

DISCOVER THE CHARMS
OF
JAPANESE SAKE



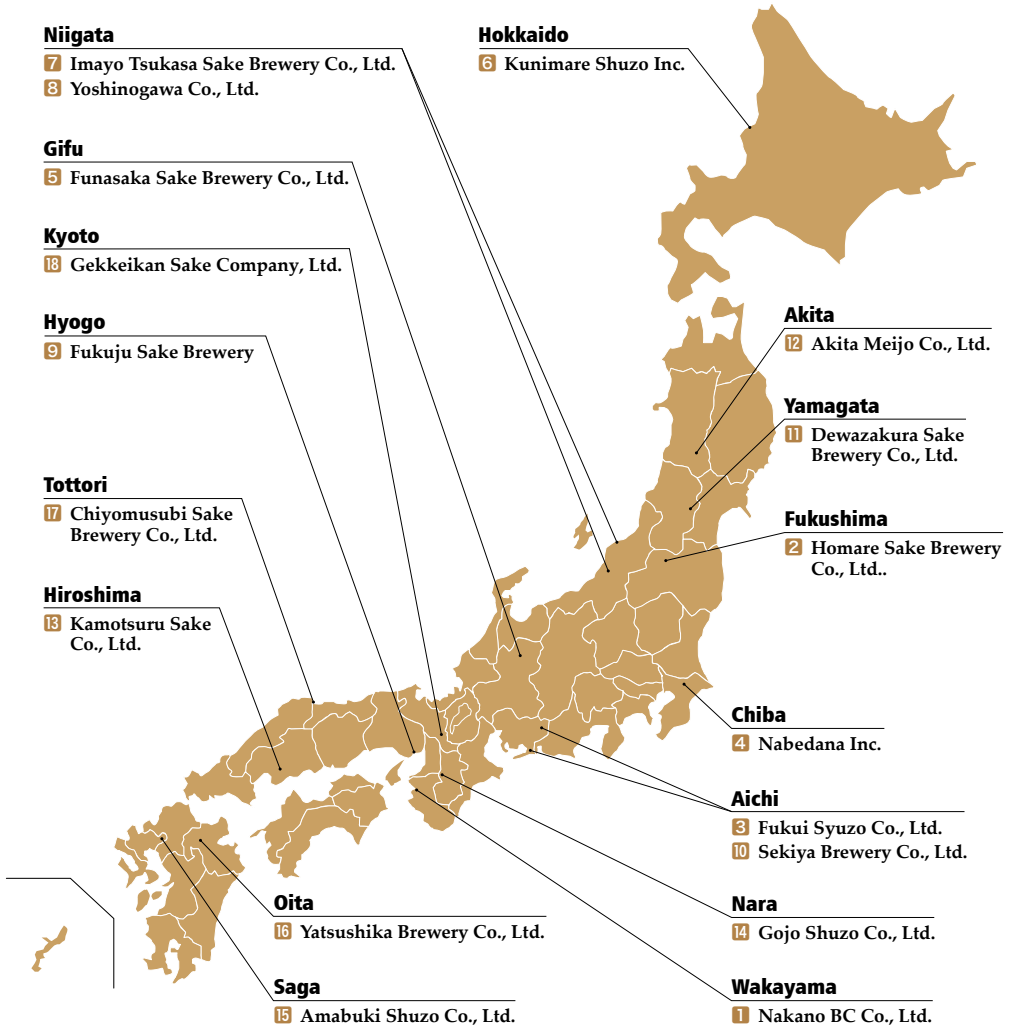
KOKUSHU - A JAPAN'S NATIONAL DRINK

Good Food & Wine Show @ Sydney 2018



JAPANESE SAKE is authenticated as G.I.(geographical indication).

Good SAKEs from various parts of Japan



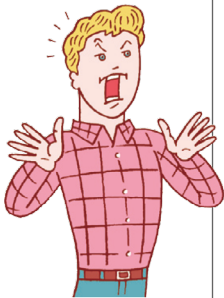
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Sake is a beverage brewed from polished rice.

Tokutei Meisho-shu (Specially Designated Sake)

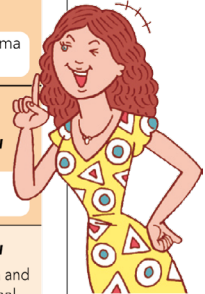
The rice polishing ratio is broken down into so many classes!



Ingredients	Rice, rice koji	Rice, rice koji, brewing alcohol
0 50% or less	Junmai Daiginjo-shu <i>Ginjo production methods, characteristic aroma and taste, and exceptional color and clarity</i>	Daiginjo-shu
0 60% or less	Junmai Ginjo-shu <i>Ginjo production methods, characteristic aroma and taste, and exceptional color and clarity</i>	Ginjo-shu
60% or less, or made with special production methods	Tokubetsu Junmai-shu Characteristic aroma and taste, and exceptional color and clarity	Tokubetsu Honjozo-shu
0 70% or less	Junmai-shu Characteristic aroma and taste, and exceptional color and clarity	Honjozo-shu Characteristic aroma and taste, and exceptional color and clarity
0 over 70%		

Reference: 1989 Japan National Tax Agency Announcement No.8 Sake Production Quality Indication Standards Overview

I want to drink them all!



Futsu-shu

Sake that falls outside the specially designated sake categories is typically called *futsu-shu*. This includes sake made with a rice polishing ratio over 70%, made with ingredients other than the ones approved for specially designated sake, and sake containing more than 10% brewer's alcohol.

Rice polishing refers to milling the rice's outer surface

"Rice polishing" refers to the process of shaving off the outer surface of the rice grains to remove proteins, fats, and minerals that cause undesirable flavors in the sake. Sake rice is especially suited to the process, because of its low protein content and its large *shimpaku* (opaque section in the center of the rice).



Company Information

Established: 1932
Address: 758-45 Fujishiro, Kainan City, Wakayama 642-0034
Japan
Telephone: +81-73-482-1234
Website: <http://www.nakano-group.co.jp/en/>



Junmai Daiginjo Kinokuniya Bunzaemon 《Aiyama》

純米大吟醸 紀伊国屋文左衛門《愛山》

Vol. 720 ml Alc. 17%

It was made with the rare brewer's rice "Aiyama" for the whole bottle. It is the undiluted Sake of Junmai Daiginjo which is polished to 40% for leaving an elegant and noble flavor. It is characterized by an elegant fragrance, savory taste and sharpness of Aiyama



Junmai Ginnjo Kinokuniya Bunzaemon

純米吟醸 紀伊国屋文左衛門

Vol. 720 ml Alc. 16%

It is a slowly brewed junmai ginjoshu made from "Omachi" rice, which gives a rich and aromatic flavor, and "Yamadanishiki" rice, which gives body to the sake. It is characterized not by a dazzling fragrance but by a gentle taste consisting of a full-bodied savory flavor and sourness.



Junmaishu Kinokuniya Bunzaemon

純米酒 紀伊国屋文左衛門

Vol. 720 ml Alc. 15%

We use Yamadanishiki for koji rice, and Dewa Sansan for kakemai. It is a gentle-tasting junmaishu with a robust savory flavor and sweetness of rice. The sourness brought out in the savory flavor makes this sake superbly drinkable while giving it body and retronasal aroma.

2 Homare Sake Brewery Co., Ltd.

ほまれ酒造株式会社

Company Information

Established: 1918
Address: 2706 Muramatsu-tokiwacho, Matauyama-cho, Kitakata City, Fukushima
966-0902 Japan
Telephone: +81-241-22-5151
Website: <https://www.aizuhomare.jp/>



Homare Junmai Daiginjo Black Label

会津ほまれ 播州産山田錦純米大吟醸酒

Vol. 720 ml Alc. 15.8%

Homare Junmai Daiginjo Black Label won the IWC 2015 Champion Sake out of 876 entries from all over the world and received the title of No.1 sake in the world.



Homare Junmai Aladdin Bottle

会津ほまれ 純米酒アラジンボトル

Vol. 300 ml Alc. 15%

Carefully brewed with local rice and soft natural water. It has a nice rice essence throughout and a clean and smooth finish. It goes well with Sashimi and Yakitori with salt.



Homare Nigori Aladdin Bottle

会津ほまれ にごり酒アラジンボトル

Vol. 300 ml Alc. 15%

Roughly pressed or filtered. It has vivid aromas unfolding with layers of banana and pear flavors. The decent sweetness and rich texture go well with Japanese hotpots and Yakitori with teriyaki source.



Homare Yuzu Aladdin Bottle

会津ほまれ ゆず酒アラジンボトル

Vol. 300 ml Alc. 10%

A smooth blend of the finest Japanese Sake fused with the zesty citrus flavor of Yuzu creates this new bite of flavor to your sake experience. It is better when served on the rocks or mixed with soda.



Homare Junmai Daiginjo Kiwami

会津ほまれ 純米大吟醸 極

Vol. 300 ml Alc. 16%

Utilizing our best skills, we succeeded to produce Junmai Daiginjo with reasonable price and high quality. Because of this accomplishment, this sake has been creating a great sensation in Japanese sake market. It is better when served chilled.



Homare Strawberry Nigori

会津ほまれ 苺にごり酒

Vol. 300 ml Alc. 8%

It is made from nigori sake and natural strawberry juice. Mildness and creaminess from nigori sake and fresh sweet-sourness from natural strawberry juice create a unique and luscious taste.

3 Fukui Syuzo Co., Ltd.

福井酒造株式会社

Company Information

Established: 1912
Address: 214 Nakahama-cho, Toyohashi City, Aichi 441-8065
Japan
Telephone: +81-532-45-5227
Website: <http://www.fukui-syuzo.co.jp/en/>



Shikaio Junmai-Daiginjo Mugen

四海王 純米大吟醸 夢幻

Vol. 720 ml Alc. 15%

This sake has an aroma reminiscent of fruit and taste that brings out the rice's umami. It has full-body but elegant style in its taste, and brings relaxation to the enjoyers.



Shikaio Junmaiginjo Shin (Thing)

四海王 純米吟醸 真

Vol. 720 ml Alc. 15%

This is our most popular product, made with 100% "Yamada Nishiki" rice from Hyogo Prefecture. Its gentle rice flavour, elegant fragrance, and sharp aftertaste make it a Junmai Ginjo that gives us great pride.



Shikaio Tokubetsujunmai Yumeginga 60%

四海王 特別純米 夢吟香60%

Vol. 720 ml Alc. 15%

This Junmai sake is brewed from 100% "Yumeginga," the certified sake rice made in Aichi Prefecture. It is a special Junmai sake, bringing out the rice's richness and depth of flavour.

4 Nabedana Inc.

鍋店株式会社

Company Information

Established: 1689
Address: 338 Honmachi, Narita City, Chiba 286-0026 Japan
Telephone: +81-476-22-1455
Website: http://www.nabedana.co.jp/h_menu/english.html



Fudoh Junmai Daiginjo

不動 純米大吟醸

Vol. 720 ml Alc. 15%

Extraordinary Junmai Daiginjo, distinctly mellow and exquisite sake made with Sakekomachi. Gold prize winning sake of Int'l Wine Challenge in 2015.



Fudoh Junmai Ginjo

不動 純米吟醸

Vol. 720 ml Alc. 15%

Powerful yet elegant style Junmai Ginjo made with Sakekomachi, polished to 55%. The dry flavor with a firm acidity, clarity of structure and dry finish. Platinum prize in Kura Master 2017, Silver in IWC 2015.



Fudoh Tokubetsu Junmai

不動 特別純米

Vol. 720 ml Alc. 15%

Full bodied and powerful taste, and easy to pair with fries and garlic taste foods. ◎Platinum prize in Kura Master 2017, Bronze in IWC 2015.

5 Funasaka Sake Brewery Co., Ltd.

有限会社船坂酒造店

Company Information

Established: 1963
Address: 105 Kamisannomachi, Takayama City
Gifu 506-0846 Japan
Telephone: +81-577-32-0016
Website: <http://www.funasaka-shuzo.com/>

Hida Takayama / A taste of tradition
 **FUNASAKA Sake Brewery**



Daiginjo Yotsuboshi

大吟醸 四ツ星

Vol. 720 ml Alc. 16%

This is the special "Art of Sake" which we brew with our best technique.



Junmai Daiginjo Touji-Seiji Hiraoka

純米大吟醸 杜氏 平岡誠治

Vol. 720 ml Alc. 16%

Aroma of the highest grade, taste.



Special junmaishu Miyamagiku

深山菊秘蔵 特別純米

Vol. 720 ml Alc. 15%

This is special junmai sake which is dry taste and our recommended one. We brew it with all our heart. When warming it, light and soft flavor fills your mouth, and you enjoy it with a meal.



YUZUBEI

ゆず兵衛

Vol. 500 ml Alc. 7%

This is yuzu liquor which is mixed our representative brand sake Jingoro and juice of yuzu grown in all Kaminoho Gifu-ken JAPAN. Yuzu is Japanese citrus fruit and smells very fresh. Please enjoy special "rich and sour taste."

6 Kunimare Shuzo Inc.

国稀酒造株式会社

Company Information

Established: 1882

Address: 1-17 Inaba-cho, Mashike-cho, Mashike-gun, Hokkaido 077-0204 Japan

Telephone: +81-164-53-1050

Website: <http://kunimare-world.jp/>



Junmai Ginpu Kunimare

純米 吟風国稀

Vol. 720 ml Alc. 15%

Brewed from 100% Hokkaido Ginpu rice. This junmai is refreshingly crisp, full-bodied, with a medium dry finish. Complements richly flavoured cuisine.



Junmai Ginjo Kunimare

純米吟醸 国稀

Vol. 720 ml Alc. 15.5%

Brewed from 100% Hokkaido Ginpu rice. This sake begins mildly fruit, rice forward, and closes with a dry bodied finish. Complements light flavoured dish.

7 Imayo Tsukasa Sake Brewery Co., Ltd.

今代司酒造株式会社

Company Information

Established: 1767
Address: 1-1 Kagamigaoka Chuo-ku Niigata City, Niigata 950-0074 JAPAN
Telephone: +81-25-245-3231
Website: <http://imayotsukasa.co.jp/en/brewery-en/>



BLACK IMAYO TSUKASA Super Dry Junmai

ブラック今代司 極辛口純米酒

Vol. 720 ml Alc. 16%

Smooth, dry crispness. With umami and a sharp finish, it pairs well with meat, grilled fish, and other flavorful dishes. Without any brewer's alcohol added, it comes in at a high SMV of +15.



KOI 錦鯉

Vol. 720 ml Alc. 17%

There was a time in Japan when diluted sake was known as "Goldfish Sake", as it was said there was enough water for a goldfish to swim in. Never diluted Imayo Tsukasa took the nickname of Koi Sake, with a flavor and design as majestic and brilliant as its namesake. Winner of world-wide Design Awards and IWC Silver. The sake features a white peach aroma and a silky, dignified taste.



IMA for Pairing with OYSTERS IMA 牡蠣のための日本酒

Vol. 720 ml Alc. 12%

Released after 3 years of adjustments to pair with oysters. Sweet and sour taste, like white wine, pairs with raw, boiled, sauteed and smoked oysters. Unlike wine, the umami inflates the oyster flavor, and the acid cleanses the palate. Acidity is malic acid, produced by a special sake yeast. Malic acid helps incorporate oyster's nutrients into the body. Combines flavor and functionality allows sake to break out of the "Japanese Food" world. Completely new concept sake that appeals to the hip and stylish lifestyle.



FORTUNE Junmai with Gold Leaves 福酒 金箔入り純米酒

Vol. 720 ml Alc. 15%

Rich taste as Junmai, but light and smooth flavour. You must feel this is the Sake during eating. Gold leaves and Daruma (Japanese lucky fortune) bring you bright fortune.



IMAYO TSUKASA Junmai Ginjo 今代司 純米吟醸

Vol. 720 ml Alc. 15%

The Junmai Ginjo has a classic, soft pure rice aroma. Dry but smooth, it features a variety of flavors that the drinker will enjoy distinguishing and tasting. Hot Sake Competition Gold Medal, 2016. KURA MASTER Gold Medal, 2017.

8 Yoshinogawa Co., Ltd.

吉乃川株式会社

Company Information

Established: 1548
Address: 4-8-12 Settaya, Nagaoka City, Niigata 940-1105 Japan
Telephone: +81-258-35-3000
Website: <http://yosinogawa.co.jp/english.php>



Ginjo Gokujo Yoshinogawa

吟醸 極上吉乃川

Vol. 720 ml Alc. 15%

Our flagship sake.

Delicate, dry and fragrant with a crisp, clean finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs, and stone fruits like peach and nectarine. A lingering finish provides a silky, smooth mouthfeel.



Gensenkarakuchi Yoshinogawa

厳選辛口 吉乃川

Vol. 720 ml Alc. 15%

Dry, clean and crisp with layers of subtle fruit flavors and hints of earth and water portraying its Niigata home.



Daiginjo Yoshinogawa

大吟醸 吉乃川

Vol. 720 ml Alc. 16%

The amazing complexity and wellbalanced structure is owed to a unique 3-year cellaring in sub-zero temperatures making this daiginjo the pinnacle of ultra premium saké. Fresh melons and lush ripe fruit, kissed with mild spices, leading to a delightfully rich lingering finish.



Gensen Umeshu Yoshinogawa

厳選梅酒 吉乃川

Vol. 720 ml Alc. 11%

This Umeshu is made by soaking Ume (plum) in Sake.

This umeshu has a beautiful balance between sweetness and acidity, and is quite full bodied. We suggest drinking it straight or on ice. It is also very refreshing when mixed with soda water.



Yuzushu Yoshinogawa

ゆず酒 吉乃川

Vol. 500 ml Alc. 7%

This Yuzushu is a blend of Yuzu juice with saké. Yuzu is a citrus fruit grown in Japan. It has very refreshing aroma, natural acidity and sweetness from citrus.

9 Fukuju Sake Brewery

株式会社神戸酒心館

Company Information

Established: 1751
Address: 1-8-17 Mikagezuka-machi, Higashinada-ku, Kobe City, Hyogo 658-0044
Japan
Telephone: +81-78-821-2913
Website: <http://enjoyfukuju.com/>



LEGENDARY
FUKUJU
TASTE PURE NATURE



Fukuju Daiginjo

福寿 大吟醸

Vol. 720 ml Alc. 15%

This Daiginjo sake is made entirely of Yamada Nishiki rice from Hyogo Prefecture. It is brewed slowly over time with low-temperature fermentation. It is known for a fresh fragrance reminiscent of white peaches and pears, exquisitely smooth taste, and enduring aroma. It won a Gold Medal at the International SAKE Challenge 2017.



Fukuju Junmai Ginjo

福寿 純米吟醸

Vol. 720 ml Alc. 15%

This sake is made with Hyogo Yumenishiki rice harvested in Hyogo Prefecture. It has a rich aroma that is reminiscent of ripe cherries. Enjoy its flavour of fresh fruit and smooth umami of rice. It is selected for enjoyment at official functions, including banquets following Nobel Prize ceremonies.



Fukuju Junmai

福寿 純米

Vol. 720 ml Alc. 15%

Made with Yamada Nishiki rice from Hyogo Prefecture, this Junmai sake is brewed with "Miyamizu," an underground water from Mt. Rokko that contains many minerals. It has a fresh and vibrant fragrance and smooth, clean dryness. Because it has gentle acidity and provides a sense of rich mineral content, it goes perfectly with meaty or savory dishes.



Fukuju Umeshu

福寿 梅酒

Vol. 150 ml Alc. 7%

This frozen plum sake, is produced from carefully-selected large and unripe plums called "Owashukubai", which is grown in Yoshinogawa city, Tokushima. The balance between the plum sake's briskness and ice's sensation on the tongue is exquisite, and the flavour brings frozen cocktail-style enjoyment.

10 Sekiya Brewery Co., Ltd.

関谷醸造株式会社

Company Information

Established: 1864

Address: 22 Taguchi Aza Machiura, Shitara-cho, Kitashitara-gun, Aichi 441-2301
Japan

Telephone: +81-536-62-0505

Website: <https://www.houraisen.co.jp/en/>



HOURAISEN KASUMIZUKI

蓬菜泉 霞月

Vol. 720 ml Alc. 15%

Gentle aromas of cacao, fully rounded and complex palate to compliment with rich flavoured dishes. Best to serve room to warm temperatures.



HOURAISEN WA

蓬菜泉 和

Vol. 720 ml Alc. 15%

This sake has a touch of lychee and figs on the nose, well-balanced with a harmony of medium body, rich umami and great acidity finishing of with crisp astringency.



HOURAISEN BI

蓬菜泉 美

Vol. 720 ml Alc. 15%

Feminine, soft and mellow Junmai Dai Ginjo. It has floral aromas of white lilies and delicate stone fruits, clean delicate finish.

Company Information

Established: 1892
Address: 1-4-6 Hitoichimachi, Tendo City, Yamagata 994-0044 Japan
Telephone: +81-23-653-5121
Website: <http://www.dewazakura.co.jp/en/>

出羽桜



Dewazakura Seijo Karakuchi

出羽桜 誠醸辛口

Vol. 720 ml Alc. 15%

Crisp, clear and full of flavor. Perfect UMAMI and acidity balance.



Dewazakura Sparkling Junmai Saku

出羽桜 スパークリング純米 咲

Vol. 250 ml Alc. 9%

This Sparkling Junmai "Saku" is produced by the requests of dry, clear, and not-cloudy sparkling Sake. The label was designed by Ken Okuyama who was the only 1 asian designer of Italian supercar "Enzo Ferrari".



Dewazakura Junmai Ginjo Dewa Sansan

出羽桜 純米吟醸 出羽燦々

Vol. 720 ml Alc. 15%

It has a wholesome freshness, a green apple tartness and a refreshing finish. The delightful bouquet comes from Yamagata yeast, and the mellow rice taste from "Dewa 33," a new rice strain developed in Yamagata.



Dewazakura Tokubetu Junmai Karesansui Aged 10 Years

出羽桜 特別純米 枯山水 10年熟成

Vol. 720 ml Alc. 16%

Aged for 10 years at Dewazakura's silent and cool Sake brewery. This delicately nuanced sake defines the Japanese aesthetic of elegant simplicity. It has deepened with age to reveal strong and rich taste.

12 Akita Meijo Co., Ltd.

秋田銘釀株式会社

Company Information

Established: 1922
Address: 4-23 Daiku-machi, Yuzawa City, Akita 012-0814 Japan
Telephone: +81-183-73-3161
Website: <http://www.ranman.co.jp/ranman/>



Ranman Tokusen Ginjo

爛漫 特撰吟釀

Vol. 300 ml Alc. 16-17%

Clear and rich Umami taste. Good balance of acidity & bitterness.
You can drink it cold or at room temperature.



Junmai Funaoroshi Namachozo

純米ふなおろし 生貯蔵

Vol. 720 ml Alc. 17-18%

Lively and refreshing with robust character. A fragrant rice & Fruity aroma on the nose.



Bishu Ranman Tokubetsu Junmaishu

美酒爛漫 特別純米酒

Vol. 720 ml Alc. 15-16%

Multi-award winning at “Kanzake contest” & “The Fine Sake Award”.

13 Kamotsuru Sake Co., Ltd.

賀茂鶴酒造株式会社

Company Information

Established: 1918
Address: 4-31 Saijomonmachi, Higashi-hiroshima City,
Hiroshima 739-0011 Japan
Telephone: +81-82-422-2121
Website: <http://www.kamotsuru.jp/en/>

JAPANESE REFINED SAKE
"KAMOTSURU"



Daiginjo Tokusei Gold Kamotsuru

大吟醸特製ゴールド賀茂鶴

Vol. 720 ml Alc. 16-17%

An enduring Daiginjo sake that pioneered the Daiginjo process when it came on the market in 1958. It has an elegant aroma and rich flavour. The bottle contains cherry blossom petal-shaped gold leaf.



Junmai ginjo Ittekinyukon

純米吟醸 一滴入魂

Vol. 720 ml Alc. 15-16%

A "powerful dry Junmai Ginjo sake" resulting from the master brewer's strict attention to each grain of rice and each drop of water. Winner of a Gold Medal at the Fine SAKE Awards, Japan 2018."



Nama kakoi Junmai shu

生囲い純米酒

Vol. 720 ml Alc. 14-15%

This sake has a refreshing flavour and tight, dry taste. Its aroma is fruity with the freshness of less pasteurization (only once instead of twice).

14 Gojo Shuzo Co., Ltd.

五條酒造株式会社

Company Information

Established: 1924
Address: 1-1-31 Imai, Gojo City, Nara 637-0004 Japan
Telephone: +81-747-22-2079
Website: <http://sake-goshin.com/profile.html>



GOSHIN DAIGINJYO YAMADANISHIKI

五神 大吟醸 山田錦

Vol. 720 ml Alc. 17%

This sake is made from Yamada Nishiki rice, polished to 40%, using subsoil water from Mt. Kongo. We fermented with lower temperature and longer period of time during the coldest time of the year. It is known for an aroma reminiscent of fruit.



GOSHIN JYUNMAIDAIGINJYO

五神 純米吟醸

Vol. 720 ml Alc. 15%

This sake is made from rice polished up to 55% and then carefully brewing it at low temperature for a long period of time. It features a vibrant aroma, soft flavour, and light and smooth taste.



GOSHIN JYUNMAISHU

五神 純米酒

Vol. 720 ml Alc. 15%

This medium-dry sake has a smooth and full taste. With a lingering aftertaste, it is a Junmai that skilfully demonstrates the rice's dynamic qualities.



GOSHIN YUZUSHU

五神 ゆず酒

Vol. 720 ml Alc. 7%

We make this product with attention to the unique taste and fragrance of citrus fruit, using "Tosa yuzu" grown without chemical fertilizers by contracted producers in Kochi Prefecture.

15 Amabuki Shuzo Co., Ltd.

天吹酒造合資会社

Company Information

Established: 1688-1704
Address: 2894 Higashio, Miyaki-cho, Miyaki-gun, Saga 849-0113 Japan
Telephone: +81-942-89-2001
Website: <https://www.amabuki.co.jp/en/>

天吹



AMABUKI KIMOTO JUNMAI DAIGINJO OMACHI

天吹 純米大吟醸

Vol. 720 ml Alc. 16%

This sake is brewed in the Amabuki style, in which “Omachi” sake rice is brewed with using rhododendron flower yeast, as well as in using the traditional method, called *Kimoto-zukuri*. This sake has the firm acidity that takes on the umami of Omachi rice—that makes it an excellent companion to just about any meal.



AMABUKI JUNMIGINJO JUGEMU

天吹 純米吟醸 壽限無

Vol. 720 ml Alc. 16%

“Jugemu” is a certified sake rice that was created by crossbreeding “Yumeikkon,” an excellent sake rice from Fukuoka Prefecture, with “Yamada Nishiki.” This Junmai Ginjo sake is made by brewing Jugemu with four o’clock flower yeast. It is a refreshing sake that features an excellent balance of floral aroma, umami, and acidity.



AMABUKI TOKUBETSUJUNMAI

天吹 特別純米 超辛口

Vol. 720 ml Alc. 16%

This sake is highly popular as a companion with meals. It is a well-balanced sake with umami of rice and smooth entering.

16 Yatsushika Brewery Co., Ltd.

八鹿酒造株式会社

Company Information

Established: 1864

Address: 3364 Oaza-migita, Kokonoe-cho, Kusu-gun, Oita 879-4800 Japan

Telephone: +81-973-76-2888

Website: <http://www.yatsushika.com/company/>



JUNMAI DAIGINJO GEN

純米大吟醸 源

Vol. 720 ml

Alc. 15%

This is a premium Junmai Daiginjo using rice with a polishing rate of 40% for a smooth, deep taste. And it has a mellow aroma.



YATSUSHIKA GINJO MOMO (PINK)

八鹿 吟醸 (桃)

Vol. 720 ml

Alc. 15%

This is a Ginjo sake with a refreshing taste and is fruity and light.



YATSUSHIKA TOKUBETSU JUNMAI MIDORI (GREEN)

八鹿 特別純米 (緑)

Vol. 720 ml

Alc. 15%

Full-bodied and you can taste "Umami" of rice.

17 Chiyomusubi Sake Brewery Co., Ltd.

千代むすび酒造株式会社

Company Information

Established: 1954
Address: 131 Taisho-machi, Sakaiminato City, Tottori 684-0004 JAPAN
Telephone: +81-859-42-3191
Website: http://www.chiyomusubi.co.jp/index_eng.html



Chiyomusubi Junmidaiginjo Goriki50

千代むすび純米大吟醸強力50

Vol. 720/300 ml Alc. 16%

It has long finish with full-body and rich taste. Elegant acidity pulls all the other elements together. Good with teriyaki, fatty salmon, teppanyaki or other spicy food.



Junmaiginjo Goriki60

千代むすび純米吟醸強力60

Vol. 720/300 ml Alc. 15%

Comfortable fruit fragrances such as grapes or pears. Soft when beginning and smooth when finishing. Good with sashimi, sushi, oden or any other light Japanese food.



Chiyomusubi Junmaiginjo Ryo

千代むすび純米吟醸涼

Vol. 180 ml Alc. 15.5%

Very attractive design on the table. Super dry and clear. Cold temperature is recommended to drink. Just right size for tasting or personal enjoyment.

18 Gekkeikan Sake Company, Ltd.

月桂冠株式会社

Company Information

Established: 1637
Address: 247 Minamihama-cho, Fushimi-ku, Kyoto City, Kyoto 612-8660 Japan
Telephone: +81-75-623-2050
Website: <http://www.gekkeikan.co.jp/english/>



Nouvelle Gekkeikan Junmai Ginjo

ヌーベル月桂冠 純米吟醸

Vol. 720 ml Alc. 15%

A Junmai Ginjo sake known for its florid and fruity aroma, refreshing taste that brings out the rice's umami, and sharp aftertaste.



Gekkeikan Yamadanishiki Tokubetsu Junmai

月桂冠 山田錦 特別純米

Vol. 720 ml Alc. 14.5%

A special Junmai sake made with 100% Yamada Nishiki rice, called the "king of sake rice." It is distinguished by its florid aroma, full flavour that is unique to Yamada Nishiki, and clear aftertaste.

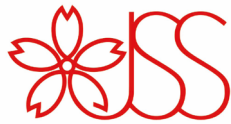


Gekkeikan Junmai Daiginjo Nama sake

月桂冠 純米大吟醸 生酒

Vol. 720 ml Alc. 15.5%

A Non-pasteurized Junmai Daiginjo sake known for its florid aroma and full flavour.



**JAPAN
SAKE AND SHOCHU
MAKERS
ASSOCIATION**

The Japan Sake and Shochu Makers Association is an organization established under the Japanese Liquor tax law in 1953. It is composed of approximately 1,700 member breweries and distilleries. It conducts a variety of projects within Japan and abroad promoting Japanese sake and shochu throughout the world.

Address : Nihon Shuzo Toranomon Building 2F
1-6-15 Nishi Shimbashi, Minato-ku, Tokyo

<http://www.japansake.or.jp/sake/english/>



These are the Marks which authenticate the Products of Japan Origin.

Welcome to the Japan Sake and Shochu Information Center!

The Information Center for Sake and Shochu from All Over Japan

The JSS Information Center is a specialized showroom featuring information on Japanese sake, *honkaku shochu*, and *awamori*. In addition to displays about history and culture, and lectures by concierges, you can also enjoy tasting recommended brands at the bar counter.



Nihon Shuzo Toranomon Building 1st Floor
1-6-15 Nishi Shimbashi, Minato-ku, Tokyo

- Hours: 10:00 - 18:00
 - Days closed: Saturday, Sunday, public holidays, year-end and New Year holidays
 - Nearest station: Tokyo Metro, Ginza Line, Toranomon Station
- www.japansake.or.jp/sake/known/data



October 1st is Sake Day!



KAMPAI!

日本酒で乾杯!

- No drinking under 20 in Japan.
- Don't drink and drive. • Drink responsibly.
- Women should not drink during pregnancy or breastfeeding because of the risk of birth defects and growth suppression of baby.

[Japan Sake and Shochu Makers Association website]
<http://www.japansake.or.jp/sake/english>
<http://www.honkakushochu-awamori.jp/english>

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