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Makoto-Ya  
Trade Day













Product Catalogue  
2024



CHUBU REGION						
						
<b>A 19 - PTS 212</b>	<b>A 22 - PTS 211</b>	<b>A 23 - PTS 154 / PTS 155</b>	<b>A 24 - KKB303A</b>	<b>A 25 - KKB312</b>	<b>A 26 - KKB311A</b>	<b>A 27 - KKB321</b>
ふなぐち 一番しほり スパークリング Kikusui Funaguchi Ichiban Shibli Sparkling 270ml 新潟 Niigata	酒米 純米大吟醸 Kikusui Sakamai Junmai Daiginjo 720ml 新潟 Niigata	菊水 純米吟醸 Kikusui Junmai Ginjo 300ml / 720ml 新潟 Niigata	越乃寒梅 無垢 Koshi No Kanbai Muku Junmai dai ginjo 720ml 新潟 Niigata	越乃寒梅 純米大吟醸 万里一空 Koshi No Kanbai Banri Ikku Junmai Daiginjo 720ml 新潟 Niigata	越乃寒梅 金無垢 Koshi No Kanbai Kinmuku Junmai dai ginjo 720ml 新潟 Niigata	越乃寒梅 純米吟醸 決 Koshi no Kanbai Junami Ginjo Amane 720ml 新潟 Niigata
\$12.00	\$50.00	\$15.00 / \$36.50	\$50.00	\$60.00	\$85.00	\$35.00
Polishing Rate:70% Alc:19% Enjoy the taste of funaguchi as it is, and the deliciousness that pops! This is a sparkling unprocessed sake with the bursting flavor that only comes from freshly squeezed sake, and a strong 19% alcohol content.	Dryness:+2 Polishing Rate:40% Alc:15% A Junmai Daiginjo-shu with a mellow aroma and a deep, soft dry taste. A sake rice called Kikusui, which had excellent characteristics but had temporarily ceased to exist, was revived from only 25 grains of seed hulls. Enjoy the full flavour when slightly chilled.	Dryness:+2 Polishing Rate:55% Alc:15% The Kikusui Junmai Ginjo Sake is a light and comfortable dry premium sake, With the aroma of fresh cantaloupes and bananas, followed by a medium body bringing refreshing orange overtones. With just the right amount of body and a comfortable dryness, it is able to enhance any type of cuisine. It also serves as a great alternative to white wine, and is best enjoyed chilled.	Dryness:+4 Polishing Rate:48% Alc:16-17% The Koshi No Kanbai Muku Junmai Daiginjo Sake is also known as 'Pure Realm', a name that encapsulates its clear taste derived from Yamada Nishiki rice. This harmonious sake is enjoyed best cold, and pairs well with meat and seafood dishes.	Dryness:+2 Polishing Rate:50% Alc:16% Koshi no Kanbai Banri-Ikku is a limited and exclusive product for overseas market. Made using 100% locally grown Koshi Tanrei rice from Niigata and aged in sub-zero temperatures, it is airy with a light texture and fruity aroma, coupled with a full and flavorful finish.	Dryness:+3 Polishing Rate:35% Alc:16% Kin-muku Junmai Daiginjo features a delicate aroma, elegant taste and uses Yamada-nishiki milled rice polished to 35%.	Dryness:+2 Polishing Rate:55% Alc:15% Made by legendary brewery in Niigata: Ishimoto Shuzo. Koshi no Kanbai Amane Junami Ginjo is the latest product, which pursues a balance between aroma and taste. The reust is a sake that is soft with a elegant and gentle aroma, with a fruity and refreshing taste. Best enjoyed chilled.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
						
<b>A 28 - KKB314 / KKB313</b>	<b>A 29 - KKB306</b>	<b>A 30 - JS 489</b>	<b>A 31 - JS 264</b>	<b>A 32 - JS 09</b>	<b>A 33 - PTS 06</b>	<b>A 35 - PTS 02</b>
越乃寒梅 別撰 Koshi No Kanbai Bessen Ginjo 300ml / 720ml 新潟 Niigata	越乃寒梅 濯 Koshi No Kanbai Sai Junmai Ginjo 720ml 新潟 Niigata	越路吹雪 干支ラベル 純米大吟醸 Koshiji Fubuki Junmai Daiginjo Eto Label "Snake" 720ml 新潟 Niigata	越路吹雪 Koshiji Fubuki Futsu-shu 720ml 新潟 Niigata	越乃冬雪花 Koshino Tosetsuka Junmai Ginjo 720ml 新潟 Niigata	久保田 千寿 Kubota Senjyu Ginjo 300ml / 720ml 新潟 Niigata	久保田 純米大吟醸 Kubota Manjyu Junmai Dai Ginjo 720ml 新潟 Niigata
\$17.00 / \$39.00	\$42.00	\$40.00	\$25.00	\$42.00	\$34.00	\$84.00
Dryness:+7 Polishing Rate:55% Alc:16-17% This sake is known for its pleasant, refreshing taste and is made from specialty sake-brewing rice and a yeast variety that produces a light-bodied, fragrant sake. When served at room temperature or chilled it has a refreshing taste that is the hallmark of the tanrei karakuchi style, and features a more expansive flavor when warmed.	Dryness:+2 Polishing Rate:55% Alc:15% The Koshi No Kanbai Sai Junmai Ginjo Sake is the result of the brewery's successful quest to achieve the perfect Junmai Ginjo. With its brewing aesthetic inspired by the dignity and grace of a plum tree, this elegant drink embodies an unassuming fullness, a soft aroma, smooth finish, and a crisp aftertaste.	Dryness:-2 Polishing Rate: 50% Alc: 15% Zodiac label designed for the year of Snake. The White Snake is a symbol of good fortune, and is written in the kanji of snake (巳). Drawn by a local Niigata artist every year, this sake has a fruity aroma, paired with a gentle sweetness and finished off with a touch of acidity	Dryness:+5 Polishing Rate:70% Alc:15% The Koshiji Fubuki Honryozosake is only brewed during the season of winter to enhance its quality, resulting in a full body with a very smooth taste. It is best served chilled or at a high temperature.	Dryness:+6 Polishing Rate:60% Alc:15% The Koshino Tosetsuka Junmai Ginjo Sake offers the perfect balance of aroma, taste and finish. It combines delicate fragrance with a light, dry flavor and well-defined umami taste, making for a unique, unforgettable experience.	Dryness:+6 Polishing Rate:55% Alc:15% The Kubota Senjyu Ginjo Sake has flavours of caramel and cocoa in a dry and clean package. Its nose contains hints of dried fruit, minerals, nutmeg and plum, and is best enjoyed at room temperature.	Dryness:+0 Polishing Rate:50% Alc:15% The floral aroma reminiscent of pear and melon and the delicate balance of sweetness and sourness spread across your tongue each sip, and the aftertaste rolls in pleasantly like an echo.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:	QTY:











CHUBU REGION				
				
<b>A 36 - PTS 202</b>	<b>A 37 - JS 482</b>	<b>A 38 - PTS 207A / PTS 196A</b>	<b>A 40 - JS 269</b>	<b>A 41 - JS 13 / JS 117</b>
久保田 雪峰 純米大吟醸 (山廃仕込み) <b>Kubota Seppou Black</b> Junmai Daiginjo 720ml 新潟 Niigata	奥能登の白菊 百万石乃白 純米吟醸 <b>Okunoto No Shiragiku</b> Hyakumangoku no Shiro Junmai Ginjo 720ml 石川 Ishikawa	久保田 純米大吟醸 <b>Kubota</b> Junmai Dai Ginjo 300ml / 720ml 新潟 Niigata	白川郷 炭酸純米泡にこり酒 <b>Shirakawago</b> Tansan Junmai Nigori 500ml 岐阜 Gifu	白川郷 ささにこり <b>Shirakawago Sasa Nigori</b> Junmai Ginjo Nigori 300ml / 720ml 岐阜 Gifu
<b>\$66.00</b>	<b>\$50.00</b>	<b>\$21.00 / \$60.00</b>	<b>\$20.00</b>	<b>\$16.00 / \$39.00</b>
Dryness:+2 Polishing Rate:50% Alc:16%  Made using Gohyakumangoku Rice from Niigata and brewed using the Yamahai method, Kubota Seppou Black Junmai Daiginjo is an extremely easy to drink and elegant sake. It has a hearty deep flavour and nutty aroma. Best enjoyed at room temperature or chilled	Dryness:-2 Polishing Rate:55% Alc:15%  Made using a new rice breed, only available in Ishiwaka prefecture: Hyakumangoku. Hyakumangoku Rice is specially crafted to pair with the water and style of Ishikawa Prefecture. This sake is the best at expressing the strengths of Hyakumangoku Rice, with aromas of Banana and Melon, coupled with flavours of Steamed Rice and Peach.	Dryness:+0 Polishing Rate:50% Alc:15%  The floral aroma reminiscent of pear and melon and the delicate balance of sweetness and sourness spread across your tongue each sip, and the aftertaste rolls in pleasantly like an echo.	Dryness:-50 Alc:11%  Made in the 'Junmai' style, this unfiltered sake is light on the palate while retaining a robust flavour of rice. This sparkling nigori sake is unique and refreshing on the palate, a different type of Nigori that you do not see often!	Dryness:+0 Polishing Rate:60% Alc:15%  This sake is lightly cloudy, full-bodied sake brewed from a hand-craft brewery in Gifu. It is produced through a careful, long-term fermentation at low temperatures, resulting in a harmonised balance of freshness and restraint, and a sophisticated taste.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>















CHUGOKU REGION					
					
<b>B 2 - HIR099</b>	<b>B 3 - JS 305</b>	<b>B 4 - JS 358</b>	<b>B 5 - JS 378</b>	<b>B 6 - JS 367</b>	<b>B 7 - JS 356</b>
<b>青梅子・梅リキュール</b> <b>Hirooka</b> Yoi Umeko Ume Liqueur 720ml 鳥取 Tottori	本州一 無濾過純米酒 <b>Honshu-Ichi</b> Muroka Junmai 720ml 広島 Hiroshima	環日本海 のど黒 <b>Kan Nihonkai</b> Nodo Guro Junmai Ginjo 720ml 島根 Shimane	環日本海 純米原酒 超辛 <b>Kan Nihonkai</b> Junmai Genshu Cho-Karakuchi 720ml 島根 Shimane	環日本海 渦 八反錦 <b>Kan Nihon Kai</b> Uzu Hattan-Nishiki Junmai Ginjo 720ml 島根 Shimane	環日本海 渦 山田錦 <b>Kan Nihonkai</b> Uzu Yamada-Nishiki Junmai Ginjo 720ml 島根 Shimane
\$53.00	\$33.00	\$33.00	\$36.00	\$39.00	\$39.00
All plums used by the Hirooka Umeshu is grown on site in Tottori Prefecture, every year the group of farmers will make Umeshu by hand.  It is made using a blend of 3 different Ume found in their farm, blended with herbs to create a truly unique flavour profile not found in other Umeshu.	Dryness:+4 Polishing Rate:65% Alc:16-17%  Honshu-Ichi Muroka Junmai Sake polished Senbon-nishiki rice, down to 65%. This Muroka means unfiltered when it has bottled so you would enjoy the well balanced refreshing aroma and rich taste, as well as the brewer's strong passion.	Dryness:+4 Polishing Rate:60% Alc:14%  This sake was brewed at low temperatures using rice sourced from Shimane and Mitsumi groundwater. It is made to be paired with Nodoguro fish (Blackthroat Seaperch), which is specialty in Seto Inland Sea.	Dryness:+15 Polishing Rate:65% Alc:17.5%  The Kan Nihon Kai Junmai Genshu Cho-Karakuchi is a very dry sake with a crisp aftertaste. For this sake, you can enjoy the full-bodied flavor of raw sake and the rich umami of rice, brewed at low temperatures using rice sourced from Shimane and Mitsumi groundwater.	Dryness:+1 Polishing Rate:55% Alc:16%  Kan Nihon Kai Uzu Hattan-Nishiki 55 Junmai Ginjo has a rich aroma light taste with mild acidity in after-taste. It uses Hattan Nishiki rice and pure spring water from Shimane to brew this sake, hence results in the earthy notes from this sake,	Dryness:+2 Polishing Rate:55% Alc:16%  Kan Nihonkai Uzu Yamada Nishiki 55 Junmai Ginjo sake uses Yamadanishiki rice to brew this sake, hence resulting in the light-weight, medium aromas yet full-bodied complex taste when savour. Complements well with raw food and cold dishes.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>
					
<b>B 8 - JS 440</b>	<b>B 9 - JS 441</b>	<b>B 10 - JS 346 / JS 345</b>	<b>B 11 - JS 148 / JS 147</b>	<b>B 12 - JS 107</b>	<b>B 13 - JS 449</b>
李白 黒米仕込 華露 <b>Rihaku</b> Koromai Jikomi Caro Junmai 720ml Shimane 島根	李白 兩人對酌 純米大吟醸 <b>Rihaku</b> Ryonnin Taishaku Junmai Daiginjo 720ml Shimane 島根	李白 特別純米 にごり <b>Rihaku Dreamy Clouds</b> Tokubetsu Junmai Nigori 300ml / 720ml 島根 Shimane	李白 超特選 <b>Rihaku</b> Cho-Tokusen Junmai Ginjo 300ml / 720ml 島根 Shimane	酔心 純米吟醸 稲穂 <b>Suishin</b> Junmai Ginjo Inaho 720ml 広島 Hiroshima	TAKAISAMI GOKUKARA SAKE <b>TAKAISAMI</b> JUNMAI GINJYO 720ml 鳥取 Tottori
\$40.00	\$58.00	\$15.50 / \$ 35.00	\$19.00 / \$41.00	\$36.50	\$40.00
Dryness: +1 Polishing Rate: 58% Alc:15%  KARO is a beautiful pink sake made from black rice. This sake is firm, dry and light. It has a soft black rice flavour with a hint of blackcurrant and fig. The yeast is made from peony flower yeast (a strain isolated from Tokyo University of Agriculture), which is also the prefectural flower of Shimane Prefecture.	Dryness: +4 Polishing Rate: 48% Alc:15%  This sake has a mild aroma and a mellow, refreshing taste. A daiginjo that can be enjoyed as a mealtime sake. Named after the famous poem by Li Bai, a Chinese poet who wrote about sharing a cup of sake in the mountains with a friend.	Dryness:+5 Polishing Rate:60% Alc:15%  The Rihaku Dreamy Clouds Nigori Tokubetsu Junmai Sake is an unfiltered sake with a very light nose filled with cream and white grape elements. It is clean and easy, with a semi-sweet appearance and very smooth finish.	Dryness:+3 Polishing Rate:60% Alc:15%  The Rihaku Cho Tokusen Junmai Ginjo Sake carries a light, mild taste of koji, with an acidic edge and richness leading to a sharp finish. Its soft sweetness makes it easy to drink, with a lingering aftertaste.	Dryness:+2.5 Polishing Rate:60% Alc:15%  The Suishin Inaho Junmai Ginjo Sake has a mild aroma that blooms with a richness of fruity hints once savoured. It has a fine and smooth flavour, providing a clean, elegant aftertaste – achieved through the use of soft water in its brewing process.	Dryness: +10 Polishing Rate: 50% Alc: 15%  It has a refined profile making it exceptionally dry and crisp. When chilled, it delivers a sharp, clean taste with a restrained rice flavor Warming it to around 40°C unveils a fuller body, enhancing the sake's aroma and depth while balancing its sharpness.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>

## HOKKAIDO REGION













			
C 1 - JS 543	C 2 - JS 340	C 3 - SCH 18	C 4 - UMS 245
シャトー 大雪乃蔵 純米大吟醸吟風50  <b>Taisetsu no Kura</b> JUNMAI DAIGINJO GINPU 50 SAKE 720ml 北海道 Hokkaido	千歳鶴 本醸造 なまら超辛  <b>Chitosetsuru</b> Namara-Chokara Honjyozo 300 ml 北海道 Hokkaido	合同 鍛高譚「紫蘇」  <b>Tan-Taka-Tan</b> Shiso Leave Shochu 720ml 北海道 Hokkaido	鍛高譚の梅酒（紫蘇）  <b>Tan Taka Tan</b> Shisho Umeshu 500ml 北海道 Hokkaido
\$45.00	\$11.00	\$28.00	\$18.00
Dryness:+2 Polishing Rate:50% Alc:15%  Chateau TAISETSUNOKURA Junmai Daiginjo Ginpu 50 is a junmai daiginjo-shu made from 100% Hokkaido-grown rice suitable for sake brewing, Ginpu, polished to a 50% polished rice ratio, with a smooth, full-bodied flavour. It is characterised by its elegant, mellow aroma and deep flavour.	Dryness:+15 Polishing Rate:70% Alc:15%  Chitosetsuru Namara Chokara Honjyozo Sake is the driest sake among Chitosetsuru labels. As its name suggests, it is an extremely dry sake, but it also has a refreshing sharpness, so that can be paired with a variety of cuisines.	Alc:20%  The Godo Tan-Taka-Tan Shiso Shochu is made using the shiso herb found in the Hokkaido prefecture, resulting in a soft and natural taste. It has a fresh floral aroma and a clean, crisp flavour, and is best enjoyed with cold water.	Alc:12%  The Godo Tan-Taka-Tan Shiso Plum Wine is a plum liquor made with the aromatic Shiso shochu, carrying a wonderful scent and soft flavour of shiso leaves. Its red shade is all natural, and free from any colourings and flavourings.
QTY:	QTY:	QTY:	QTY:








KANSAI REGION					
					
<b>D 1 - PLM200</b>	<b>D 2 - LQK 105</b>	<b>D 3 - LQK 100</b>	<b>D 4 - LQK 099</b>	<b>D 5 - LQK 106</b>	<b>D 6 - LQK 115</b>
クラフトジンで漬け込んだ梅酒 Plum Liqueur Craft Gin  720ml 和歌 Wakayama	百熟 純米吟醸 Hyakumoku Junmai Ginjyo 720ml 兵庫 Hyogo	百熟 純米大吟醸 Hyakumoku Junmai Dai Ginjyo 720ml 兵庫 Hyogo	百熟 Alt.3 (オルトスリー) Hyakumoku Alt.3 720ml 兵庫 Hyogo	百熟 未来 純米大吟醸 Hyakumoku Future Junmai Daiginjo 720ml 兵庫 Hyogo	菊正宗 はんなり 抹茶の酒 Kiku Masamune Hannari Matcha No Sake 350ml 兵庫 Hyogo
<b>\$50.00</b> Alc:20% Umeshu Name: Kumano Craft Gin Umeshu Gin plum wine with a rich aroma and a strong aftertaste that no other umeshu has, based on a craft gin that has been made to give a strong citrus aroma to the palate.	<b>\$53.00</b> Dryness: +0.5 Polishing Rate: 59% Alc: 15-16% Large-grain Yamada Nishiki, Yokawa Hyogo's "special A" Grand Cru terroir, polished to 59%, and brewed without additives or accelerants. Opening with notes of ripe pear, followed by plum or yellow peach sweetness, the rice's umami and hint of acidity leave a dry and airy rich afterglow.	<b>\$58.00</b> Dryness: +0.5 Polishing Rate: 39% Alc: 15-16% Large-grain Yamada Nishiki, grown in Yokawa Hyogo's "special A" Grand Cru terroir, is polished down 39% of its original size, and brewed without additives or accelerants. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.	<b>\$65.00</b> Dryness: NA Polishing Rate : NA Alc: 15-16% Bright and present, it blossoms with sweetness, bitterness, freshness, and roundness forming a harmonious body. Its rich complex taste might be a perfect match to the savory flavors of white fish butter meuniere.	<b>\$250.00</b> Dryness:+1.0 Polishing Rate:35% Alc:15% Hyakumoku FUTURE" is a luxurious junmai daiginjo-unfinished sake made from this special Yamadanishiki rice polished to 35%. On the nose, clear and bright nose of ripe peaches, followed by a smooth and luxurious finish.	<b>\$13.00</b> Alc:7% Made using Uji Matcha from Kyoto pref. with the savoury, natural flavour and sake make a good combination. You will be soothed by the bitter-sweet aroma which is elegant, yet has a dignified freshness.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>
					
<b>D 7 - LQK 114</b>	<b>D 8 - LQK 118</b>	<b>D 9 - LQK 088A / LQK 087A</b>	<b>D 10 - LQK 116</b>	<b>D 11 - LQK 058A / LQK 080A</b>	<b>D 12 - LQK 094A / LQK 093A</b>
菊正宗 とろり 桃の酒 Kiku Masamune White Peach liqueur Torori Momo No Sake 350ml 兵庫 Hyogo	菊正宗 れもん 冷酒 Kiku-Masamune Lemon Reishu 900ml 兵庫 Hyogo	菊正宗 純米酒 香醸 Kiku-Masamune Junmai Koujyo 300ml / 720ml 兵庫 Hyogo	菊正宗 梅酒 3年熟成 Kiku-Masamune 3 years aged Umeshu 720 ml 兵庫 Hyogo	菊正宗 しぼりたて 大吟醸 Kiku-Masamune Shiboritate Dai Ginjyo 300ml / 720ml 兵庫 Hyogo	菊正宗 しぼりたて 純米大吟醸 Kiku-Masamune Shiboritate Junmai Dai Ginjyo 300ml / 720ml 兵庫 Hyogo
<b>\$13.00</b> Alc:7% The delicate ripe white peach that retain their mellow, smooth texture and delicious taste is blanded with sake. Enjoy the sweet and elegant fragrance that will make you feel soft and gentle.	<b>\$18.00</b> Alc:10% Sake + Setouchi Lemon juice" - surprising compatibility and drinkability. Made with Setouchi Lemon juice with the mild acidity of Oita Prefecture kabosu juice and the bitterness of Okinawa Prefecture seekwasa juice are exquisitely blended to create a refreshing and modern Sake.	<b>\$11.00 / \$26.00</b> Dryness: +2 Polishing Rate: 70% Alc: 15% Refreshing with a strong peach and pineapple tropical fruit flavour. With an emphasis on high quality and the use of traditional methods.	<b>\$28.00</b> Alc:19% Kiku-Masamune Umeshu is a Japanese plum liqueur made from only 100% Gojiro plums affectionally named "Blue Diamond" and only natural spring water from Hyogo prefecture. This umeshu has been aged for 3 years and it is slightly sweet and mild with a mellow aroma. Enjoy it on the rocks or mixed with soda.	<b>\$16.00 / \$33.00</b> Dryness: +3.5 Polishing Rate: 50% Alc: 15% This sake is one brew to please every discerning palate, with its distinctive, rich flavour slightly tart with a light semblance of pears. It can be best savoured either at room temperature or chilled.	<b>\$16.00 / \$37.00</b> Dryness: +3.5 Polishing Rate: 50% Alc: 15% This sake is brewed only during the winter months under the careful supervision of a Tamba-toji master, featuring the exquisite harmony of a dry and crisp aftertaste.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>
















KANSAI REGION					
					
<b>D 13 - LQK 098</b>	<b>D 17 - UMS 284</b>	<b>D 18 - UMS 278</b>	<b>D 19 - JS 318</b>	<b>D 20 - JS 334</b>	<b>D 21 - JS 317</b>
菊正宗 佳撰 <b>Kiku-Masamune</b> Kasen Futsu-shu 1800ml 兵庫 Hyogo	小鼓 梅醇 <b>Kotsuzumi</b> Baijun 720ml 兵庫 Hyogo	小鼓 梅申春秋 <b>Kotsuzumi</b> Baishin Junshu 12 x 720ml 兵庫 Hyogo	小鼓 路上有花 桃花 <b>Kotsuzumi Rojoh-Hana-Ari Tohka</b> Junmai Dai Ginjyo 720ml 兵庫 Hyogo	小鼓 路上有花 黒牡丹 <b>Kotsuzumi Rojoh-Hana-Ari Kuro Botan</b> Junmai Dai Ginjyo 720ml (Alc:15%) 兵庫 Hyogo	小鼓 路上有花 葵 <b>Kotsuzumi Rojoh-Hana-Ari Aoi</b> Junmai Dai Ginjyo 720ml (Alc:15%) 兵庫 Hyogo
<b>\$43.00</b>	<b>\$36.00</b>	<b>\$35.00</b>	<b>\$54.00</b>	<b>\$75.00</b>	<b>\$108.00</b>
Dryness: +2 Alc 15% The Kiku Masamune Kasen Sake has a dry yet soft and mild taste. It is best enjoyed either warm for more concentrated aromas, or chilled for a subtler finish. It complements an array of different cuisines very well.	Made using in house plums grown in Tamba, Hyogo Prefecture. This Umeshu is unfiltered, and contains lots of Ume pulp, giving it a rich and sophisticated flavour.	A variant plum wine made from the pulp paste of fully ripe Nanko plums. It has a light sourness from the plums and a deep sweetness and aroma like a peach. It is a light nigori plum liqueur with a deep sweetness and aroma like a peach. At the 4th Nagahama Plum Wine Festival in Nagahama in 2018, out of 50 brands from all over the country	Dryness: +-0 Polishing Rate:40% Alc:15% The Kotsuzumi Rojoh Hana Ari Tohka Junmai Daiginjyo Sake is a gold-medal, Award winning sake brewed using sake rice from Hyogo Kit-nishiki. Mellow on the palate and light on the nose, it has a comfortable sweetness derived from the umami flavours of the rice.	Dryness: +3 Polishing Rate:50% Kotsuzumi Rojoh Hana Ari Kuro Botan Junmai Daiginjyo Sake is brewed from sake rice 'Tajima Kyoryoku', which is difficult to grow and yields low quantity. This sake produces strong 'umami' from the rice and yeast, and is well-rounded and powerful. It complements well with hot pot and Italian cuisines, and pairs especially well with lightly-grilled meat dishes.	Dryness: +-0 Polishing Rate:40% The Kotsuzumi Rojoh Hana Ari Aoi Junmai Daiginjyo Sake is once graded by renowned wine sommelier Robert M. Parker as the most elegant of its kind in the international wine category. This award winning Monde-selection sake produces a refreshing and sophisticated sweetness when savoured, and goes well with <u>sushi and French food</u> .
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
					
<b>D 22 - JS 522</b>	<b>D 23 - UMS 207</b>	<b>D 24 - UMS 206</b>	<b>D 25 - UMS 282</b>	<b>D 26 - OSK 037</b>	<b>D 27 - OSK 069</b>
小鼓 乙 巳・干支ラベル 純米大吟醸 <b>Kotsuzumi</b> Eto Label Junmai Daiginjo 720ml 兵庫 Hyogo	京姫酒造 甘熟 柚子檸檬 <b>Kyohime</b> Kanjuku Yuzu lemon Liqueur 500ml 京都 Kyoto	京姫酒造 甘熟 ゆず梅 <b>Kyohime</b> Kanjuku Yuzu Umeshu 500ml 京都 Kyoto	小鼓 深山白ぶどう <b>Kotsuzumi</b> Miyama Budo 720ml 兵庫 Hyogo	越後の辛口 純米酒 <b>Echigo no Karakuchi</b> Junmai 300ml 新潟 Niigata	ゼリースパークリングミックスベリー <b>Ikezo</b> Sake Jelly Shot Mix Berry 180ml x <b>Bundle of 6</b> 兵庫 Hyogo
<b>\$46.00</b>	<b>\$22.30</b>	<b>\$22.30</b>	<b>\$36.00</b>	<b>\$14.00</b>	<b>\$3.70</b>
Dryness: +-0 Polishing Rate:50% Alc:15% A special label bearing the characters for the year of the snake celebrates the start of the New Year. New this year, it is brewed with a new variety of sake rice, Hyogo sake 85, which was born in Hyogo Prefecture. Aromatic, smooth and easy to drink Sake. Perfect for gifting and around your dinner table during new year.	Alc:7.5% The Kyohime Kanjuku Yuzu Lemon is produced with one-seventh ripe Yuzu fruits and two pieces of locally-produced lemons. This results in a unique taste that is refreshing, with a lingering aftertaste – it is best served chilled and paired with light dishes.	Alc:7.5% The Kyohime Kanjuku Yuzu Ume is produced with ripe yuzu fruits and mixed with plum liqueur, resulting in a refreshing drink with a light, fruity aroma and a lingering aftertaste. It is best served chilled and paired with light dishes.	Carefully made using White Grapes from Miyama in Kyoto, this White Grape liqueur has an extremely aromatic scent of Grape, with a sweet and sour after-taste.	Dryness: +5 Polishing Rate:60% Alc:15% The Echigo No Karakuchi Junmai Sake is a very hearty sake, with a unique nose containing blends of steamed rice, cocoa and musky aromas. It has strong rice and umami characteristics, and has a smooth, dry aftertaste.	Alc:5% The Ozeki Ikezo Sake Jelly Shot Mixberry is a sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural Mixberry juice. It also contains a natural moisturising element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:

KANSAI REGION					
					
<b>D 28 - OSK 018</b> ゼリースパークリング 桃 Ikezo Sake Jelly Shot Peach 180ml x <b>Bundle of 6</b> 兵庫 Hyogo	<b>D 29 - OSK 050</b> ゼリースパークリング 柚子 Ikezo Sake Jelly Shot Yuzu 180ml x <b>Bundle of 6</b> 兵庫 Hyogo	<b>D 30 - OSK 066</b> 大関 花泡香 ミックスベリー Ozeki Hana Awa Ka Mix Berry Sparkling Liqueur 250ml 兵庫 Hyogo	<b>D 31 - OSK 041A</b> 大関 花泡香 桃 Ozeki Hana Awa Ka Peach Sparkling Liqueur 250 ml 兵庫 Hyogo	<b>D 32 - OSK 009A</b> 大関 花泡香 Ozeki Hana Awa Ka Sparkling Sake 250ml 兵庫 Hyogo	<b>D 33 - OSK 042A</b> 大関 花泡香 柚子 Ozeki Hana Awa Ka Yuzu Sparkling Liqueur 250ml 兵庫 Hyogo
\$3.70 Alc:5%	\$3.70 Alc:5%	\$7.60 Alc:5%	\$7.60 Alc:7%	\$7.60 Alc:7%	\$7.60 Alc:5%
The Ozeki Ikezo Sake Jelly Shot Peach is a sake-based sparkling jelly drink, with a mellow, sweet flavour and refreshing acidity. It also contains a natural moisturising element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.	The Ozeki Ikezo Sake Jelly Shot Yuzu is a sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural yuzu juice. It also contains a natural moisturising element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.	A sparkling sake true to its bubbles that releases hints of fresh baked goodness that explodes into a mouthful of blueberry, raspberry, and strawberry sweetness.	The Ozeki Hana Awa Ka Peach is named the 'Sparkling Empress' due to its refreshing, light and bubbly taste. It has a sweet and peachy flavour, which makes it excellent as an aperitif and dessert sake. It pairs very well with light meals and is best enjoyed chilled.	The Ozeki Hana Awa Ka Sparkling Sake is a refreshing, fizzy, low alcohol sake. Its name translates to 'sparkling flower', and the light, pleasant bubbly sake is perfect for desserts or after-work relaxation. It has a mild sweetness and acidity, and serves very well chilled for maximum refreshment.	The Ozeki Hana Awa Ka Yuzu distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads evenly across the palate. It is excellent as an aperitif and dessert sake, pairing very well with light meals such as salads and sandwiches, and is best enjoyed chilled.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
					
<b>D 34 - OSK 075</b> 大関 桃のにごり酒 Ozeki Peach Nigori 30 x 300ml 兵庫 Hyogo	<b>D 35 - OSK 074</b> パイナップルにごり酒 Ozeki Pineapple Nigori 30 x 300ml 兵庫 Hyogo	<b>D 36 - OSK 008</b> 大関 辛丹波 本醸造 Ozeki Karatamba Honjyozo 300ml 兵庫 Hyogo	<b>D 37 - OSK 076</b> 大関 生貯蔵酒 Ozeki Nama Chozo 12 x 300ml 兵庫 Hyogo	<b>D 38 - OSK 072</b> 大関 金冠 Ozeki <b>Kinkan Futsu-Shu</b> 720ml 兵庫 Hyogo	<b>D 39 - OSK 021</b> ゆず梅酒 Ozeki Yuzu Umeshu 500ml 兵庫 Hyogo
\$9.30 Alc:8%	\$9.30 Alc:8%	\$11.00 Dryness:+7 Polishing Rate:70% Alc:15%	\$9.30 Dryness: -0.5 Alc:13%	\$24.00 Dryness:+0 Alc:15%	\$24.30 Alc:12%
Blended with 7% peach juice into "Nigori Sake", which is popular for its smooth and pleasant texture and the elegant and gentle sweetness derived from rice, to create a rich and fruity taste. The rich full-bodied taste of nigori sake matches the refreshing sourness and sweetness, making it almost like a dessert. Recommended for those who like sweet alcohol or those who have never drank sake before.	Nigori-zake, popular for its pleasantly smooth taste and elegant, gentle sweetness derived from rice, is blended with 8% pineapple juice, a popular flavour, to create a rich, fruity taste. The rich, full-bodied flavour of nigori sake is matched by the mellow aroma, sweetness and sourness of pineapple, and can be enjoyed like a dessert.	Ozeki's unique brewing technology brings out the rich and crisp flavor yet dry taste of "Karatamba" that pairs well with any cuisine enhancing the taste.	"Nama-Chozo-Shu" is pasteurized only once before bottling to bring you a refreshing flavor and tanginess only in a chilled sake. The chilling brings out the refreshing aftertaste, mellow aroma and moderate sweetness. Enjoy this refreshing sake all year long.	Ozeki Kinkan is an extremely versatile sake, and can be enjoyed at any temperature. It is well-balanced with sweetness and dryness, and can be paired with a wide variety of cuisines.	The Ozeki Yuzu Umeshu has a refreshing, citrusy flavour of the yuzu Ozekifruit, and a rich, mellow sweetness of the fully-ripened Kishu Nanko plums. It has an explosive burst of fruity flavours, and is best served chilled for maximum enjoyment.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:



KANSAI REGION					
					
<b>D 40 - OSK 057</b> 大関 桃 梅酒 Ozeki Momo Umeshu 720ml 兵庫 Hyogo \$24.00	<b>D 41 - OSK 059</b> 大関 にごり梅酒 Ozeki Nigori Umeshu 720ml 兵庫 Hyogo \$27.00	<b>D 42 - OSK 026</b> 大関 山田錦 特別純米 Ozeki Yamadanishiki Tokubetsu Junmai 720ml 兵庫 Hyogo \$28.00	<b>D 43 - OSK 047</b> 大関 純米大吟醸 Ozeki Junmai Dai Ginjyo 720ml 兵庫 Hyogo \$37.00	<b>D 44 - OSK 028 / OSK 022</b> 大関 大阪屋 長兵衛 大吟醸 Ozeki Osakaya Chobei Daiginjyo 300ml / 720ml 兵庫 Hyogo \$18.00 / \$40.00	<b>D 45 - OSK 070</b> 創家 大坂屋 純米大吟醸 Ozeki Soke Ozakaya Junma Dai Ginjyo 720ml 兵庫 Hyogo \$55.00
Alc:8.5% All ingredients are curated from all over Wakayama prefecture, well-known as its high-quality Peach production. Used fully the juice and ingredients of Hakuou Momo which is well-known as the king of peach and one of the highest quality of Ume, Nanko-Bai. Using high-quality Ume results in a well-balanced sweetness and acidity. This is the masterpiece of the fruity peach and ume liquor.	Alc:13.5% Completely ripe plum fruit flesh is added. Rich mellow taste. Enjoy its fruity palate and unique cloudiness.	Dryness:+3 Polishing Rate:70% Alc:14% Using premium Yamada Nishiki rice, producing a natural, full-bodied flavour. It has a clean, refreshing taste with a dry aftertaste.	Dryness:+0 Polishing Rate: 50% Alc: 15% A sophisticated flavor by combining ingredients and technique to create an easy to sip full-bodied sake. Fruity yet floral in aroma with subtle sweetness make it rich flavorful experience.	Dryness: +4 Polishing Rate: 50% Alc:15% This sake is brewed from highly-polished rice, resulting in a rich and fruity aroma, and a delicate flavour. The sake is best served chilled, and can be enjoyed with light food such as sashimi and steamed fish dishes.	Dryness:-3 Polishing Rate:50% Alc:14% Soke Ozakaya Junmai Daiginjyo made with 100% Yamada-Nishiki Rice from Hyogo Prefecture, with aromas of Pear, Strawberry and Banana, with flavours of Melon, Peach, finished with umami of Steamed Rice.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
					
<b>D 46 - OSK 044</b> 大関 純米ライ Ozeki Rai Junmai 720ml 兵庫 Hyogo \$28.00	<b>D 47 - OSK 073</b> いちごにごり酒 Ozeki Strawberry Nigori 30 x 300ml 兵庫 Hyogo \$9.30	<b>D 48 - OSK 001</b> 大関 銀冠 Ozeki Ginkan Silver Futsu-shu 1800ml 兵庫 Hyogo \$43.00	<b>D 49 - LQK 117</b> 菊正宗しぼりたてギンパック Kiku-Masamune Shiboritate Gin Pack 1800ml 兵庫 Hyogo \$45.00	<b>D 50 - HKR 24 / HKR 48</b> 玉乃光 京の梅酒 Tamano Hikari Umeshu 300ml / 720ml 京都 Kyoto \$13.00 / \$29.00	<b>D 51 - HKR 23 / HKR 45</b> 玉乃光 京の柚子酒 Tamano Hikari Yuzu Liqueur 300ml / 720ml 京都 Kyoto \$13.00 / \$29.00
Dryness:+2 Polishing Rate:70% Alc:15% Sake is produced using a modern labour-intensive production process. The resulting sake has a pleasant earthiness that is neither too bold nor meek, with subtle hints of caramel on the nose	Alc:8% Nigorizake with the sweet and sour taste of strawberries, with a dessert-like sensation. Nigori sake is a fruity sake blended with 8% strawberry juice. The smoothness of the nigori sake matches the sweet and sour taste of the strawberries and can be enjoyed like a dessert.	Dryness: +1 Alc: 14% The Ozeki Silver Sake is well-balanced and smooth, with slightly lower alcohol content and acidity It can be enjoyed in a variety of ways – chilled, warmed or room temperature.	Dryness:+3 Alc:15% This sake is the first of its kind to win 3 awards as a Futsu-Shu in the prestigious International Wine Challenge (IWC). Elegant style of Futsu-Shu with aroma of red apple skin, coupled with flavour of grapefruit zest, melon rind, rounded off with a fresh and smooth finish.	Alc:12% 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.	Alc:10% The Tamano Hikari Yuzushu is Tamano Hikari Sake Brewery's first-ever yuzu liqueur to be produced. Its low alcohol content boasts and an alluring sweetness and a gentle bite that will excite your taste buds. Best served chilled.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:

KANSAI REGION					
					
<b>D 52 - HKR 51</b>	<b>D 53 - HKR 42</b>	<b>D 54 - HKR 41</b>	<b>D 55 - HKR 16 / HKR 15</b>	<b>D 56 - HKR 40</b>	<b>D 57 - HKR 07 / HKR 05</b>
玉乃光純米吟醸青まめきつね <b>Tamano Hikari</b> Junmai Ginjo Aokitsune 720ml 京都 kyoto	玉乃光 純米吟醸 TAMA <b>Tamano Hikari TAMA</b> Tama Junmai Ginjo Wine Yeast 720ml 京都 kyoto	玉乃光 純米吟醸 94 <b>Tamano Hikari 94</b> Junmai Ginjo 720ml 京都 kyoto	玉乃光 祝 純米吟醸 <b>Tamano Hikari</b> Iwai Junmai Ginjo 300ml / 720ml 京都 kyoto	玉乃光 酒鵬 純米大吟醸 <b>Tamano Hikari 【Shu-Ho】</b> Junmai Dai Ginjo 720ml 京都 kyoto	玉乃光 備前雄町 純米大吟醸 <b>Tamano Hikari</b> Bizen-Omachi Junmai Dai Ginjo 300ml / 720ml 京都 kyoto
\$32.00	\$33.00	\$34.00	\$17.00 / \$38.00	\$40.00	\$22.00 / \$50.00
Dryness:+3.5 Polishing Rate:60% Alc:15% Manekitsune is made with a design that has a fox motif which is a symbol in the Fushimi Inari Shrine area. On the nose, you will get aromas of Fresh Nashi Pear and Cream, with flavours of Melon,Mikan and Steamed Rice.	Dryness:-25 Polishing Rate:60% Alc:12-13% Wine Yeast is made using 100% Bizen-Omachi Rice from Okayama Prefecture. On the nose, you will get aromas of Strawberry, Peach and Pear, with flavours of Muscat Grape, Rasberry and plum.	Dryness:+2 Polishing Rate:60% Alc:15% Enjoy the full body and deep umami flavour of this Tamano Hikari 94 Kushi Junmai Ginjo. Specially brewed to be enjoyed with grilled meats like yakitori chicken, pork and beef.	Dryness:+2 Polishing Rate:60% Alc:15-16% The Tamano Hikari Iwai Junmai Ginjo 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 fragrance. Best enjoyed with Japanese cuisine.	Dryness:+3 Polishing Rate:50% Alc:15% A premium-quality junmai daiginjo 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.	Dryness:+3.5 Polishing Rate:50% Alc:15% The Tamano Hikari Bizen Omachi Junmai Daiginjo Sake is made with Omachi rice, a rare variety of rice regarded as the 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.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
					
<b>D 58 - HKR 53</b>					
玉乃光 純米大吟醸 Black label <b>Tamano Hikari</b> Junmai Daiginjo Black Label 720ml 京都 kyoto					
\$150.00					
Dryness:+2.0 Polishing Rate:35% Alc:15% The pinnacle of sake in Tamano Hikari brewery and the only product in Japan to use omachi polished to 35%. Delicate note of Cream and Fresh Cut Grass, flavours of Melon and a light umami of steamed rice.					
QTY:					

KANTO REGION						
 						
E 1 - JS 308	E 4 - UMS 269	E 5 - UMS 233	E 7 - SCH 54	E 8 - JS 48	E 9 - UMS 273	E 10 - UMS 279
副将軍 純米吟醸 Fuku-shogun Junmai Ginjo 720ml 茨城 Ibaraki	偕楽園 梅酒 実入り Meiri Kairakuen Umeshu (With Plum) 720ml 茨城 Ibaraki	明利 百年梅酒 Meiri Hyakunen Umeshu 720ml 茨城 Ibaraki	和 ウオッカ Meiri Wa Vodka Premium Craft Vodka 700ml 茨城 Ibaraki	鶯宿梅 梅酒 デカンタ (7個梅入) Ohshukubai Plum wine Decanter w/ 7pcs plums 720ml 茨城 Ibaraki	鶯宿梅 極上 梅酒 Godo Ohshukubai Gokujou 720ml	鶯宿梅 至極二段 Ohshukubai Sigoku Nidan 720ml 奈良 Nara
\$33.00	\$29.00	\$41.00	\$76.00	\$30.50	\$38.00	\$39.00
Dryness:+3 Polishing Rate:60% Alc:15% The characteristic of this Fuku-shogun Junmai Ginjo Sake is a refreshing aroma and sophisticated taste less acidity. Purely brewed with rice and koji, Junmai Ginjo.	Alc:14% The Kairakuen Umeshu Decanter has a mild taste and sweetness, with a smooth texture. It is made from green plum, distilled alcohol, glucose, honey and caramel, resulting in its unique and unforgettable taste. It is very versatile, and can be consumed straight, on the rocks, warmed, or mixed with water or soda for cocktails.	Alc:14% The Meiri Hyakunen Umeshu is a sweet plum wine with low acidity, produced from hand-picked plums from Shirakaga as the main ingredients. It also includes a five-year, cherry-wood aged brandy, resulting in a full-bodied, rich, luxurious taste with a long-lasting, fruity aftertaste.	Alc:40% Meiri Shurui Wa-Vodka is a Japanese craft made Vodka made by carefully filtering with domestically selected white birch charcoal to give a clearer taste.	Alc:14% The Ohshukubai Umeshu Decanter has a mild taste and sweetness, with a smooth texture. It is made from green plum, distilled alcohol, glucose, honey and caramel, resulting in its unique and unforgettable taste. It is very versatile, and can be consumed straight, on the rocks, warmed, or mixed with water or soda for cocktails.	Alc:14% Ohshukubai Gokujou is a umeshu which you can enjoy a deep aroma and lingering sweetness. It is made using brandy, and hand-picked plums from Nara Prefecture. Enjoy it on the rocks, or mixed with soda.	Umeshu that was aged twice throughout two years, the first aging process is done in the first year by soaking the plums in brandy. The second tier aging process happens when fresh plums are added into the aged umeshu. This creates a complex taste and aroma, you can taste the aged flavours of Umeshu, while also getting some green and fresh flavours of a young Umeshu.
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:	QTY:
						
E 11 - JS 397	E 12 - JS 412	E 13 - JS 398	E 14 - JS 137A	E 15 - JS 552	E 16 - OG 169	E 17 - OG 168
澤乃井 純米 大辛口 Sawanoi Junmai Ootakarukuchi 720ml (Alc 15%) 東京 Tokyo	澤乃井 純米吟醸 東京蔵入 Sawanoi Tokyo Kurabito Junmai Ginjo 720ml 東京 Tokyo	澤乃井 純米大吟醸 Sawanoi Junmai Dai Ginjo 720ml 東京 Tokyo	澤乃井 湧水仕込干支ボトル 2024年 Sawanoi Wakimizu jikomi eto bottle (2024) 720ml Tokyo 東京	澤乃井 蔵守 2017 生酛 純米吟醸 Sawanoi Kuramori 2017 Kimoto Junmai Ginjo 720ml 東京 Tokyo	ウイスキー whisky 香薫 Godo Shusei Whisky Koh-Kun 4000ml Chiba	ウイスキー whisky 香薫 Godo Shusei Whisky Koh-Kun 600ml Chiba
\$30.00	\$36.00	\$63.00	\$83.00	\$46.00	\$40.00	\$200.00
Dryness:+10 Polishing Rate:65% Alc:15% Dry sake with light aroma that produces a soft texture when it first comes in contact with your tongue. 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.	Dryness:+1 Polishing Rate:55% Alc:15% Painstakingly brewed during winter and using the ancient sake making method "Kimoto". It has a creamy aroma paired with higher acidity than usual sake to pair well with a variety of foods.	Dryness:+0 Polishing Rate:50% Alc:15% One of the fruity sake under Sawanoi sake label. This Junmai Daiginjo is fruity and with slight sweet notes that gives off a refreshing feeling when savour. Complements well with spicy food.	Dryness:+1 Alc:15% Sawanoi Golden Snake Eto Sake is specially curated to celebrate the New Year. A powerful fruity scent is produced when the bottle is opened. One of the delicate sake to celebrate the new year.	Dryness:-3 Polishing Rate:55% Alc:17% The "Kuramori" is aged in tanks, bottled, and stored at the brewery. Each vintage is kept dormant until ordered, allowing time to enhance its value and history. To preserve its unique flavor, it is bottled, stored, and shipped as undiluted sake (genshu).	Alc 37% This whisky is characterised by its deep taste and mellow aroma. By blending carefully selected original spirit, it has a subtle smoky flavour, ideal for highballs.	
QTY:	QTY:	QTY:	QTY:	QTY:	QTY:	QTY:

KYUSHUU REGION				
 				
<b>F 4 - NS 13 / NS 1</b>	<b>F 5 - NS 39</b>	<b>F 7 - NS 43</b>	<b>F 8 - NS 15</b>	<b>F 9 - NS 40</b>
<b>いいちこ</b> <b>Iichiko</b> Barley Shochu 200ml / 720ml 大分 Oita	<b>いいちこ 黄金の芋</b> <b>Iichiko Kogane No Imo</b> Sweet Potato Shochu 720ml 大分 Oita	<b>いいちこ民陶くろびん</b> <b>Iichiko Mintou Kurobin</b> Barley Shochu 720ml 大分 Oita	<b>いいちこ スペシャル</b> <b>Iichiko</b> Special Barley Shochu 720ml 大分 Oita	Wapirits Tsumugi <b>Sanwa Wapirits Tsumugi</b> Premium Japanese Spirits 720ml 大分 Oita
<b>\$11.00 / \$32.00</b>	<b>\$32.00</b>	<b>\$40.00</b>	<b>\$60.00</b>	<b>\$60.00</b>
Alc:25%	Alc:25%	Alc:25%	Alc:30%	Alc: 40%
The Iichiko Mugi (Barley) Shochu has an outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways – on the rocks, or with cold or hot water – each bringing out its sophisticated flavour in a different manner.	The Iichiko Hitajoryusho Kogane No Imo Shochu uses white koji to mellow out its flavour, and a normal pressure distillation process to bring out the sweet potatoes' flavour. The initial nose has the distinctive note of roasted grains and sweet potato, while the taste has a luscious sweetness which leaves behind a crisp, dry finish.	Soft mouthfeel. A subtle, simple umami flavour. An authentic shochu that is in perfect harmony with the origin of barley malt shochu .	The award-winning Iichiko Special Shochu is a mature shochu produced using raw spirits aged in barrels, producing a rich aroma and a mellow taste. It can be enjoyed on the rocks for its excellent aroma, with cold water for a lingering flavour, or straight up for its unique taste.	Wapirits Tumugi was created in the traditional and unique Japanese way of brewing sake using koji
QTY:	QTY:	QTY:	QTY:	QTY:
				
<b>F 10 - NS 9</b>	<b>F 11 - JS 494</b>	<b>F 12 - JS 520</b>	<b>F 15 - JS 90 / JS 85</b>	<b>F 16 - JS 290</b>
<b>いいちこ フラスコ</b> <b>Iichiko</b> Frasco Barley Shochu 720ml 大分 Oita	<b>和香牡丹.純米吟醸.山田錦</b> <b>Wakabotan</b> Junmai Ginjo Yamada-Nishiki 720ml 大分 Oita	<b>和香牡丹 純米吟醸ヒノヒカリ50</b> <b>Wakabotan</b> Junmai Ginjo Hinohikari 50 720ml 大分 Oita	<b>瑞鷹 芳醇純米酒</b> <b>Zuiyo</b> Honjun Junmai 300ml / 720ml 熊本 Kumamoto	<b>瑞鷹 銀 純米大吟醸</b> <b>Zuiyo</b> Junmai Dai Ginjyo Gin 720ml 熊本 Kumamoto
<b>\$68.00</b>	<b>\$46.00</b>	<b>\$46.00</b>	<b>\$13.50 / \$31.00</b>	<b>\$54.00</b>
Alc:30%	Dryness: +0 Polishing Rate: 50% Alc: 15-16%	Dryness: +0 Polishing Rate: 50% Alc: 14-15%	Dryness:+6 Polishing Rate:65% Alc:15%	Dryness:+2 Polishing Rate:48% Alc:15%
The Iichiko Flask Shochu has a clean aroma, rich body and deep flavour. It is made from 100% barley koji, positioning it at the top of the Iichiko product range. Its highly-pearled, low-temperature fermentation means it can be enjoyed on the rocks, with cold water, or with hot water without compromising on its supreme taste.	Made with the finest Yamada-Nishiki rice polished to 50%, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. Best enjoyed chilled.	Made using local rice grown from Oita Prefecture, Hinohikari. This sake has a light floral and fruity aroma, paired with sweetness and a light umami and acidity to finish. Best enjoyed chilled.	The Zuiyo Honjun Junmai Sake is brewed with quality rice from the Kumamoto Prefecture rice and Ah Sou's spring water. This results in its full body, very smooth texture and sweet, fruity flavours.	Zuiyo Junmai Dai Ginjyo Gin is made from Yamada Nishiki, one of the most premium of Sake rice, polished until 48%. This Sake has elegant Ginjyo aroma with wide-spreading rice richness, which goes well with a variety of dishes.
QTY:	QTY:	QTY:	QTY:	QTY:

## SHIKOKU REGION



### G 1 - JS 544

山丹正宗 みなもと 純米  
**Yamatan-Masamune**  
 Minamoto Junmai  
 720ml  
 愛媛 Ehime

\$38.00

Dryness: +5  
 Polishing Rate: 60%  
 Alc:15%  
 Made from local ehime rice and ancient sake method "Mizumoto"! Aromas of White Peaches, Cream and Melon. On the palette, harmony between sweetness and acidity, paired with a touch of Umami to finish. Well-balanced sake. Best enjoyed chilled.

QTY:

### G 2 - JS 389

山丹正宗 純米大吟醸 刀  
**Yamatan-Masamune**  
 Katana Junmai Dai Ginjo  
 720ml  
 愛媛 Ehime

\$55.00

Dryness: +4  
 Polishing Rate: 50%  
 Alc:15%  
 The name of "Yamatan Masamune" comes from the name of a Japanese sword "Masamune". Like a Katana (Japanese sword), this sake has a remarkable sharpness in flavour, which goes well with a variety of cuisine. Also, the bottle design with the Katana makes it an ideal gift.

QTY:

### G 3 - JS 212

山丹正宗 大吟醸  
**Yamatan-Masamune**  
 Dai Ginjo  
 720ml  
 愛媛 Ehime

\$75.00



Dryness: +5  
 Polishing Rate: 50%  
 Alc:15%  
 Yamatan-Masamune Daiginjo Sake is a masterpiece in terms of quality of ingredients and brewing process. A refreshing fruity Ginjo aroma, soft but nicely sharp taste and you feel sophisticated umami gently spreads from the very first sip.

QTY:



TOHOKU REGION					
	 				
<b>H 1 - JS 136 / JS 135</b>	<b>H 2 - JS 388</b>	<b>H 3 - JS 451 / JS 450</b>	<b>H 4 - GSS 103</b>	<b>H 5 - GSS104 / GSS 102</b>	<b>H 6 - GSS 137</b>
天の戸 醇辛 純米酒 <b>Amanoto</b> Junkara Junmai 300ml / 720ml 秋田 Akita	あさ開 蔵埠頭 純米酒 <b>Asabiraki</b> Kura-Futo Savoury Junmai 300 ml 岩手 Iwate	あさ開 純米大吟醸 <b>Asabiraki</b> Junmai Dai Ginjyo 300ml / 720ml 岩手 Iwate	銀嶺月山 ささら月 <b>Ginrei Gassan</b> Sasara-Tsuki Junmai 300ml 山形 Yamagata	銀嶺月山 雪中熟成 純米吟醸 <b>Ginrei Gassan</b> Setchu Jyukusei Junmai Ginjyo 300ml / 720ml 山形 Yamagata	銀嶺月山 純米酒仕込みの梅酒 <b>Ginrei Gassan</b> Junmai Jikomi Umeshu 720ml 兵庫 Hyogo
<b>\$16.00 / \$38.50</b>	<b>\$13.00</b>	<b>\$18.00 / \$41.00</b>	<b>\$14.00</b>	<b>\$15.00 / \$36.00</b>	<b>\$40.00</b>
Dryness:+9 Polishing Rate:60% Alc:15% The Amanoto Junkara Junmai Sake is well-balanced, with a dry, earthy taste. It has a brilliant aroma and delightful acidity, with an easy-to-drink texture with a floral nose. It is best served warm or at room temperature.	Dryness:+4 Polishing Rate:70% Alc:15% Iwate brewed sake by re-owned Nambu Toji. This sake has strong umami and soft texture which is light on the palate yet produces a sophisticated after taste when savor. Complements well with seafood cuisines.	Dryness:+0 Polishing Rate:50% Alc:14% Crafted by the renowned Nanbu-Toji, Asabiraki Junmai Daiginjo is made with Daijishimizu water, one of the 100 best water sources in Japan. It has a gorgeous aroma with an elegant aftertaste of rice. Best enjoyed chilled.	Dryness:-20 Polishing Rate:70% Alc:10% Sasara Tsuki Junmai Sake comes from the Yamagata prefecture, a region with abundant mineral water and high-quality rice. Sweet aroma and moderate roundness, and is best served chilled to complement light dishes.	Dryness:+2 Polishing Rate:60% Alc:15% Award-winning Ginrei Gassan Junmai Ginjyo Setchu Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.	Alc:10% Ginrei Gassan Junmai Jikomi Umeshu is made with Yazawa Plum, which is very rare. It has a delicious taste, balanced with sweetness and refreshing acidity. It is recommended to mix it with soda or with your own favourite beverage, perfect for anyday of the week.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>
					
<b>H 7 - GSS 130 / GSS 131</b>	<b>H 8 - GSS 138</b>	<b>H 9 - INS004 / INS 008</b>	<b>H 10 - INS 015</b>	<b>H 11 - INS 010</b>	<b>H 12 - JS 366</b>
銀嶺月山 純米大吟醸 <b>Ginrei Gassan</b> Junmai Dai Ginjyo 300ml / 720ml 山形 Yamagata	銀嶺月山 ささら月 <b>Ginrei Gassan</b> Junmai Ginjyo no Yuki 6 x 720ml 山形 Yamagata	桃川 純米酒 <b>Momokawa</b> Junmai 300ml / 720ml 青森 Aomori	桃川大吟醸 <b>Momokawa</b> Daiginjo 720ml 青森 Aomori	桃川 吟醸純米 杉玉 <b>Momokawa</b> Junmai Ginjyo 720ml 青森 Aomori	奈良萬 純米 <b>Naraman</b> Junmai 300ml 福島 Fukushima
<b>\$23.00 / \$51.00</b>	<b>\$34.00</b>	<b>\$12.00 / \$28.00</b>	<b>\$63.00</b>	<b>\$35.00</b>	<b>\$33.00</b>
Dryness:+2 Polishing Rate:50% Alc:15% This sake uses large luxurious Yamada Nishiki yeast rice to ferment this perfect sake. After it has been brewed, the sake is kept in ice temperature for aging and gives off a slightly sweet taste. Suitable to drink chilled or room temperature.	Dryness: +1.0 Polishing Rate: 50% Alc: 16% Gassan No Yuki is produced using 50% polished Dewa San San rice from the Michinoku region in the Yamagata prefecture and water from Mount Gassan. The water from Mount Gassan is among the top 100 natural water sources in Japan. It is mild and delicate.	Dryness:+2 Polishing Rate:70% Alc:15% The Momokawa Junmai Sake is made for Autumn food flavours and has a splendid nose filled with hints of berry, melon, peach and ripe fruit. Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent when served warm.	Dryness:+5 Polishing Rate:45% Alc:17% Momokawa Daiginjo is made with the finest Yamada-Nishiki rice from Hyogo Prefecture, and water from Oirase River, one of the top 100 water sources in Japan. This is a soft and elegant Daiginjo sake, with a outstanding aroma and smooth finish.	Dryness:+2 Polishing Rate:60% Alc:15% A rich fragrance and a mellow taste that can be enjoyed either chilled or warm.	Dryness:+4 Polishing Rate:55% Alc:16% Naraman Junmai Sake is both grainy and herbal on the nose and has flavors reminiscent of an earthy Awamori(shochu made from long-grain rice).
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>

TOHOKU REGION					
					
<b>H 14 - JS 296</b>	<b>H 15 - UMS 287</b>	<b>H 16 - JS 488</b>	<b>H 17 - JS 303</b>	<b>H 19 - JS 521</b>	<b>H 20 - JS 178 / JS 167</b>
奈良萬 純米大吟醸 <b>Naraman</b> Junmai Dai Ginjyo 720ml 福島 Fukushima	Ninki Ichu Yuzu Sake <b>柚子 Sake</b> Nin Ichu 500ml 福島 Fukushima	人気一 北斎触察画 純米大吟醸 <b>Ninki Ichu Touch and Smile Hokusai Wave</b> Junmai Daiginjyo 720ml 福島 Fukushima	人気一 スパークリング 純米吟醸 <b>Ninki Ichu</b> Sparkling Junmai Ginjyo 300 ml 福島 Fukushima	人気一 Long Terme Sparkling 純米吟醸 <b>Ninki Ichu</b> Long Terme Sparkling Junmai Ginjyo 720ml 福島 Fukushima	人気一 ゴールド人気 純米大吟醸 <b>Ninki Ichu</b> Gold Ninki Junmai Dai Ginjyo 300ml / 720ml 福島 Fukushima
<b>\$60.00</b>	<b>\$25.00</b>	<b>\$46.00</b>	<b>\$11.00</b>	<b>\$40.00</b>	<b>\$18.00 / \$42.00</b>
Dryness:+3 Polishing Rate:48% Alc:17% Made from Gohyaku Mangoku rice in Fukushima, which is considered one of the highest rank sake rice. Its calm ginjyo aroma and well-balanced sweet yet dry flavor can be enjoyed in both, hot and cold.	This easy-drinking, well-balanced liqueur is made from carefully selected domestic ingredients and emphasises the refreshing citrus flavour	Dryness:+2 Polishing Rate:50% Alc:15% A first in Sake, a label which allows u to feel the texture of the label. 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.	Polishing Rate:60% Alc: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.	Dryness:-10 Polishing Rate:60% Alc:8% LONG TERME means long term, and "Ninki Ichu Long Term Sparkling Junmai Ginjo" is a sparkling sake that has been fermented in the bottle for a longer period of time than usual. Enjoy fine, creamy, and dynamic bubbles created through long-term fermentation	Dryness:+2 Polishing Rate:50% Alc:15% This slightly dry sake presents a fantastic ensemble of aroma and taste. It is smooth and clean with a refreshing finish. Definetly one of our sommelier recommendation sake.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>
					
<b>H 21 - YUSA 32</b>	<b>H 22 - YUSA 33</b>	<b>H 23 - YUA 22</b>	<b>H 24 - YUSA 24 / YUSA 25</b>	<b>H 25 - YUSA 13 / YUSA 12</b>	<b>H 26 - YUSA 28</b>
奥の松 ももとり <b>Okunomatsu</b> Momo Toro Peach liqueur 500ml 福島 Fukushima	奥の松 ゆずとり <b>Okunomatsu</b> Yuzu Toro Yuzu liqueur 500ml 福島 Fukushima	奥の松 金紋豆樽 <b>Okunomatsu</b> Mame Taru Honjyozo (Sake Barrel) 300ml 福島 Fukushima	奥の松 あだたら吟醸 <b>Okunomatsu</b> Adataru Ginjyo 300ml / 720ml 福島 Fukushima	奥の松 生貯特別純米 <b>Okunomatsu</b> Tokubetsu Junmai Nama-chozo 300ml / 720ml 福島 Fukushima	奥の松 遊佐 <b>Okunomatsu</b> Yusa Junmai Ginjyo 6 x 720 ml 福島 Fukushima
<b>\$23.00</b>	<b>\$23.00</b>	<b>\$30.00</b>	<b>\$13.00 / \$32.00</b>	<b>\$13.50 / \$32.00</b>	<b>\$35.00</b>
Alc:7% Our own special-grade junmai sake and the juice of the distinctively flavorful and aromatic yuzu citrus fruit mingle to produce Yuzutoro liqueur. It's characterized by a refreshing scent, subtle sweetness and smooth drinkability. Drink Yuzutoro and experience a marvelous medley of fresh, full-bodied japanese citron and the delightful essence of rice.	Alc:7% Our own special-grade junmai sake and the juice of the distinctively flavorful and aromatic yuzu citrus fruit mingle to produce Yuzutoro liqueur. It's characterized by a refreshing scent, subtle sweetness and smooth drinkability. Drink Yuzutoro and experience a marvelous medley of fresh, full-bodied japanese citron and the delightful essence of rice.	Dryness:-1 Polishing Rate:70% Alc:15% The Okunomatsu Mame Taru Honjyozo Sake is traditionally-made, with its nose a collection of cooked rice, cream, chestnuts, cocoa and mint tones.	Dryness:+4 Polishing Rate:60% Alc:15% This sake won the International Wine Challenge (IWC) Gold Award 2018 as the overall Champion Sake 2018. A full and lively aroma with a smooth finish. Selected by 59 experts from 15 countries,. A perfect ginjyo sake that is wonderful for an evening sip, goes well with any grilled food and skewer.	Dryness:+0 Polishing Rate:60% Alc:15% The Okunomatsu Tokubetsu Junmai Sake is well-structured and medium-bodied, with nice rice notes in the nose and some hints of fruit on the palate. It carries a fragrant aroma and a pleasantly dry flavour, which makes for an enjoyable beverage.	Dryness:-1.5 Polishing Rate:55% Alc:16% Okunomatsu Yusa Junmai Ginjyo has a refreshing aroma and mellow taste that you won't get tired of drinking. It goes well with variety types of cuisine.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>

TOHOKU REGION					
					
<b>H 27 - YUSA 41</b> 奥の松 純米酒 新聞巻 <b>Okunomatsu</b> Junmai Shinbun Maki 6 x 720ml 福島 Fukushima	<b>H 28 - YUSA 29</b> 奥の松 醸侍 <b>George Black</b> Junmai Dai Giniyo 720ml 福島 Fukushima	<b>H 29 - YUSA 40</b> 奥の松 醸侍 純米大吟醸 スパークリング <b>George</b> Sparkling Junmai Daiginjo 250ml 福島 Fukushima	<b>H 30 - JS 32</b> 白神山地の四季 <b>Shirakami Sanchi No Shiki</b> Tokubetsu Junmai 720ml 秋田 Akita	<b>H 31 - JS 68 / JS 64</b> 天の戸 うすにごり <b>Amanoto Usu-Nigori</b> Junmai Ginjyo Nigori 300ml / 720ml 秋田 Akita	<b>H 32 - JS 511</b> 天の戸 天黒樽熟成 <b>Amanoto</b> Tenkuro Taru Jukusei 720ml Akita 秋田
<b>\$35.00</b>	<b>\$42.00</b>	<b>\$54.00</b>	<b>\$31.50</b>	<b>\$15.00 / \$40.00</b>	<b>\$46.00</b>
Dryness:-7.0 Polishing Rate:60% Alc:15%  Okunomatsu Nihon-Matsu Gentei Junmai Sake (Shinbun-Maki) is a sake that is only sold in Nihon-Matsu, Fukushima Prefecture. Wrapped in Shinbun (Newspaper), it has a pleasant fruity aroma reminiscent of Banana, Pear and White flowers, with flavours of Melon, Yoghurt, Strawberry and a touch of acidity reminiscent of Lemon Peel.	Dryness:-1 Polishing Rate:50% Alc:16%  This sake produced by the nineteenth head of the samurai, Jyouji Yusa, who is the descendant of the samurai. " This sake taste extremely delicate and provides a overpowering after taste.	Dryness:-25, Acidity: 2.5 Polishing Rate:50% Alc:11%  Made using the secondary fermentation method similar to Champagne, with aromas of Muscat Grape, Strawberry and Citrus, with flavours of Berries, Mango and Pear, finished with a touch of dryness to the palette.	Dryness:+1 Polishing Rate:60% Alc:15%  The Shirakami Sanchi No Shiki Tokubetsu Junmai Sake is well-balanced with a delightful acidity, brilliant aroma, and easy-to-drink texture. Can be served chilled or warmed and complements well with meat dishes.	Dryness:-2 Polishing Rate:60% Alc:15%  The Amanoto Usu Nigori Junmai Ginjyo Sake is a un-filtered (cloudy) sake with a light nose.Its smooth and sharp acidity entices the palate, leaving a lingering aftertaste.	Dryness:-6 Polishing Rate: 60% Alc:16%  Made using 100% Junmai Sake made from akita sake-komachi rice, Amanoto Tenkuro Taru Jukusei is a new age and modern Sake. Made using black koji, traditionally used for making awamori. It was then aged in a wine barrel, which was used by a Wine maker in Nagano.
<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>	<b>QTY:</b>

# KANTO REGION - SAPPORO BEER

## サッポロプレミアムビール / エビスプレミアムビール SAPPORO PREMIUM BEER / YEBISU PREMIUM BEER

SPR 007A 	SAPPORO サッポロ Premium Beer プレミアム ビール 24 x 330 ml \$3.50/bot 8936061260072	SPR 001A 	SAPPORO サッポロ Premium Beer プレミアム ビール 24 x 330 ml \$3.00/can 8936061260096	SPR 006A 	SAPPORO サッポロ Premium Beer プレミアム ビール 12 x 650 ml \$5.90/can 8936061260126
* SPR 025A 	SAPPORO サッポロ Premium Draft Beer プレミアム 生樽 20ltr \$238.00/keg 8936061260256	SPR 002 	YEBISU エビス Premium Beer プレミアム ビール 24 x 350 ml \$3.40/can 4901880879884	SPR 023A 	SAPPORO サッポロ Premium Beer プレミアム ビール 24 x 500 ml \$3.60/can 8936061260263
* SPR 018A 	SAPPORO サッポロ Premium BLACK Beer プレミアム 黒生樽 20ltr \$238.00/keg 8936061260256	* SPR 033 	Yebisu エビス Premium Beer プレミアム 生樽 10ltr \$128.00/keg NA	<div>   </div>	



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