Tama River water and four distinct types of yeast come together here to create a beautifully balanced sake experience. Also milled to 55% for optimum clarity, this spirit differs from its Ginginga counterpart in that it offers a more crisp, dry and fruit-forward tasting indulgence.

※Sake data may differ slightly by brewing year.

Imported by **EHH ENTERPRISES**

Tonoikeshuzouten is located in Mashiko-machi Tochigi Prefecture. Mashiko is known around the world for its traditional pottery culture. Many visitors from America Europe and Asia visit Mashiko to experience pottery making and to taste our Sake.

Our main sake brand is called SANRAN and BO.

“SANRAN” means to shine with brilliance this reflects our hopes that Sanran will bring brilliance and bounty to the lives of those who drink the sake. It has been popular overseas as well in Japan and has won Gold medals in America, the UK and FRANCE.

“Bo” indicates the act of standing on one’s tiptoes and looking far out into the distance.

Bo is our attempt to craft a next-gen sake brand that challenges traditional flavours and reexamines what it means to enjoy sake.



Sanran Junmai Daiginjo sake

Quality of sake ingredients Label

- Rice 1 : Goyakumangoku
- Rice Polishing Ratio : 45%
- SMV : -3.0
- Acidity : 1.5
- Alc : 15%
- Size : 720ml

Elegant nose comprised of green apple, juicy melon, and honeysuckle aromas.

A rice-driven sake layered with vanilla, and a wisp of the umami characteristic. So layered and yet so well balanced. 2018 Gold - U.S. National Sake Appraisal. 2018 Platinum Award -London Sake Challenge (UK). 2018 Grand Gold Award - The Fine Sake Awards (Japan).



BO Junmai Daiginjo sake

Quality of sake ingredients Label

- Rice 1 : Omachi
- Rice Polishing Ratio : 50%
- SMV : No comment
- Acidity : No comment
- Alc : 16%
- Size : 720ml

A pleasant fresh sake with medium body. Enjoy the sweetness and fruity fragrance unfold. 2018 Grand Gold Award - The Fine Sake Awards (Japan). 2018 Silver Award - SAKE COMPETITION (in Japan). 2017 Gold Award – Kura Master Awards (France).



Sanran Junmai Ginjo sake

Quality of sake ingredients Label

- Rice 1 : Yumesasara
- Rice Polishing Ratio : 55%
- SMV : -1.5
- Acidity : 1.8
- Alc : 15%
- Size : 720ml

Honeysuckle, elderflower and ripe banana aromatics. A herbal sake with ripe fruit on the palate which transforms into a long spicy finish. 2018 Silver Award- U.S. National Sake Appraisal. 2018 Platinum Award - London Sake Challenge (UK). 2018 Gold Award - The Fine Sake Awards (Japan).



BO Junmai Ginjo sake

Quality of sake ingredients Label

- Rice 1 : Hitogokochi
- Rice Polishing Ratio : 53%
- SMV : No comment
- Acidity : No comment
- Alc : 16%
- Size : 720ml

Umami rich with sweet aroma. Elegant and easy-drinking. A crisp and clean sake. A good match for lobster and black cod with miso. 2018 Gold Award - The Fine Sake Awards (Japan). 2017, 2018 Gold Award – Kura Master Awards (France).



Sanran Ginjo sake

Quality of sake ingredients Label

- Rice 1 : Goyakumangoku
- Rice Polishing Ratio : 55%
- SMV : +1.5
- Acidity : 1.5
- Alc : 15%
- Size : 720ml

A calm mellow fragrance. Little sweetness and acidity with a sharp finish. Easy to match food. 2018 Gold Award - International Wine Challenge (UK). 2018 Gold Award (Second Prize) - U.S. National Sake Appraisal.



BO Tokubetsu Junmai sake

Quality of sake ingredients Label

- Rice 1 : Miyamanishiki
- Rice Polishing Ratio : 60%
- SMV : No comment
- Acidity : No comment
- Alc : 16%
- Size : 720ml

This full-throated sake is richly flavourful and has a pleasant medium acidity with firm and crisp finish. It condenses rich flavour of rice character as it shines when drunk at warm temperature.

※Sake data may differ slightly by brewing year.



“NECHI OTOKOYAMA” Junmai Daiginjo Sake

Quality of sake ingredients Label

- **Rice** : Koshitanrei (Made in Nechi-Valley)
- **Rice Polishing Ratio** : 40%
- **Acidity** : 1.4
- **SMV** : +5.0
- **Alc** : 17.4%
- **Size** : 720ml

This Junmai Diginjo sake uses their own Koshitanrei rice made in the famous Nechi Valley, which is perfectly placed between the Sea of Japan and rocky Mt.Amakazari on the border of Nagano. Koshitanrei has a more full body taste, but finishes off sharp on your pallet. Brewing characteristics are very unique and will be very popular in the Niigata sake making History. Watanabe Sake Brewery's goal is to specifically produce all the rice they grow for their Sake making, that is the first step to be a superior craftsmanship brewery.



“NECHI OTOKOYAMA” Junmai Sake

Quality of sake ingredients Label

- **Rice 1** : Gohyakumangoku (Made in Nechi-Valley)
- **Rice 2** : Yukinosei (Made in Nechi-Valley)
- **Rice Polishing Ratio** : 60%
- **Acidity** : 1.5
- **SMV** : +2.0
- **Alc** : 15-16%
- **Size** : 720ml

This sake is made in the Niigata prefecture of Japan, more specifically the Nechi valley, famous for fine sake. The time and care to create this classic premium sake will be evident from the first sip. With its soft and aromatic bouquet and a silky mildly fragrant taste. This sake is best served and enjoyable chilled.



“NECHI OTOKOYAMA” Premium Yamahai Junmai sake

Quality of sake ingredients Label

- **Rice 1** : Koshitanrei
- **Rice 2** : Koshiibuki
- **Rice Polishing Ratio** : 60%
- **Acidity** : 2.2
- **SMV** : +1.0
- **Alc** : 17%
- **Size** : 720ml

This sake is made with kimoto yeast one of the Yamahai making. Using Koji rice Gohyaku mangoku and Koshitanrei from Nechi Valley. It is exquisitely beautiful Yamahai sake.

※Sake data may differ slightly by brewing year.



Misuzu Junmai Daiginjo Sake Miyamanishiki Sake 49

Junmai Daiginjo Sake

Quality of sake ingredients Label

- **R i c e** : Miyamanishiki 100%
- **Rice Polishing Ratio** : 49%
- **Acidity** : 1.8
- **S M V** : +4.0
- **A l c** : 16%
- **S i z e** : 720ml

A mildly-acidic, medium-bodied sake, with depth of taste. Clear water from Nagano Prefecture instills a clean, crisp flavor that goes well with a variety of foods. Pairs especially well with Japanese cuisine and fish dishes.

Misuzu Daiginjo Sake

Daiginjo Sake



Quality of sake ingredients Label

- **R i c e** : Yamadanishiki 100%
- **Rice Polishing Ratio** : 35%
- **Acidity** : 1.4
- **S M V** : +2.0
- **A l c** : 15%
- **S i z e** : 720ml

This Daiginjo sake is made from 100% best-in-class Yamadanishiki rice, polished up to 35%. Lowered alcohol content makes it easy to drink, with a clean, crisp finish. This sake offers an elegant, mellow flavor and richness in taste.

Misuzu Junmai Ginjo Sake Miyamanishiki Sake 49

Junmai Ginjo Sake



Quality of sake ingredients Label

- **R i c e** : Miyamanishiki 100%
- **Rice Polishing Ratio** : 49%
- **Acidity** : 1.8
- **S M V** : +4.0
- **A l c** : 16%
- **S i z e** : 720ml

A mildly-acidic, medium-bodied sake, with depth of taste. Clear water from Nagano Prefecture instills a clean, crisp flavor that goes well with a variety of foods. Pairs especially well with Japanese cuisine and fish dishes.

※Sake data may differ slightly by brewing year.



Misuzu Junmai Ginjo Sake Miyamanishiki Sake 49

Junmai Ginjo Sake

Quality of sake ingredients Label

- R i c e : Miyamanishiki 100%
- R i c e P o l i s h i n g R a t i o : 49%
- A c i d i t y : 1.8
- S M V : +4.0
- A l c : 16%
- S i z e : 720ml

This non-charcoal-filtered, raw sake offers freshness and fruitiness with well-balanced acidity and a clean finish. Pairing with buttery cuisines, such as French and Italian, is recommended, as well as with traditional Japanese food.



Misuzu Junmai Ginjo Origarami Muroka Nama

Junmai Ginjo Sake

Quality of sake ingredients Label

- R i c e : Miyamanishiki 100%
- R i c e P o l i s h i n g R a t i o : 49%
- A c i d i t y : 1.8
- S M V : +2.0
- A l c : 16%
- S i z e : 720ml

This lightly-cloudy sake contains a small amount of sediment that adds an elegant umami flavor, with hints of citrus and florals, and a slight fizzy minerality. Pairs well with Mexican, Indian, and Thai food, as well as with traditional Japanese food. Also excellent as an aperitif.



Misuzu Tokubetsu Junmai Miyamanishiki Muroka Nama Sake

Tokubetsu Junmai Sake

Quality of sake ingredients Label

- R i c e : Miyamanishiki 100%
- R i c e P o l i s h i n g R a t i o : 55%
- A c i d i t y : 2.0
- S M V : +3.0
- A l c : 17%
- S i z e : 720ml

This sake is made from 100% Miyamanishiki rice from Nagano Prefecture. An acidic sake with a richness and refreshing finish that will delight fans of unfiltered raw sake. Pairs well with rich and buttery dishes.

※Sake data may differ slightly by brewing year.

In 1884, at the peak of the Meiji Era, founder Yaemon Minakata purchased some land and an old rice warehouse from the Kishu family and decided to start brewing sake. The tradition passed on to his second son, Kumagusu Minakata, the world famous biologist and folklorist, whose mastery of rice fermentation defines the brewery to this very day. Burned to the ground in WWII, the restored structure stands in its original glory, producing some of the most beloved sake in all of Japan.



MINAKATA “GOKUSEN” Daiginjo Sake

Quality of sake ingredients Label

- **Rice** : Yamadanishiki (Made in Hyogo)
- **Rice Polishing Ratio** : 35% • **SMV** : +0.7 • **Acidity** : 1.3
- **Alc** : 17% • **Size** : 720ml

This luxury sake is made 100% Yamadanishiki rice polished to 35%, and carefully aged by brewing master. Delicate and plump, also very refreshing.
Received Gold award at National sake competition in Japan 2012.

MINAKATA “YAMADA NISHIKI” Junmai Sake

Quality of sake ingredients Label

- **Rice** : Yamadanishiki 100% (Made in Wakayama)
- **Rice Polishing Ratio** : 70% • **SMV** : +5.0 • **Acidity** : 1.9
- **Alc** : 16-17% • **Size** : 720ml

Using 100% Yamadanishiki rice, this is an elegant drinking sake—clean and refreshing with vibrant fruit aromas and a dry, umami finish.



MINAKATA Junmai Ginjo Sake

Quality of sake ingredients Label

- **Rice 1** : Yamadanishiki (Made in Hyogo)
- **Rice 2** : Ooseto (Made in Kagawa)
- **Rice Polishing Ratio** : 50% • **SMV** : +2.0 • **Acidity** : 1.3
- **Alc** : 16-17% • **Size** : 300ml / 720ml

This two-time IWC Gold Medal winner is brewed exclusively with Yamadanishiki (from the Hyogo) and Ooseto rice (from the Kagawa). It celebrates the storied Minakata tradition with complex floral and fruit notes, delicately sweet with a bright, snappy acidity and a clean, dry finish.



MINAKATA “KARAKUCHI” Extra Dry Junmai Sake

Quality of sake ingredients Label

- **Rice** : Yamadanishiki
- **Rice Polishing Ratio** : 60% • **SMV** : +15.5
- **Acidity** : 1.8 • **Alc** : 18%
- **Size** : 720ml

Brewed with 100% Yamadanishiki rice, this is a classic junmai: Abundant, but balanced fruitiness, offset by a light nuttiness and umami earthiness. An easy-drinking sake, with a crisp and bone-dry finish.



※Sake data may differ slightly by brewing year.



WAKA-NO-MEGUMI SAKE WITH NATURAL FLAVOR
RYUJIN-NO-YUZU SAKE “Citron”

Quality of sake ingredients Label

• Alc: 8% • Size: 720ml

This summery sipper is brewed in the Ryujin village of the Wakayama prefecture—a village that is world renowned for this style of sake. A high quality citron sake, it is delicately infused with Yuzu juice to bring about a natural sweet and sour citrus flavor. Refreshing and crisp, it is best enjoyed in a glass with ice as an aperitif.



WAKA-NO-MEGUMI SAKE WITH NATURAL FLAVOR
WAKAYAMA NO SUDACHI SAKE “Sudachi”

Quality of sake ingredients Label

• Alc: 8% • Size: 720ml

The Wakayama prefecture has high volume productions of citrus fruits like Yuzu, mandarin orange, and citrus Sudachi. It known as the fruit kingdom. Sudachi, like Yuzu is a cross of Mandarin and relative of kaffir lime. It usually served as a garnish with many traditional Japanese dishes which include fish, noodles, tempura and some alcohol beverages. It is consider to have a zestier flavor And aroma than lemons or limes, and sudachi juice used as an alternative to vinegar for many dishes. You can pair this sudachi sake with Japanese food, Mexican food, dessert or more...



WAKA-NO-MEGUMI SAKE WITH NATURAL FLAVOR
MINABE-NO-UME SAKE “Plum”

Quality of sake ingredients Label

• Alc: 12% • Size: 720ml

A rich and fruity sake brewed in the Kishunankobai style with hand-picked plums from the famed Wakayama plum orchards in central Japan. An elegant balance of sweet and tart, with plum notes accented well by rich mineral content and a velvety, lingering finish. Enjoy chilled, over ice as an aperitif or on its own.



WAKA-NO-MEGUMI SAKE WITH NATURAL FLAVOR
ARITA-NO-MIKAN SAKE “Mandarin”

Quality of sake ingredients Label

• Alc: 8% • Size: 720ml

Brilliant golden, light-bodied sake that is brewed with hand-picked mandarins from the world-famous Arita mandarin orchards of the Wakayama prefecture. A tasteful blend of oranges and grains, this sake drinks with a subtle sweetness and a crisp, tart finish. Enjoy over ice as an aperitif, or on its own on a hot summer day.



FUKUIWAI



Fukuiwai Junmai Daiginjo Yamadanishiki 50 Sake

Junmai Daiginjo Sake

Quality of sake ingredients Label

- Rice : Yamadanishiki 100%
- Rice Polishing Ratio : 50%
- SMV : +1.0
- Acidity : 1.4
- Alc : 15-16%
- Size : 720ml



Fukuiwai Junmai Ginjo Suisei 55 Sake

Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Suisei 100%
- Rice Polishing Ratio : 55%
- SMV : +0.0
- Acidity : 1.5
- Alc : 16-17%
- Size : 720ml



Fukuiwai Junmai Ginjo Yamadanishiki 55

Junmai Ginjo Sake

Quality of sake ingredients Label

- Rice : Yamadanishiki 100%
- Rice Polishing Ratio : 55%
- SMV : ±0.0
- Acidity : 1.5
- Alc : 15-16%
- Size : 720ml

※Sake data may differ slightly by brewing year.