

酒

**JAPANESE
SAKE
CATALOGUE**

OCTOBER 2024



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朝日酒造株式会社

ASAHI-SHUZO SAKE BREWING CO.,LTD.

新潟県

NIIGATA, JAPAN



朝日酒造株式会社
ASAHI-SHUZO SAKE BREWING CO., LTD

久保田 萬寿 KUBOTA MANJU

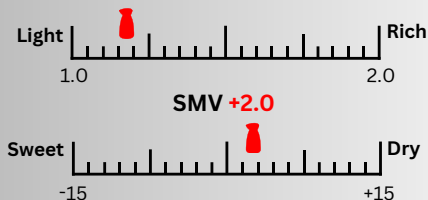
純米大吟釀 Junmai Daiginjo

KBJPT-13 (1.8L) • KBJPT-14 (720ML) • KBJPT-16 (300ML)

Kubota Manju has notes of dried strawberry and nuts.
A truly sublime tanrei-karakuchi (dry & crisp) sake.



Acidity Level **1.2**



久保田 千寿 KUBOTA SENJU

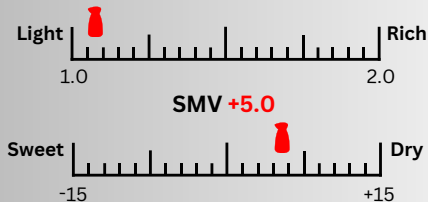
吟釀 Ginjo

**KBJPT-11 (1.8L) • KBJPT-12 (720ML) •
KBJPT-10047 (300ML)**

Kubota Senju Ginjo has a pleasantly clean and crisp finish,
evoking mint to this layered tanrei-karakuchi experience.



Acidity Level **1.1**



久保田 千寿 KUBOTA SENJU

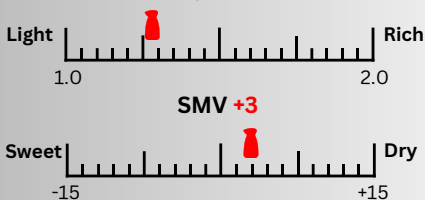
純米吟釀 Junmai Ginjo

KBJPT-00031 (1.8L) • KBJPT-00048 (720ML)

A balanced tanrei-karakuchi sake that has an elegant,
refreshing and gentle aroma, with echoes of umami and a
smooth, dry mouthfeel. When chilled, you'll get hints of
tartness and a crisp finish.



Acidity Level **1.3**



朝日酒造株式会社
ASAHI-SHUZO SAKE BREWING CO., LTD



久保田 純米大吟醸 KUBOTA JUNMAI DAIGINJO

純米大吟醸 Junmai Daiginjo

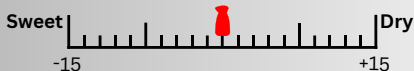
KBJPT-00086 (1.8L) • KBJPT-00093 (720ML) •
KBJPT-00109 (300ML)

Brewed in the pursuit of a brilliant new flavor, this contemporary tanrei-karakuchi sake has a hint of pear and melon with an elegant aroma.

Acidity Level 1.3



SMV ±0



久保田 碧寿 KUBOTA HEKIJU

純米大吟醸 (山麴仕込み) Junmai Daiginjo (Yamahai)

KBJPT-25 (720ML)

This traditional Yamahai-style sake has a robust and bold earthy flavor that harmonizes with a light, smooth and refreshing finish.

Acidity Level 1.2



SMV +2.0



爽醸 久保田 雪峰 SOUJO KUBOTA SEPPOU

純米大吟醸 Junmai Daiginjo

KBJPT-28 (500ML)

Soujo Kubota Seppou is a refreshing tippie that balances sweetness and tartness with refreshing notes of muscat grapes and musk melon, as well as a hint of umami from rice..

Acidity Level 1.2



SMV +2.0



朝日酒造株式会社
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久保田 紅寿 KUBOTA KOUJYU

純米吟醸 Junmai Ginjo

KBJPT-00002 (720ML)

A perfect balance of tartness and dryness with a hint of fruit aroma evoking ripe green bananas and apples. Delight in the gentle rice flavor of this mellow tanrei-karakuchi sake.

Acidity Level **1.1**



SMV **+2.0**



久保田 大吟醸 原酒 KUBOTA DAIGINJO GENSHU

大吟醸 (原酒) Daiginjo Genshu

KBJPT-07203 (720ML)

Limited Edition

The gentle sweetness of Daiginjo Genshu spreads into the mouth and renders a smooth aftertaste as its delicate aroma filters through the air.

Acidity Level **1.4**



SMV **+5.0**



洗心 SENSHIN

純米大吟醸 Junmai Daiginjo

KBJAS-10210 (1.8L) • KBJAS-10211 (720ML)

"Sophisticated Mind" is beautifully mellow, refined, and round. An extremely smooth, clean and sophisticated finish. Brewed with the local Niigata rice "Takanenishiki" milled to 28%, the sake is aged slowly for an extended period until the peak of maturity for a divine, dynamic experience.

Acidity Level **1.2**



SMV **+2.0**



朝日酒造株式会社
ASAHI-SHUZO SAKE BREWING CO., LTD

壹乃越州 ICHINOESSHU

特別本醸造 Tokubetsu Honjozo
KBJPT-53002 (720ML)

Crisp and bright when served chilled, round and expansive when served warm. A light, refreshing aftertaste, and enjoyable at all serving temperatures.

Acidity Level 1.1



SMV +5.0



貳乃越州 NINOESSHU

吟醸 Ginjo
KBJPT-51002 (720ML)

Clear, divine aroma, clean texture and light flavor. Smooth and refreshing with a sharp finish.

Acidity Level 1.1



SMV +4.0



悟乃越州 GONOESSHU

純米大吟醸 Junmai Daiginjo
KBJPT-50202 (720ML)

Soft and light mouthfeel, complex - the flavor evolves from a hint of sweetness to pleasant acidity, melting away into pure umami on the palate. Despite this complex feature, the aftertaste soon dissipates while the aroma comfortably lingers in the mouth.

Acidity Level 1.1



SMV +2.0



「米、水、人、酒造りの本質。」

白鶴酒造株式会社

HAKUTSURU SAKE BREWING CO.,LTD.

兵庫県

HYOGO, JAPAN



白鶴酒造株式会社 HAKUTSURU SAKE BREWING CO.,LTD.

白鶴錦 HAKUTSURU-NISHIKI

純米大吟醸 Junmai Daiginjo

KBJHT-FNG (720ML)

A luxurious Sake, mouth-filling and full of flavor, yet delicately refined. Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra long finish.

Acidity Level **1.4**



SMV **+4.0**



翔雲 SHO-UNE

純米大吟醸 Junmai Daiginjo

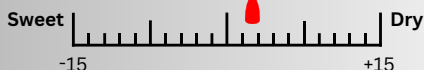
KBJHT-FJD (720ML) • KBJHT-FJS (300ML)

Using only the finest rice "Yamada-Nishiki", and Nada's famed natural spring water from Mount Rokko, "SHO-UNE" has been brewed as the Supreme of Japanese Sake. This graceful Sake with fruity scents, velvety smoothness can be enjoyed chilled or at room temperature.

Acidity Level **1.4**



SMV **+2.0**



SUPERIOR JUNMAI GINJO

純米吟醸 Junmaiginjo

KBJHT-01180 (1.8L)

Using only the finest rice, and Nada's famed natural spring water from "Mt Rokko", Junmai Ginjo has been brewed with meticulous care and traditional method. This flowery fragrant Sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.

Acidity Level **1.3**



SMV **+3**



白鶴酒造株式会社
HAKUTSURU SAKE BREWING CO.,LTD.

UKIYO-E JUNMAI

純米酒 Junmaishu

KBJHT-05001 (720ML) • KBJHT-04995 (300ML)

This Junmai is medium dry with well-balanced umami and spice, with a subtle fruit tone. Flavors of roasted nuts, toasted cereal, banana, dried dates, hints of clove and cinnamon. The natural sweetness of steamed rice opens up when warmed.

Acidity Level **1.7**



SMV **+4.0**



UKIYO-E JUNMAI DAIGINJO

純米大吟醸 Junmai Daiginjo

KBJHT-05003 (720ML) • KBJHT-04993 (300ML)

Smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice. Slightly dry with pleasant flavors of honeydew, bartlett pears, cherry, and a touch of almond with a clean, crisp finish.

Acidity Level **1.3**



SMV **+1**



UKIYO-E DAIGINJO

大吟醸 Daiginjo

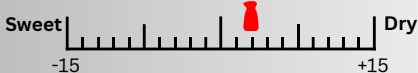
KBJHT-05002 (720ML) • KBJHT-04994 (300ML)

Bright, pronounced aroma of strawberry, raspberry, and fresh bouquet. A sensation on the palate layered with flavors of melon, banana, mandarin orange with a soft and round mouthfeel and a lingering finish.

Acidity Level **1.3**



SMV **+3**



白鶴酒造株式会社
HAKUTSURU SAKE BREWING CO.,LTD.



SAYURI NIGORI

にごり酒 Nigori sake

KBJHT-FSY (720ML) • KBJHT-FSN (300ML)

Sayuri means “little lily” in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish.

Acidity Level **1.6**



SMV **-11**



TOJI-KAN

普通酒 Futsushu

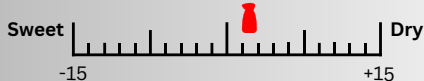
KBJHT-FTK (1.8L) • KBJHT-FJK (720ML)

Mellow, aromatic, very smooth and slightly dry with a medium body. Great balance of umami and subtle sweetness. Serve at room temperature or lightly chilled to enjoy its lively complexity, or serve warm(40-45°C) to hot(50-55°C) for a delightfully delicious and luxurious flavor.

Acidity Level **1.4**



SMV **+2.0**



HAKUTSURU SAKE JUNMAISHU

純米酒 JUNMAISHU

KBJHT-FOM (720ML)

Hakutsuru Excellent Junmai Sake has been brewed with a 250-year-old traditional technique of HAKUTSURU as our main product that has been getting good reputation from our long-loving customers. It is characterized by its well-matured, full-bodied taste and mellow reverberation.

Acidity Level **1.7**



SMV **+4**



酒造りに極みなし

長龍酒造株式会社

CHORYO SHUZO CO.,LTD.

奈良県

NARA, JAPAN



長龍酒造株式会社
CHORYO SHUZO CO., LTD.



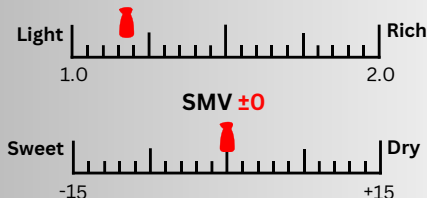
吉野杉の樽酒 YOSHINOSUGI NO TARUSAKE

普通酒 Futsushu

KBJSN-01321 (1.8L) • KBJSN-01323 (720ML) •
KBJSN-45024 (300ML)

Experience the unparalleled elegance of Japan's First Bottled Tarusake. Aged for approximately 3 weeks in the finest sake barrels, this sake boasts a mellow and smooth profile, complemented by natural cedar flavors and aromas.

Acidity Level **1.2**



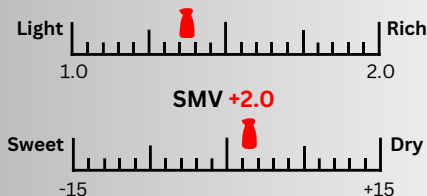
吉野杉の樽酒 雄町 山麩 純米酒
YOSHINOSUGI NO TARUSAKE
OMACHI YAMAHAI JUNMAISHU

雄町 山麩 純米酒 OMACHI YAMAHAI JUNMAISHU

KBJSN-01334 (1.8L) • KBJCR-01335 (720ML)

Crafted from supreme Omachi rice in the historic Takashima region, aged in 80-year-old cedar barrels, this Yamahai style sake offers a mellow taste, smooth acidity, and a round, rich complexity.

Acidity Level **1.4**



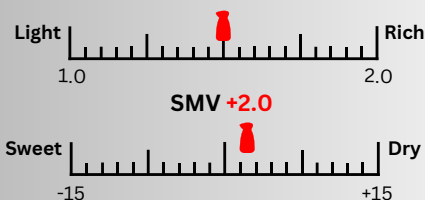
雄町特別純米 OMACHI TOKUBETSU JUNMAI

特別純米酒 Tokubetsu Junmaishu

KBJCR-12450 (720ML)

Savor the artful simplicity of this Junmai sake, crafted from carefully selected rice and brewed by hand during the cold season. Aged in bottles in underground cold storage, this unique aging process enhances the sake's rice flavor, resulting in a mellow taste and a lingering aftertaste that speaks to our meticulous craftsmanship.

Acidity Level **1.5**



長龍酒造株式会社
CHORYO SHUZO CO., LTD.



純米吟醸 快
JUNMAIGINJO KOKOROYOSHI

純米吟醸 Junmaiginjo

KBJSN-01273 (720ML)

Recommended to serve in a wine glass.

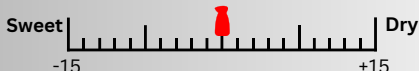
This Junmai Ginjo has a fruity melon-like aroma with a perfect balance of refreshing acidity and sweetness.

Enjoy with a wine glass.

Acidity Level **1.6**



SMV ± 0



吉野杉の樽酒 長期熟成 本醸造 原酒
YOSHINOSUGI NO TARUSAKE
CHOKIJUKUSEI HONJOZO GENSHU

熟成原酒 Jukusei Genshu

KBJSN-05127 (500ML)

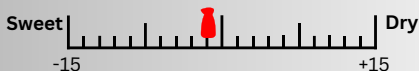
This brewed sake is stored in barrels made of Yoshino cedar, which is renowned as the highest quality barrel material.

The rich aroma of the cedar and the unique fragrance of long-aged sake blend perfectly, creating a new harmony.

Acidity Level **1.9**



SMV **-1.1**



「ココデシカ、ウマレナイ、モノ。」

株式会社一本義久保本店

IPPONGI KUBOHONTEN CO.,LTD.

福井県

FUKUI, JAPAN

ココ
デシカ、
ウマレ
エナイ、
モノ。



一本義 辛口純米酒 KARAKUCHI JUNMAI SHU

純米酒 Junmai

KBJIP-11122 (720ML)

The aroma of this sake carries a hint of cherry, while the juicy mouthfeel is followed by pleasant lingering notes that reverberate in the throat. Clear umami capped off by fresh acidity makes it a perfect match for dishes with an element of saltiness such as crab. Ippongi constantly pursue dryness, and this is the driest of the dry.

Taste: DRY



一本義 辛爽系純米吟醸

KARASAWA-K JUNMAI GINJO

純米吟醸酒 Junmai Ginjo

KBJIP-11131 (720ML)

Enjoy invigorating aromas reminiscent of the forest in early summer. A first impression of sweetness on the tip of the tongue transforms immediately into an impression of cool, firm dryness. The characteristic juicy mouthfeel of Koshinoshizuku is followed by refined and refreshing acidity in the finish.

Taste: DRY



伝心 [凜] DENSHIN [RIN]

純米大吟醸酒 Junmai Daiginjo

**KBJDS-00725 (1.8L) • KBJDS-00726 (720ML) •
KBJDS-00721 (180ML)**

First impressions are sweet aromas of white peach and lychee, then a juicy mouthfeel is followed by umami and bitterness leading to a dry finish and aftertaste.

Salt and fat are key for pairing this sake, making it a perfect match for beef dishes such as seared slices of Wagyu. It also pairs beautifully with cheese, and we particularly recommend trying it with Mimolette as the bitterness and umami in the sake clears the palate beautifully.

Taste: DRY





伝心 [雪] DENSHIN [YUKI]

純米吟醸酒 Junmai Ginjo

KBJDS-00728 (720ML) • KBJDS-00970 (300ML) •
KBJDS-00722 (180ML)

First impression is a hint of cherry, with soft and sweet aromas reminiscent of vanilla and cotton candy.

The signature sake of the Denshin series, this is a perfect match for citric acidity such as lemon. Yuki's sophisticated sweetness is enhanced by dishes seasoned with citrus fruit, for example grilled fish with salt and lemon, raw oysters with lemon juice, mackerel with sudachi juice, or steamed prawns with lime.

Taste: DRY



伝心 [稲] DENSHIN [INE]

純米酒 Junmai

KBJDS-00730 (720ML)

A first impression of banana is followed by fragrant biscuit and a lingering note of apricot.

Highly recommended with Japanese style omelet or steamed custard, mushroom omelet, or other soft egg dishes. Its supple, soft and smooth mouthfeel makes it the perfect partner for egg dishes (which can be difficult to pair with wine).

Taste: DRY



伝心 [FIRST CLASS] DENSHIN

純米大吟醸酒 Junmai Daiginjo

KBJDS-00778 (720ML)

Pear, mango, peach, and banana: juicy and vibrant aromas of fragrant fruit. This sake blossoms in the mouth to reveal ample roundness and delicate sweetness, with flavors that linger in the mouth after swallowing.

This is the only limited edition product in the Denshin series, made from Yamadanishiki sake rice painstakingly grown under contract in Okuechizen and polished to just 30%.

Taste: DRY





伝心 [冬] しぼりたて生酒
[FUYU] SHIBORITATE NAMAZAKE

普通酒（生酒） Shiboritate Namazake

KBJDS-00768 (1.8L) • KBJDS-00769 (720ML)

This sake has twin aromas of orangey citrus and Muscat grape sweetness.

On the tongue there is a momentary impression of sweetness before the lively sharp finish of just-pressed sake cleanses the palate.

Ideal food pairings with sesame dressing, pork with fresh ginger, or roast beef with plenty of horseradish.

It also goes well with fried foods like deep fried oysters or crab croquettes.

「過去」から「未来」へ

藤井酒造株式会社

FUJII SHUZOU CO.,LTD.

広島県

HIROSHIMA, JAPAN



藤井酒造

FUJII SHUZOU

藤井酒造株式会社
FUJII SHUZOU CO., LTD



龍勢 黒ラベル RYUSEI KURO LABEL

純米大吟醸 Junmai Daiginjo

KBJFS-11771 (720ML)

A restrained yet matured fragrance, reminiscent of ripe bananas, with a rich and full-bodied ginjo aroma. This sake allows you to fully experience the solid sweetness of koji and the depth inherent in rice

This sake pairs well with sweet and savory dishes using soy sauce, such as Unagi Kabayaki, Sukiyaki, and Nikujaga."



龍勢 白ラベル RYUSEI SHIRO LABEL

純米吟醸酒 Junmai Ginjo

KBJFS-03279 (720ML)

A refreshing and elegant aroma, reminiscent of muscat grapes or melons. This sake is characterized by a crisp mouthfeel and a distinctive sharpness with a refreshing acidity.



龍勢 別格品 RYUSEI BEKKAKUHIN

純米大吟醸酒 Junmai Daiginjo

KBJFS-01066 (720ML)

Fruitful aroma reminiscent of white peaches and muscat grapes, with a fresh and transparent vibrancy.

A refreshing and robust acidity spreads across the palate. Juicy yet well-structured, delivering a substantial and weighty flavor.



龍勢 ゴールドラベル RYUSEI GOLD LABEL

純米大吟醸 Junmai Daiginjo

KBJFS-02030 (720ML)

A sweet and sour, delightful fragrance reminiscent of apricots and loquats.

In the slightly dry sweetness resembling ripe fruits, a crispness is perceptible. This sake, crafted through the kimoto method, boasts layers of richness and a captivating weightiness.

藤井酒造株式会社
FUJII SHUZOU CO., LTD



龍勢 生もと八反「ゆらぎの凧」
RYUSEI KIMOTO HATTAN "YURAGI NO NAGI"

KBJFS-03767 (720ML)

With a fine, transparent taste and a glossy aroma, this sake is characterized by its smooth and light flavor, offering a pleasing mouthfeel

Sake that pairs well with vegetables.
Recommended to be served chilled



龍勢 生もと八反錦「和みの辛口」
RYUSEI KIMOTO HATTANNISHIKI "NAGOMI NO KARAKUCHI"

KBJFS-03725 (720ML)

The flavor is clean and easy to drink, with a characteristic full-bodied and elegant taste.

A versatile sake that complements any dish.
Recommended to be served chilled or warmed



龍勢 生もと山田錦「日々綽々」
RYUSEI KIMOTO YAMADANISHIKI "HIBI SHAKUSHAKU"

KBJFS-03271 (720ML)

Richly aromatic, a well-balanced sake with excellent taste.

Sake that pairs well with saltiness.
Recommended to be served chilled



龍勢 生もと雄町「無垢の系譜」
RYUSEI KIMOTO OMACHI "MUKU NO KEIFU"

KBJFS-03345 (720ML)

A rich and robust sake with powerful depth and flavorful character.

Sake that pairs well with hearty dishes.
Recommended to be served warm

藤井酒造株式会社
FUJII SHUZOU CO., LTD



龍勢 涼風生生 <季節商品>
RYUSEI RYOFU NAMANAMA

KBJS-13251 (720ML)

This sake is released during the season when a refreshing breeze blows, and the fresh greenery is beautiful. Among seasonal sakes, it is the most youthful and light, with a slightly higher acidity.

Sake that pairs well with summer vegetables.
Recommended to be served chilled

五穀豊穰の地、伊勢で醸す美しい酒

河武醸造株式会社

KAWABU BREWERY CO., LTD.

三重県

MIE, JAPAN





式 SHIKI SWEET

純米吟醸 Junmai Ginjo

KBJSK-00172 (720ML)

Junmai Ginjo-shu made predominantly from rice grown in Isenokuni.

A light first impression followed with distinctive Yamahai-method umami tones and a mellow acidity that sweeps boldly across the palate.

This sake delivers a subdued and profound fullness, with a sharp crispness and rich lingering finish. Served cold or warmed.



式 SHIKI MELLOW

純米吟醸 Junmai Ginjo

KBJSK-00162 (720ML)

Junmai Ginjo-shu made predominantly from rice grown in Isenokuni.

This sake expresses a soft, round inflection with refined flowery aromas, for a pleasant and elegant experience.

A moderate satisfying finish with a sharp crispy bite. Enjoy it chilled in a wine glass.



式 SHIKI FRESH

純米大吟醸酒 Junmai Daiginjo

KBJSK-00144 (720ML)

A Junmai Daiginjo made uniquely from 100% Kawabu proprietary “Yuminariho” sake rice.

Mild ginjo aromas waft up to greet you.

As you take a sip, the mildness becomes more refined and softer across the palate, displaying added hints of umami and sweetness of rice.



式 SHIKI RICH

純米大吟醸 Junmai Daiginjo

KBJSK-00141 (720ML)

The highest grade Junmai Daiginjo made uniquely from 100% Kawabu proprietary “Yuminariho” sake rice.

This sake delivers a consistent acidity, from the tip of the tongue to the finish, intertwined with mellow Japanese wagashi-like sweetness.

A refreshing and crisp sake with the full flavors of rice.

Enjoy the finest flavors of SHIKI, achieved long labors and passions of our craftsmen.

河武醸造株式会社 KAWABU BREWERY CO., LTD



鉾杉山麿仕込み 純米酒 HOKOSUGI YAMAHAI JUNMAI

純米酒 Junmaishu

KBJSK-00053 (720ML)

Rather than adding lactic acid bacteria, this pure rice sake is carefully brewed by growing lactic acid bacteria from scratch (in other words, Yamahai).

It is characterized by a good balance of pleasant flavor and a sharp taste.

Acidity Level **1.8**



SMV **+2.0**



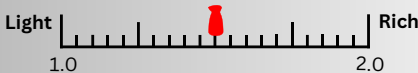
鉾杉 秀醇 HOKOSUGI SHUJUN

普通酒 Futsushu

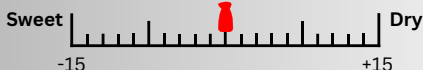
KBJSK-00171 (720ML)

The standard sake of the Hokosugi series. Pursuing the finest in standard Jozo-shu

Acidity Level **1.5**



SMV **±0**



メロノボ MELONOVO

普通酒 Futsushu

KBJSK-00159 (720ML)

It is a sake that allows you to fully enjoy the fruity and fresh scent of melon, and the juicy sweetness, umami, and sourness. It is a Japanese sake with an alcohol content of 19% that locks in the freshly squeezed flavor.

Recommended on the rocks.

河武醸造株式会社
KAWABU BREWERY CO., LTD

鉾杉 特撰 純米吟醸 赤ラベル
HOKOSUGI SPECIAL SELECTION
JUNMAI GINJO RED LABEL

純米吟醸 Junmaiginjo

KBJSK-00109 (720ML)

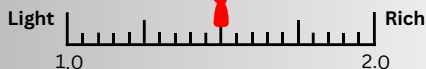
This is Junmai Ginjo sake with 50% polished rice.

Made with Yamada Nishiki and Gohyakumangoku from Mie Prefecture, it has a refreshing yet mellow flavor.

Awards:SAKE selection 2018-Gold, IWC 2019-Bronze, IWC 2020-Gold



Acidity Level **1.5**



SMV **+3**



二百余年の拘りが極上の酒を醸し出す

宮尾酒造株式会社

MIYAO SAKE BREWING CO.,LTD.

新潟県

NIIGATA, JAPAN



宮尾酒造株式会社 MIYAO SAKE BREWING CO., LTD



✕張鶴 雪

SHISHIMEHARITSURU YUKI -SNOW-

特別本醸造酒 Honjozo-shu

KBJSM-19015 (720ML) • KBJSM-19077 (300ML)

This light and dry sake has a hint of apple, honey and banana, and pairs nicely with any food. It goes well especially with dishes made with rice such as sushi, but also try pairing it with light cheese such as Parmesan.

Acidity Level 1.2



SMV +4.0



✕張鶴 純

SHISHIMEHARITSURU JUN

純米吟醸 Junmai Ginjo

KBJSM-40985 (720ML) • KBJSM-19076 (300ML)

This light and dry sake has a subtle fruity aroma and a light sweetness of rice. It pairs well with any dish, especially with ones made with grains such as sushi. It matches with dishes that are prepared with oil, seafood and delicate meat as well

Acidity Level 1.3



SMV +2.0



✕張鶴 吟撰

SHIMEHARITSURU GINSEN

吟醸酒 Ginjoshu

KBJSM-19009 (720ML)

This sake has a clear and elegant aroma, rich flavor and a clean finish.

Acidity Level 1.2



SMV +4.5



✕張鶴 大吟醸 盞

SHISHIMEHARITSURU DAIGINJO SAN

大吟醸酒 Daiginjo

KBJSM-19083 (720ML)

Elegant and gentle Ginjo scent. It has a mellow and sweet yet sharp taste.

SMV +5.0



日本清酒発祥の地から

油長酒造株式会社

YUCHO SHUZO CO.,LTD.

奈良県

NARA, JAPAN



油長酒造株式会社
YUCHO SHUZO CO.,LTD.



風の森 露葉風 807
KAZE NO MORI TSUYUHAKAZE 807

無濾過無加水生酒
KBJYS-11512 (720ML)

All rice used in this sake is Tsuyuhakaze, a sake rice grown exclusively in Nara. This rice has a large starchy core, “shinpaku”, that is larger than even that of Yamadanishiki. This sake exquisitely balances a unique acidity and astringency with rich sweetness and umami.



風の森 雄町 807
KAZE NO MORI OMACHI 807

無濾過無加水生酒
KBJYS-11538 (720ML)

Although it is lightly polished, prolonged fermentation at low temperatures enables us to bring out the individuality of the rice Omachi. A taste with a complexity only attainable from the highly-soluble Omachi polished a mere 20 percent. Enjoy a harmonious balance of rich sweetness and acidity.



風の森 秋津穂 807
KAZE NO MORI AKITSUHO 807

無濾過無加水生酒
KBJYS-11577 (720ML)

Brewed by thoroughly dissolving Akitsuho rice, which is table rice generally considered to be difficult to dissolve. The sweetness, sourness, and complex flavour elements of Akitsuho are well-balanced, resulting in a voluminous taste unique to low-polished ratio.



風の森 ALPHA1
KAZE NO MORI ALPHA1

無濾過無加水生酒
KBJYS-30002 (720ML)

Creating a Japanese sake that is even more widely enjoyable is the idea behind ALPHA 1. While designing a low alcohol content, this sake expresses a more fruity and dense taste.

The subtitle of ALPHA 1 is “Gateway to the Next Chapter”.

うるおいをあなたと

月桂冠株式会社

GEKKEIKAN SAKE CO.,LTD.

京都府

KYOTO, JAPAN

WORLD SAKE

月
桂
冠

since 1637

京都伏見



月桂冠株式会社
GEKKEIKAN SAKE CO.,LTD.



鳳麟 HORIN

純米大吟醸酒 Junmai Daiginjo

KBJGK-05821 (300ML) • KBJGK-04871 (720ML) •
KBJGK-01331 (1.8L)

Savor the refreshing sweetness, the profound, full-bodied aroma, and linger in the exceptionally clean aftertaste.

This exquisite sake, poured from an exquisite bottle, is the exceptional flavor profile that Horin has perfected.

Junmai Daiginjo is crafted light and clean, with a refined, sweet and fruity palate.



山田錦特別純米

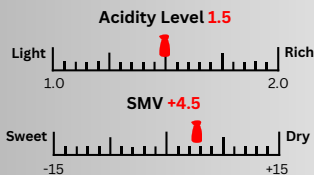
YAMADANISHIKI TOKUBETSUJUNMAI

特別純米酒 Tokubetsu Junmai shu

KBJGK-27596 (300ML)

This sophisticated tokubetsu junmai sake is crafted exclusively using Yamada-nishiki rice, coveted for its rich flavors and aromas. Yamada-nishiki rice is widely regarded as the best among rice varieties for brewing sake, and as a result, this sake is elegantly aromatic, inviting, and sophisticated.

The aromas are gentle and elegant, featuring rice flour, fruity apple, melon, banana, hints of sweet cotton candy, and honey.



おちょこ付大吟醸

OCHOKOTSUKI DAIJINJO

大吟醸酒 Daiginjoshu

KBJGK-29206 (180ML)

Daiginjoshu with Ochoko cup.

Light in taste



おちょこ付純米

OCHOKOTSUKI JUNMAI

純米酒 Junmaishu

KBJGK-29306 (180ML)

Junmaishu with Ochoko cup.

Sharp in taste

品質本位

株式会社宮崎本店

MIYAZAKI HOTEN CO.,LTD.

三重県

MIE, JAPAN

清酒
「宮の雪」



株式会社宮崎本店 MIYAZAKI HOTEN CO.,LTD



宮の雪 純米吟醸

MIYANOYUKI JUNMAIGINJO

純米吟醸酒 JUNMAIGINJO-shu

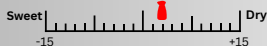
KBJMY-17220 (720ML)

Slight scent of pineapple and pear, plus fragrance of refined rice flour and white flowers. Also, will be covered with comforts, and reminded of scent of fresh green leaves. Refined sweetness and sourness are well-balanced. Slight bitterness spreads as aftertaste gives you dry refresh feeling.

Acidity Level **1.5**



SMV **+3**



宮の雪 純米酒

MIYANOYUKI JUNMAISHU

純米酒 Junmai-shu

KBJMY-17283 (720ML)

A soft impression like peach, leaf bud and freshly pounded mochi (rice cake). It is sake you can enjoy change of scent depends on temperature. Nice sweetness and sourness are soft and spread in the mouth, and it is such a gentle sensation.

Acidity Level **1.7**



SMV **+1**



宮の雪 山麩仕込 特別純米酒

MIYANOYUKI YAMAHAI JIKOMI

特別純米酒 Special Junmai-shu

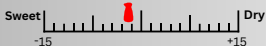
KBJMY-17285 (720ML)

Will be covered with complicated aroma like sour cream, mushroom, cacao and raw coffee beans are mixed. Rich sweetness and sourness is well-balanced.

Acidity Level **1.7**



SMV **-1.5**



宮の雪 純米吟醸 愛山

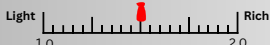
MIYANOYUKI JUNMAIGINJO AIYAMA

純米吟醸 Junmaiginjo

KBJMY-17385 (720ML)

Aiyama is called "Phantom rice for sake", "Diamond of rice for sake". It is raised only in a small part of Hyogo-prefecture, so it is difficult to obtain, and so it is one of the most expensive rice for sake. There are customers who buy this sake because it is made from Aiyama. It is rice for sake favored by sake lovers.

Acidity Level **1.52**



SMV **-7.2**

