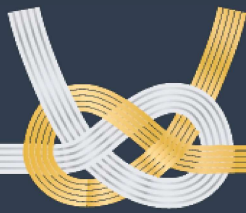


SAKE TRADE TASTING
IN BUDAPEST
2024



OUTLINE

INTRODUCTION

DATE : 7TH MARCH, 2024

TIME : 11AM-3PM

VENUE: ANANTARA NEW YORK PALACE



EVNET RUN DOWN

10:45 AM DOOR OPEN

11:00 AM OPENING REMARKS

11:05 AM INTRODUCTION OF SAKE

11:30 AM SAKE TRADE TASTING

1:35 PM INTRODUCTION OF JAPANESE SCALLOP

1:55 PM SAKE AND SCALLOP TASTING SESSION

3:00 PM CLOSE

MEET SAKE BREWERS

GASSAN SAKE BREWERY CO., LTD.

AKASHI SAKE
BREWERY CO., LTD.

TAJIME GENERAL
PARTNERSHIP CHIKUSEN

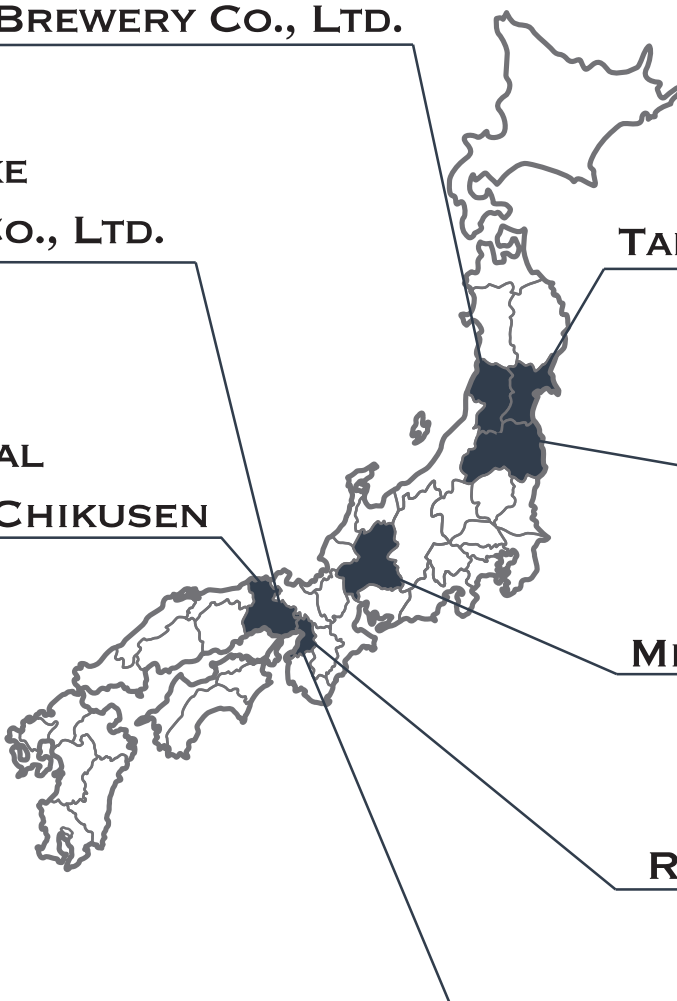
TANAKA SHUZOTEN INC.

NINKI INC.

MIWA SHUZO Co., LTD.

RIKYU GURA Co., LTD.

DAIMON BREWERY Co., LTD.



GASSAN SAKE BREWERY Co., LTD.

YAMAGATA PREF. EST. 1972



銀嶺月山



GINREIGASSAN JUNMAI DAIGINJO (GENTEI JOZO/ LIMITED EDITION)

Junmai Daiginjo / AVB:15-16% / RPR:50%
International Wine Challenge(IWC) Trophy Awarded.



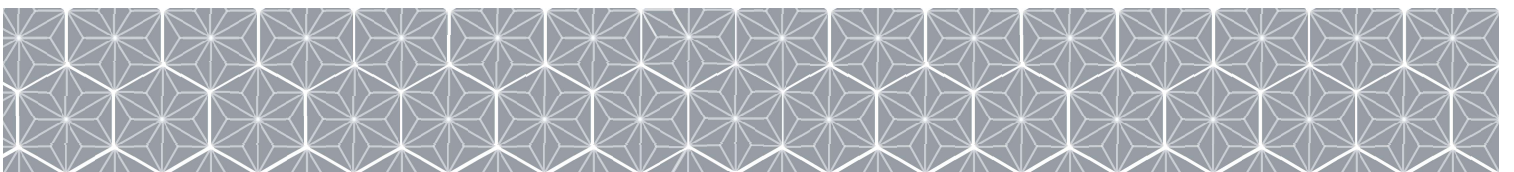
GINREIGASSAN JUNMAI GINJO GASSAN-NO-YUKI

Junmai Ginjo / AVB:15-16% / RPR: 50
France Kura Master Platine awarded.
US National Sake Appraisal Gold Medal awarded.



GINREIGASSAN SASARA TSUKI (Soft Junmai)

Junmai / AVB:10-11% / RPR: 65%
Low alcohol, chilled and delicious. This Junmai sake has a
refreshing taste. GI Yamagata certified.



TANAKA SHUZOTEN INC.

MIYAGI PREF. EST. 1789



CHAKA 1789
TANAKA
CHARTIER



TANAKA 1789×CHARTIER BLEND 001 VINTAGE 2019

Tokubetsu Junmai / AVB:16% / RPR:60%

The taste buds with a unique natural fresh acidity reminiscent of the elegance and verticality of the best white wines of the world.



TANAKA 1789×CHARTIER BLEND 002 VINTAGE 2018

Junmai Daiginjo / AVB:16% / RPR:28%

It will shake your taste buds with its bold and exotic fruity aromas, an explosive and juicy fruit attack, coupled with a sensual texture.



ARRIVE SAKE GOLD <JUNMAI DAIGINJO>

Junmai Daiginjo / AVB:14.5% / RPR:40%

Captivating centuries as the color of endless allure, similarly, our junmai daiginjo Gold sake is made with the luxurious Yamada-Nishiki.



ARRIVE SAKE PEARL <KIMOTO TOKUBETSU JUNMAI>

Tokubetsu Junmai / AVB:14.5% / RPR:60%

Like natural pearls that symbolize serenity, calmness, and innocence, our ARRIVE SAKE Pearl has a soft mouthfeel and fresh acidity.

NINKI INC.

FUKUSHIMA PREF. EST. 2007



NINKI-ICHI BOTTLE FERMENTED SPARKLING JUNMAI GINJO

Junmai Ginjo / AVB: 7% / RPR:60%

Residual rice and rice koji undergo secondary fermentation in the bottle for this sparkling junmai ginjo.



NINKI-ICHI LONG TERME SPARKLING JUNMAI GINJO

Junmai Ginjo / AVB: 8% / RPR:60%

We call this sake Long Terme to indicate the long period of secondary fermentation, resulting in fine, creamy carbonation in this junmai ginjo sparkling sake.



NINKI-ICHI GREEN NINKI ORGANIC JUNMAI GINJO

Junmai Daiginjo / AVB:15% / RPR:60%

This Junmai Ginjo is made with JAS organic rice and is certified organic in Japan, Canada COR (equivalence US USDA) EU, and wooden barrel brewed.



NINKI-ICHI YUZU SAKE

Liqueur / AVB: 8%

We carefully select domestically produced ingredients, focusing on creating a light ,citrus flavor that is balanced and easy to drink. We carefully select domestically produced ingredients, focusing on creating a light ,citrus flavor that is balanced and easy to drink.

MIWA SHUZO Co., LTD.

GIFU PREF. EST. 1837



SHIRAKAWAGO JUNMAI GINJO SASANIGORI-SAKE

Junmai Ginjo / AVB:15.5% / RPR:60%

By adding Ginjo fermentation mash to this Junmai Ginjo, the natural rich flavor of rice fills the palate, with a crisp finish and smooth aftertaste.



SHIRAKAWAGO TANSAN JUNMAI AWANIGORI-SAKE

Junmai / AVB:11% / RPR:70%

Sparkling Nigori with carbonation derived from secondary fermentation in a bottle, which gives clean taste after the sweetness of rice and the richness of Nigori.



SHIRAKAWAGO JUNMAI DAIGINJO SASANIGORI FROZEN NAMAZAKE

Junmai Daiginjo / AVB:16% / RPR:50%

By adding fermentation mash to this Junmai Daiginjo, the natural flavor of rice fills the palate, with vivid aroma and pleasant aftertaste.



SHIRAKAWAGO JUNMAI NIGORI-SAKE

Junmai / AVB:14.5% / RPR:70%

This Nigori is as rich as Doburoku. Due to the exquisite balance between sweetness and acidity, you will fully enjoy its natural umami (good taste).

TAJIME GENERAL PARTNERSHIP CHIKUSEN

HYOGO PREF. EST. 1702



CHIKUSEN KEGDRAFT JUNMAI GINJO USUNIGORI 15

Junmai Ginjo / AVB:15% / RPR:60%

Lightly cloudy Junmai ginjo packed in a vacuum container Keykeg. Dry with a slight bubbly feel with an alcohol content of 15 degrees.



CHIKUSEN TOKUBETSU SAIBAIMAI KIMOTO JUNMAI DAIGINJO KOUNOTORI

Junmai Daiginjo / AVB:15% / RPR:40%

Pesticide-free Yamadanishiki, which can also be lived in by storks, is made with traditional raw rice brewing that takes in microorganisms from the natural world.



CHIKUSEN TOKUBETSU SAIBAIMAI KIMOTO JUNMAI GINJO KOUNOTORI

Junmai Ginjo / AVB:15% / RPR:60%

On the first palate, like a rich soy sauce Umami, Mushroom, and milky flavor spreads softly and widely. Then, the creamy flavor lingers like a custard and vanilla cream.



CHIKUSEN JUNMAI YAMADANISHIKI UMESHU

Liqueur / AVB:11%

Aromatic plum flavor with juicy sweetness. Creamy and rich taste, just as eating whole plums. Aged 5 years in the cold storage of the brewery under -5 degrees Celsius.

AKASHI SAKE BREWERY CO., LTD

HYOGO PREF. EST. 1918



AKASHI-TAI JUNMAI DAIGINJO GENSHU

Junmai Daiginjo / AVB:16% / RPR:38%

This is our signature grand cru Sake. Elegant, floral, and fruity broad palate. A hint of minerality and full-bodied type of Genshu with aromatic aromas.



AKASHI-TAI TOKUBETSU HONJOZO GENSHU

Tokubetsu Honjozo / AVB:19% / RPR:60%

Traditional brewed unique Honjozo with rich profile with hint of grass, grape and lemon verdena. Warming core of alcohol integrates the rich notes of herbs.



AKASHI-TAI TOKUBETSU JUNMAI

Tokubetsu Junmai / AVB:15% / RPR:60%

Akashi-Tai upholds Japanese sake-making heritage and transcends generations. The brewing process results in a captivating umami-rich profile, offering unique and refreshing flavours throughout.



AKASHI-TAI GINJO YUZUSHU

Liqueur / AVB:10%

Using only fresh entire yuzu fruits from renowned Hyogo. Immediately upon arrival, yuzu is delicately pressed to preserve its clear aroma, blending with Ginjo Sake.

RIKYU GURA Co., LTD.

OSAKA PREF. EST. 1899



SENNORIKYU JUNMAI DAIGINJO KANRAKUSHU

Junmai Daiginjo / AVB:16% / RPR:40%

This richly sweet one-of-a-kind masterpiece sake has a full flavor and elegant sweetness, and its aftertaste quickly disappears, making it a true nectar of sweetness.



MOZU JUNMAI GINJO

Junmai Ginjo / AVB:16% / RPR:60%

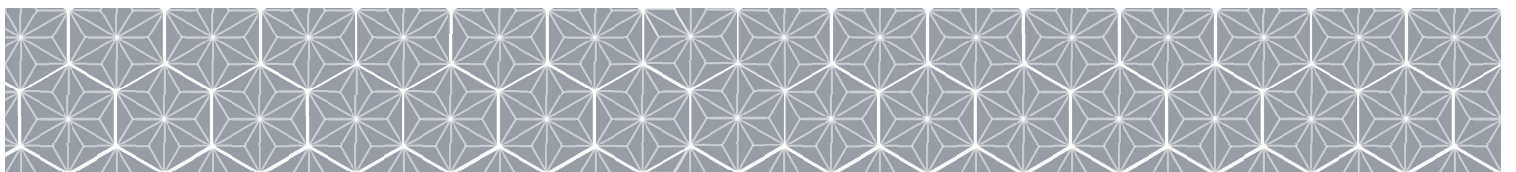
This sake is the preparation of Osaka Expo and has a mellow, banana-like aroma, a soft sweetness, and a firm acidity.



MYO-CHA "MATCHA" LIQUEUR

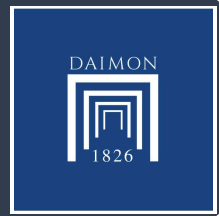
Liqueur / AVB: 8%

Myo-cha is a botanical liqueur that goes beyond the limits of traditional Japanese sake producing an exquisite deep flavor, a delicate aftertaste of tea leaves.



DAIMON BREWERY Co., LTD.

OSAKA PREF. EST. 1826



DAIMON 35

Junmai Daiginjo / AVB:18% / RPR:35%

A gold medal winner representing the finest Umami in both bouquet and flavour. A very refined sake that signifies the elegance of the Kansai region.



DAIMON 45

Junmai Daiginjo / AVB:18% / RPR:45%

A very refreshing but dry sake that shows strength of character on the palate. Elegant sweetness with a sour finish.



DAIMON 55

Junmai Ginjo / AVB:16% / RPR:55%

With hints of our mountains fresh water, this sake is a very comforting experience with a refreshing fragrance. Smooth with a light Kansai Umami note.



SHIZUKA

Junmai Ginjo / AVB:15% / RPR:55%

A gentle giant. A traditional flavour that represents the uniqueness of the Kansai region. Subtle sweetness and clarity.

