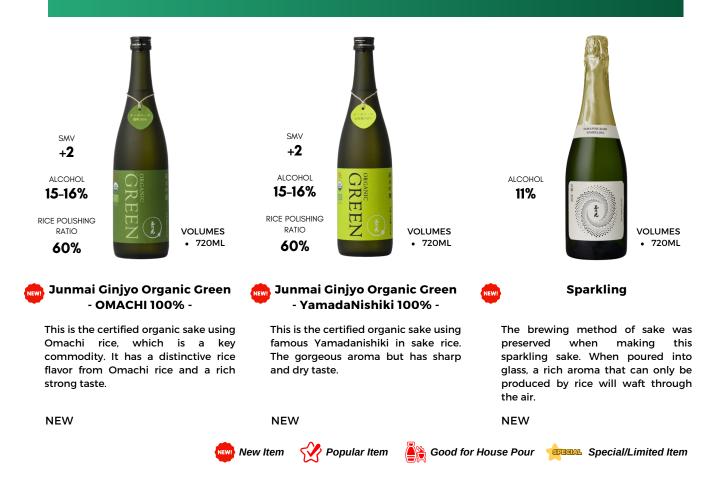




Originating from Kyoto Prefecture, Tamano Hikari brews only Junmai sakes and is one of the handfuls of breweries dedicated to the art of Junmai brewing.

# FIRST RELEASE AT FHA





**HKR 07** HKR 05 HKR 03



**HKR 44** HKR 41



**HKR 40** 



### 📴 💷 Bizen-Omachi Junmai Daiginjyo 玉乃光 備前雄町 純米大吟醸

VOLUMES: 300ML / 720ML / 1800ML SMV: +3.5 RICE POLISHING RATE: 50% ALCOHOL: 15%

94 Junmai Ginjyo

SMV: +2

ALCOHOL: 15%

玉乃光 純米吟醸 94

VOLUMES: 300ML / 720ML

**RICE POLISHING RATE: 60%** 

Enjoy the full body and deep umami

flavour of this Tamano Hikari 94 Kushi

Junmai Ginjyo. Specially brewed to

be enjoyed with grilled meats like

yakitori chicken, pork and beef.

Made with Omachi rice, a rare variety of rice that is best for making sake. It has a slightly dry and clear taste, with a fruity aroma and a deep flavour. The sake pairs well with Japanese sushi and tempura, as well as fish-based French and Italian dishes.



**HKR 14** 

### 😵 Iwai Junmai Ginjyo 玉乃光 祝 純米吟醸

VOLUMES: 300ML / 720ML / 1800ML SMV: +2 **RICE POLISHING RATE: 60%** ALCOHOL: 1-16%

This sake is brewed using only the special Iwai sake rice from Kyoto. It has a good balance of sweetness and flavour, with a subtle, elegant enjoyed with fragrance. Best Japanese cuisine.



#### Yamahai Junmai Ginjyo 玉乃光 山廃 純米吟醸

VOLUMES: 720ML SMV: +1 **RICE POLISHING RATE: 60%** ALCOHOL: 15%

The Tamano Hikari Yamahai Junmai Ginjyo Sake is brewed using the traditional 'yamahai' method, which relies on naturally occurring lactic acid and yeast to bring about fermentation.

**HKR 06** 



#### 🚌 📶 Junmai Ginjyo Tama Wine Yeast 玉乃光 純米吟醸 TAMA

VOLUMES: 720ML SMV: -25 RICE POLISHING RATE: 60% ALCOHOL: 12.5%

The first product that uses wine yeast. Enjoy the sweet orthonasal aroma at first taste and a subtle sweetness and fresh acidity on the tongue. It has a sweet and mild taste, distinctive of Japanese sake.

**HKR 42** 



### Reizo-shu Junmai Ginjyo 玉乃光 純米吟醸 冷蔵酒

VOLUMES: 300ML SMV: +3 RICE POLISHING RATE: 60% ALCOHOL: 15%

The Tamano Hikari Reizo Shu Junmai Ginjyo Sake has a delightful mellow touch and full body with a smooth taste. It is very refreshing and goes well with all dishes, making it popular among drinkers.

**HKR 09** 

Popular Item



to be inviting money and fortune. A well-balanced with a umami taste and its dry taste makes it go well with any Japanese dish.

VOLUMES: 720ML

ALCOHOL: 15-16%

SMV: +3.5

HKR 51



SMV: +3



[ Shu-Ho ] Junmai Daiginjyo

A premium-quality junmai daiginjyo sake, made using bizen-omachi, a rare variety of rice regarded as the best for making sake. It pairs well with sushi and tempura, as well as fish-based French and Italian dishes.

Junmai Ginjyo Aomanekitsune

A label that has a fox motif which is a

symbol in the Fushimi Inari Shrine

area. A fox raising a right hand is said

New Item

玉乃光 純米吟醸 青まね きつね

**RICE POLISHING RATE: 60%** 

#### Reizo-shu Junmai Ginjyo 玉乃光 純米吟醸 冷蔵酒

VOLUMES: 450ML SMV: +3 **RICE POLISHING RATE: 60%** ALCOHOL: 15%

Yuzu liqueur 玉乃光 京の柚子酒 VOLUMES: 300ML / 720ML

ALCOHOL: 10%

served chilled.

RICE POLISHING RATE: NA

Tamano Hikari Sake Brewery's firstever yuzu liqueur to be produced. Its low alcohol content boasts an alluring sweetness and a gentle bite that will excite your taste buds. Best

SMV: NA

The Tamano Hikari Reizo Shu Junmai Ginjyo Sake has a delightful mellow touch and full body with a smooth taste. It is very refreshing and goes well with all dishes, making it popular among drinkers.

**HKR 10** 



**HKR 23** HKR 45

**HKR 24 HKR 48** 

## Umeshu 玉乃光 京の梅酒 SMV: NA ALCOHOL: 12%



VOLUMES: 300ML / 720ML RICE POLISHING RATE: NA

The Tamano Hikari Umeshu is produced by Kyoto's Tamano Hikari Sake Brewery. Its sweet taste conjures a rich bouquet and a robust flavour. The beverage is best enjoyed chilled and paired with light dishes.

Wew Item

Popular Item

🕌 Good for House Pour 🛛 💁 💷 Special/Limited Item

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