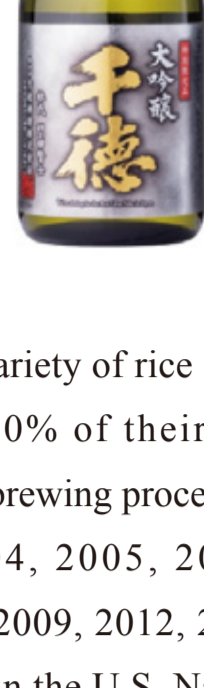




Daiginjo sake brewed with great care from rice polishing to squeezing.

It has won many awards at new sake competitions in Japan.

Daiginjo Sentoku



Made from Yamadanishiki, a variety of rice for high quality sake. Rice grains are milled down to below 40% of their weight before undergoing a long-duration low-temperature brewing process.

Received gold prizes (2004, 2005, 2010, 2014, 2016, 2018) and commendations (2003, 2006, 2009, 2012, 2015) in the National New Sake Award. Received a gold prize in the U.S. National Sake Appraisal Award in 2019.

Product standards	
Net content	720ml
Ingredients	Rice, rice malt, alcohol
Temperature zone	Cool
Precautions for preservation	Store under refrigeration
Best-by date	365 days
Domestic retail price (tax excluded)	3,455 JPY



Proudly crafted, naturally fermented, sparkling sake!

This novel type of sake is popular among women.

Hajimari



A naturally carbonated sparkling sake. Being a new-concept, lower-alcohol beverage, this product has won many customers, including non-regular sake drinkers and women in particular. Recommended to be served cool as a pre-dinner aperitif. Capable of producing a festive sound of cork popping, this product can become a good party item compared to champagne.

Product standards	
Net content	360ml
Ingredients	Rice, rice malt, alcohol
Temperature zone	Cool
Precautions for preservation	Store under refrigeration
Best-by date	365 days
Domestic retail price (tax excluded)	818 JPY



Characterized by its fruity flavor and refreshing acidity,

this sake is healthy and rich in vitamin C and citric acid.

Hebesu no Osake



A liqueur based on hebesu, a small-size citrus species characterized by thin peel, few seeds and ample juice with high vitamin C content, compared with other small citrus varieties. The fruit is also rich in citric acid, known for soothing effect. Blended with the Sentoku sake (with no water added), this product offers fruity, refreshing tartness and fine taste quality.

Product standards	
Net content	500ml
Ingredients	Sake, hebesu citrus juice, sugar
Temperature zone	Cool
Precautions for preservation	Store at room temperature
Best-by date	365 days
Domestic retail price (tax excluded)	1,091 JPY

Major exporting countries

Asia (excluding China), Europe

Awards or prizes won / accomplishments

Daiginjo Sentoku
 Received gold prizes (2004, 2005, 2010, 2014, 2016, 2018) and commendations (2003, 2006, 2009, 2012, 2015) in the National New Sake Award.

Received a gold prize in the U.S. National Sake Appraisal Award in 2019.

Company overview

SENTOKU SHUZOU CO., LTD.

A winner of many awards and the only brewery dedicated to sake production in Miyazaki Prefecture

SENTOKU SHUZOU is Miyazaki Prefecture's only specialized sake brewery. As such, the president and entire staff share the company commitment to preserving the regional sake culture, and pursue creative day-to-day activities. Our efforts have been recognized in major industry awards, including the National New Sake Award (six gold prizes and five commendations) and the Regional Taxation Bureau Sake Award (14 excellence prizes), to count only from the past 20 years. We will continue with our efforts tirelessly and in a humble and sincere manner, aiming to increase our reputation for quality production.



SENTOKU SHUZOU CO., LTD.

ADDRESS : 2-1-8 Ose-machi, Nobeoka-shi, Miyazaki, Japan

TEL +81-982-32-2024 FAX +81-982-32-2169

<http://www.sentoku.com>