



NINKI-ICHI
 人気酒造

NINKI ICHI



Ninki Ichi is the flagship brand of this small Fukushima Prefecture sake brewer that has dedicated itself to making only Ginjo sake using old-fashioned tools and traditional methods.

EXCLUSIVE ITEM

SMV
+1

ALCOHOL
16%

RICE POLISHING
 RATIO
50%

VOLUMES
 • 720ML

SMV
+3

ALCOHOL
16%

RICE POLISHING
 RATIO
50%

VOLUMES
 • 720ML



GODZILLA vs Junmai Daiginjo
 ゴジラ VS 純米大吟醸



Limited to 1000 pieces and first time to be exported out of Japan. This sake was made using the finest Yamada-Nishiki rice, and is fruity with a powerful aroma and taste. The bottle is attached with the cells of Godzilla, creating a unique bottle design.

NEW



GODZILLA Junmai Daiginjo
 人気一サケゴジラ 純米大吟醸



A sake inspired by Godzilla! An easy to drink Sake, aged in Kioko-Jikomi barrels (wooden barrels), giving it a added depth of flavours and aroma.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



SPECIAL

Touch and Smile Hokusai Wave
人気一 北斎触察画 純米大吟醸

VOLUMES: 720ML
SMV: +2
RICE POLISHING RATE: 50%
ALCOHOL: 15%

A first in Sake, a label which allows you to feel the texture of the artwork. The art on the bottle is one of the most iconic art pieces in Japan, the Great Wave off Kanagawa by Hokusai. It is an elegant and easy to drink Junmai Daiginjo. Best enjoyed chilled.

JSS 488



Gold Ninki Junmai Dai Ginjo
人気一 ゴールド人気 純米大吟醸

VOLUMES: 300ML / 720ML
SMV: +2
RICE POLISHING RATE: 50%
ALCOHOL: 15%

This slightly dry sake presents a fantastic ensemble of aroma and taste. It is smooth and clean with a refreshing finish. Definitely one of our sommelier recommendation sake.

JS 178
JS 167



Ao Ninki Ginjo
人気一 青人気 吟醸

VOLUMES: 300ML / 720ML
SMV: +2
RICE POLISHING RATE: 60%
ALCOHOL: 15%

This slightly dry sake presents a fantastic ensemble. Definitely one of our sommelier recommendation sake of aroma and taste. It is smooth and clean with a refreshing finish.

JS 329
JS 328



Sparkling Junmai Ginjo
人気一 スパークリング 純米吟醸

VOLUMES: 300ML
SMV: NA
RICE POLISHING RATE: 60%
ALCOHOL: 15%

Fermentation occurs within the bottle, containing its own carbon dioxide and creating a sparkling sake that exudes both quality and taste. It has a pleasant sweetness and lingering aftertaste and is best served chilled.

JS 303



NEW!

Green Ninki Organic Junmai Ginjo
人気一 グリーン人気 オーガニック 純米吟醸

VOLUMES: 720ML
SMV: +2
RICE POLISHING RATE: 60%
ALCOHOL: 15%

JAS certified organic rice milled to 60%, and is certified organic in Japan, Canada and the EU. It is refreshing and not overly rich, with a good balance of sweetness and dryness.

JS 460



NEW!

Modern Classic Junmai Daiginjo
人気一 モダンクラシック 純米大吟

VOLUMES: 720ML
SMV: +0
RICE POLISHING RATE: 50%
ALCOHOL: 16%

It has the traditional high quality, elegant ginjo aroma, and is a non-palate tiring dry junmai daiginjo. As it is a nama, which has not been pasteurized, it must be refrigerated, and should be drunk chilled.

NEW



NEW!

Yuzu Sake Liqueur
人気一 ゆず酒

VOLUMES: 500ML
ALCOHOL: 18%

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

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



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