



# JAPAN DAVILLION



**MAFF**

Ministry of Agriculture, Forestry and Fisheries

**JETRO**

Japan External Trade Organization

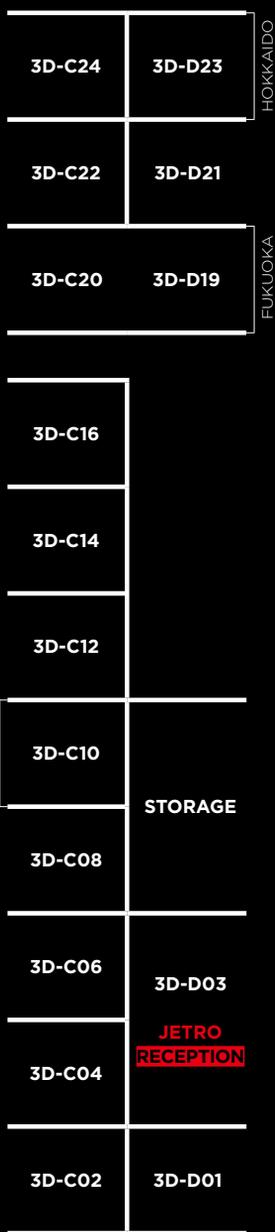
## Hong Kong International Wine & Spirits Fair 2017

9 (Thu.) - 11 (Sat.) November, 2017 Hong Kong Convention and Exhibition Centre

**Hall 3 3D-D03**

# PAVILION LAYOUT

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## Whiskey Zone



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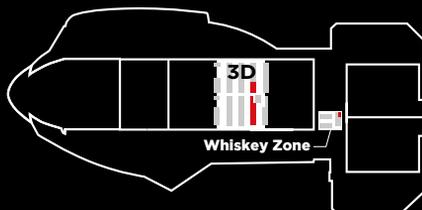
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## ■ HALL 3



3D-D01

# ALPSWINE CO., LTD.

Membership : MARUKI WINERY CO., LTD.

AGENT  
WANTED

ALPSWINE is a small family-run winery, established in 1962. Our slogan is "first class products produced even by a small company." We meticulously make wines with clear, clean flavors and fruit juice drinks that are gentle to your body.



## Ajiron Sparkle

9%

Red sparkling wine made from 100% Ad-iron Dack grown in Yamanashi Prefecture, which is known as the phantom black grape variety. Refreshing sweet flavor reminiscent of large flowers is its character.



## Nijihiro Kyoho

10%

Antioxidant-free rosé made from 100% Kyoho, praised as the king of grapes and grown in Yamanashi Prefecture. Distinct rich flavor and sweet and light taste.

**Address** 418, Kitsunearai, Ichinomiya-cho, Fuefuki-shi,  
Yamanashi 405-0068 JAPAN  
**Tel/Fax** +81-553-47-0383 / +81-553-47-2155  
**URL** <http://alpswine.co.jp>  
**E-mail** [alpswine2004@minos.ocn.ne.jp](mailto:alpswine2004@minos.ocn.ne.jp)  
**Contact** Mr. Jun Maeshima

3D-D01

# MARUKI WINERY CO., LTD.

AGENT  
WANTED

The oldest winery in existence in Japan was established in 1981. Through techniques developed from many years of experience, innovative facilities and viticulture as the most important factor, we make wines, always considering food matching. Based on that thinking, we would like to promote wines made from Koshu and Muscat Bailey A, recognized as international grape varieties.



## Iro Grand Koshu 2015 12%

We crafted the dry wine from 100% Koshu harvested in 2015. The wine has gorgeous aroma and concentrated perfumed fruit flavors. It won the gold medal Sakura Award in 2017 and the 2017 CWSA Gold Medal.



## Iro Koshu 2016 12.5%

We made this wine from 100% Koshu harvested in 2016 with an overall gentle flavor. With the citrus aroma, delicate sweetness and crisp acidity, it goes particularly well with clean Japanese dishes. The wine was awarded the 2017 JWC Gold Medal.

**Address** 2488, Shimoiwasaki, Katsunuma-cho, Koshu-shi,  
Yamanashi 409-1313 JAPAN  
**Tel/Fax** +81-553-44-1005 / +81-553-44-0650  
**URL** <http://www.marukiwine.co.jp>  
**E-mail** [info@marukiwine.co.jp](mailto:info@marukiwine.co.jp)  
**Contact** Mr. Tohru Ashihara

3D-C02

## SHICHIKEN YAMANASHI MEIJO CO., LTD.

Nakaya Ihei the first, the founder of Yamanashi Meijo, fell for the quality of water of Hakushu and started business in 1750. The peak of Kaikoma is at an altitude of over 2900 meters. The snow falling over the summit soon washes green from the trees and flows down wearing the blessings of nature, while being polished by rocks. Riverbed water of Kaikomagatake is used to brew and grow Shichiken (designated as one of the 100 best waters in Japan).



### Shichiken Yamanokasumi Sparkling

11%

Sparkling Japanese sake made from rice and rice koji. Sparkling Japanese sake pasteurized after in-bottle secondary fermentation with sediment left.



### Shichiken Hoshinokagayaki Sparkling

11%

Sparkling Japanese sake made from rice and rice koji. After in-bottle secondary fermentation, racking is performed. Removing sediment makes the flavor more mature and the finished sake has a more luxurious taste.

**Address** 2283, Daigahara, Hakushu-cho, Hokuto-Shi, Yamanashi 408-0312 JAPAN  
**Tel/Fax** +81-551-35-2236 / +81-551-35-2282  
**URL** <http://www.sake-shichiken.co.jp>  
**E-mail** [tsushima@sake-shichiken.co.jp](mailto:tsushima@sake-shichiken.co.jp)  
**Contact** Mr. Tsushima Kitahara

**[Contact In Hong Kong]** WINE SPIRITS LIMITED  
**Address** Rm.509, 5/F, Capitol Centre, 5-19 Jardine's Bazaar, Causeway Bay, HK  
**Tel/Fax** +852-5117-9238 / -  
**URL** <http://winespirit.com.hk>  
**E-mail** [charles.lee@winespirit.com.hk](mailto:charles.lee@winespirit.com.hk)  
**Contact** Mr. Charles Lee

3D-C04

**HOHOKABE SHOUTEN CO., LTD.****AGENT  
WANTED**

We mainly sell Sake and Craftbeer as a liquore shop which has over a 100 history. We can export assorted Japanese Sake and Craftbeer which we have trust relationship like Negoshian of Wine.



**Chikuha Noto Junmai**  
15%

IWC2014 Silver Medal

Light body and can enjoy complexity of the flavor but good balance and smooth. Served at Madrid Fusion 2014 by highly praised by a top sommelier of El Bulli for its 'rich taste of rice'.



**Zuikan Junmai Cho Karakuchi  
Yamadanishiki**  
16.5%

Made from Yamadanishiki produced in Hiroshima. Sake Meter Value is +14 but You can enjoy Umami of rice and refreshing flavor. After taste is littlebit dry and mild. Medium body.

**Address** 2-16-11, Kujominami, Nishi-ku, Osaka-Shi, Osaka 550-0025 JAPAN  
**Tel/Fax** +81-6-6583-2368 / +81-6-6583-4139  
**URL** <http://maruho-sake.com>  
**E-mail** [h.hohokabe@maruho-sake.com](mailto:h.hohokabe@maruho-sake.com)  
**Contact** Mr. Hiroaki Hohokabe

3D-C06

**KEIYO TRADING CO., LTD.****AGENT  
WANTED**

KEIYO TRADING is the company to introduce good Japanese products to the world. Although we are relatively younger company in the field of alcohol, our experience of international business will help finding great valued items for the people from different countries. We are going to offer our well-selected Japanese sake and its kinds, which would be suitable for the people having developed sense of taste. We'll present our choice of 18 kinds from five sake breweries, and every single item has unique taste and flavor. Please enjoy our fine choice of sake creations.



### Daiginjo Jukyugura 18%

From KOTOBUKI TORAYA SHUZO, Yamagata Pref. This is the world class quality of the gorgeous fragrance, called Ginjoko, and mellow rich taste. As Yamadanishiki is polished by 35%, and brewed with dedicated efforts and technique, this becomes one of the masterpieces condensed their 300-year history.  
IWC 2017: Gold Medal, U.S. National Sake Appraisal: Gold Medal.



### Janpan 11%

Sparkling-type Sake from KABA SHUZO, Gifu Pref. "Is this the taste of Sake?", the refreshing and fruity flavors makes you surprised. This champagne like Junmai-Sparkling Sake will be the perfect for "Kanpai" at your party with friends. It's carefully carbonated the Junmai-shu brewed with multi-acid-based yeast, and the taste becomes sweet and fresh. We wish you raise your glass with this Japanese Sake, "Janpan".

**Address** 3-16, Shin-Ogawa-Machi, Shinjuku-Ku, Tokyo 162-0814 JAPAN  
**Tel/Fax** +81-3-3235-3133 / +81-3-3235-3134  
**URL** <http://www.keiyoi.co.jp>  
**E-mail** [jiang@keiyoi.co.jp](mailto:jiang@keiyoi.co.jp)  
**Contact** Ms. Saori Nakano

We were originally a consulting company, but we have provided Japanese small-and-medium-sized companies with support for overseas expansion and rich experience in supporting sales channel exploration in China, Hong Kong and Vietnam. We provide one-stop services from advance planning to preparation and sales promotion activities after establishing bases. In Hong Kong, we offer high quality alcoholic beverages produced in Japan (Japanese sake and liqueur) and Japanese rice.



### peak whisky 37%

Whiskey produced and aged in Japan using water from the Yoro mountain range, which has been known as high quality in Japan from ancient times. With a mild, neutral flavor, you can enjoy this whiskey in any manner from straight to highball.



### Jelly-type Umeshu "PULULU" 8%

Jelly umeshu (plum liqueur), the first in Japan, made from fully ripe large plums and shochu produced in Japan. If you shake the bottle, the jelly changes size. Enjoy the aroma of peach from a fully ripe plum and its surprising texture. No fragrance, colorings, preservatives or antioxidants added.

**Address** 5F, TAKATA Bldg, 2-12-31, Akasaka, Minato-ku, TOKYO 107-0052 JAPAN  
**Tel/Fax** +81-3-5544-8040 / +81-3-5544-8041  
**URL** <https://www.intloop.com>  
**E-mail** [shimamura@intloop.com](mailto:shimamura@intloop.com)  
**Contact** Ms. Ayako Shimamura

**[Contact In Hong Kong]** INTLOOP(HONG KONG) CO., LTD  
**Address** Rm.23, 5/F, Hung To Centre, 94-96 How Ming Street, Kwun Tong, Kowloon, HK  
**Tel/Fax** +852-3707-4723 / +852-3114-6289  
**URL** <https://www.intloop.com/en>  
**E-mail** [shimamura@intloop.com](mailto:shimamura@intloop.com)  
**Contact** Ms. Ayako Shimamura

3D-C10

# TONOIKESHUZOUTEN CO., LTD.

Membership : TOCHIGI PREFECTURAL GOVERNMENT

In 1937, TONOIKESHUZOUTEN CO., LTD. Established in pottery town Mashiko, is located 100km north from Tokyo. You can come and enjoy Sake tour to ours.



## Sanran Junmaidaiginjo 15%

It has an elegant nose comprised of green apple, juicy melon, and honeysuckle aromas. So layered and yet so well balanced. Excellent with gentle flavor that is clean with a dash of salty quality.



## Sanran Junmaishu 15%

Green apple and cooked peach on the nose. This full-throated Junmai delight is richly flavourful, yet with firm and crisp finish. It condenses rich flavor of rice character as it shines when drunk at warm temperature.

**Address** 333-1, Hanawa, Mashiko-machi, Haga-gun, Tochigi 321-4216 JAPAN  
**Tel/Fax** +81-285-72-0001 / +81-285-72-0003  
**URL** <http://tonoike.jp>  
**E-mail** [shig@tonoike.jp](mailto:shig@tonoike.jp)  
**Contact** Mr. Shigeki Tonoike

**[Contact In Hong Kong]** HOP HING LOONG CO., LTD  
**Address** 3/F., Block A, Veristrong Industrial Centre, 34-36 Au Pui Wan Street, Fo Tan, Shatin, N.T, HK  
**Tel/Fax** +852-2385-0071 / +852-2771-1067  
**URL** <http://www.hophingloong.com.hk>  
**E-mail** [hhl@hophingloong.com.hk](mailto:hhl@hophingloong.com.hk)  
**Contact** Mr. Naoya Sato

3D-C12

## MARUISHIJOZO CO., LTD.

We, MARUISHIJOZO, started brewing Japanese sake in 1690 in Okazaki City in Aichi Prefecture, where Shogun Tokugawa Ieyasu was born and history and nature are abundant and surrounded by mountains and rivers. We have been brewing Sake for 327 years since then.



### Junmaiginjo NITO Yamadanishiki 55 16%

Mild sweetness and exuberant acidity, gorgeous attack and a fine aftertaste-everything is well balanced.



### Miwaku no Ichigo 7%

Sake that blends junmaishu and strawberries grown and picked by hand throughout the process from harvest to removal of hulls and making paste. Enjoy rich sweetness of strawberries.

**Address** 6-2-5, Nakamachi, Okazaki-shi, Aichi 444-0015 JAPAN  
**Tel/Fax** +81-564-23-3333 / +81-564-22-0539  
**URL** <http://www.014.co.jp>  
**E-mail** [maruish@014.co.jp](mailto:maruish@014.co.jp)  
**Contact** Mr. Hideki Fukada

**[Contact In Hong Kong] HUKKURO**

**Address** 9B, Atel Building, 148 Des Voeux Road Central, Central, HK  
**Tel/Fax** +852-2-2501-6931 / +852-2-8192-7445  
**URL** <https://ja-jp.facebook.com/%E7%A6%8F%E5%BA%AB%E5%95%86%E8%A1%8C-%E9%A6%99%E6%B8%AF-Hukkuro-HK-338115823252117>  
**E-mail** [hansen.liao@hukkuro.com](mailto:hansen.liao@hukkuro.com)  
**Contact** Mr. Hansen Liao

3D-C14

# HANANOMAI BREWING CO., LTD.

We, HANANOMAI BREWING CO.,LTD has 150 years history. We make Japanese traditional alcohol, SAKE, from Shizuoka Rice to provide special Japanese Sake. This time we provide new style Sake, Japanese Sparkling Sake and traditional Sake to you.



## Japanese Sparkling Sake 6%

Japanese sake just made of rice and water only. Alcohol content is 6 percent, it means this sake is not so strong. Taste is sweet from Japanese rice, and good acidity. Shizuoka Yeast makes Carbon dioxide naturally. You can enjoy it.



## Japanese Sparkling Sake Yuzu 6%

Sparkling Japanese Sake plus Yuzu (Citrus), you can enjoy sour taste and sparkling feeling from this Japanese Sparkling Sake. And, this bottle design is sooooo Cute!, KAWAII. So many Japanese Girls Love it. Why don't you try it!

**Address** 632, Miyaguchi, Hamakita-Ku, Hamamatsu-Shi,  
Shizuoka 434-0004 JAPAN  
**Tel/Fax** +81-80-6980-2667 / +81-53-589-0122  
**URL** <http://www.hananomai.co.jp>  
**E-mail** [takadas@hananomai.co.jp](mailto:takadas@hananomai.co.jp)  
**Contact** Mr. Shinnosuke Takada

3D-C20

# KITAYA CO., LTD.

Membership : FUKUOKA PREFECTURAL GOVERNMENT

We won the 2013 IWC championship of Sake. A brewery that makes Japanese sake and shochu in Yame City, located in the southern part of Fukuoka Prefecture. In 2020, we will mark the 200th anniversary since the establishment.



## JUNMAI DAIGINJYO KITAYA 50% MIGAKI 15%

We polished up to 50% Yamadanishiki and Omachi rice varieties, both of which are suitable for producing sake, and elaborated this Junmai Daiginjyo that was brewed by the chief brewer with every technique of sake brewing. Enjoy the harmony created by its fruity aroma and mellow and profound flavor.



## DAIGINJYO GINN NO HITOMI 15%

With 50% polished Gin-no-sato, the rice suitable for sake brewing and grown by local contracted farmers in the Yame area, we spent time to brew this Daiginjyo at low temperature. Crisp, dry sake with a fruity Ginjyo aroma and light and sharp flavor.

**Address** 374, Motomachi, Yame-shi, Fukuoka 834-0031 JAPAN  
**Tel/Fax** +81-943-23-2154 / +81-943-23-2156  
**URL** <http://www.kitaya.co.jp>  
**E-mail** [shimomushiki@kitaya.co.jp](mailto:shimomushiki@kitaya.co.jp)  
**Contact** Mr. Tsutomu Shimomushiki

**[Contact In Hong Kong]** LIQUID GOLD CORPORATION LIMITED  
**Address** Rm.2108-2109, No. 1 Hung To Road, Ngau Tau Kok, Kowloon, HK  
**Tel/Fax** +852-2755-1551 / +852-2755-5899  
**URL** <https://www.liquidgold.com.hk>  
**E-mail** [clara.wong@liquidgold.com.hk](mailto:clara.wong@liquidgold.com.hk)  
**Contact** Ms. Clara Wong

3D-C22

# NABEDANA INC.

AGENT  
WANTED

Since NABEDANA INC. was established in 1689, we have made brewing the finest sake a family business for more than 330 years and over 19 generations. Our task is to brew sake that reaches the minds of people and inspires them.



## Fudoh Junmai Daiginjo 15%

Extraordinary Junmai Daiginjo sake of Fudoh. Distinctly mellow and exquisite sake made with Sake-komachi grown in Akita-Pref. polished in to 50%. IWC2015 Gold Medal.



## Fudoh Junmai Ginjo 15%

Powerful yet elegant style Junmai Ginjo, made with Sake-komachi grown in Akita-pref. The dry flavor with a firm acidity, delightful taste. Clarity of structure and dry finish. Won Kura Master 2017 Platinum, IWC 2015 Silver.

**Address** 338, Honcho, Narita-shi, Chiba 286-0026 JAPAN  
**Tel/Fax** +81-476-22-1455 / +81-476-22-3374  
**URL** <http://www.nabedana.co.jp>  
**E-mail** [info@nabedana.co.jp](mailto:info@nabedana.co.jp)  
**Contact** Mr. Kan Otsuka

3D-C24

# AKASHI SAKE BREWERY CO., LTD.

AKASHI SAKE BREWERY CO., LTD. is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.



## Junmai Daiginjo Akashi-tai 17%

One of Akashi-Tai's flagship products. A fruity nose which retains the crispness you look for in a good sake, fresh fruit with apple on the palate followed by hints of peach, apricot and banana. Complex finish, the fruit concluding with a crisp flourish.



## Ginjo Yuzushu Akashi-tai 10%

Akashi Tai Ginjo Yuzushu is a flavoured Japanese sake infused with the flavours of the Yuzu fruit, a type of citrus fruit which originates in East Asia. Yuzu has a tart flavour and is said to be similar in mandarin in hints of lemon.

**Address** 1-3, Okurahachiman-cho, Akashi-shi, Hyogo 673-0871 JAPAN  
**Tel/Fax** +81-78-919-0277 / +81-78-919-4377  
**URL** <http://www.akashi-tai.com>  
**E-mail** [e-info@akashi-tai.com](mailto:e-info@akashi-tai.com)  
**Contact** Mr. Kimio Yonezawa

**[Contact In Hong Kong]** HONG KONG WINES & SPIRITS LTD  
**Address** Rm.V, 6F., Phase 1, Kwun Tong Industrial Center, 472-484  
 Kwun tong Road, Kowloon, HK  
**Tel/Fax** +852-2915-4030 / +852-2915-4935  
**URL** <http://www.hkws.com>  
**E-mail** [daniel@hkws.com](mailto:daniel@hkws.com)  
**Contact** Mr. Daniel Chan

3D-D19

# KOBAYASHI SYUZOU HONTEN CO., LTD.

Membership : FUKUOKA PREFECTURAL GOVERNMENT

Our factory is in the suburbs of Fukuoka city, blessed with nature surrounded by mountains and rivers. From the founding of the first Kobayashi Goro in 1792 to the eighth generation of the era, we are doing sake making with polite handmade by small-scale traditional techniques.



## Junmaiginjo Hakata no Mori 15%

It's the "Ginjo" Gold Award and 2017 Winner of U.S. National Sake Appraisal. Yamada Nishiki rice used is totally from Fukuoka prefecture. You can enjoy Ginjo which lingers in your mouth, with sweetness and rich of the tastes.



## Daiginjo Takeshizuku 15%

Daiginjo sake that you can enjoy the ginjo with a slightly and clear flavor of sake. As the name of "bamboo drop", like the water drop dripping from the bamboo leaves in the early morning, the name totally reflects the fact.

**Address** 2-11-1, Umi, Umi-Machi, Kasuya-Gun, Fukuoka 811-2101 JAPAN  
**Tel/Fax** +81-92-932-0001 / +81-92-932-6606  
**URL** <http://sakebandai.com>  
**E-mail** [ko-shuzo@wonder.ocn.ne.jp](mailto:ko-shuzo@wonder.ocn.ne.jp)  
**Contact** Mr. Naozumi Tsuboi

**[Contact In Hong Kong] D' ANGELO WINE CELLAR LTD.**

**Address** Rm.605, Siu Wai industrial Centre, 29-33 Wing Hong St, Lai Chi Kok, Kin, HK  
**Tel/Fax** +852-2730-3890 / +852-2730-3897  
**URL** <http://dangelo.com.hk>  
**E-mail** [given@dangelo.com.hk](mailto:given@dangelo.com.hk)  
**Contact** Mr. Given Wong

3D-D19

**MORI NO KURA BREWING CO.**

Membership : FUKUOKA PREFECTURAL GOVERNMENT

**AGENT  
WANTED**

Established in 1898. With the theme of "creating original deliciousness," we are a sake brewery that uses rice suitable for sake grown by local contracted farmers and natural soft water that flows beneath the brewery as ingredients to bring our passion for producing junmaishu with the techniques of Mizuma toji (chief brewer) passed down for generations. In addition to Morinokura, an attractive elegant flavor of our tradition, and Komagura, focusing on pairing with a wide variety of food today, honkaku shochu produced from local ingredients is also popular.

**MORINOKURA Junmai Daiginjoshu  
16%**

Elegant nose and a smooth, round taste are the characteristics of this Junmai Daiginjo. Natural and graceful flavor that is derived from elaborate brewing that values three elements (local rice, water and techniques) of the local sake that we are proud of. The concept of this brand Ka-cho-fugetsu (the beauties of nature) is expressed on the label.

**KOMAGURA GEN Enjuku Junmai Ginjo  
15%**

The theme is "slowly and closely." As we consider enjoying this sake with a wide variety of food today and grow it into a mild texture for a longer time, this sake exhibits its character after airing at room temperature or warmed. The brand was inspired by the intangible cultural asset Hakata Koma (spinning top) in Fukuoka Prefecture.

**Address** 2773, Tamamitsu, Mizuma-machi, Kurume-shi, Fukuoka 830-0112 JAPAN  
**Tel/Fax** +81-942-64-3001 / +81-942-65-0800  
**URL** <http://www.morinokura.co.jp>  
**E-mail** [welcome@morinokura.co.jp](mailto:welcome@morinokura.co.jp)  
**Contact** Mr. Kazuhiro Morinaga

3D-D21

## FUNAKI SYUZOU LIMITED PARTNERSHIP CO., LTD.

Being one of the top brewery in Fukui Pref., well-known for its abundant nature and rice-producing region, we are proud to introduce you the most popular below two brands. Both using locally-grown, sake-favored rice such as Yamadanishiki and Ginfubuki rice respectively, milling up to 40%, together with clear, fresh, high-quality subsoil water, to realize rich yet smooth, refreshing texture which go well with any type of dishes.



### Kitanosho Junmai-Daiginjo Touzidaigin Nojiri-Kazunori jo 16%

Our toji (chief brewer) put his heart and soul into this gem. As we polish Yamadanishiki, the rice suitable for sake, up to 40% and specially mature the Junmai-daiginjo, it gets rounder and deeper with a moderate aroma and a mellow taste. The brand is the limited availability, popular at high-end restaurants because it can be enjoyed with meals.



### Funaki Ginfubuki-mai use Junmai-daiginjo Gensyu 17%

Unprocessed junmai-daiginjo with the highly aromatic and umami taste made from ginfubuki, the rice suitable for sake, is polished up to 40%. This sake won the Grand Gold Medal at the the Fine Sake Awards Japan (<http://www.finesake-awards.jp/eng/index.html>) and is very popular and gentle on the throat.

**Address** 46-3-1, Oowada-cho, Fukui-shi, Fukui 910-0802 JAPAN  
**Tel/Fax** +81-776-54-2323 / +81-776-54-6623  
**URL** <http://www.funaki-sake.com>  
**E-mail** funasuzo@quartz.ocn.ne.jp  
**Contact** Mr. Osamu Funaki

**[Contact In Hong Kong]** WALLY TASTE CO.,LTD  
**Address** Shop, G/f., Billon Court, 147 Ap Lei Chau Main St, HK  
**Tel/Fax** +852-3153-5626 / +852-3521-1205  
**URL** <http://www.wallytaste.com>  
**E-mail** jackykwon@wallytaste.com  
**Contact** Mr. Jacky Kwan

3D-D23

# WAKKA JAPAN CO., LTD.

Membership : HOKKAIDO RESEARCH INSTITUTE FOR THE TWENTY-FIRST CENTURY CO., LTD.

Our company was established to offer abroad fresh rice grown in Japan at a fair price to contribute to the prevalence of an authentic Japanese food culture. Local corporations have been established in Hong Kong, Singapore, Taiwan and Hawaii, and they sell rice grown in Japan and Japanese sake. Wakka Japan purchases products in Japan and exports them. Each local corporation serves as importers and sells the products in each market.



## Japanese Sake "Kitanonishiki Junmaidaiginjyo"

15%

Gorgeous aroma like pear and profound umami of rice with a structure that maintains a good balance. After the mellow round feeling, refreshing fine acidity spreads. Crisp off-dry, high quality sake from Hokkaido.



## Japanese Sake "Maruta"

16%

Japanese sake developed under the concept "the real pleasure of sake is umami woven by rice rather than easy-to-drink crispness." Valuing the original color of sake and intense umami of rice, the rice was polished up to the ratio defined for junmai-ginjyo sake and its rich flavor is also distinctive.

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**Tel/Fax** +81-11-817-7820 / +81-11-817-7821  
**URL** <http://tawaraya-rice.jp>  
**E-mail** [ito@tawaraya-rice.jp](mailto:ito@tawaraya-rice.jp)  
**Contact** Mr. Satoshi Ito

**[Contact In Hong Kong]** WAKKA INTERNATIONAL CO., LTD.  
**Address** Rm.604A, Tower 1, Harbour Centre, 1 Hok Cheung St., Hung Hom, Kowloon, HK  
**Tel/Fax** +852-6127-0737 / +852-2204-2115  
**URL** <http://www.tawaraya.com.hk/>  
**E-mail** [hk-info@tawaraya.com.hk](mailto:hk-info@tawaraya.com.hk)  
**Contact** Mr. Naoto Okada

3D-C16

# SHIRATSUYU SHUZO CO., LTD.

The products from our brewery use high-quality Koganesengan, a variety of sweet potato, grown at local minami-satsuma, and high-quality natural(soft) water recognized as one of "the 100 selected water spots" by the Ministry of Land, Infrastructure, Transport and Tourism, which wells from the foot of Mt. Kaimondake called Satsuma Fuji. We faithfully adhere to the traditional production method and mature our shochu for at least one year in order to create its delicious, full flavor.



**Mayuko PureBlack**  
25%

We realized a soft, elegant nose, in addition to the body and sweetness originating from kurokoji through the special production method called distillation under reduced pressure using kurokoji. This shochu is aged in a single tank and is a rare gem with new refined flavor added to existing kurokoji shochu.



**Iwaizumi**  
25%

This shochu is an exquisite blend of several malts, such as those with refreshing flavor generated by distillation under reduced pressure and full-bodied taste created by the distillation under normal pressure and those using shirokoji and kurokoji. The sharp texture like pure, fresh water gushing from between rocks—this clear taste is the best match with food.

**Address** Iwasaki Building, 1F, 9-5, Yamashita-Cho, Kagoshima-Shi,  
Kagoshima 892-0816 JAPAN  
**Tel/Fax** +81-99-225-8122 / +81-99-225-8030  
**URL** <http://www.shiratsuyu.jp>  
**E-mail** [shouchu@shiratsuyu.jp](mailto:shouchu@shiratsuyu.jp)  
**Contact** Ms. Mayuko Iwasaki

**[Contact In Hong Kong]** JFC HONG KONG LIMITED

**Address** 5/F, Ever Gain Centre, 43-57 Wang Wo Tsai Street, Tsuen Wan, N.T., HK  
**Tel/Fax** +852-2428-6431 / +852-2480-4762  
**URL** -  
**E-mail** -  
**Contact** -

3D-C20

# NISHIYOSHIDA-SYUZO CO., LTD.

Membership : FUKUOKA PREFECTURAL GOVERNMENT

With blessings of Chikugo River, one of the largest rivers in Japan, we have devoted ourselves entirely to the production of honkaku shochu(authentic shochu) under the motto of "making shochu is making smile" since the establishment in 1893. We have held firm on ingredients and brewing method so that our customers enjoy fully our shochu.



## TUKUSHI SHIRO

25%

Enjoy the refreshingly fruity aroma and crisp flavor of Tukushi White Label Shochu. Pair Tsukushi White Label with sashimi or sushi.



## Green Tea Plum Liqueur

12%

We crafted this liqueur using local Yamecha (tea) from Fukuoka and large plums grown in Yame with our original production method. The refreshing acidity of plums and the aroma of green tea create the harmonized flavor of this green tea plum liqueur.

**Address** 612, Izumi, Chikugo-shi, Fukuoka 833-0041 JAPAN  
**Tel/Fax** +81-942-53-2229 / +81-942-52-4088  
**URL** <http://nishiyoshida.jp>  
**E-mail** [info@nishiyoshida.jp](mailto:info@nishiyoshida.jp)  
**Contact** Ms. Kyoko Yoshida

**[Contact In Hong Kong]** TEI ENTERPRISES LTD.

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**E-mail** [support@tei.com.hk](mailto:support@tei.com.hk)  
**Contact** -

3CON-083

# SASANOKAWA SHUZO CO., LTD.

AGENT WANTED

Since the establishment in 1765, we have devoted ourselves to brewing mainly Japanese sake. In 1946, we obtained a license for whiskey production, and we have been committed to producing whiskey with pride and seeking the flavor of whiskey produced only in Japan. Two years ago, we took the opportunity of marking the 250th anniversary of the foundation to renew production facilities for our whiskey. We pursue higher quality in our whiskey.



## Blended Whisky YAMAZAKURA Black Label 40%

We blended with grain several sorts of unblended malt whiskey that were carefully selected to produce this mild whiskey with its smooth texture, giving you a more pleasant taste the more you drink. Enjoy this whiskey not only on the rocks but mixed with water or as a highball.



## Pure Malt Whisky YAMAZAKURA 48%

We blended malt aged over five years in sherry casks, malt matured in sherry casks, and peated malt to achieve a fine balance. You can enjoy the rich flavor, gentle fruity aroma derived from sherry casks, sweet and smooth texture, and moderate smoky flavor.

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**URL** <http://www.sasanokawa.co.jp>  
**E-mail** [kyo-yama@sasanokawa.co.jp](mailto:kyo-yama@sasanokawa.co.jp)  
**Contact** Mr. Kyoji Yamaguchi

**[Contact In Hong Kong]** WALLY TASTE COMPANY LIMITED  
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**URL** -  
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**E-mail** [nunokawa@htri.co.jp](mailto:nunokawa@htri.co.jp)    **Contact** Mr. Katsuharu Nunokawa

MEMO

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# JETRO

Japan External Trade Organization

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