

# SAWANOI



Founded in 1702, Sawanoi is the oldest sake brewery in the region of Tokyo. Sawanoi was originally named after the location of Sawai area, which is known for its clear water.

## NEW RELEASE ITEMS



SMV  
+1

ALCOHOL  
15%

RICE POLISHING  
RATIO  
55%

VOLUMES  
• 720ML

### Kimoto Tokyo Kurabito Junmai Ginjo 澤乃井 東京蔵人 純米吟醸

Junmai Ginjo-shu brewed using the Kimoto method, which is the starting point of sake brewing. Smooth on the palate, with a good acidity that enhances the umami.

NEW



SMV  
+1

ALCOHOL  
15%

RICE POLISHING  
RATIO  
60%

VOLUMES  
• 720ML

### Tokubetsu Junmai 澤乃井 特別純米

Mellow, full, moist and rich. Made with in-house yeast used for Daiginjo and Ginjo classes.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



JS 398

**Junmai Dai Ginjyo**  
澤乃井 純米大吟醸

VOLUMES: 720ML  
SMV: +0  
RICE POLISHING RATE: 50%  
ALCOHOL: 15%

One of the fruity sake under Sawanoi sake label. This Junmai Daiginjyo is fruity and with slight sweet notes that gives off a refreshing feeling when savour. Complements well with spicy food.



JS 397

**Junmai Ookarakuchi**  
澤乃井 純米 大辛口

VOLUMES: 720ML  
SMV: +10  
RICE POLISHING RATE: 65%  
ALCOHOL: 16%

Dry sake with light aroma that produces a soft texture at first sip. Followed by a sharp dry finish when savour yet well-rounded on the palate after a few glass. One of the complex sake that pairs well with cold dishes like appetiser.



New Item



Popular Item



Good for House Pour



Special/Limited Item



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