



JETRO B2B SAKEVERKOSTUNG

5. Oktober 2023

Grand Hotel Wien

The Japan External Trade Organization (JETRO) is a government organization committed to assisting Japanese companies interested in exporting and international business. JETRO supports these companies by hosting a “showroom project” with over 130 food, drink and liquor products made with high-quality Japanese ingredients. In-Person (*and online sessions*) are offered so buyers can familiarize themselves with the products. Today, buyers are encouraged to see the wide selection of Sake in person. Offering a wide variety of Sake, this tasting event (“*showroom*”) promises exceptional quality that will add to your business whether you are a retailer, distributor, or any other food service!

Are you interested in importing any of the tasted Sake products?

Please ask JETRO product specialist, Ms Kaoru IIDA, at site or contact JETRO WIEN:

Andrea_Matusch@jetro.go.jp or Mayu_Kamiya@jetro.go.jp

Breweries at Grand Hotel:

MATSUSE SHUZO

NANBU BIJIN

SHIMIZU SEISABURO SHOTEN

TANAKA SHUZOTEN

SAKE.WIEN Kura

List of Brewers names for Sake tasting on Oct. 5 (+ Oct. 8)

ASABIRAKI (A002)

ASAHIMACHIWINE (A003)

DIONY (A005)

FUKUMITSUYA (A006)

GALAX (A007)

HAYSHI HONTEN (A008)

HIRATA SAKE BREWERY (A010)

ISHIKAWA SHUZO (A011)

IWANOI SHUZO (A012)

IWASE SAKE BREWING (A013)

JAPAN SAKE (A015)

KAMIHEI SHUZO (A016)

KITAGAWA HONKE (A019)

NABEDANA (A021)

NEKOSAKE by K COMPANY (A022)

OBAMA SAKE (A023)

REXWELL BEVERAGE (A026)

TOHOKU FOOD CULTURE EXPORT PROMOTION ASS. (A033)

YOROZUYA JOZOTEN (A036)

other alcoholic drinks (Oct. 8 only)

ASAHIMACHIWINE (A003) *red wine*

BÄREN BREWERY (A004) *japanese citrus lager; lemon radler; pilsner*

KARUIZAWA BREWERY (A017) *yuzu beer*

KIKUSUI BREWERY (A018) *cider*

O'WILL (A024) *whisky*

decoration material (Oct 5 + Oct 8):

Aqura Home | Japan Dento | Kitaichi Shikkiten | Yoshizawa Wood & Lacquer Works

MATSUSE SAKE BREWERY – Präfektur Shiga

Founded: 1860



MATSU NO TSUKASA
Kimoto Junmai
15%



MATSU NO TSUKASA
Junmai Daiginjo „Azolla 50%
16%



MATSU NO TSUKASA
Junmai Ginjo "Mizuki"
13%



MATSU NO TSUKASA Junmai Daiginjo, Ryuou Yamadanishiki, Hashimoto. 16%

MATSU NO TSUKASA Junmai Daiginjo, Ryuou Yamadanishiki, Yamanaka. 16%

MATSU NO TSUKASA Junmai Daiginjo, Ryuou Yamadanishiki, Yuge. 16%

MATSU NO TSUKASA Junmai Daiginjo, Ryuou Yamadanishiki, Kayochou. 16%

<http://en.matsunotsukasa.com/company/index.html>

Contact the importer in Austria:

Ms. Yuri Iwata, SAKE no BA, office@sakenoba.com

NANBU BIJIN – Präfektur IWATE

Founded: 1902



NANBU BIJIN AWA SAKE Sparkling
14%



NANBU BIJIN Special Junmai
15%

<https://www.nanbubijin.co.jp/en/>

Contact:

Mr. Kosuke Kuji (CEO): kosuke@nanbubijin.co.jp

Mr. Kei Nakajima: kei@kcompany-corp.com

(please put his address in „cc“)

SHIMIZU SEIZABURO SHOTEN – Präfektur Mie

Founded: 1869



ZAKU Junmai
"Gen no Tomo"
15%



ZAKU Junmai Daiginjo Nakadori
"Miyabi no Tomo"
16%



ZAKU Junmai Ginjo
"Megumi no Tomo"
15%



ZAKU Junmai Daiginjo
"Kaizan Itteki-sui"
16%



ZAKU Junmai Ginjo
"Miyabi no Tomo" (*this means: friends of Miyabi*)
15%

<https://seizaburo.jp/en/>

Contact:

Mr. Martin Sturma: sturma-m@zaku.co.jp

Ms. Masae Shimizu: masae@daikokuya.co.jp

Ms. Yuri Iwata, SAKE no BA: office@sakenoba.com

TANAKA SHUZOTEN – Präfektur MIYAGI

Founded: 1789



**TANAKA 1789 × CHARTIER BLEND
001 VINTAGE 2019
16%**



**TANAKA 1789 × CHARTIER BLEND 001
VINTAGE 2018
16%**

<https://tanaka1789xchartier.com/en>

Contact:

Mr. Kunichiko Nagai (CEO): k.nagai@glion.co.jp

SAKE.WIEN KURA

Founded: 2021



We are crafting certified organic Premium Sake from Italian rice and snow mountain spring water, using traditional Japanese methods and recipes. The rice varieties we are using is organic Italian Arborio (*Oryza sativa* subs. *Japonica*) which came originally from Japan. We use it with a minimal polish grade of 90%.

Snow mountain spring water is delivered from the Austrian alps directly into the city of Vienna by two aqueducts built in the 19th century.

Currently we are producing Junmai Namagenshu Muroka: unpasteurized, unfiltered, and undiluted natural Sake, using yeast #901, and Higuchi Koji-kin from Japan.

We following bio-dynamic cellar guidelines, using only stabilised ozone water and citric acid for disinfection and cleaning. Our maximum production capacity is 384 hl (48.000 bottles) per year.

We also started our first test batches of organic Awamori (distilled Koji mash), organic Sake Brandy (distilled Sake), organic Sake vinegar, and we are **selling our organic Sake Kasu in local shops.**

Our very first batch of Sake was awarded with a Bronze Medal in the category "Junmai" at the International Wine Challenge 2022



<https://www.sake.wien>
1030 Wien, Barmherzigengasse 10
welcome@sake.wien

Brand Name/Product Name

Asabiraki/
Asabiraki Junmaidaiginjo-genshu Yuinoka-shikomi



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4970830000000

HS code

2206.00-200

Shelf Life

Best before 270 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

1547 g

Net Content

Unit of Net Content

720 mL

OEM

Yes

Price (domestic stores)JPY

5,000 yen

Minimum lot for order

5 case

Quantity in 1 case

6 piece

Product Introduction

Junmai Daiginjo made from Iwate Prefecture's top quality sake brewing rice "Yuinoka", which was selected from 1.5 million stocks and developed over 10 years. This sake has a very clean and easy-to-drink taste with very little clutter, yet it has a soft aroma and a clear flavor.

Ingredients

Rice/Rice Koji/Water

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Iwate prefecture is located in the north of Japan,two hours away by Shinkansen from Tokyo.(The distance from Tokyo is about 500km.)It was founded in 1871.It is one of the youngest sake breweries, having just celebrated its 150th anniversary.Asabiraki was founded by Genzo Murai, the seventh generation, who was a samurai in Morioka and quit the samurai profession to start brewing sake in Morioka City.Sake is made at the "Showa Asahigura," which combines the traditional small-scale handmade process with state-of-the-art facilities capable of producing large quantities of sake with consistent quality.

youtube

Facebook

<https://www.facebook.com/asabiraki1871>

Twitter

Instagram

<https://www.instagram.com/asabiraki1871/?hl=ja>

No Image

No Image

Brand Name/Product Name

ASAHIWINE CO., LTD./
Meister Selection Cuvee MuscatBaileyA Red



Category

Alcoholic Beverages>Wine

JAN code (EAN code)
4932820000000

HS code

Shelf Life
None

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Yamagata

Weight per Item
1300 g

Net Content Unit of Net Content
750 mL

OEM
No

Price (domestic stores)JPY
3,500 yen

Minimum lot for order
5 case

Quantity in 1 case
12 piece

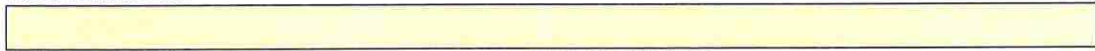
Product Introduction

These Muscat Bailey A grapes, grown by a contract farmer in the Asahi Town district of Yamagata Prefecture, were used to carefully create this wine and maximize its fruit flavor, which is then aged for 11 months in French wine barrels before being bottled for more than 2 years. The gorgeous fruit scent of Muscat Bailey A is harmonized with the refreshing aroma of red fruits, such as raspberries and wild strawberries. This wine is a velvety red wine with a pleasant tart and spicy complexity, accompanied by smooth tannins.

Ingredients

Raw grapes (Yamagata prefecture) / Anti Oxidant (Sulfite)

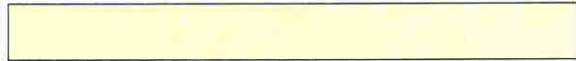
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Founded September 4, 1944,Asahi Town (Asahimachi) is located in the middle of Yamagata Prefecture, in the eastern foothills region of Mt. Asahi, the main peak of Bandai-Asahi National Park. With the motto "Good wine comes from good grapes", 25 Asahimachi grape production associations are "safe" with 100% domestically produced grapes from Yamagata prefecture, centered on grapes that have been planted with wine-specific varieties in a 12-hectare vineyard. We make high quality Japanese wine with "safety". "The motto is to make wine seriously in order to bring out the characteristics of grape varieties."At the Japan Wine Competition, he won the gold medal, the highest award in the category, and the cost performance award for the first time in Japan in the domestic improved red category. Among all the categories of the exhibited wineries, it was the most award to win three gold awards four times in total. Rosé wine has won the highest award in the rosé category eight times.The Meister Selection Barrel Selection Rouge 2013 was offered for the 2016 G7 Ise-Shima Summit Day 2 Working Lunch.July 29, 2017 I am grateful to the Crown Prince.

youtube



Facebook

<https://www.facebook.com/asahimachi.wine>

Twitter



Instagram

https://www.instagram.com/asahimachi_wine



Brand Name/Product Name

ASAHIWINE CO., LTD./
Sparkling Niagara White Sweet



Category

Alcoholic Beverages>Wine

JAN code (EAN code)

4932820000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Yamagata

Weight per item

1660 g

Net Content Unit of Net Content

750 mL

OEM

No

Price (domestic stores)JPY

1,500 yen

Minimum lot for order

5 case

Quantity in 1 case

12 piece

Product Introduction

This aromatic and fragrant sweet sparkling wine is made from 100% Niagara grapes from Yamagata fermented and aged at low temperatures. Aromas of muscat, pineapple and herbs softly spread around the palate. This is a fresh sparkling wine that tastes like freshly picked fruit.

Ingredients

Raw grapes (Yamagata prefecture) / Anti Oxidant (Sulfite)

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Founded September 4, 1944.Asahi Town (Asahimachi) is located in the middle of Yamagata Prefecture, in the eastern foothills region of Mt. Asahi, the main peak of Bandai-Asahi National Park. With the motto "Good wine comes from good grapes", 25 Asahimachi grape production associations are "safe" with 100% domestically produced grapes from Yamagata prefecture, centered on grapes that have been planted with wine-specific varieties in a 12-hectare vineyard. We make high quality Japanese wine with "safety".The motto is to make wine seriously in order to bring out the characteristics of grape varieties."At the Japan Wine Competition, he won the gold medal, the highest award in the category, and the cost performance award for the first time in Japan in the domestic Improved red category. Among all the categories of the exhibited wineries, it was the most award to win three gold awards four times in total. Rosé wine has won the highest award in the rosé category eight times.The Meister Selection Barrel Selection Rouge 2013 was offered for the 2016 G7 Ise-Shima Summit Day 2 Working Lunch.July 29, 2017 I am grateful to the Crown Prince.

youtube

Facebook

<https://www.facebook.com/asahimachi.wine>

Twitter

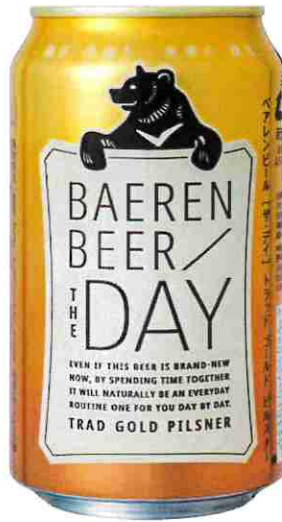
Instagram

https://www.instagram.com/asahimachi_wine



Brand Name/Product Name

Baeren THE DAY Trad Gold Pilsner



Category

Alcoholic Beverages>Beer, Low-Malt beer

JAN code (EAN code)

4580110000000

HS code

2203

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

365 g

Net Content

Unit of Net Content

350 mL

OEM

No

Price (domestic stores)JPY

291 yen

Minimum lot for order

10 case

Quantity in 1 case

24 piece

Product Introduction

Traditional Czech style pilsner with the use of fine aroma Saaz hop. For showing our big respect to the traditional way of European beer brewing, we use open fermenter to make the liquid much attractive and reduce the stress to the sensitive beer yeast. Refreshing taste and fresh hop flavor enable you to feel the rich aftertaste. Enjoy our super premium Japanese pilsner brewed by Japanese artisan.

It goes well with wide range of dishes but especially with sushi, Japanese dishes like Teriyaki chicken.

Ingredients

Malt, Hop

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Our main business is brewing and selling beers/ciders. We brew mainly European style beer in very traditional way of beer brewing. Some of our equipment were made in early 1900s and came from South Germany but they are still perfectly in use today. Our bestselling Baeren Classic (German Dortmunder lager) got awarded Grand Prix in 2015 in the beer competition "No. 1 Japanese craft beer to share with the world" held by Japan Beer Journalist Association. This last June, we are happy to release the new fruit lager "Baeren THE DAY Japanese Citrus Lager" for celebrating our 3rd anniversary since we launched our canned beers. This beer is 1 year limited edition so if you are interested in it, please let us know and we'll send you more info, quotation and so on. According to the result of Tokyo Marketing Research Co., Ltd., the amount of beer we brewed in the first half of fiscal year in 2021 was just ranked in the 2nd place of all the Japanese craft beer breweries. Now Baeren beer have been exported to over 20 countries like the US, Asia and Europe etc. We are known as one of the best Japanese craft beer breweries in Japan who makes great lager beers.

youtube

https://www.youtube.com/watch?v=M69ExT_pyvQ

Facebook

<https://www.facebook.com/baerenbier/>

Twitter

<https://twitter.com/baerenbier>

Instagram

<https://www.instagram.com/baerenbier/>

No Image

No Image

Brand Name/Product Name

Baeren Lemon Radler



Category

Alcoholic Beverages>Beer, Low-Malt beer

JAN code (EAN code)

4580110000000

HS code

2203

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

365 g

Net Content Unit of Net Content

350 mL

OEM

No

Price (domestic stores)JPY

291 yen

Minimum lot for order

10 case

Quantity in 1 case

24 piece

Product Introduction

A mix of beer with lemonade widely popular in south Germany. The word literally means "cyclist" in German. Having a low alcohol content, this drink provides perfect refreshment especially on hot summer days. With only high-quality fresh lemon juice used and no additives or colorings applied, it delivers the natural flavor of the ingredients. Making the original base beer just for this RADLER to mix with fresh lemon juice is doubtlessly our Braumeister's passion itself. It goes well especially with appetizer like salad, salmon and oyster.

Ingredients

Malt, Sugar, Lemon juice, Hop

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Our main business is brewing and selling beers/ciders. We brew mainly European style beer in very traditional way of beer brewing. Some of our equipment were made in early 1900s and came from South Germany but they are still perfectly in use today. Our bestselling Baeren Classic (German Dortmunder lager) got awarded Grand Prix in 2015 in the beer competition "No. 1 Japanese craft beer to share with the world" held by Japan Beer Journalist Association. This last June, we are happy to release the new fruit lager "Baeren THE DAY Japanese Citrus Lager" for celebrating our 3rd anniversary since we launched our canned beers. This beer is 1 year limited edition so if you are interested in it, please let us know and we'll send you more info, quotation and so on. According to the result of Tokyo Marketing Research Co., Ltd., the amount of beer we brewed in the first half of fiscal year in 2021 was just ranked in the 2nd place of all the Japanese craft beer breweries. Now Baeren beer have been exported to over 20 countries like the US, Asia and Europe etc. We are known as one of the best Japanese craft beer breweries in Japan who makes great lager beers.

youtube

https://www.youtube.com/watch?v=M69ExT_pyvQ

Facebook

<https://www.facebook.com/baerenbier/>

Twitter

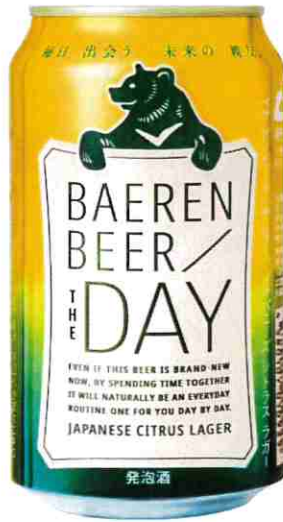
<https://twitter.com/baerenbier>

Instagram

<https://www.instagram.com/baerenbier/>

Brand Name/Product Name

Baeren THE DAY Japanese Citrus Lager



Category

Alcoholic Beverages>Beer, Low-Malt beer

JAN code (EAN code)

4580110000000

HS code

2203

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

365 g

Net Content Unit of Net Content

350 mL

OEM

No

Price (domestic stores)JPY

320 yen

Minimum lot for order

10 case

Quantity in 1 case

24 piece

Product Introduction

Japanese Citrus Lager is our one year limited edition beer. After 4 times test brewing, the new Japanese type of fruit lager is finally born. You can feel the notes of citrus flavor derived from Japanese unique and traditional fruit, Kabosu. We also adapt the special brewing technique "Dry Hopping" that we use about three times of hop more than we use for our regular lineups. Enjoy the mild sourness and its refreshing taste.

It goes well with Japanese dishes, fish&chips, and wide range of antipasto.

Ingredients

Malt, Kabosu juice, Hop, Kabosu extract, Kabosu peel,

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Our main business is brewing and selling beers/ciders. We brew mainly European style beer in very traditional way of beer brewing. Some of our equipment were made in early 1900s and came from South Germany but they are still perfectly in use today. Our bestselling Baeren Classic (German Dortmunder lager) got awarded Grand Prix in 2015 in the beer competition "No. 1 Japanese craft beer to share with the world" held by Japan Beer Journalist Association. This last June, we are happy to release the new fruit lager "Baeren THE DAY Japanese Citrus Lager" for celebrating our 3rd anniversary since we launched our canned beers. This beer is 1 year limited edition so if you are interested in it, please let us know and we'll send you more info, quotation and so on. According to the result of Tokyo Marketing Research Co., Ltd., the amount of beer we brewed in the first half of fiscal year in 2021 was just ranked in the 2nd place of all the Japanese craft beer breweries. Now Baeren beer have been exported to over 20 countries like the US, Asia and Europe etc. We are known as one of the best Japanese craft beer breweries in Japan who makes great lager beers.

youtube

https://www.youtube.com/watch?v=M69ExT_pyvQ

Facebook

<https://www.facebook.com/baerenbier/>

Twitter

<https://twitter.com/baerenbier>

Instagram

<https://www.instagram.com/baerenbier/>

No Image

Brand Name/Product Name

Sasaki Shuzo Kyokissui Junmai Ginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4512670000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Kyoto

Weight per item

g

Net Content

720 mL

Unit of Net Content

OEM

-

Price (domestic stores)JPY

1,400 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

Sake from Kyoto, brewed with all rice produced in Kyoto, mainly the sake rice 'Iwai', and Kyoto Ginjo yeast 'Kyo no Koto', using 'Kinmeisui/Ginmeisui' as brewing water. A mild, easy-going sake with a delicious flavour that draws out the full flavour of the ingredients.

Ingredients

Rice Komekaji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Yes

Sales performance in Northern Europe

No

About company

Since 1913 our company has been located in Kyoto and we have a very good relationship with local sake producers. We are also an importer of wine, we have confidence in our tasting, and we select sake of good quality and price. all our selections are natural wines, so we have confidence in selecting sakes that express their terroir and natural sakes with the same philosophy as wine.

youtube

Facebook

<https://www.facebook.com/dionyavecj>

Twitter

Instagram

https://www.instagram.com/diony_wine/?hl=ja

No Image

No Image

Brand Name/Product Name

Yamana HIZake Junmai Ginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4958160000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Hyogo

Weight per item

g

Net Content

720 mL

Unit of Net Content

OEM

Price (domestic stores)JPY

2,040 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

Organically grown 'Hyogo Yamada Nishiki', which is not available outside the prefecture. This sake has a soft flavour, a deep and long aftertaste, a well-proportioned and beautiful taste, and the wonderful characteristics of the rice used to make it.

Ingredients

Rice Komekoji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Since 1913 our company has been located in Kyoto and we have a very good relationship with local sake producers. We are also an importer of wine, we have confidence in our tasting, and we select sake of good quality and price. all our selections are natural wines, so we have confidence in selecting sakes that express their terroir and natural sakes with the same philosophy as wine.

youtube

Facebook

<https://www.facebook.com/dionyavecj>

Twitter

Instagram

https://www.instagram.com/diony_wine/?hl=ja

No Image

No Image

Brand Name/Product Name

KAGATOBI/
Kagatobi Organic Junmai



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4976880000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Ishikawa

Weight per item

g

Net Content

720 mL

Unit of Net Content

OEM

-

Price (domestic stores)JPY

1,480 yen

Minimum lot for order

1 case

Quantity in 1 case

6 piece

Product Introduction

The first organic sake from Kagatobi Brand. Premium Junmai Sake meets the strictest organic standards of certification for sake by USDA, EU and JONA. Please enjoy the gentle Umami and abundant richness from organic rice. The soft texture would make you feel relaxed especially while pairing with other organic foods.

Ingredients

Organic rice, Organic rice koji

Product Introduction Video

Certifications related to the manufacturing

ISO9001, JFS-B(for rice-based fermented soft drink), JONA Organic, USDA Organic, EU Organic, Vegan Certification(for rice-based fermented soft drink & seasoning), Kosher Certification(From July 1, 2022)

Price (for export)

Sales performance in France

No

Certifications of the product

JONA Organic, Kosher Certification(From July 1, 2022)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass ; MassMarket

Sales performance in Northern Europe

No

About company

Founded in 1625, Fukumitsuya Sake Brewery has the longest history in Kanazawa. With natural mineral water, superior quality sake rice, and traditional brewing skills, it has been making sake for over 396 years. We make Junmai sake which is brewed only from rice and water since 2001. With the highest level of craftsmanship and traditional family secret recipe, Fukumitsuya has enjoyed a reputation as one of the finest sake breweries in the area. Today, without leaving the tradition behind, we are evolving into a sake brewery of the future.

youtube

<https://www.youtube.com/watch?v=45wo6u4pCd8&t=1s>

Twitter

<https://twitter.com/ShopFukumitsuya>

Facebook

<https://www.facebook.com/fukumitsuya.official/>

Instagram

https://www.instagram.com/fukumitsuya_sake/

No Image

No Image

Brand Name/Product Name

KUROOBI/
KUROOBI DO-DO Yamahai Junmai



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

497688000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Ishikawa

Weight per Item

g

Net Content Unit of Net Content

720 mL

OEM

-

Price (domestic stores)JPY

1,943 yen

Minimum lot for order

1 case

Quantity in 1 case

6 piece

Product Introduction

Kuroobi is the brand of aged and with two honored sake rice "Yamadanishiki" and "Kinmonnishiki". Dodo is a Yamahai Junmai aged for two years in our cellar. This honored method Yamahai gives the richness of the flavor and special yogurt-like aroma and acidity. After 2 years of aging, the flavors mellowed and full-bodied texture, but the aftertaste is still sharp. Goes very well with fish dishes such as hot pot of seafood, or meat dishes such as pork steak. Can be enjoyed as luke-warmed sake. Awards history: IWC2022 Gold Medal, Kura Master2021 Platinum Medal, KAN SAKE AWARD 2021 Gold Medal

Ingredients

Rice, Rice koji

Product Introduction Video

Certifications related to the manufacturing

ISO9001, JFS-B(for rice-based fermented soft drink), JONA Organic, USDA Organic, EU Organic, Vegan Certification(for rice-based fermented soft drink & seasoning), Kosher Certification(From July 1, 2022)

Price (for export)

Sales performance in France

No

Certifications of the product

Kosher Certification(From July 1, 2022)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass ; MassMarket

Sales performance in Northern Europe

No

About company

Founded in 1625, Fukumitsuya Sake Brewery has the longest history in Kanazawa. With natural mineral water, superior quality sake rice, and traditional brewing skills, it has been making sake for over 396 years. We make Junmai sake which is brewed only from rice and water since 2001. With the highest level of craftsmanship and traditional family secret recipe, Fukumitsuya has enjoyed a reputation as one of the finest sake breweries in the area. Today, without leaving the tradition behind, we are evolving into a sake brewery of the future.

youtube

<https://www.youtube.com/watch?v=45wo6u4pCd8&t=1s>

Twitter

<https://twitter.com/ShopFukumitsuya>

Facebook

<https://www.facebook.com/fukumitsuya.official/>

Instagram

https://www.instagram.com/fukumitsuya_sake/



No Image

GALAX CORPORATION

Brand Name/Product Name

Tomikawa/
Chuai Junmai Ginjo Miyamanishiki



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Tochigi

Weight per item

g

Net Content

720 mL

Unit of Net Content

OEM

Yes

Price (domestic stores)JPY

1,545 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

This junmai ginjo has a fruity aroma and a perfect balance of sweet and sour flavors that are the hallmark of our brewery. It is popular for its cute pink label and was awarded the 2022 IWC Gold in the Junmai-Ginjo category. This junmai ginjo sake is perfect with cheese-based dishes and oysters. 16% alcohol by volume / Sake meter rating -1.5 / Acidity 1.5

Ingredients

Rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

As a new business, last year we invited an export manager from a sake brewery to our company, and in June of last year we obtained an export license and have been actively working to export Japanese alcohol. We have close relationships with sake breweries and distilleries that wish to export their products overseas through our company, and our policy is to collaborate with suppliers and overseas importers to promote traditional Japanese products. In response to requests from overseas importers, we also individually contact sake breweries and distilleries to confirm export possibilities. We excel at individual business negotiations with breweries, logistics control, and other meticulous handling. We currently have contracts with about 15 breweries.

youtube

Facebook

Twitter

Instagram

No Image

No Image

GALAX CORPORATION

Brand Name/Product Name



Matsumori/
Rokkon Junmai Ginjo Tyger's Eye

Category

Alcoholic Beverages>Sake

JAN code (EAN code)

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Aomori

Weight per item
g

Net Content Unit of Net Content
720 mL

OEM

Price (domestic stores)JPY
1,500 yen

Minimum lot for order
1 case

Quantity in 1 case
12 piece

Product Introduction

It is light and easy to drink, yet has a complex and delicate flavor created by the sake brewing rice, Habukiyuki. We recommend drinking it cold or warm (40-45°C). We hope you will enjoy its well-balanced taste, 2019 U.S. National Sake Appraisal Gold, 2019 KURA MASTER Gold.

Ingredients

Rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

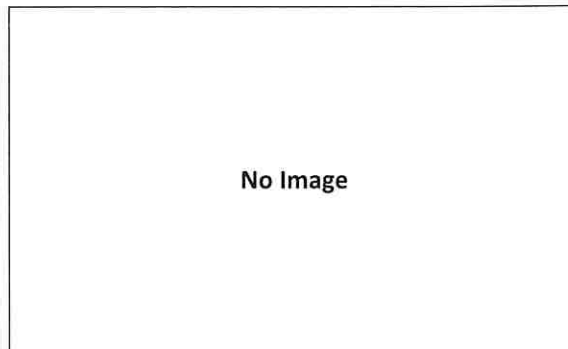
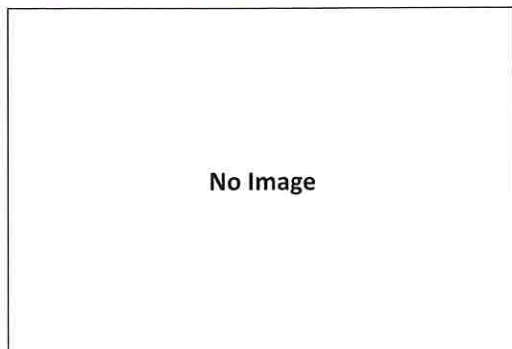
As a new business, last year we invited an export manager from a sake brewery to our company, and in June of last year we obtained an export license and have been actively working to export Japanese alcohol. We have close relationships with sake breweries and distilleries that wish to export their products overseas through our company, and our policy is to collaborate with suppliers and overseas importers to promote traditional Japanese products. In response to requests from overseas importers, we also individually contact sake breweries and distilleries to confirm export possibilities. We excel at individual business negotiations with breweries, logistics control, and other meticulous handling. We currently have contracts with about 15 breweries.

youtube

Facebook

Twitter

Instagram



Brand Name/Product Name

HYAKUJYURO/
HYAKUJYURO Junmai Daiginjo Black



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4934890000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Gifu

Weight per item

1140 g

Net Content

Unit of Net Content

720 mL

OEM

Yes

Price (domestic stores)JPY

1,800 yen

Minimum lot for order

10 case

Quantity in 1 case

12 piece

Product Introduction

No.1 popular overseas

Gorgeous, elegant and gentle sweetness

The only manufacturing method in Japan

Obtained a patent for the additive-free lactic acid bacteria fermentation manufacturing method. It is a manufacturing method using live lactic acid bacteria.

It became even more delicious.

Gorgeous ginjo scent and fresh and gentle sweetness. Smooth and elegant. The most popular in the Hyakujyuro series. It is a liquor that you can easily enjoy in a small glass or wine glass.

Ingredients

rice

koji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

Sales performance in Northern Europe

Yes

No

About company

Our Sake, Our Vision With a history of a hundred years, the mission of the HayashiHonten Brewery is to brew natural and authentic sake by putting our faith in the power of microorganisms and making the most of the fresh water, delicious rice and natural yeast of Gifu prefecture. We dedicate ourselves to offering a wide diversity of flavors, to creating anticipation, surprise and many joyful occasions, and to being a source of pleasure that never runs dry.

youtube

<https://www.youtube.com/watch?v=7zWIV-BDoXY&t=32s>

Facebook

<https://www.facebook.com/hayashihonten>

Twitter

Instagram

<https://www.instagram.com/hayashihonten/>

No Image

Brand Name/Product Name

Shoryunomai/
Shoryunomai Junmai Ginjyo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4524790000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Gifu

Weight per item

1283 g

Net Content

Unit of Net Content

720 mL

OEM

Price (domestic stores)JPY

2,200 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

Junmai Ginjo, a new addition to our Shoryunomai series. This sake is made by polishing up to 50% of the miraculous rice "Isehikari" born in Jingu Shinden of Ise Jingu and "Hidahomare" from Gifu. The fragrant sake is easy to drink. It has a little acidity to make it go well with cooking. Recommended served lightly chilled (not too cold) or at room temperature. If the sake has aged for six months, lukewarm kanzake is also suggested.

Ingredients

Rice, Rice Jiuqu

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Target customer

Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

The roots of Hirata Sake Brewery are in the Edo period(1769). Its predecessor was a merchant who ran a bintsuke oil and candle shop in the center of Hida Takayama. Entering the Meiji era, the 5th generation founded a brewery. Since then, we have been studying and brewing sake with the motto "Sake is something that is brewed and raised", sometimes strict and sometimes gently and lovingly. An important thing for its sake. We think it's the climate and people of the area. Sake is made by the hands of the brewer. And rice, water, and fermentation come from the land year after year. They are grace from heaven. We think that sake is their harmony. The current roots of Hirata Sake Brewery are Ise and Hida. Each local rice such as "Isehikari" and "Hidahomare" and the underground water of the clear stream Miyagawa are used. The history of Ise, the land of God, the advantage of Hida, where the cold is severe, and the

youtube

Facebook

<https://www.facebook.com/hirasake2021/>

Twitter

Instagram

<https://twitter.com/hirasake2021><https://www.instagram.com/hirasake2021/>

No Image

No Image

Brand Name/Product Name

Suio/
Suio Aged Sake 10 years



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4524790000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Gifu

Weight per item

1283 g

Net Content

Unit of Net Content

720 mL

OEM

-

Price (domestic stores)JPY

4,000 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

IWC2014 (International Wine Challenge) SAKE category, aged sake section, gold medal, trophy-winning sake, long-term aged sake, 10-year aged sake.

Amber-colored, slightly sweet raw sake that has been aged for more than 10 years. Compared to the long-term aged old sake liquor, it is a little rougher (youthful), but the color, aroma, and taste are convinced that it will come closer in the future. Please enjoy the soft, mellow, and deep taste.

The recommended way to drink is at room temperature. On the rocks is also recommended in the summer. It goes well with dishes such as fried foods and meats. You can also enjoy it as an aperitif or dessert liquor.

Ingredients

Rice, Rice Jiuqu, Brewed alcohol

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

The roots of Hirata Sake Brewery are in the Edo period(1769). Its predecessor was a merchant who ran a bintsuke oil and candle shop in the center of Hida Takayama. Entering the Meiji era, the 5th generation founded a brewery. Since then, we have been studying and brewing sake with the motto "Sake is something that is brewed and raised", sometimes strict and sometimes gently and lovingly. An important thing for its sake, we think it's the climate and people of the area. Sake is made by the hands of the brewer. And rice, water, and fermentation come from the land year after year. They are grace from heaven. We think that sake is their harmony. The current roots of Hirata Sake Brewery are Ise and Hida. Each local rice such as "Isehikan" and "Hidahomare" and the underground water of the clear stream Miyagawa are used. The history of Ise, the land of God, the advantage of Hida, where the cold is severe, and the

youtube

Facebook

<https://www.facebook.com/hirasake2021/>

Twitter

Instagram

<https://twitter.com/hirasake2021><https://www.instagram.com/hirasake2021/>

No Image

No Image

Brand Name/Product Name

HUKI/
HUKI Junmai Ruriiro 300ml



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4934100000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Mie

Weight per item

600 g

Net Content Unit of Net Content

300 mL

OEM

No

Price (domestic stores)JPY

550 yen

Minimum lot for order

20 case

Quantity in 1 case

12 piece

Product Introduction

You can feel the full-bodied flavor in its freshness. It is also great chilled, but warming it up to lukewarm also brings out the best of "HUKI". After drinking, the bottle can be used as a vase for a single flower.

Ingredients

Rice/Malted rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

The Ishikawa Brewery was started from 1830 at the foot of the Suzuka mountains. The soft and smooth sake is brewed by natural spring water, abundant harvest of rice, and the harmony of the brewer's mature skills. Refreshing sake like the spring just wells up. 15 places including the central house and the warehouse were registered as nation's Registered Tangible Cultural Properties.

youtube

Facebook

Twitter

Instagram

https://www.instagram.com/ishikawashuzo_mie/

Brand Name/Product Name

HUKI/
HUKI JunmaiGinjo fireworksrbottle incarton



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4934100000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Mie

Weight per item

1250 g

Net Content

Unit of Net Content

720 mL

OEM

No

Price (domestic stores)JPY

1,700 yen

Minimum lot for order

20 case

Quantity in 1 case

12 piece

Product Introduction

A light, clean, dry type that you will never get tired of drinking. The sake is packaged in a bottle with fireworks printed on it.

Ingredients

Rice/Rice-malt

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

The Ishikawa Brewery was started from 1830 at the foot of the Suzuka mountains. The soft and smooth sake is brewed by natural spring water, abundant harvest of rice, and the harmony of the brewer's mature skills. Refreshing sake like the spring just wells up. 15 places including the central house and the warehouse were registered as nation's Registered Tangible Cultural Properties.

youtube

Facebook

Twitter

Instagram

https://www.instagram.com/ishikawashuzo_mie/

No Image

Brand Name/Product Name

HUKI/
HUKI Junmai Sakurabottle incarton



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4934100000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Mie

Weight per item

1250 g

Net Content Unit of Net Content

720 mL

OEM

No

Price (domestic stores)JPY

1,450 yen

Minimum lot for order

20 case

Quantity in 1 case

12 piece

Product Introduction

Feel the firm richness in the freshness. It is also great chilled, but warming it up to lukewarm also brings out the best of "HUKI". The sake is packaged in a bottle with cherry blossoms printed on it.

Ingredients

Rice/Rice malt

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

The Ishikawa Brewery was started from 1830 at the foot of the Suzuka mountains. The soft and smooth sake is brewed by natural spring water, abundant harvest of rice, and the harmony of the brewer's mature skills. Refreshing sake like the spring just wells up. 15 places including the central house and the warehouse were registered as nation's Registered Tangible Cultural Properties.

youtube

Facebook

Twitter

Instagram

https://www.instagram.com/ishikawashuzo_mie/

No Image

Brand Name/Product Name



Tokubetsu Junmai Karuiwanoi

Category

Alcoholic Beverages>Sake	
JAN code (EAN code)	4518980000000
HS code	
Shelf Life	None
Transportation/Storage Temperature	Range:Cold storage
Location of production/manufacture	Iwate
Weight per item	1200 g
Net Content	Unit of Net Content 720 mL
OEM	-
Price (domestic stores)JPY	1,595 yen
Minimum lot for order	10 case
Quantity in 1 case	12 piece

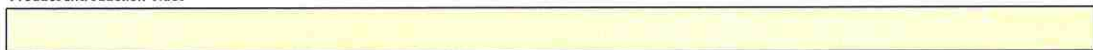
Product Introduction

We tried and completed low-alcohol genshu sake as our first challenge. Our sake is usually brewed to 16 or 17 alcohol degree and adjusted with water down to 15 degrees, however this genshu is brewed in 13 degrees with no water added. Sake's name is "Karuiwanoi" for "light" and "Iwanoi" to be combined and you can feel the fruity aroma. It is light and has a good balance of sweetness and acidity. We use sake rice called Miyama Nishiki, which is grown by our Kurabito who is in charge of making koji. We recommend you that it is matched with seafood and also you can enjoy this sake only without meal.

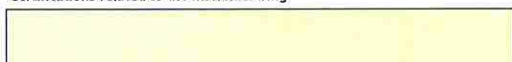
Ingredients

rice, koji

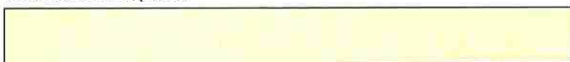
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Our storehouse is located in Hanaizumi-cho, Ichinoseki City, which is located at the southernmost tip of Iwate Prefecture, the hometown of Mr. Nanbutoji. Hanaizumi-cho is blessed with a warm climate in Iwate, and has been a region where rice cultivation has been flourishing since ancient times. Established in 1917 with 175 shareholders from seven villages in the Hanaizumi region as shareholders, it is a public local company with the aim of preventing moonshine of doboroku and creating winter work places for local farmers. It was launched. Even now, there are 193 shareholders, mainly in Hanaizumi Town, which is rare in the sake industry and continues to exist as a town company rather than a family business.

youtube



Facebook

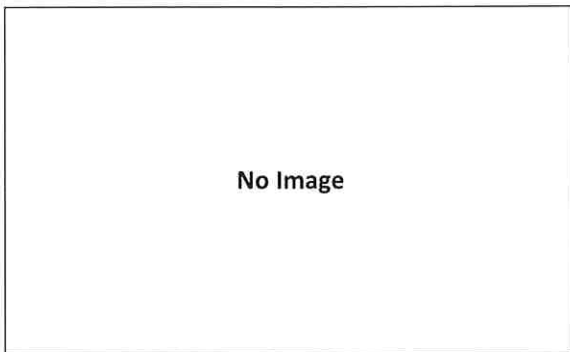
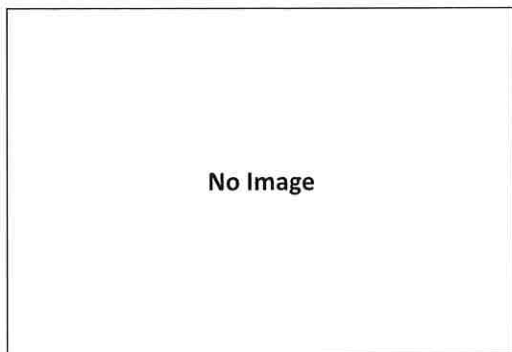
<https://www.facebook.com/iwanoi1917/>

Twitter

<https://twitter.com/iwanoi1917>

Instagram

<https://www.instagram.com/accounts/login/?next=/iwanoi1917/>



Brand Name/Product Name



Category

Alcoholic Beverages>Sake	
JAN code (EAN code)	4518980000000
HS code	
Shelf Life	None
Transportation/Storage Temperature	Range:Normal storage
Location of production/manufacture	Iwate
Weight per item	1200 g
Net Content	Unit of Net Content
	720 mL
OEM	Yes
Price (domestic stores)JPY	1,298 yen
Minimum lot for order	10 case
Quantity in 1 case	12 piece

Product Introduction

Iwate Prefecture's original sake rice, Ginotome, Iwate Prefecture's original sake yeast, Yuko's feelings, Iwate Prefecture's original koji mold, Reimei Hiraizumi. It is an all-Iwate sake brewed with the technique of Nanbu Toji. It has a mild apple aroma and a delicious rice flavor. It has a rich and solid taste. It is recommended to match it with a dish with a strong taste such as stewed or fried dishes is.

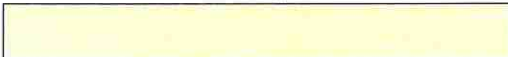
Ingredients

rice, koji

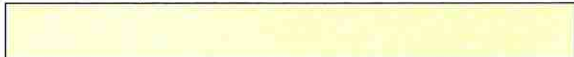
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Our storehouse is located in Hanaizumi-cho, Ichinoseki City, which is located at the southernmost tip of Iwate Prefecture, the hometown of Mr. Nanbutoji. Hanaizumi-cho is blessed with a warm climate in Iwate, and has been a region where rice cultivation has been flourishing since ancient times. Established in 1917 with 175 shareholders from seven villages in the Hanaizumi region as shareholders, it is a public local company with the aim of preventing moonshine of doburoku and creating winter work places for local farmers. It was launched. Even now, there are 193 shareholders, mainly in Hanaizumi Town, which is rare in the sake industry and continues to exist as a town company rather than a family business.

youtube



Facebook

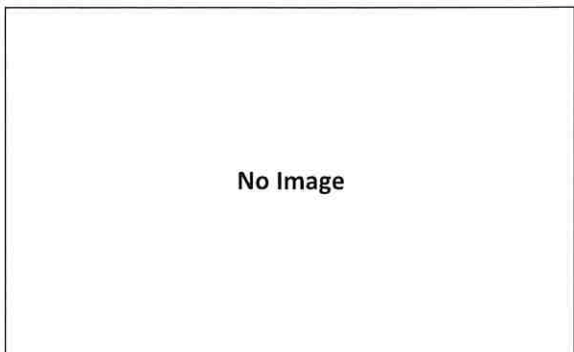
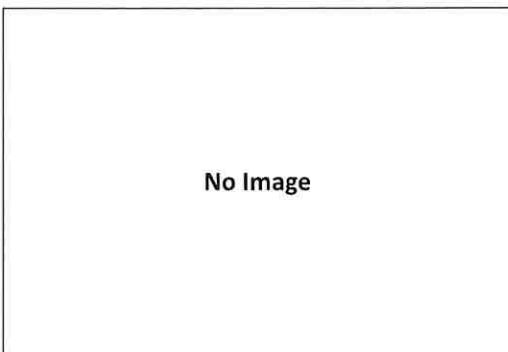
<https://www.facebook.com/iwanoi1917/>

Twitter

<https://twitter.com/iwanoi1917>

Instagram

<https://www.instagram.com/accounts/login/?next=/iwanoi1917/>



IWASE SAKE BREWING CO.LTD

Brand Name/Product Name

IWANOI Junmai Ginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

499779000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Chiba

Weight per item

g

Net Content

720 mL

Unit of Net Content

OEM

-

Price (domestic stores)JPY

5,000 yen

Minimum lot for order

3 case

Quantity in 1 case

12 piece

Product Introduction

Junmai Daiginjo is brewed using the traditional brewing technique of Yamahai yeast.It is a raw sake with a mild aroma and a clean, delicious flavor.In 2016, it is received a high score of 95 points in the sake category ofParker Point.

Ingredients

Rice · Rice Koji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass ; MassMarket

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We produce IWANOI which has the acidity, the original sweetness of the rice, and the bitterness from the minerals create a strong and complex flavor, and by keeping the aroma and sweetness low,we aim to create a full-bodied sake that is easy to pair with a variety of foods, not just Japanese cuisine, without getting bored.

youtube

Facebook

Twitter

Instagram

No Image

No Image

Japan SAKE Trading Inc.

Brand Name/Product Name

Nihonbashi/
Nihonbashi Junmai Daigino



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
493141000000

HS code

Shelf Life
None

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Saltama

Weight per item
1500 g

Net Content Unit of Net Content
720 mL

OEM
Yes

Price (domestic stores)JPY
3,000 yen

Minimum lot for order
20 case

Quantity in 1 case
6 piece

Product Introduction

This is a Junmai Daiginjo sake brewed by Yokota Shuzo, the fourth ranked sake brewery in Japan in terms of the number of awards for the Japan National Sake Competition. This product has received the gold medal in the competition for seven consecutive years. It is a very well-balanced sake with the high aroma of a Daiginjo and the strong taste of rice that only Junmai sake can provide. It is characterized by a very pleasant ginjo aroma that reminds one of melon or banana.

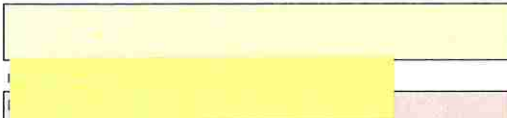
Ingredients

Rice, Malted rice

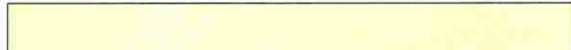
Product Introduction Video

<https://www.youtube.com/watch?v=HE7zo2Au8is>

Certifications related to the manufacturing



Certifications of the product



Sales performance in France

No

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in Northern Europe

No

About company

We promise that we will promote some products which you would like to have with a great quality. All of our products are produced by very traditional Japanese Sake Brewery which are located in around Tokyo area, and those products have a great history and story by each.

youtube



Facebook



Twitter



Instagram



Brand Name/Product Name

Tono-komachi SPARK/
Type-H



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

499102000000

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

1300 g

Net Content Unit of Net Content

720 mL

OEM

No

Price (domestic stores)JPY

800 yen

Minimum lot for order

10 case

Quantity in 1 case

12 piece

Product Introduction

The fine sake award in Japan, Gold(2022).

Sparkling sake.

Type-H is a soft sweet taste. Made from locally grown rice. The particles of carbonic gas are refreshing, then bring gentle sweetness.

Rice polishing ratio: 70%

The sourness and refreshing sweetness of sparkling sake softens the saltiness of prosciutto.

Ingredients

Rice, Koji, Brewer's alcohol, Sugar, Carbonic acid

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

MiddleClass ; MassMarket

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Kamihei-shuzo is a sake brewery that brews local sake and beer in Tono City, Iwate Prefecture, a rice and hop producing region. Tono City's topography is a basin, which makes the cold winters severe, making it an ideal region for sake cold brewing. Using clean water, air, rice, and hops, we brew "sake" and "beer" with sincerity.

youtube

Facebook

<https://www.facebook.com/kamiheishuzo>

Twitter

Instagram

<https://twitter.com/kamiheishuzo>

<https://www.instagram.com/kamiheishuzo/?hl=ja>



No Image

Brand Name/Product Name

Tono-komachi SPARK/
Type-M



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

499102000000

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Iwate

Weight per item

1300 g

Net Content Unit of Net Content

720 mL

OEM

No

Price (domestic stores)JPY

1,300 yen

Minimum lot for order

10 case

Quantity in 1 case

12 piece

Product Introduction

Sparkling sake, Ginjo. Rice polishing ratio: 60%
Type-M is a clear and dry taste. Made from locally grown rice (Miyamanishiki). The particles of carbonic gas are refreshing.
The sparkling sake brings out the richness of cream pasta like champagne.

Ingredients

Rice, Koji, Brewer's alcohol, carbonic gas

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

MiddleClass ; MassMarket

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Kamihei-shuzo is a sake brewery that brews local sake and beer in Tono City, Iwate Prefecture, a rice and hop producing region. Tono City's topography is a basin, which makes the cold winters severe, making it an ideal region for sake cold brewing. Using clean water, air, rice, and hops, we brew "sake" and "beer" with sincerity.

youtube

Facebook

<https://www.facebook.com/kamiheishuzo>

Twitter

Instagram

<https://twitter.com/kamiheishuzo>

<https://www.instagram.com/kamiheishuzo/?hl=ja>



No Image

Brand Name/Product Name

Karuizawa Kaori no Craft/
YUZU



Category

Alcoholic Beverages>Beer, Low-Malt beer

JAN code (EAN code)

458245000000

HS code

2203

Shelf Life

Best before 270 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Nagano

Weight per item

365 g

Net Content

Unit of Net Content

350 mL

OEM

-

Price (domestic stores)JPY

251 yen

Minimum lot for order

30 case

Quantity in 1 case

24 piece

Product Introduction

Kaori no Craft Yuzu is especially brewed to bring out the scent of yuzu, an aromatic Japanese citrus. For this, yuzu is abundantly used in this brew. In addition, a special varietal rice proudly grown in our home town Saku is used to give it a fresh and mild taste. Our latest brew bursting with citrus aromas is sure to appeal to the ladies if not everyone.

Ingredients

Malt, Hop, Rice, Yuzu(Juice, Peel)

Product Introduction Video

Certifications related to the manufacturing

FSSC22000(2022年取得予定)

Certifications of the product

Price (for export)

ASK

Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

Yes

About company

Our aim is not gaining market volume, but a promise to the market a super-premium beer that satiate the brewers themselves. Using premium ingredients carefully selected from all over the world, our skilled brewers make super premium beers in the largest and state-of-the-art facility among craft breweries with time and effort. "THE Karuizawa Beer" is prepared in the perfect place for brewing with the gift of cool waters running beneath Mt. Asama.

youtube

<https://www.youtube.com/karuizawabrewery/>

Facebook

<https://www.facebook.com/karuizawabrewery/>

Twitter

<https://twitter.com/karuizawabrewer>

Instagram

https://www.instagram.com/karuizawa_brewery/



No Image

Brand Name/Product Name

KIKUSUI BREWERY Cidre/
KIKUSUI Cidre Viento Vasco



Category

Alcoholic Beverages>Liquor

JAN code (EAN code)
4972340000000

HS code

Shelf Life
None

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Nagano

Weight per item
g

Net Content
500 mL

Unit of Net Content

OEM
-

Price (domestic stores)JPY
1,364 yen

Minimum lot for order
10 case

Quantity in 1 case
12 piece

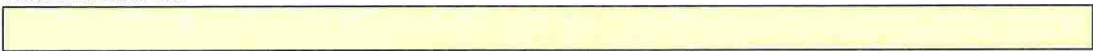
Product Introduction

Collaboration cider with Spain "ZAPIAIN". After two years of online meetings between both brewers, ZAPIAIN's "Apple Honey" made from Spanish apples and cider made from South Shinshu apples are brewed. The unprecedented deep acidity and sweetness is a taste that "fits meat dishes," which is also the product concept.
Alcohol : 7%

Ingredients

Apples (from Minami Shinshu), apple juice (from Spain), carbon dioxide, antioxidants

Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We are the one and only sake brewery in Iida City, southern part of Shinshu region, established in 1944 as a trust of 37 breweries, which was very rare in Japan. We use subsoil water from the Central Alps mountains of Japan, which shares the source with Sarukura no izumi, one of 100 best natural waters in Japan designated by the Ministry of the Environment. Using Miyamanishiki rice, a representative rice variety of Nagano Prefecture and Takanenishiki rice, which has been revived with the cooperation of local contract farmers, we carefully brew this sake following a traditional method. We aim to brew sake which is loved by people for a long time. With the traditional technique of brewing, we produce not only Sake, but also Shochu, Plum wine and Liqueur made from Chines Quince or Blueberry or Peach, etc. We have many awarded products to support your business.

youtube



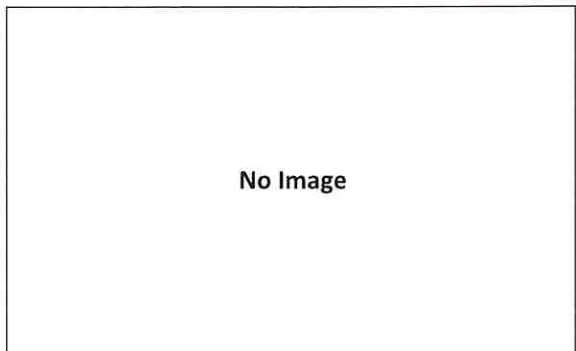
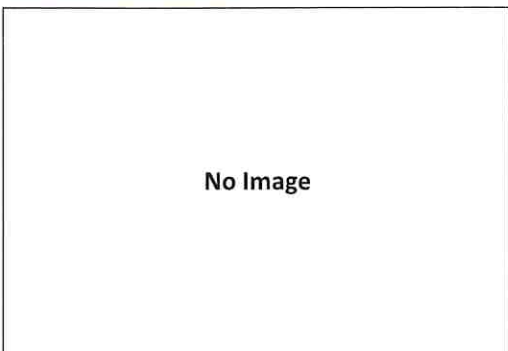
Facebook



Twitter



Instagram



Brand Name/Product Name

TOMIO/
TOMIO Junmai-Ginjo Zenryo Kyotosanmai



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

497163000000

HS code

2206

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Kyoto

Weight per item

1160 g

Net Content Unit of Net Content

720 mL

OEM

No

Price (domestic stores)JPY

1,300 yen

Minimum lot for order

5 case

Quantity in 1 case

6 piece

Product Introduction

All of this Japanese sake uses ingredients from Kyoto.
Limited quantity products.

Ingredients

Rice/ Rice Koji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

Yes

About company

Fushimi, one of the main Sake brewing areas in Japan, used to be called "Fushimizu (伏水)" as it has been known for the abundance of high-quality groundwater in the area. Since it was established in 1657, Kitagawahonke has dedicated itself to the Sake-brewing Fushimi area for more than 360 years. We are a well-established Sake brewery thriving with Kyoto's food culture in an area blessed with rich water resources.

youtube

Facebook

<https://www.facebook.com/kitagawahonke>

Twitter

Instagram

https://www.instagram.com/kitagawahonke_fushimi/

TOMIO
Since 1657

Brand Name/Product Name

Fudoh/
Fudoh Junmai Daiginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
497603000000

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Cold storage

Location of production/manufacture
Chiba

Weight per item
1200 g

Net Content Unit of Net Content
720 mL

OEM
No

Price (domestic stores)JPY
1,650 yen

Minimum lot for order
5 case

Quantity in 1 case
6 piece

Product Introduction

Distinctly mellow and exquisite taste with enjoyable fruity aroma. Well balanced acidity and medium-bodied. A soft and long, pleasant finish. Pasteurized once, not twice. An exquisite sake made with Sakekomachi rice, grown in Akita prefecture, polished into 50%. Gold prize winning sake of International Wine Challenge (IWC) in 2015, 2019. Platinum prize in Kura Master 2021. Gold prize in CINVI 2021 and Joy of Sake 2021.

Ingredients

Rice /Koji Rice

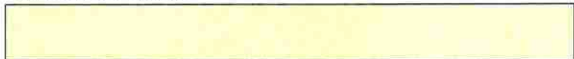
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass

Sales performance in France

No

Sales performance in Northern Europe

Yes

About company

Since Nabedana Inc. was established in 1689, we have made brewing the finest sake a family tradition for more than 330 years and over 19 generations. Our task is to brew heart-warming sake. We have won various prizes in many contests like Int'l Wine Challenge, Kura Master.

youtube



Facebook

<https://www.facebook.com/nabedana/>

Twitter



Instagram



No Image

Brand Name/Product Name

Fudoh/
Fudoh Junmai Ginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
4976030000000

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Cold storage

Location of production/manufacture
Chiba

Weight per item
1200 g

Net Content Unit of Net Content
720 mL

OEM
No

Price (domestic stores)JPY
1,400 yen

Minimum lot for order
5 case

Quantity in 1 case
6 piece

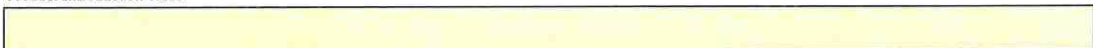
Product Introduction

Powerful yet elegant style Junmai Ginjo sake made with Sakekomachi rice, grown in Akita prefecture, polished to 55%. More straightforward than Junmai Daiginjo, the dry flavor with a firm acidity, delightful taste, clarity of structure and dry finish. Silver prize in IWC 2015. Bronze 2021. Kura Master Platinum 2017, Gold 2018.

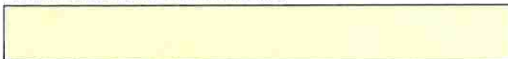
Ingredients

Rice/ KojiRice

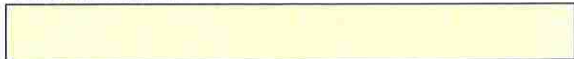
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass ; Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

Yes

About company

Since Nabedana Inc. was established in 1689, we have made brewing the finest sake a family tradition for more than 330 years and over 19 generations. Our task is to brew heart-warming sake. We have won various prizes in many contests like Int'l Wine Challenge, Kura Master.

youtube



Facebook

<https://www.facebook.com/nabedana/>

Twitter



Instagram



No Image

Brand Name/Product Name

Fudoh/
Fudoh Tokubetsu Junmai



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4976030000000

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Chiba

Weight per item

1200 g

Net Content Unit of Net Content

720 mL

OEM

Price (domestic stores)JPY

1,300 yen

Minimum lot for order

5 case

Quantity in 1 case

6 piece

Product Introduction

Off-dry, Full-bodied, Fresh acidity, Powerful taste.

Silver Medal in International Wine Challenge 2018, 2020, 2021. Kura Master platinum in 2017, 2018, 2021.

Ingredients

Rice/Koji Rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

#N/A

Sales performance in France

No

Sales performance in Northern Europe

Yes

About company

Since Nabedana Inc. was established in 1689, we have made brewing the finest sake a family tradition for more than 330 years and over 19 generations. Our task is to brew heart-warming sake. We have won various prizes in many contests like Int'l Wine Challenge, Kura Master.

youtube

Facebook

<https://www.facebook.com/nabedana/>

Twitter

Instagram

No Image

No Image

Brand Name/Product Name

NEKOSAKE/
NEKOSAKE PREMIUM



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
4580310000000

HS code
2206

Shelf Life
None

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Hokkaido

Weight per item
308 g

Net Content Unit of Net Content
180 mL

OEM
Yes

Price (domestic stores)JPY
- yen

Minimum lot for order
1 case

Quantity in 1 case
30 piece

Product Introduction

#HokkaidoSnowmeltwaterSake
Lower alcohol than the traditional sake: 13.8%
In a glass cup with NEKO print on: 180ml

No additives- Gluten-free
No colouring- No preservatives
No sulfites- NDN-GMO
No added sugar- Vegan by The Vegan Society UK

Target: beginners, health advocates, not a big sake fans
Drink extra icy-cold as it is a snowmelt water sake
Fresh, crisp, light like a water.

No set Japanese retail price (open price)
Individual sales at retail store only inside refrigerator

All NEKOSAKE products can handle dry container export and storage however as soon as the sake is out of carton box it must be kept and sold in a fridge.

Ingredients

Spring water (Hokkaido), Rice (Hokkaido), Kome koji (Hokkaido), Distilled alcohol

Product Introduction Video

https://www.youtube.com/watch?v=Wb9QWMJNVM0&list=PLjnJWZQhNfJtzohMvMeXMKYap_rmz7Hrx&index=7

Certifications related to the manufacturing

Operation under HACCP regulations

Certifications of the product

Vegan by The Vegan Society

Price (for export)

Target customer

Upper-middleClass

Sales performance in France

Yes

Sales performance in Northern Europe

No

About company

We have a brand called NEKOSAKE #HokkaidoSnowmeltwaterSake available at 15 countries around the world.

youtube

<https://www.youtube.com/watch?v=TtW5drQTzBE>

Facebook

Twitter

Instagram

https://www.instagram.com/neko_sake/



No Image

Brand Name/Product Name

NEKOSAKE/
NEKOSAKE JUNMAI



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
4580310000000

HS code
2206

Shelf Life
None

Transportation/Storage Temperature
Range:Normal storage

Location of production/manufacture
Hokkaido

Weight per item
308 g

Net Content Unit of Net Content
180 mL

OEM
Yes

Price (domestic stores)JPY
- yen

Minimum lot for order
1 case

Quantity in 1 case
30 piece

Product Introduction

#HokkaidoSnowmeltwaterSake
Lower alcohol than the traditional sake: 13.8%
In a glass cup with NEKO print on: 180ml

No additives- Gluten-free
No colouring- No preservatives
No sulfites- NON-GMO
No added sugar- Vegan by The Vegan Society UK

Target: beginners, health advocates, not a big sake fans
Drink extra icy-cold as it is a snowmelt water sake
Fresh, crisp, light like a water

No set Japanese retail price (open price)
Individual sales at retail store only inside refrigerator

All NEKOSAKE products can handle dry container export and storage however as soon as the sake is out of carton box it must be kept and sold in a fridge.

Ingredients

Spring water (Hokkaido), Rice (Hokkaido), Kome koji (Hokkaido)

Product Introduction Video

<https://www.youtube.com/watch?v=TtW5drQTzBE>

Certifications related to the manufacturing

Operation under HACCP regulations

Certifications of the product

Vegan by The Vegan Society UK

[Redacted]

Target customer
Upper-middleClass

Sales performance in France
No

Sales performance in Northern Europe
No

About company

We have a brand called NEKOSAKE #HokkaidoSnowmeltwaterSake available at 15 countries around the world.

youtube

<https://www.youtube.com/watch?v=TtW5drQTzBE>

Facebook

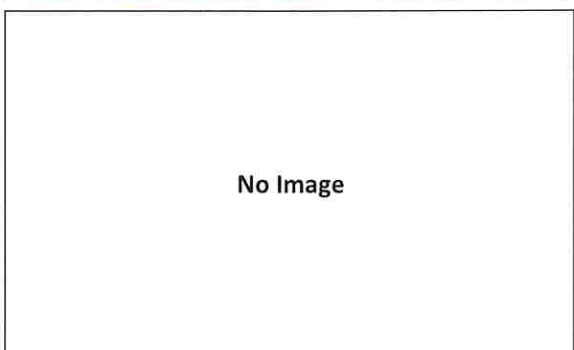
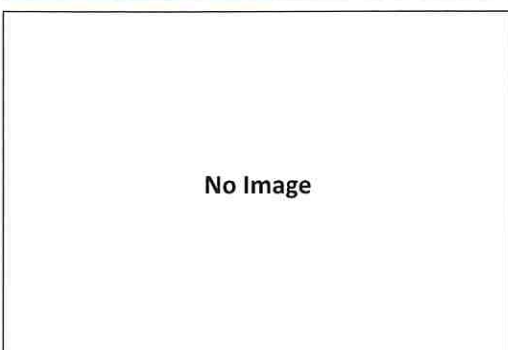
[Redacted]

Twitter

[Redacted]

Instagram

https://www.instagram.com/neko_sake/



Brand Name/Product Name

WAKASA/
WAKASA Junmai-ginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4903620000000

HS code

2206

Shelf Life

None

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Fukui

Weight per item

1100 g

Net Content Unit of Net Content

720 mL

OEM

Yes

Price (domestic stores)JPY

2,000 yen

Minimum lot for order

3 case

Quantity in 1 case

12 piece

Product Introduction

WAKASA Junmai Ginjo

Flavor

Light, medium dry, Hints of vanilla and freshly cut apples.

Aroma

Refreshing.

Food Pairings

Oysters, meat, and cheese

About The Producer

Obama Sake Brewery has been brewing sake since 1830 during cold winters with heavy snowfall, ideal conditions for premium sake. We produce handmade sake using traditional methods from pure spring water.

About The Sake

We carefully select rice from local farmers, polished to 55%. Our sake yeast is exclusive to Fukui Prefecture.

Ingredients

Rice,Koji

Product Introduction Video

<https://www.youtube.com/watch?v=ZWxSDucKXeA>

Certifications related to the manufacturing

Certifications of the product

Kosher

Price (for export)

Target customer

Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

About the ProducerObama Sake Brewery has been brewing sake since 1830 during cold winters with heavy snowfall, ideal conditions for premium sake.We produce handmade sake using traditional methods from pure spring water.

youtube

<https://www.youtube.com/watch?v=ZWxSDucKXeA>

Facebook

Twitter

Instagram

https://www.instagram.com/obama_sake/?hl=ja



No Image

Brand Name/Product Name

WAKASA/
WAKASA Junmai-Daiginjo



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4903620000000

HS code

2206

Shelf Life

None

Transportation/Storage Temperature

Range:Cold storage

Location of production/manufacture

Fukui

Weight per Item

1100 g

Net Content

720 mL

Unit of Net Content

OEM

Yes

Price (domestic stores)JPY

4,363 yen

Minimum lot for order

3 case

Quantity in 1 case

12 piece

Product Introduction

About The Producer

Obama Sake Brewery has been brewing sake since 1830 during cold winters with heavy snowfall, ideal conditions for premium sake. We produce handmade sake using traditional methods from pure spring water.

About The Sake

Ultra-premium 38% rice polish from Yamada Nishiki -- less than 1% of all sakes are brewed with such a low rice polish ratio.

Ingredients

Rice/Koji

Product Introduction Video

<https://www.youtube.com/watch?v=ZWxSDuckXeA>

Certifications related to the manufacturing

Kosher

Certifications of the product

Price (for export)

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

About the Producer Obama Sake Brewery has been brewing sake since 1830 during cold winters with heavy snowfall, ideal conditions for premium sake. We produce handmade sake using traditional methods from pure spring water.

youtube

<https://www.youtube.com/watch?v=ZWxSDuckXeA>

Facebook

Twitter

Instagram

https://www.instagram.com/obama_sake/?hl=ja



Brand Name/Product Name

Golden Horse Whisky/
Bushu & MUSASHI



Category

Alcoholic Beverages>Liquor

JAN code (EAN code)

HS code

Shelf Life

Best before 730 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Saitama

Weight per item

1300 g

Net Content

Unit of Net Content

700 mL

OEM

No

Price (domestic stores)JPY

3,500 yen

Minimum lot for order

30 case

Quantity in 1 case

6 piece

Product Introduction

The gem blended whiskey blended by Japanese alcoholic beverages manufacturer, with some kinds of single malt Scotch whiskey by the original sensitivity. The distillery, where distilled world famous ICHIRO's MALT in the past, was revives in February 2021. They will start in-house distillation from 2021.

Ingredients

Malt, Mail Grain

Product Introduction Video

<https://youtu.be/DR77Xduyeog>

Certifications related to the manufacturing

FSSC22000

Certifications of the product

Price (for export)

EXW

Target customer

UpperClass ; Upper-middleClass ; MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

Established 1987, import, export and domestic trading company. Main category of our products are raw materials for Food & Beverage manufactures. We own ice cream factory named "SUN HONEST co., ltd." as subsidiary company. And we started exporting of our "SUN HONEST" 's Ice Creams/SAKE Sorbet/AMAZAKE Ice, and our over 600 domestic customers' products, which we provided raw materials, for overseas.

youtube

Facebook

Twitter

Instagram

JAPANESE BOTTLED WHISKY	GOLDEN HORSE	SHIPPING INFORMATION
Product Name	Product Name	Product Name
Product Code	Product Code	Product Code
Product Description	Product Description	Product Description
Product Weight	Product Weight	Product Weight
Product Volume	Product Volume	Product Volume
Product Price	Product Price	Product Price
Product Status	Product Status	Product Status

GOLDEN HORSE Blended Scotch Whiskey



BUSHU

MUSASHI

Brand Name/Product Name

Afuri/
Afuri Junmai Kasumisake Low alcohol



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
493575000000

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Cold storage

Location of production/manufacture
Kanagawa

Weight per item
g

Net Content Unit of Net Content
720 mL

OEM
-

Price (domestic stores)JPY
1,591 yen

Minimum lot for order
5 case

Quantity in 1 case
20 piece

Product Introduction

『Sweet and sour and low alcohol. Pretty pink Junmai, Kasumi Sake 』
It is a Kasumi Sake with the image of a pretty peach garden after the rain. A beautiful pink color that makes people feel like a succulent fruit.
Juicy and profound sweetness, like freshly squeezed juice. The natural pink yeast creates a new sensation of Junmai Sake with an exquisite balance of sweetness and acidity.And the fresh aroma comes through refreshingly.
The alcohol content is kept low at 8 degrees, so you can enjoy it in various occasions.Cool it to "Cold flowers (about 10 ℃)" and enjoy it in a wine glass. You can enjoy the delicious taste even if you dilute it with carbonated water or just water.

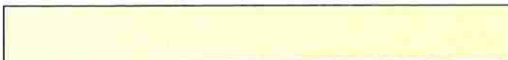
Ingredients

Rice ,Malted rice

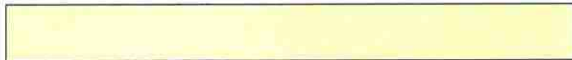
Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We also have local offices in the China , the United States and the Middle East, and we have staff who are familiar with overseas business. As a purchasing policy, we are focused on Boutique Sake Breweries and distilleries, which manufacture "delicious sake and spirits" that have not yet been exported overseas. And exclusively we have already introduced many "hidden jewels" to other countries. As for shipping, we can respond quickly and flexibly as needed, such as mixed loading and reefer containers, with a first-class transportation company as a partner.

youtube



Facebook



Twitter



Instagram



No Image

Brand Name/Product Name

Afuri/
Afuri Junmai Kasumisake Low alcohol



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
4935750000000

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Cold storage

Location of production/manufacture
Kanagawa

Weight per item
g

Net Content Unit of Net Content
720 mL

OEM
-

Price (domestic stores)JPY
1,591 yen

Minimum lot for order
5 case

Quantity in 1 case
20 piece

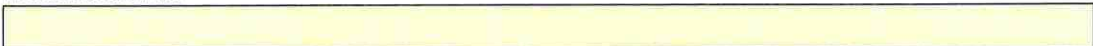
Product Introduction

"A faint haze dances. Slightly effervescent Junmai Sake with a refreshing aroma" It is a Sake full of fragility, with the image of Afuri mountain in the rain. High quality Malic acid yeast brings out a sharp acidity and a refreshing sweetness.
The Sake rice is the legendary "Omachi" from Okayama prefecture that expresses the strong quality of sake. No one expected that a 90% rice-polishing ratio would make sake with such a refreshing taste. A fresh and elegant scent reminiscent of green apples. It has a low alcohol content of 13% and is a delicate, slightly effervescent sake.
"Kasumi Sake" is a product that can be enjoyed only in this season, which lets the brewery know that spring is coming.
Please cool it to about 15 °C and enjoy it in a wine glass or champagne glass.

Ingredients

Rice , malt Rice

Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We also have local offices in the China , the United States and the Middle East, and we have staff who are familiar with overseas business. As a purchasing policy, we are focused on Boutique Sake Breweries and distilleries, which manufacture "delicious sake and spirits" that have not yet been exported overseas. And exclusively we have already introduced many "hidden jewels" to other countries. As for shipping, we can respond quickly and flexibly as needed, such as mixed loading and reefer containers, with a first-class transportation company as a partner.

youtube



Facebook



Twitter



Instagram



Brand Name/Product Name

Afuri/
Afuri Junmai Daiginjo Yamada Nishiki



Category

Alcoholic Beverages>Sake

JAN code (EAN code)
493575000000

HS code

Shelf Life
Best before 365 days

Transportation/Storage Temperature
Range:Cold storage

Location of production/manufacture
Kanagawa

Weight per item
g

Net Content Unit of Net Content
720 mL

OEM
-

Price (domestic stores)JPY
2,727 yen

Minimum lot for order
10 case

Quantity in 1 case
12 piece

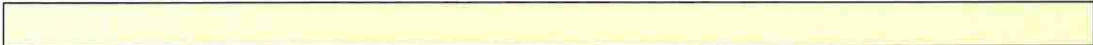
Product Introduction

Junmai Daiginjo is born, which expresses the elegance of Yoshikawa Brewery's goal of "wearing nobility"! The Tojo area of Hyogo prefecture, which has been designated as a "special area A" among many production areas and is famous as "the best sake rice producing area in history". This sake is a Junmai Daiginjo that uses only Yamada Nishiki from Tojo in luxury. The beautiful capron-based, isoamyl-based, and ethyl-based ensemble scents that are typical of 1401 yeast are elegantly scented. The rich umami is just suppressive. By taking advantage of the dry but mellow and gentle taste and the bitter finish that is typical of Yamada Nishiki, we have achieved a harmony of the five flavors. Pairing with food It is recommended to combine it with clams mixed with Japanese pepper, or with "Uruwashi no Hana

Ingredients

Rice, Rice malt

Product Introduction Video



Certifications related to the manufacturing



Certifications of the product



Price (for export)



Target customer

UpperClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We also have local offices in the China, the United States and the Middle East, and we have staff who are familiar with overseas business. As a purchasing policy, we are focused on Boutique Sake Breweries and distilleries, which manufacture "delicious sake and spirits" that have not yet been exported overseas. And exclusively we have already introduced many "hidden jewels" to other countries. As for shipping, we can respond quickly and flexibly as needed, such as mixed loading and reefer containers, with a first-class transportation company as a partner.

youtube



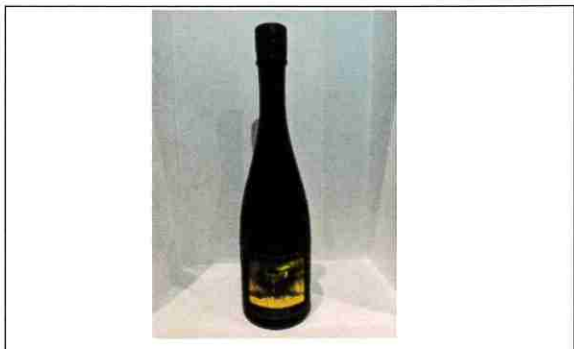
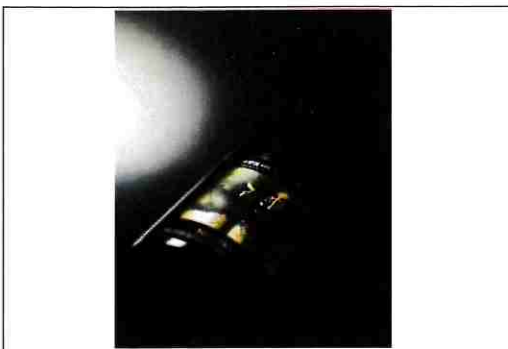
Facebook



Twitter



Instagram



Brand Name/Product Name

KAMOGAWA/
KIMOTO CLASSIC

Category

Alcoholic Beverages>Sake

JAN code (EAN code)

493593000000

HS code

Shelf Life

None

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Yamagata

Weight per item

1200 g

Net Content Unit of Net Content

720 mL

OEM

Yes

Price (domestic stores)JPY

1,520 yen

Minimum lot for order

1 case

Quantity in 1 case

12 piece

Product Introduction

KAMOGAWA BREWERY was established in 1741 as Japanese sake producer. This product is one of KAMOGAWA sake which is called Junmai Ginjou using 100% made by rare rice of "Sawanohana" (precious rice cultivated only in Yamagata prefecture). "Kimoto"(= Traditional method that has continued for 300 years) which gives rich umami and good sharpness to the product. As you know, sake creates wonderful collaboration with any dishes, seafoods, sweets as well. You can enjoy its traditional flavour and matching with variety range of cuisine.

Ingredients

Rice, Koji

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

Upper-middleClass ; MiddleClass ; MassMarket

Sales performance in France

No

Sales performance in Northern Europe

No

About company

We, TOHOKU FOOD do trade business specializing in export of food products from the Tohoku region of Japan. More than 30 companies belong to TOHOKU FOOD, and we are handling many kinds of excellent food items such as high quality marine, agriculture, beef and pork products, and its processed items as well. We would like to deliver a lot of foods and drinks around the world.

youtube

https://www.youtube.com/channel/UCp38_OwyQaKZKuJVsSgMm2Q

Facebook

<https://www.facebook.com/%E6%9D%B1%E5%8C%97%E9%A3%9F%E5%95%B7%E5%8C%95%E8%BC%B8%E5%87%BA%E6%BE%A8%E9%B0%B2%E4%BA%BB%E6%AS%AD%E5%8D%94%E5%90%BC%E7%B5%B4%E5%99%B8-16227645773655>

Twitter

Instagram



か
川
機

Brand Name/Product Name

Shunnouten Junmai Ginjo Sake



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

4997730000000

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Yamanashi

Weight per item

1150 g

Net Content

Unit of Net Content

720 mL

OEM

-

Price (domestic stores)JPY

1,380 yen

Minimum lot for order

3 case

Quantity in 1 case

12 piece

Product Introduction

We used 100% of Tamasakae, a locally grown contract-grown rice. It is a sake with a moderate acidity and a light taste, but also has a strong umami.
It is a sake that goes well with not only Japanese food but also Western food, and matches various dishes.

Ingredients

Rice/Malted rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

MiddleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

YOROZUYA JOZOTEN, a sake brewery founded in 1790 in the town of Fujikawa, Minamikoma district of Yamanashi Prefecture, a land rich in nature overlooking the magnificent Mt. Fuji. Founded on the idea that "When it comes to local Sake, we want to keep to our local Sake rice, water source, and people", we have local Sake rice farm contractors as well as our own in-house rice milling, and so roughly 90% of the Sake rice used is taken from local suppliers in Fujikawa Town. Our Sake brewing process begins from rice harvesting, which we polish local Sake rice in-house and brew using the finest underground water source at the southernmost peak of the Southern Alps. The name of our top representative label brand "Shunnouten" was taken from the elegant meaning of "Spring Warbler Song", which is named after the praising song by the famous Waka poet Akiko Yosano who visited us and sang of great affirmation of the flavor, aroma, and presentation of this Sake brand. The quality of the Sake is refreshing with a good sharpness, and drinks dry, so we are particularly persistent on making pure rice Sake that retains the flavor of the rice. It's not a spotlight liquor label, but it's a liquor that puts the drinker in the spotlight.

youtube

Facebook

<https://www.facebook.com/shunnoten>

Twitter

Instagram

<https://twitter.com/shunnoten>

rokusai6931

No Image

No Image

Brand Name/Product Name

Shunnouten Junmai Ginjo Fugaku



Category

Alcoholic Beverages>Sake

JAN code (EAN code)

499773000000

HS code

Shelf Life

Best before 365 days

Transportation/Storage Temperature

Range:Normal storage

Location of production/manufacture

Yamanashi

Weight per item

1150 g

Net Content Unit of Net Content

720 mL

OEM

-

Price (domestic stores)JPY

1,573 yen

Minimum lot for order

3 case

Quantity in 1 case

12 piece

Product Introduction

The Fugaku is named from another name for Mt. Fuji.

The rice used is 100% Miyama Nishiki, which is grown under contract. This sake is carefully prepared in-house with a rice polishing yield of up to 60% and slowly prepared at a low temperature with the natural water of Mt. Fuji.

The water used is natural water that springs from the land of Mt. Fuji "Izumi Rui".

You can enjoy the pleasant acidity, richness, and firm taste. It is recommended to chill or drink at room temperature.

Ingredients

Rice/Malted rice

Product Introduction Video

Certifications related to the manufacturing

Certifications of the product

Price (for export)

Target customer

Upper-middleClass

Sales performance in France

No

Sales performance in Northern Europe

No

About company

YOROZUYA JOZOTEN, a sake brewery founded in 1790 in the town of Fujikawa, Minamikoma district of Yamanashi Prefecture, a land rich in nature overlooking the magnificent Mt. Fuji. Founded on the idea that "When it comes to local Sake, we want to keep to our local Sake rice, water source, and people", we have local Sake rice farm contractors as well as our own in-house rice milling, and so roughly 90% of the Sake rice used is taken from local suppliers in Fujikawa Town. Our Sake brewing process begins from rice harvesting, which we polish local Sake rice in-house and brew using the finest underground water source at the southernmost peak of the Southern Alps. The name of our top representative label brand "Shunnouten" was taken from the elegant meaning of "Spring Warbler Song", which is named after the praising song by the famous Waka poet Akiko Yosano who visited us and sang of great affirmation of the flavor, aroma, and presentation of this Sake brand. The quality of the Sake is refreshing with a good sharpness, and drinks dry, so we are particularly persistent on making pure rice Sake that retains the flavor of the rice. It's not a spotlight liquor label, but it's a liquor that puts the drinker in the spotlight.

youtube

Facebook

<https://www.facebook.com/shunnoten>

Twitter

Instagram

<https://twitter.com/shunnoten>

rokusai6931

No Image

No Image

G003

AQURA HOME.
CO.LTD.

株式会社アキュラホーム

Shinjuku Sumitomo Building 34F,
2-6-1 Nishi-Shinjuku, Shinjuku-ku, Tokyo
163-0234 JAPAN

〒163-0234
東京都新宿区西新宿2-6-1
新宿住友ビルディング34F

www.thewoodstraw.com



G003-1

PAILLES EN BOIS

Set of 4 shaved wood straws

カンナ削りの「木のストロー」

4本セット

Ce sont les premières pailles en bois au monde à pouvoir être produites en série. Elles sont inspirées des techniques traditionnelles de rabotage du bois. Les pailles sont formées en roulant en biais des lamelles de bois très minces (0,15 mm). Le bois utilisé provient d'arbres abattus pour l'éclaircie des forêts et de cèdres du Japon. Longueur : 21 cm, diamètre : 4 mm env.

G005

JAPAN DENTO
CORPORATION

株式会社
ジャパントー
コーポレーション

5-4-35-413, Minamiaoyama, Minato-ku,
Tokyo 107-0062 JAPAN

〒107-0062
東京都港区南青山5-4-35
たつむら青山マンション413

www.jp-dento.com



G005-1

SERVICE À SAKÉ

Kakuhai

角杯

Service à saké laqué, comprenant une carafe à saké de type katakuchi et deux coupes à saké, de petit et grand format.

G007

KITAICHI
SHIKKITEN
CO.,LTD.

株式会社北市漆器店

7-9 Shikkidanchi, Bessho-machi,
Kaga-shi, Ishikawa
922-0274 JAPAN

〒922-0274
石川県加賀市別所町漆器団地7番9号

www.kitaichi.com



G007-1
SOLIFLORE
Hana ICHIRIN flower vase
(Black / Square)
花いちりん(黒/角)

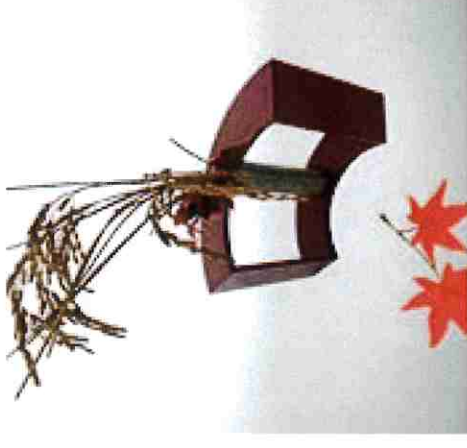
Soliflore de céramique Shigaraki, incrusté dans un coffret laqué. La série « Hana Ichirin » crée une atmosphère typiquement japonaise, qui évoque le passage des saisons.

5 × 15 cm. Version noire/carrée.



G007-2
SOLIFLORE
Hana ICHIRIN flower vase
(Black / OUGI)
花いちりん(黒/扇)

5 × 22 × 15 cm.
Soliflore Hana Ichirin, version noire/éventail.



G007-3
SOLIFLORE
Hana ICHIRIN flower vase
(Red / OUGI)
花いちりん(朱/扇)

5 × 22 × 15 cm.
Soliflore Hana Ichirin, version rouge/éventail.

G020

YOSHIZAWA WOOD & LACQUER WORKS

吉澤指物店

848-1 Togami-cho, Numata-Shi, Gunma
378-0001 JAPAN

〒378-0001
群馬県沼田市戸神町848-1

www.sashiyoshi.com



G020-1 BOÎTE POUR RÉCHAUFFER LE SAKÉ a box for heating sake 燗風呂

Boîte conçue pour réchauffer le saké en y versant de l'eau chaude. L'intérieur est recouvert de plaques en cuivre qui assurent l'étanchéité et le maintien des températures. L'été, on peut l'utiliser au contraire pour refroidir le saké en y insérant des glaçons. La boîte est conçue avec des bois japonais typés, comme le cèdre et le châtaigner du Japon. Elle est recouverte d'une laque transparente et décorée de noyer. Mode d'emploi : 1) Ouvrir le couvercle et verser de l'eau chaude jusqu'à la moitié de la boîte. 2) Placer le saké préalablement versé dans un récipient en céramique (tokkuri) dans l'eau pour le réchauffer. Une fois le saké réchauffé, on peut le placer sur le couvercle retourné. 17 × 17 × 18 cm.

Download this brochure from our JETRO Wien website:

