

# SAKE



**MAY2021**  
**CALIFORNIA**

## CALIFORNIA SAKE

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## LOCATIONS

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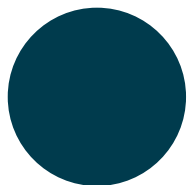
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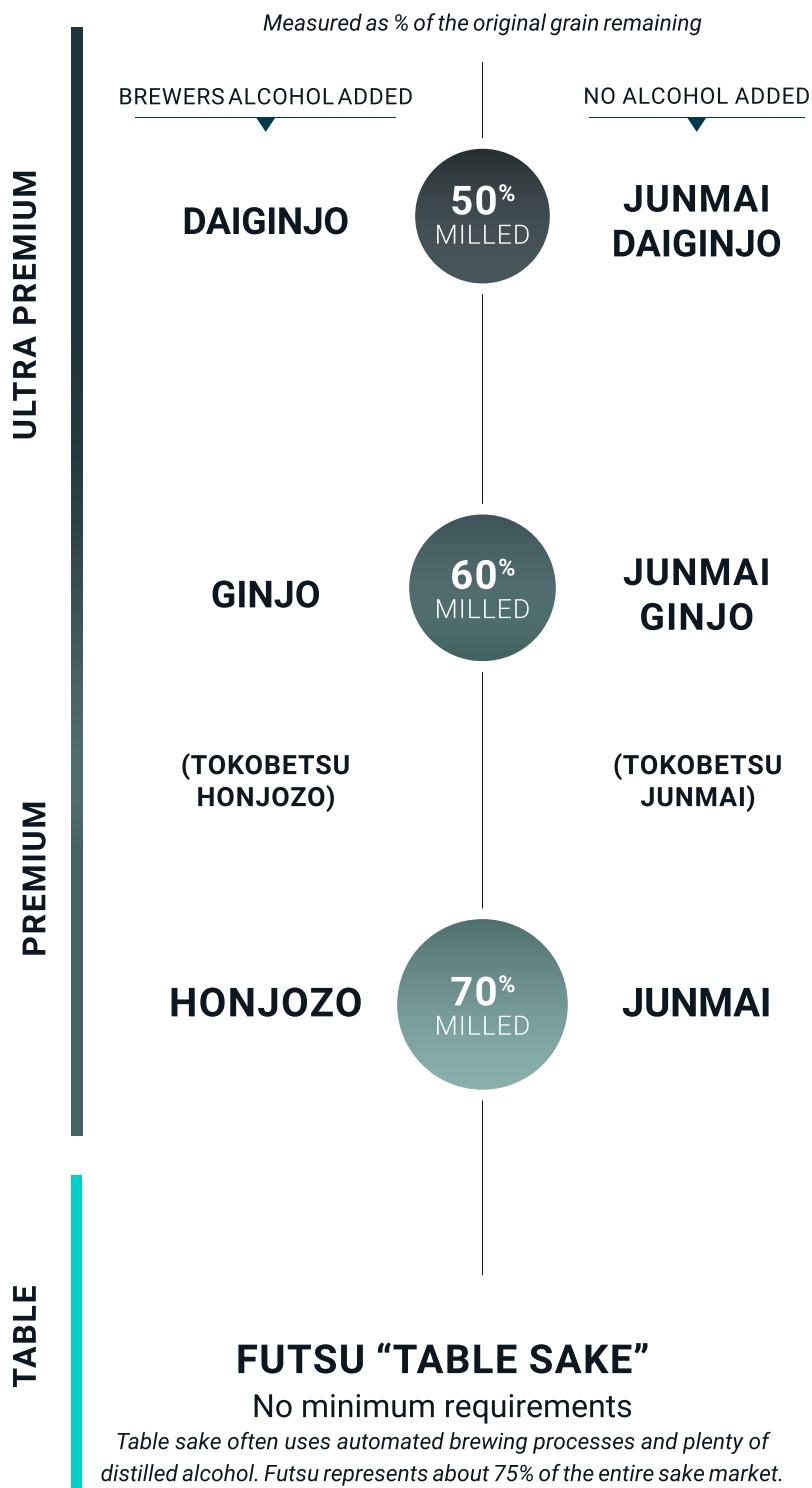
# SAKE GRADE LEVELS

## SAKE IS BREWED FROM RICE.

The rice used to make sake has been milled down or polished to the degree desired to make the “grade” or class of sake. The core of the rice grain is where the starches are concentrated, while the outer layer contains the fats and proteins. The rice polishing ratio, or “*Seimaibuai*” is the percentage of the rice that remains after polishing. The more proteins and fats that are removed, the more the starchy center is revealed, leading to cleaner, more refined sake.



**JUNMAI** literally means “pure rice,” and is made from rice, water, yeast and koji-mold, without addition of distilled alcohol. Junmai does not have a requirement associated with minimum milling percentage, but is typically made from rice milled to nearly the same level as HONJOZO, its alcohol-added equivalent in the Premium Sake classification.





# OREGON CRAFT

saké  
**ONE**

Tapping into the idyllic waters of the Willamette Valley and exclusive rice grown in the renowned Sacramento Valley, Toji/Master Brewer Takumi Kuwabara brings together a diversity of cultures into dynamic handcrafted sake.



## **MOMOKAWA CAN** 桃川 “MOMOKAWA” JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Oregon

A medium-dry and crisp saké with fresh aromas of melon, green apple and anise. Subtle hints of citrus and honeydew.

SMV: +4 Alcohol: 14.1%  
Size/Code: 250ml 295906

Importer: SakéOne | Young's Market Company



## **MOMOKAWA DIAMOND** JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Medium-dry and crisp with a balance of soft water notes and fall flavors of apple and pear. Melon and mild anise on the nose.

SMV: +3 Alcohol: 14.8%  
Size/Code: 300ml 274744 | 750ml 274748

Importer: SakéOne | Young's Market Company



## **MOMOKAWA ORGANIC** JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Refreshing lime combine with delicate pineapple and cola flavors that make a versatile pairing for a variety of meals.

SMV: -1 Alcohol: 14.8%  
Size/Code: 300ml 274722 | 750ml 274725

Importer: SakéOne | Young's Market Company



## **MOMOKAWA ORGANIC KEG** JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Refreshing lime combine with delicate pineapple and cola flavors that make a versatile pairing for a variety of meals.

SMV: -1 Alcohol: 14.8%  
Size/Code: 19.5L 274715

Importer: SakéOne | Young's Market Company



## **YOMI** 黄泉 “YOMI” JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Oregon

Premium sake with delicious notes of melon, cherry, red berries, light cream and subtle mochi.

SMV: 0 Alcohol: 13%  
Size/Code: 250ml 296097

Importer: SakéOne | Young's Market Company



## **MOMOKAWA SILVER** JUNMAI GINJO

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Light, crisp and dry mouthfeel with hints of mineral and citrus. Green apple, melon, and spice on the nose.

SMV: +7 Alcohol: 14.8%  
Size/Code: 750ml 274273

Importer: SakéOne | Young's Market Company



## **G FIFTY** JUNMAI GINJO GENSU

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Robust flavors on the palate, a silky texture with notes suggestive of grape, nectarine, pear, and a hint of mint on the finish.

SMV: 0 Alcohol: 18%  
Size/Code: 300ml 274730 | 750ml 274737

Importer: SakéOne | Young's Market Company



## **G JOY** JUNMAI GINJO GENSU

Brewery: SakéOne  
Prefecture: Forest Grove, Oregon

Rich, genshu style saké that is big and bold with fruity aromas supported on the palate with an off-dry body featuring melon, cherry, and a pepper finish

SMV: +3 Alcohol: 18%  
Size/Code: 300ml 274721 | 750ml 274724

Importer: SakéOne | Young's Market Company



### **MOMOKAWA** **ORGANIC JUNMAI GINJO NIGORI**

**Brewery:** SakéOne

**Prefecture:** Forest Grove, Oregon

Rich and silky layers of coconut and cream with a big burst of fresh pineapple and a hint of banana.

**SMV:** -12    **Alcohol:** 16%

**Size/Code:** 300ml 274272 | 750ml 274726

**Importer:** SakéOne | Young's Market Company



### **MOMOKAWA PEARL** **JUNMAI GINJO NIGORI**

**Brewery:** SakéOne

**Prefecture:** Forest Grove, Oregon

Rich and creamy with bright and bold tropical notes like banana, pineapple, and coconut. Vanilla and pineapple on the nose.

**SMV:** -18    **Alcohol:** 13.5%

**Size/Code:** 300ml 274721 | 750ml 274724

**Importer:** SakéOne | Young's Market Company



### **MOONSTONE ASIAN PEAR** **FLAVOR INFUSED GINJO**

**Brewery:** SakéOne

**Prefecture:** Forest Grove, Oregon

A pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth, flavorful finish.

**SMV:** -12    **Alcohol:** 12%

**Size/Code:** 300ml 274741 | 750ml 274960

**Importer:** SakéOne | Young's Market Company



### **MOONSTONE COCONUT LEMONGRASS** **FLAVOR INFUSED GINJO NIGORI**

**Brewery:** SakéOne

**Prefecture:** Forest Grove, Oregon

Lush, creamy coconut and exotic lemongrass flavors infused in mellow ginjo saké. A velvety nigori.

**SMV:** -33    **Alcohol:** 13.5%

**Size/Code:** 300ml 274740 | 750ml 274959

**Importer:** SakéOne | Young's Market Company



### **NAGINATA JUNMAI DAIGINJO** 桃川

**Brewery:** SakéOne

**Prefecture:** Forest Grove, OR

Bright, fruity aromas of blueberry, banana, and grape with a touch of orange blossom, balanced by a subtle dryness.

**SMV:** 2    **Alcohol:** 15.5%

**Size/Code:** 750ml 404366

**Importer:** SakéOne



### **MOONSTONE PLUM** **FLAVOR INFUSED GINJO**

**Brewery:** SakéOne

**Prefecture:** Forest Grove, Oregon

Rich and ripe plum flavor accented with a hint of almond. A decadent sweetness with a pronounced aroma and color to match.

**SMV:** -88    **Alcohol:** 7%

**Size/Code:** 300ml 274743 | 750ml 274961

**Importer:** SakéOne | Young's Market Company





# FUTSU-SHU

普通酒

RICE MILLED TO: NO MINIMUM

Equivalent to “table sake”, Often made from table rice using automated brewing processes and a generous amount of distilled alcohol. Creating Sake that is both affordable and drinkable. Futsu-shu represents about 75% of the entire sake market and some offer exceptional value.

# HONJOZO

本醸造

RICE MILLED TO: AT LEAST 70%

A premium sake that has had a small amount of neutral spirit added at the end of fermentation to create a lighter, leaner style of Sake with good aroma characteristics. The addition of neutral spirits in Honjozo are often used for stylistic purposes, not economic.



## EIKO FUJI BAN RYU

栄光富士「万流」 “10,000 WAYS”  
FUTSU

Brewery: Fuji Brewing Co. (est. 1778)  
Prefecture: Yamagata

Soft, balanced and easy going, this sake is versatile and can be enjoyed in “10,000 ways” from chilled to gently warmed. The sake is crisp, clean and refreshing.

SMV: +1 Alcohol: 15.3%  
Size/Code: 300ml 178361 | 720ml 178395 | 1.8L 178371

Importer: Kobrand/ Joto Sake | Young's Market Company



## EIKO FUJI BAN RYU CUP

栄光富士「万流」 “10,000 WAYS”  
FUTSU

Brewery: Fuji Brewing Co. (est. 1778)  
Prefecture: Yamagata

Soft, balanced and easy going, this sake is versatile and can be enjoyed in “10,000 ways” from chilled to gently warmed. The sake is crisp, clean and refreshing.

SMV: +1 Alcohol: 15.3%  
Size/Code: 180ml 178015

Importer: Kobrand/ Joto Sake | Young's Market Company



## EIKO FUJI HONKARA

栄光富士「本辛」 “EXTRA EXTRA DRY”  
HONJOZO

Brewery: Fuji Brewing Co. (est. 1778)  
Prefecture: Yamagata

This sake is an abbreviation for “Honjozo Karakuchi,” meaning “extra dry honjozo.” It is rich and dry, silky and balanced with a crisp clean finish. Serve chilled or gently warmed with both light and hearty foods.

SMV: +10 Alcohol: 15.6%  
Size/Code: 720ml 177156 | 1.8L 176772

Importer: Kobrand/ Joto Sake | Young's Market Company



## ENTER.SAKE BLACK DOT

ブラック  
HONJOZO

Brewery: Sekiya Brewery Co. (est. 1864)  
Prefecture: Aichi

A clean, dry, pure sake that complements a wide variety of food. Produced with rice from fields owned by the brewery — one of Japan's few estate breweries.

SMV: Undisclosed Alcohol: 14.9%  
Size/Code: 180ml 237277

Importer: Third Leaf Wines | The Estates Group



## ENTER.SAKE BLACK DOT

ブラック  
HONJOZO

Brewery: Sekiya Brewery Co. (est. 1864)  
Prefecture: Aichi

A clean, dry, pure sake that complements a wide variety of food. Produced with rice from fields owned by the brewery — one of Japan's few estate breweries.

SMV: Undisclosed Alcohol: 14.9%  
Size/Code: 720ml 273606 | 1.8L 237273

Importer: Third Leaf Wines | The Estates Group



## JOTO ONE CUP

上等 純米 “THE GRAFFITI CUP”  
FUTSU

Brewery: Marumoto Brewing Co. (est. 1867)  
Prefecture: Okayama

Light and fresh. Notes of juicy green grape and watermelon. The Joto One Cup is another example of Marumoto's expertise in combining tradition and innovation in one delicious sake. Serve chilled or warmed.

SMV: -2 Alcohol: 15%  
Size/Code: 200ml 180835

Importer: Joto Sake LLC | Young's Market Company





**KASUMI TSURU**  
香住鶴 “KASUMI TSURU”  
**KIMOTO EXTRA DRY**

**Brewery:** Kasumi Tsuru Co.  
**Prefecture:** Hyogo

Rich, complex, elegant and layered, a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, mushrooms and dried fruit. Balanced with a refreshing, crisp and lasting finish.

**SMV:** +7    **Alcohol:** 16%  
**Size/Code:** 300ml 274716 | 720ml 274756 | 1.8L 274761

**Importer:** SakéOne | Young's Market Company



**KASUMI TSURU SHIBORITATE NAMACHOZO**  
香住鶴 “KASUMI TSURU”  
**YAMAHAI FUTSU**

**Brewery:** Kasumi Tsuru Co. (est. 1725)  
**Prefecture:** Hyogo

Kasumi Tsuru is one of the rarest who only brew in Kimoto and Yamahai style. Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews.

**SMV:** +3    **Alcohol:** 18%  
**Size/Code:** 720ml 275563

**Importer:** SakéOne | Young's Market Company



**MURAI FAMILY**  
桃川 “MURAI FAMILY”  
**TOKUBETSU HONJOZO**

**Brewery:** Murai Family  
**Prefecture:** Aomori

Complex with aromatic notes of banana, nectarine and dairy layered with melon, toffee and light aniseed flavors.

**SMV:** +2    **Alcohol:** 15.5%  
**Size/Code:** 300ml 274718 | 720ml 291523

**Importer:** SakéOne | Young's Market Company



**TAKATENJIN**  
高天神 “SWORD OF THE SUN”  
**TOKUBETSU HONJOZO**

**Brewery:** Doi Shuzo (est. 1868)  
**Prefecture:** Shizuoka

Founded by Yasuichi Doi, the village leader who fought many battles near the ruins of Takatenjin Castle. The name celebrates the fact that Doi Shuzo is a solar-powered sake brewery.

**SMV:** +4    **Alcohol:** 15.5%  
**Size/Code:** 720ml 183175

**Importer:** Vine Connections | The Estates Group



**TENSEI**  
天青 “ENDLESS SUMMER”  
**TOKUBETSU HONJOZO**

**Brewery:** Tensei (est. 1872)  
**Prefecture:** Kanagawa

Tensei is a multi-talented brewery that is defined by an entrepreneurial spirit, an international outlook and a laid-back surfer atmosphere.

**SMV:** Undisclosed    **Alcohol:** 15%  
**Size/Code:** 720ml 284791

**Importer:** Vine Connections | The Estates Group



**TOZAI**  
東西 “TYPHOON”  
**FUTSU**

**Brewery:** Kizakura Shuzo (est. 1925)  
**Prefecture:** Kyoto

A futsu-shu made in a premium style that is delicious not only served chilled but also gently warmed or in cocktails.

**SMV:** +6.5    **Alcohol:** 14.9%  
**Size/Code:** 720ml 234242 | 1.8L 234251

**Importer:** Vine Connections | The Estates Group



**TOZAI**  
東西 “NIGHT SWIM”  
**FUTSU**

**Brewery:** Kizakura Shuzo (est. 1925)  
**Prefecture:** Kyoto

Refreshing notes of banana, baked pear and caramelized pineapple. Night Swim is accessible in a pocket-sized can perfect for the pool and beyond.

**SMV:** Undisclosed    **Alcohol:** 14%  
**Size/Code:** 187ml 390687

**Importer:** Vine Connections | The Estates Group



**YOSHINOAWA GENSEN KARAKUCHI**  
吉乃川「厳選辛口」 “YOSHINOAWA”  
**FUTSU**

**Brewery:** Yoshinogawa Shuzo  
**Prefecture:** Niigata

Dry, clean and crisp with layers of subtle fruit flavors and hints of earth and water portraying its Niigata home. Can be served either chilled or warm.

**SMV:** +7    **Alcohol:** 15.6%  
**Size/Code:** 720ml 274732 | 1.8L 274736

**Importer:** SakéOne | Young's Market Company



**YURI MASAMUNE**  
由利正宗 “BEAUTIFUL LILY”  
**FUTSU**

**Brewery:** Saiya Brewing Co. (est. 1902)  
**Prefecture:** Akita

Both mellow and rustic, this sake has aromas of fresh melon and a light nuttiness on the palate. It is the original brand of the brewery and a favorite among the Akita locals. Serve chilled or gently warmed.

**SMV:** +2.5    **Alcohol:** 15%  
**Size/Code:** 200ml 178391 | 720ml 176810 | 1.8L 178370

**Importer:** Joto Sake LLC | Young's Market Company

# JUNMAI

## 純米

RICE MILLED TO: NO MINIMUM,  
BUT GENERALLY AROUND 70%

The first tier of premium sake, usually full-bodied with structure, and are food friendly in nature. Made of water, koji mold, yeast and rice that has been milled to roughly 70% of its original size. Junmai is always brewed without addition of distilled alcohol. In the past, a Junmai had to be milled to 70%. Today, there is no minimum milling requirement for Junmai, but it must have the milling rate listed on its label.



### AMA NO TO 天の戸 "HEAVEN'S DOOR" TOKUBETSU JUNMAI

Brewery: Asamai Shuzo (est. 1917)  
Prefecture: Akita

Asamai brewery only uses local Akita rice from a unique cooperative of 19 different local growers. They get quality rice from this cooperative and four of their experienced growers—including Toji (brewer master) Moriya.

SMV: +4 Alcohol: 16.2%  
Size/Code: 720ml 562120

Importer: Vine Connections | The Estates Group



### CHIYONOSONO 千代の園 "SHARED PROMISE" JUNMAI

Brewery: Chiyonosono Shuzo (est. 1896)  
Prefecture: Kumamoto

After the war, Chiyonosono crafted the first Junmai sake and celebrated by sharing it from a large, red lacquered sake cup called a Shuhai. The brewers made a promise to make high-quality sake from rice alone.

SMV: +3.5 Alcohol: 15%  
Size/Code: 720ml 183160

Importer: Vine Connections | The Estates Group



### ENTER.SAKE HEIWA 紀土 JUNMAI

Brewery: Heiwa Shuzo (est. 1928)  
Prefecture: Wakayama

Named "Heiwa," or peace for their desire for world peace after the destruction of World War II. Built inside and around a 500-year-old temple in scenic Wakayama, the brewery is surrounded by mountains and abundant natural spring water.

SMV: Undisclosed Alcohol: 14.5%  
Size/Code: 300ml 288796 | 720ml 288797

Importer: Third Leaf Wines | The Estates Group



### ENTER.SAKE SOOKUU 蒼空 JUNMAI

Brewery: Fujioka Brewery Co. (est. 1902)  
Prefecture: Kyoto

This sake has incredible weight and texture; laden with umami, it pairs beautifully with cheese, grilled white meat and savory dishes. A highly limited production sake that is rarely seen outside Kyoto.

SMV: Undisclosed Alcohol: 15.5%  
Size/Code: 500ml 391504

Importer: Third Leaf Wines | The Estates Group



### FU-KI 富貴 JUNMAI

Brewery: Fu-Ki Brewery  
Prefecture: Japan

Fu-Ki Sake is a Junmai-grade sake with elegant fruity aroma. Enjoy with sushi, tempura and teriyaki chicken and steak and seafood. Best served chilled in a sake glass or in cocktails.

SMV: 0 Alcohol: 16%  
Size/Code: 720ml 228070

Importer: Sazerac | Young's Market Company



### FUKUCHITOSE 福千歳 山廃純米 "HAPPY OWL" YAMAHAI JUNMAI

Brewery: Tajima Brewing Co. (est. 1849)  
Prefecture: Fukui

The Tajima Brewery specializes in the yamahai brewing method, which takes three times longer to brew than modern methods. This sake is rich, savory and complex with a long dry finish. Serve chilled or warmed with flavorful foods.

SMV: +3 Alcohol: 15.2%  
Size/Code: 720ml 178895

Importer: Joto Sake LLC | Young's Market Company



### FUKUCHO 富久長 "FORGOTTEN FORTUNE" JUNMAI

Brewery: Imada Shuzo (est. 1868)  
Prefecture: Hiroshima

Only brewery to use hattanso, a once-abandoned rice. Toji Miho Imada painstakingly revived the rice by first growing it herself in order to learn how to brew it. Miho mills the rice minimally for the best balance, complexity and all its haughty boldness.

SMV: +3 Alcohol: 16.5%  
Size/Code: 300ml 186096 | 720ml 186090

Importer: Vine Connections | The Estates Group



### HAKUTO 白藤 "DEEP FAITH" JUNMAI

Brewery: Hakuto Brewery (est. 1722)  
Prefecture: Ishikawa

Hakuto is elegant, refined, delicate, and charming. This Sake is a perfect representation of their house style—balancing full flavor with elegance and refinement. With a hint of umami, sweetness, and finishing spice.

SMV: +2 Alcohol: 15%  
Size/Code: 720ml 405373

Importer: Joto Sake | The Estates Group

**IZUMO FUJI**

出雲富士 “ANCIENT SHRINE”  
**JUNMAI**

**Brewery:** Izumo Fuji Brewing Co. (est. 1939)  
**Prefecture:** Shimane

Brewed using old school and traditional methods, this Junmai is gently made, fully by hand. It is soft, relaxed and expansive on the palate with an underlying sweetness and light savory note. Serve chilled to slightly warmed.

**SMV:** +4.5 **Alcohol:** 16%  
**Size/Code:** 720ml 184377

**Importer:** Joto Sake LLC | Young's Market Company

**JOTO**

上等 純米 “THE GREEN ONE”  
**JUNMAI**

**Brewery:** Fuji Brewing Co. (est. 1778)  
**Prefecture:** Yamagata

Rich and solid with hints of fruit and light acidity on the palate with a dry, balanced finish. This sake is extremely approachable both in its label and its flavor. Serve chilled to gently warmed.

**SMV:** +7.5 **Alcohol:** 15.5%  
**Size/Code:** 300ml 180817 | 720ml 1180928 | 1.8L 180837

**Importer:** Joto Sake LLC | Young's Market Company

**KANBARA**

蒲原 “ANCIENT TREASURE”  
**YAMAHAI JUNMAI GENSHU KOSHU**

**Brewery:** Kaetsu (est. 1880)  
**Prefecture:** Niigata

Kaetsu brews powerful, big, bold sake from Japan's most popular brewing region, Niigata, which is otherwise known for producing light, clean sake.

**SMV:** Undisclosed **Alcohol:** 17.2%  
**Size/Code:** 720ml In Process

**Importer:** Vine Connections | The Estates Group

**KASUMI TSURU**

香住鶴  
**YAMAHAI TOKUBETSU JUNMAI**

**Brewery:** Kasumi Tsuru Co. (est. 1725)  
**Prefecture:** Hyogo

Full body, noticeable acidity and a slightly dry finish. Complex aroma with notes of mochi and toasted cereal. Exclusive hyogo kitanishiki rice led to a delicate balance of sweet and savory flavors.

**SMV:** +4 **Alcohol:** 15%  
**Size/Code:** 720ml 274753

**Importer:** SakéOne | Young's Market Company

**KAWATSURU**

川鶴 “CRANE OF PARADISE”  
**JUNMAI**

**Brewery:** Kawatsuru (est. 1891)  
**Prefecture:** Kagawa

Known for its rice-driven style with elegant, rich texture, Kawatsuru pays respect to the crane that symbolizes longevity and good fortune.

**SMV:** +3 **Alcohol:** 15.5%  
**Size/Code:** 720ml 267824

**Importer:** Vine Connections | The Estates Group

**KIBO**

希望  
**JUNMAI**

**Brewery:** Suisen Shuzo  
**Prefecture:** Iwate

Medium body with aromatic and floral honey notes balanced with hints of almond and a dry finish. Ideal both warm and chilled.

**SMV:** +2 **Alcohol:** 15.5%  
**Size/Code:** 180ml 282337

**Importer:** SakéOne | Young's Market Company

**MANA 1751**

真名鶴 “TRUE VISION”  
**YAMAHAI TOKUBETSU JUNMAI MUROKA GENSHU**

**Brewery:** Manatsuru (est. 1751)  
**Prefecture:** Fukui

Manatsuru was established in 1751 and became legendary in 1998 when the current toji took over and won every gold medal in sight.

**SMV:** +3.5 **Alcohol:** 16.5%  
**Size/Code:** 720ml 288095

**Importer:** Vine Connections | The Estates Group

**MURAI FAMILY**

桃川「端麗」 “TANREI”  
**JUNMAI**

**Brewery:** Murai Family  
**Prefecture:** Aomori

Tanrei, meaning light and mellow, is an apt descriptor of this sake which is elegant, crisp, and dry with melon and apple aromas. Subtle flavors of cantaloupe and pear.

**SMV:** +5 **Alcohol:** 14.5%  
**Size/Code:** 300ml 274717 | 720ml 274757

**Importer:** SakéOne | Young's Market Company

**RIHAKU**

李白 “DANCE OF DISCOVERY”  
**JUNMAI**

**Brewery:** Rihaku Shuzo (est. 1882)  
**Prefecture:** Shimane

The sake is made with a recently developed rice called Kannomai — a word made of the Japanese characters “kan,” which means God, and “mai,” which can mean dance or stage. The rice is only used in the Shimane Prefecture.

**SMV:** +5 **Alcohol:** 14.8%  
**Size/Code:** 300ml 183964 | 720ml 183959

**Importer:** Vine Connections | The Estates Group

**SAKÉMOTO**

酒元 “INFINITE SPIRIT”  
**JUNMAI**

**Brewery:** Hakutsuru Sake Brewing Co.  
**Prefecture:** Hyogo

Lively aromas and flavors of melon, Asian pear, white flowers and candy nougat with balanced acidity. A light to medium body with a touch of honey sweetness and crisp finish.

**SMV:** +4 **Alcohol:** 14.7%  
**Size/Code:** 720ml 274731

**Importer:** SakéOne | Young's Market Company



**SEIKYO TAKEHARA**

誠鏡 竹原 “MIRROR OF TRUTH”  
**JUNMAI**

**Brewery:** Nakao Brewing Co. (est. 1871)  
**Prefecture:** Hiroshima

This Junmai is soft and balanced with a mellow and rustic, fruity and mineral rich flavor. It was the first sake of the brewery and has been a local favorite ever since. Serve chilled or at room temperature.

**SMV:** -1    **Alcohol:** 15.4%  
**Size/Code:** 300ml 178783 | 720ml 179191 | 1.8L 178791

**Importer:** Joto Sake LLC | Young's Market Company

**SHICHI HON YARI**

七本槍 “THE SEVEN SPEARSMAN”  
**JUNMAI**

**Brewery:** Tomita Brewing Co. (est. 1540)  
**Prefecture:** Shiga

One of Japan's oldest breweries, this sake was brewed by the 16th generation of the family. It is complex, boasting aromas and flavors ranging from mushroom to melon. Dry and crisp on the palate, serve chilled to fully warmed.

**SMV:** +4.5    **Alcohol:** 15-16%  
**Size/Code:** 300ml 176812 | 720ml 176807 | 1.8L 178390

**Importer:** Joto Sake LLC | Young's Market Company

**TAIHEIKAI**

太平洋 特別純米 “PACIFIC OCEAN”  
**TOKUBETSU JUNMAI**

**Brewery:** Huchu Homare Brewing Co. (est. 1854)  
**Prefecture:** Ibaraki

Taiheikai is the brewery's original sake dating to 1854. It is a symbolic reverence of the nearby Pacific Ocean. The sake is abundant yet balanced with fruitiness and nuttiness and a rich mouth feel. Serve chilled.

**SMV:** +2.5    **Alcohol:** 15.5%  
**Size/Code:** 720ml 165054

**Importer:** Joto Sake LLC | Young's Market Company

**TAITEN SHIRAGIKU**

大典白菊  
**JUNMAI**

**Brewery:** Shiragiku Shuzo  
**Prefecture:** Okayama

The rice that we use in this limited edition sake has the same name as our brewery, as we have revived this rice variety from only 55 seeds. Please enjoy the strong taste filled with a rich, acidic flavor.

**SMV:** +4    **Alcohol:** 16.5%  
**Size/Code:** 720ml 271759

**Importer:** Kuramoto US | Young's Market Company

**TAITEN SHIRAGIKU MIKINISHIKI**

大典白菊「造酒錦」  
**JUNMAI**

**Brewery:** Shiragiku Shuzo  
**Prefecture:** Okayama

This is brewed with our revived heritage sake rice, which is truly unique. Please enjoy the balance of the highly aromatic, clean taste and sharpness.

**SMV:** +5    **Alcohol:** 16.5%  
**Size/Code:** 720ml 271758

**Importer:** Kuramoto US | Young's Market Company

**TAKA**

貴 “NOBLE ARROW”  
**TOKUBETSU JUNMAI**

**Brewery:** Taka (est. 1888)  
**Prefecture:** Yamaguchi

Fourth generation President/Toji Takahiro Nagayama is passionate about his estate grower-producer style sake, allowing him to brew sake that represents his personality and to reach all the people who drink it.

**SMV:** Undisclosed    **Alcohol:** 15.5%  
**Size/Code:** 720ml 267823

**Importer:** Vine Connections | The Estates Group

**TAN-REI BOX**

淡麗 “CLEAN AND DRY”  
**JUNMAI**

**Brewery:** OZEKI SAKE U.S.A., Inc. (est. 1979)  
**Prefecture:** USA

Specially brewed by Ozeki for Young's Market Company, Tan-Rei is clean, mellow and distinctly dry. Suggested for hot sake machines or stored cold for serving chilled sake by the glass or carage.

**SMV:** +7    **Alcohol:** 13.5%  
**Size/Code:** 19L 187030

**Importer:** JFC International Inc | Young's Market Company

**TENTAKA**

天鷹 “HAWK IN THE HEAVENS”  
**JUNMAI**

**Brewery:** Tentaka Shuzo (est. 1914)  
**Prefecture:** Tochigi

Brewed with water from the area's natural underground springs which goes through triple filtration to remove any unwanted natural debris. Locally adored, Tentaka Kuni only releases 20% of its brew out of Tochigi prefecture.

**SMV:** +3    **Alcohol:** 15.6%  
**Size/Code:** 300ml 234266 | 720ml 234252 | 1.8L 234268

**Importer:** Vine Connections | The Estates Group

**TENTAKA**

天鷹オルガナカ “ORGANAKA”  
**ORGANIC JUNMAI**

**Brewery:** Tentaka Shuzo (est. 1914)  
**Prefecture:** Tochigi

One of the only producers in Japan with organic certification from the USDA, EU, and Japan EcoCert. Surrounded by three flowing rivers, idyllic mountains, and peaceful fields, the area where the rice is grown is very tranquil.

**SMV:** +7    **Alcohol:** 15.3%  
**Size/Code:** 720ml 184336

**Importer:** Vine Connections | The Estates Group

**TOZAI**

東西 “LIVING JEWEL”  
**JUNMAI**

**Brewery:** Kizakura Shuzo (est. 1925)  
**Prefecture:** Kyoto

Produced in the brewing town of Fushimi, known for its abundant supply of soft water from many nearby mountains. The label is a Japanese “koi” whose vibrant colors and scales have earned them the moniker “living jewels.”

**SMV:** +6.5    **Alcohol:** 14.9%  
**Size/Code:** 300ml 234248 | 720ml 234243

**Importer:** Vine Connections | The Estates Group



**YAMADA**  
むかしのまんま “EVERLASTING ROOTS”  
**TOKUBETSU JUNMAI**

Brewery: Yamada Shoten (est. 1868)  
Prefecture: Gifu

Made in an ultra-handcrafted and traditional style at Vine Connections' smallest brewery (280 koku), the kanji on the label translates to “nothing has changed since the beginning.”

SMV: +4 Alcohol: 15%  
Size/Code: 900ml 267825

Importer: Vine Connections | The Estates Group



**YOSHINO-GAWA ECHIGO JUNMAI**  
吉乃川「越後」 “GOLDEN HORIZON”  
**JUNMAI**

Brewery: Yoshinogawa Shuzo (est. 1548)  
Prefecture: Niigata

Lovely water notes express the rich agricultural region of Niigata, while citrus and spice overtones give a glimpse into the brewers' craft. A balance of savory and sweet marks this truly expressive yet subtle sake.

SMV: +2 Alcohol: 13.7%  
Size/Code: 300ml 275335 | 720ml 274733

Importer: SakéOne | Young's Market Company



**YUHO**  
遊穂 “ETERNAL EMBERS”  
**JUNMAI**

Brewery: Mioya Shuzo (est. 1897)  
Prefecture: Ishikawa

Named for a local “river-crossing” festival wherein an ancient Japanese prince is reunited with his beloved princess. Torches are used to light their way to conjugal harmony (hence village prosperity).

SMV: +6 Alcohol: 16%  
Size/Code: 720ml 183960 | 1.8L 288096

Importer: Vine Connections | The Estates Group



**YUHO**  
遊穂 “RHYTHM OF THE CENTURIES”  
**KIMOTO JUNMAI**

Brewery: Mioya Shuzo (est. 1897)  
Prefecture: Ishikawa

Uses the rhythmic pole-ramming technique called Yama-oroshi to mix the yeast starter for this sake. It gives the sake more complex, pronounced flavors. It is aged for four years, which rounds out the edges and creates overall smoothness.

SMV: +3 Alcohol: 15.9%  
Size/Code: 720ml 183961

Importer: Vine Connections | The Estates Group



**YUKI NO BOSHA**  
雪の茅舎 “OLD CABIN”  
**YAMAHAI JUNMAI**

Brewery: Saiya Brewing Co. (est. 1902)  
Prefecture: Akita

Both rich and delicate, this sake is full and mellow with notes of roasted nuts and brown butter. It is brewed slowly and methodically with proprietary yeasts, yielding a unique sake that can be served from chilled to warmed.

SMV: +1 Alcohol: 16%  
Size/Code: 720ml 27827

Importer: Joto Sake LLC | Young's Market Company



**YOSHINO-GAWA ECHIGO JUNMAI**  
吉乃川「越後」 “GOLDEN HORIZON”  
**JUNMAI**

Brewery: Yoshinogawa Shuzo (est. 1548)  
Prefecture: Niigata

Lovely water notes express the rich agricultural region of Niigata, while citrus and spice overtones give a glimpse into the brewers' craft. A balance of savory and sweet marks this truly expressive yet subtle sake.

SMV: +2 Alcohol: 13.7%  
Size/Code: 300ml 275335 | 720ml 274733

Importer: SakéOne | Young's Market Company





# GINJO & JUNMAI GINJO

吟醸 純米吟醸

RICE MILLED TO: AT LEAST 60%

Super premium sakes that involve a more hands-on brewing process, lower temperature and slower fermentation with a more delicate approach across the board. This extra effort produces a sake that is layered, complex, fragrant and dynamic. Ginjo or Junmai Ginjo Sake has minimum milling requirement of at least 60% and Ginjo sake has small amount of distilled alcohol added. Junmai Ginjo is made without the addition of distilled alcohol.



## BUSHIDO

武士道 "WAY OF THE WARRIOR"  
JUNMAI GINJO (KEG)

Brewery: Kizakura Shuzo (est. 1925)  
Prefecture: Kyoto

On-the-go, hassle free, premium Ginjo Genshu sake in a can. Bushido is the ancient Japanese Samurai code of moral values, loyalty and honor. Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.

SMV: +6.5 Alcohol: 18%  
Size/Code: 19.5L 234603

Importer: Vine Connections | The Estates Group



## BUSHIDO

武士道 "WAY OF THE WARRIOR"  
JUNMAI GINJO (CAN)

Brewery: Kizakura Shuzo (est. 1925)  
Prefecture: Kyoto

Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.

SMV: +6.5 Alcohol: 18%  
Size/Code: 180ml 234602

Importer: Vine Connections | The Estates Group



## CHIKURIN KAROYAKA

竹林 かるやか "LIGHTNESS"  
JUNMAI GINJO

Brewery: Marumoto Brewing Co. (est. 1867)  
Prefecture: Okayama

This brewery is an "estate brewery," a rare classification, meaning they grow their own rice to produce this sake. Made with extreme care and attention to every detail, this sake is light with champagne-like delicacy. Serve chilled.

SMV: +3 Alcohol: 16%  
Size/Code: 300ml 177115 | 720ml 219572

Importer: Joto Sake LLC | Young's Market Company



## CHIKURIN ORGANIC KAROYAKA

竹林 オーガニック かるやか "ORGANIC LIGHTNESS"  
JUNMAI GINJO

Brewery: Marumoto Brewing Co. (est. 1867)  
Prefecture: Okayama

This was the first Japanese sake made from 100% USDA-certified organic sake rice, estate grown by the Marumoto Brewery. It is pure, clean, light and subtly fruity with balanced acidity and a dry finish. Serve chilled.

SMV: +3 Alcohol: 16%  
Size/Code: 720ml 196601

Importer: Joto Sake LLC | Young's Market Company



## CHIYONOSONO

千代の園 "SACRED POWER"  
JUNMAI GINJO

Brewery: Chiyonosono Shuzo (est. 1896)  
Prefecture: Kumamoto

Reviving the shinriki rice strain by borrowing a handful of grains that remained in existence within various agricultural research centers. Chiyonosono is currently the only Japanese brewery to use shinriki rice for sake brewing.

SMV: +2.5 Alcohol: 16%  
Size/Code: 300ml 212758 | 720ml 234545

Importer: Vine Connections | The Estates Group



## COWBOY YAMAHAI

塩川 酒造 "SHIOKAWA"  
YAMAHAI JUNMAI GINJO GENSU

Brewery: Shiokawa (est. 1912)  
Prefecture: Niigata

Traditional but not bound by tradition, Shiokawa-san's curiosity and scientific approach to brewing results in constant experimentation to make better sake year after year.

SMV: +3.5 Alcohol: 16.9%  
Size/Code: 720ml 284789

Importer: Vine Connections | The Estates Group



## EIKO FUJI NAMAZAKE

栄光富士 生貯蔵酒 "GLORIOUS MT. FUJI"  
JUNMAI GINJO

Brewery: Fuji Brewing Co. (est. 1778)  
Prefecture: Yamagata

Made from highly refined Yamada Nishiki rice, this sake is fresh, yeasty and lively with hints of banana and papaya. It is rich yet refreshing with a soft and delicate texture. Serve chilled.

SMV: 3 Alcohol: 15%  
Size/Code: 720ml 178396

Importer: Joto Sake LLC | Young's Market Company



## ENTER SAKE SILVER

シルバー  
JUNMAI GINJO

Brewery: Sekiya Brewery Co. (est. 1864)  
Prefecture: Aichi

An aromatic Ginjo sake produced from the heirloom mineharuka rice. A slight perception of sweetness on the palate makes for a serious and easily enjoyed sake.

SMV: Undisclosed Alcohol: 15%  
Size/Code: 720ml 237927

Importer: Third Leaf Wines | The Estates Group



**FUKUCHO SUIGETSU**

富久長水月 “MOON ON THE WATER”  
**JUNMAI GINJO**

**Brewery:** Imada Shuzo (est. 1868)  
**Prefecture:** Hiroshima

Miho Imada, Fukucho owner and master brewer, is one of the few female tojis. This sake is made with the famous soft water of Hiroshima prefecture, which gives it deep, persistent flavor.

**SMV:** +3    **Alcohol:** 17%  
**Size/Code:** 300ml 234547 | 720ml 234546

**Importer:** Vine Connections | The Estates Group

**FUKU CHITOSE**

福千歳 “OLD VIRTUE”  
**JUNMAI GINJO**

**Brewery:** Tajima Brewery (est. 1849)  
**Prefecture:** Fukui

The Tajima Brewery specializes in the “yamahai” method, and their sake is nuanced and elegant. Banana and toffee aromas, with notes of pear and lychee on the palate.

**SMV:** +1.7    **Alcohol:** 15%  
**Size/Code:** 720ml 400734

**Importer:** Joto Sake LLC | The Estates Group

**JOTO**

上等 純米吟醸 “THE PINK ONE”  
**JUNMAI GINJO**

**Brewery:** Huchu Homare Brewing Co. (est. 1854)  
**Prefecture:** Ibaraki

Made using two kinds of yeasts, this Junmai Ginjo is lush and fruity with notes of succulent peach and musk melon. It finishes crisp and clean.

**SMV:** +2    **Alcohol:** 15.5%  
**Size/Code:** 720ml 180924

**Importer:** Joto Sake LLC | The Estates Group

**IZUMO FUJI**

出雲富士 “SHIMANE LOCAL”  
**JUNMAI GINJO**

**Brewery:** Fuji Brewery (est. 1939)  
**Prefecture:** Shimane

This brewery created their brand, Izumo Fuji, to celebrate two Japanese symbols: the Izumo Taisha, one of Japan's oldest Shinto shrines, and Mount Fuji. Made from locally- grown Yamada Nishiki rice, the sake is juicy, soft and melting.

**SMV:** +5    **Alcohol:** 16%  
**Size/Code:** 720ml 400733

**Importer:** Joto Sake LLC | The Estates Group

**KAMEIZUMI**

亀泉 “ETERNAL SPRING”  
**JUNMAI GINJO NAMA GENSHU**

**Brewery:** Kameizumi Shuzo (est. 1897)  
**Prefecture:** Kochi

Showing the yeasty, bisquity nose of a “namazake,” this sake is luscious, fruity, and soft on the palate.

**SMV:** -15    **Alcohol:** 14%  
**Size/Code:** 720ml 290851

**Importer:** Joto Sake LLC | The Estates Group

**KANBARA**

蒲原 “BRIDE OF THE FOX”  
**JUNMAI GINJO**

**Brewery:** Kaetsu Shuzo (est. 1880)  
**Prefecture:** Niigata

Named for the famous fox-bride festival held annually in Niigata to celebrate a local legend about mysterious lights nearby Mt. Kirin. Brewed with locally grown rice.

**SMV:** +3    **Alcohol:** 17%  
**Size/Code:** 300ml 234553 | 720ml 234550 | 1.8L 234554

**Importer:** Vine Connections | The Estates Group

**MABOROSHI**

幻 “NAKAO'S SECRET”  
**JUNMAI GINJO**

**Brewery:** Nakao Brewing Co. (est. 1871)  
**Prefecture:** Hiroshima

Delicate, lightly fruity and floral, this sake is both complex and approachable. It is soft, airy, medium-bodied and dry, beautifully capturing the house style. Serve chilled.

**SMV:** +3    **Alcohol:** 15%  
**Size/Code:** 300ml 178729 | 720ml 178717 | 1.8L 178732

**Importer:** Joto Sake LLC | The Estates Group

**KASUMI TSURU**

香住鶴  
**YAMAHAI JUNMAI GINJO**

**Brewery:** Kasumi Tsuru  
**Prefecture:** Hyogo

Superbly smooth and soft with fresh yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

**SMV:** +4    **Alcohol:** 15%  
**Size/Code:** 720ml 274754

**Importer:** SakéOne | Young's Market Company

**MANTENSEI**

満天星 “STAR-FILLED SKY”  
**JUNMAI GINJO**

**Brewery:** Suwa Shuzo (est. 1859)  
**Prefecture:** Tottori

Located in a remote prefecture where there is an abundance of natural elements available. Umami-driven, savory sake with strong koji characteristics and three years of aging.

**SMV:** +3    **Alcohol:** 16%  
**Size/Code:** 300ml 234559 | 720ml 234558

**Importer:** Vine Connections | The Estates Group

**MURAI FAMILY**

桃川 “SUGIDAMA”  
**JUNMAI GINJO**

**Brewery:** Murai Family  
**Prefecture:** Aomori

Lush and fruity with a weighty mouthfeel but transforms into a light and slightly dry finish. Aromas of pineapple and banana followed by flavors of dried pear and kiwi.

**SMV:** +2    **Alcohol:** 14.4%  
**Size/Code:** 300ml 274719 | 720ml 291522

**Importer:** SakéOne | Young's Market Company

**RIHAKU**

李白 “WANDERING POET”  
**JUNMAI GINJO**

Brewery: Rihaku Shuzo (est. 1882)  
Prefecture: Shimane

Uses a koji-making machine allows tighter control of temperature and moisture during the process, resulting in a cleaner, more uniform, and consistent koji.

SMV: +3 Alcohol: 15%  
Size/Code: 300ml 233582 | 720ml 234274 | 1.8L 233586

Importer: Vine Connections | The Estates Group

**SEIKYO OMACHI**

誠鏡 雄町 “ANCIENT STRAIN”  
**JUNMAI GINJO**

Brewery: Nakao Brewing Co. (est. 1871)  
Prefecture: Hiroshima

Omachi is the oldest sake rice, and is one of very few non-crossbred rice varieties that exists in Japan today. This sake is deeply rich and soft with crisp fruity notes. Serve chilled.

SMV: +3 Alcohol: 15%  
Size/Code: 720ml 179493

Importer: Joto Sake LLC | Young's Market Company

**SHICHI HON YARI**

七本槍 “THE WARRIOR'S BLEND”  
**JUNMAI GINJO**

Brewery: Tomita Brewery (est. 1540)  
Prefecture: Shiga

“Ginfubuki” rice is a cross between Yamada Nishiki, a famous sake rice, and Tamazakae, a local varietal. Herbal and nutty on the nose, this sake shows the classic Shichi Hon Yari style with a light and clean angle.

SMV: +4 Alcohol: 15%  
Size/Code: 720ml 398661

Importer: Joto Sake LLC | The Estates Group

**TENSEI**

天青 “SONG OF THE SEA”  
**JUNMAI GINJO**

Brewery: Kumazawa Shuzo (est. 1872)  
Prefecture: Kanagawa

Made with yeast that is obtained directly from the brewer that discovered it, rather than through the usual distribution channels. Making the sake more lively and intense. Song of the Sea is an ode to the seaside location in Kanagawa.

SMV: 3.5 Alcohol: 16%  
Size/Code: 720ml 183998

Importer: Vine Connections | The Estates Group

**TOKO**

東光 “SUN RISE”  
**JUNMAI GINJO**

Brewery: Kojima Sohonten (est. 1597)  
Prefecture: Yamagata

Produced by one of the oldest active breweries in Japan. Grassy, floral aromas with green apple and melon, and clean acidity.

SMV: +1 Alcohol: 15%  
Size/Code: 720ml 384880

Importer: Vine Connections | The Estates Group

**TOZAI**

東西 “WELL OF WISDOM”  
**GINJO**

Brewery: Kizakura Shuzo (est. 1925)  
Prefecture: Kyoto

A bright, vibrant Ginjo made in a classic style from Kyoto, the birthplace of sake.

SMV: +5.5 Alcohol: 15%  
Size/Code: 300ml 234250 | 720ml 157780

Importer: Vine Connections | The Estates Group

**WATARI BUNE**

渡舟 “FERRY BOAT” THE 55  
**JUNMAI GINJO**

Brewery: Huchu Homare Brewing Co.  
Prefecture: Ibaraki

The Huchu Homare brewery recultivated the previously extinct Watari Bune rice varietal in 1988. This iconic sake, made from the famous rice, receives international high praise. It is floral, fruity, lively and complex. Serve chilled.

SMV: +3 Alcohol: 15-16%  
Size/Code: 300ml 165056 | 720ml 216206

Importer: Joto Sake LLC | Young's Market Company

**YOSHINOAWA**

吉乃川「極上」 “GOKUJO”  
**GINJO**

Brewery: Yoshinogawa Shuzo  
Prefecture: Niigata

Delicate, dry and fragrant with a crisp, clean finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs and stone fruits like peach and nectarine. A lingering finish provides a silky, smooth mouthfeel.

SMV: +7 Alcohol: 15.5%  
Size/Code: 720ml 274735

Importer: SakéOne | Young's Market Company

**YOSHINOAWA**

吉乃川「冬の勇者」 “WINTER WARRIOR”  
**JUNMAI GINJO**

Brewery: Yoshinogawa Shuzo  
Prefecture: Niigata

Delightful tropical notes with melon, lightly floral aromatics, and a medium body that is refreshing and clean, with honeydew and lychee on the palate.

SMV: -1 Alcohol: 14%  
Size/Code: 300ml 274739 | 720ml 291524

Importer: SakéOne | Young's Market Company

**YUKI NO BOSHA**

雪の茅舎 “CABIN IN THE SNOW”  
**JUNMAI GINJO**

Brewery: Saiya Brewing Co. (est. 1902)  
Prefecture: Akita

Aromatic, fruity, dense, full bodied and complex, this sake is famous both in Japan and in the USA. It is expertly hand crafted by the multi award winning.

SMV: 1 Alcohol: 16%  
Size/Code: 300ml 177113 | 720ml 176809 | 1.8L 178372

Importer: Joto Sake LLC | Young's Market Company

# DAIGINJO & JUNMAI DAIGINJO

大吟醸純 米大吟醸

RICE MILLED TO: AT LEAST 50%

The Ultra-Premium tier of sake that represents the pinnacle of the brewer's craftsmanship and expression. An extremely labor-intensive brewing process that requires a tremendous attention to detail and an artisanal spirit to execute. Elegantly refined with fantastic depth, complexity, and finesse. Junmai Daiginjo is made without the addition of distilled alcohol, while Daiginjo has a very small amount of neutral spirit added.



## ENTER.SAKE SHUHARI

守破離  
JUNMAI DAIGINJO

Brewery: Matsumoto Sake Brewing Co. (est. 1791)  
Prefecture: Kyoto

A slight effervescence provides heightened aromatics and refreshing acidity. Only pasteurized once and stored cold and under pressure to retain the natural effervescence from fermentation. Outstanding as an aperitif and with fish.

SMV: Undisclosed Alcohol: 14%  
Size/Code: 720ml 391502

Importer: Third Leaf Wines | The Estates Group



## JOTO DAIGINJO

上等 大吟醸 "THE ONE WITH THE CLOCKS"  
DAIGINJO

Brewery: Nakao Brewing Co. (est. 1871)  
Prefecture: Hiroshima

The Nakao brewery uses their proprietary apple yeast to brew this Daiginjo. The label's 72 clocks represent the 72 hours it takes to mill the rice for this sake. It is clean and bright with notes of green apple. Serve chilled.

SMV: +5 Alcohol: 16.5%  
Size/Code: 300ml 180818 | 720ml 180842 | 1.8L 180838

Importer: Joto Sake LLC | Young's Market Company



## KONTEKI

坤滴 "TEARS OF DAWN"  
DAIGINJO

Brewery: Higashiyama Shuzo (est. 1945)  
Prefecture: Kyoto

Daiginjo made with Japan's highest quality rice and local fushimi mizu, the soft, pure water from Japan's Eastern mountains.

SMV: +3 Alcohol: 15.5%  
Size/Code: 300ml 198967 | 720ml 199180 | 1.8L 198970

Importer: Vine Connections | The Estates Group



## KONTEKI

坤滴 "PEARLS OF SIMPLICITY"  
JUNMAI DAIGINJO

Brewery: Higashiyama Shuzo (est. 1945)  
Prefecture: Kyoto

Junmai Daiginjo made with Japan's highest quality rice and local fushimi mizu, the soft, pure water from Japan's Eastern mountains.

SMV: +2 Alcohol: 15.5%  
Size/Code: 300ml 199182 | 720ml 199181

Importer: Vine Connections | The Estates Group



## MABOROSHI KUROBAKO

幻 "黒箱" "MYSTERY"  
JUNMAI DAIGINJO

Brewery: Nakao Brewing Co. (est. 1871)  
Prefecture: Hiroshima

This revolutionary Junmai Daiginjo is the original sake made from the brewery's proprietary apple yeast. Multi-award winning, meticulously made by hand, rich in fragrance and flavor, this is the pinnacle of the brewer's art.

SMV: +1 Alcohol: 16.5%  
Size/Code: 720ml 178718

Importer: Joto Sake LLC | Young's Market Company



## MURAI FAMILY

桃川  
DAIGINJO

Brewery: Murai Family  
Prefecture: Aomori

Mellow with flavors of lychee and melon, paired with slight natural sweetness of yamadanishiki rice. Subtle notes of white flowers and apricot. A wonderfully crafted Daiginjo with a unique bottle design.

SMV: +5 Alcohol: 16%  
Size/Code: 720ml 274268

Importer: SakéOne | Young's Market Company



## SHICHI HON YARI SHIZUKU

七本槍 雫 "SILENT SAMURAI"  
JUNMAI DAIGINJO

Brewery: Tomita Brewing Co. (est. 1540)  
Prefecture: Shiga

This limited-production sake is slowly fermented and "pressed" by gravity, drop by drop. A method reserved for the most premium sakes in Japan, this Junmai Daiginjo is brilliant, smooth, and deeply complex. Serve chilled.

SMV: +5 Alcohol: 16-17%  
Size/Code: 500ml 176811

Importer: Joto Sake LLC | Young's Market Company



## TAKATENJIN

高天神 "SOUL OF THE SENSEI"  
JUNMAI DAIGINJO

Brewery: Doi Shuzo (est. 1868)  
Prefecture: Shizuoka

Brewed in memory of former Takatenjin Master Toji Shokichi Hase. Toji Hase worked tirelessly at the same brewery for over 40 years. He was also one of the four famous toji known as the "Four Guardians of Heaven" of the prestigious Noto Toji Guild.

SMV: +5 Alcohol: 16.8%  
Size/Code: 300ml 234601 | 720ml 234599

Importer: Vine Connections | The Estates Group





### TENTAKA

天鷹 “SILENT STREAM”  
JUNMAI DAIGINJO

Brewery: Tentaka Shuzo (est. 1914)  
Prefecture: Tochigi

Out of the 24 grades of yamada nishiki rice, this sake is made from the very highest toku, polished down to an exceedingly labor-intensive and costly 35%. It is made in the non-pressed free run shizuku style, resulting in the ultimate luxury.

SMV: +2 Alcohol: 16.8%  
Size/Code: 720ml 184334

Importer: Vine Connections | The Estates Group



### TOKO

東光 “DIVINE DROPLETS”  
JUNMAI DAIGINJO

Brewery: Kojima Sohonten (est. 1597)  
Prefecture: Yamagata

Flawless yet incredibly persistent with the crispness of their pristine water, the grassy, spicy quality of dewasansan rice, and the opulent textures derived from shizuku free run finishing.

SMV: Undisclosed Alcohol: 16%  
Size/Code: 720ml 384879

Importer: Vine Connections | The Estates Group



### TOKO

東光 “ULTRALUXE”  
JUNMAI DAIGINJO

Brewery: Kojima Sohonten (est. 1597)  
Prefecture: Yamagata

The ultimate indulgence from one of the oldest active breweries in Japan. Made with the highest quality Yamada Nishiki rice milled down to 35%.

SMV: Undisclosed Alcohol: 16%  
Size/Code: 720ml 384878

Importer: Vine Connections | The Estates Group



### WATARI BUNE

渡舟 “LIQUID GOLD”  
JUNMAI DAIGINJO

Brewery: Huchu Homare Brewing Co. (est. 1854)  
Prefecture: Ibaraki

Made from the famous Watari Bune rice, this Junmai Daiginjo is unbelievably luscious – deep, rich and fruity with notes of honeydew and pineapple. Serve chilled and pair with high quality seafood and triple cream cheeses.

SMV: +3 Alcohol: 16-17%  
Size/Code: 720ml 154893

Importer: Joto Sake LLC | Young's Market Company



### YOSHINO-GAWA

吉乃川  
DAIGINJO

Brewery: Yoshinogawa Shuzo  
Prefecture: Niigata

Incredibly complex with hints of white flowers, strawberry, fresh mint and green herbs in the aroma. Tastes of strawberry and melon, kissed with ginger, lead to a delightfully rich and lingering finish. Complex, clean and elegant.

SMV: +3 Alcohol: 15.6%  
Size/Code: 720ml 275334

Importer: SakéOne | Young's Market Company



### YUKI NO BOSHA

雪の茅舎 “KACHOU GESSEKI”  
DAIGINJO

Brewery: Saiya Brewery (est. 1902)  
Prefecture: Akita

In Process

SMV: +3 Alcohol: 17%  
Size/Code: 720ml In Process | Gift Box In Process

Importer: Joto Sake LLC | The Estates Group



### YUKI NO BOSHA

雪の茅舎 “CHOSETSU”  
JUNMAI DAIGINJO

Brewery: Saiya Brewery (est. 1902)  
Prefecture: Akita

In Process

SMV: -2 Alcohol: 16%  
Size/Code: 720ml In Process | Gift Box In Process

Importer: Joto Sake LLC | The Estates Group

**WHILE EVERY STEP OF THE SAKE-MAKING IS IMPORTANT**, the koji-making process is one of the defining factors in making a premium sake. So-haze is koji growth on the large surface of the exterior of a grain of rice. This is common with flavor-driven or machine-made sake, and tends to encourage a higher rate of fermentation. Tsuki-haze is more controlled koji growth on the grain of rice, and this encourages a slower rate of fermentation and hence more complexity in the finished Sake.

# NIGORI

## にごり酒

### UNFILTERED

Literally translates to “cloudy sake” and is sake with the rice solids or undissolved rice from fermentation kept in the bottle, resulting in a sake that’s cloudy in appearance and creamy in texture. Nigori sake is often referred to as “unfiltered” sake, though all Nigori sake does go through rough filtration. The amount of rice solids left in the bottle can vary, resulting in a range of Nigori sakes from super light to rich and creamy.



#### DAIMON

大門 “ROAD TO OSAKA”  
TOKUBETSU JUNMAI NIGORI

Brewery: Daimon Brewery  
Prefecture: Osaka

This nigori sake will transport you to Osaka and the Daimon brewery where they have been crafting fresh, lively sake for six generations.

SMV: Undisclosed Alcohol: 15%  
Size/Code: 720ml 397399

Importer: Vine Connections | The Estates Group



#### JOTO

上等 にごり “THE BLUE ONE”  
JUNMAI NIGORI

Brewery: Nakao Brewing Co. (est. 1871)  
Prefecture: Hiroshima

This premium and refined Nigori is bright and lively with fresh tropical aromatics. Creamy and almost chewy on the palate with a dry finish, it pairs well with spicy foods and should be served chilled.

SMV: -3 Alcohol: 15%  
Size/Code: 300ml 180818 | 720ml 180604 | 1.8L 115298

Importer: Joto Sake LLC | Young’s Market Company



#### MURAI FAMILY

桃川酒造  
NIGORI GENSHU

Brewery: Murai Family  
Prefecture: Aomori

Mildly sweet notes of vanilla, followed by flavors of coconut, currant, cream and spice with a velvety, lingering finish. Layered and bold, round and robust.

SMV: -22 Alcohol: 19.8%  
Size/Code: 300ml 274720 | 720ml 274269

Importer: SakéOne | Young’s Market Company



#### RIHAKU

李白 “DREAMY CLOUDS”  
TOKUBETSU JUNMAI NIGORI

Brewery: Rihaku Shuzo (est. 1882)  
Prefecture: Shimane

This Nigori is quite special because its milling rate of 58% technically qualifies it as Junmai Ginjo grade sake — a rare quality level for a Nigori (cloudy) sake.

SMV: +3 Alcohol: 16%  
Size/Code: 300ml 233580 | 720ml 234272 | 1.8L 233584

Importer: Vine Connections | The Estates Group



#### SHICHI HON YARI

七本槍  
JUNMAI NIGORI

Brewery: Tomita Brewing Co. (est. 1540)  
Prefecture: Shiga

This small-production Nigori bursts with notes of pineapple, papaya and coconut. It is bright and lively with a fresh and robust mouthfeel.

SMV: +4 Alcohol: 15-16%  
Size/Code: 720ml 177917

Importer: Joto Sake LLC | The Estates Group



#### TOZAI

東西 “SNOW MAIDEN”  
JUNMAI NIGORI

Brewery: Kizakura Shuzo (est. 1925)  
Prefecture: Kyoto

Named Snow Maiden in homage to Japan’s most famous koi, “Hanako,” which lived 226 years in the icy waters at the foot of Japan’s Mt. Ontake.

SMV: +6.5 Alcohol: 15%  
Size/Code: 300ml 234247 | 720ml 234241

Importer: Vine Connections | The Estates Group

**THIS “CLOUDY” SAKE IS OFTEN MADE** by running the sake through a coarser filter or by adding the lees back in after a full filtration, depending on the brewery and the texture they are aiming to achieve. With the presence of rice lees, Nigori tends to have a little shorter shelf life so good storage and rotation is recommended.

# SPARKLING

## スパーク リング酒

A relative newcomer to the traditional world of sake, sparkling sake, just like sparkling wine, becomes carbonated by several different methods. Combined with a few other variables such as rice varietal used and milling rate, sparkling Sake ranges in style and price points. Generally speaking, however, sparkling sake is low in alcohol and high in residual sugar, and simple and refreshing in style, though some can be very complex using natural carbonation methods such as Traditional and Pet-Nat.



### FUKUCHO

富久長

**SPARKLING**

"SEASIDE SPARKLING"

**Brewery:** Imada (est. 1868)

**Prefecture:** Hiroshima

Fukucho's female brewery owner, Miho Imada, is also the toji — a rarity in Japan to have both jobs done by the same person.

**SMV:** Undisclosed **Alcohol:** 13%

**Size/Code:** 720ml 271754

**Importer:** Vine Connections | The Estates Group



### HOU HOU SHU PINK

花泡々酒

**SPARKLING**

"ROSÉ CLOUDS"

**Brewery:** Marumoto Brewing Co. (est. 1867)

**Prefecture:** Okayama

This naturally sparkling sake is bottle fermented, resulting in a fine elegant bubble. It is infused with rose hips and hibiscus, which contribute complex fruity, floral and herbaceous flavors and bright acidity. Serve chilled.

**SMV:** -40 **Alcohol:** 6%

**Size/Code:** 300ml 196449

**Importer:** Joto Sake LLC | Young's Market Company



### HOU HOU SHU

泡々酒

**SPARKLING**

"BLUE CLOUDS"

**Brewery:** Marumoto Brewing Co. (est. 1867)

**Prefecture:** Okayama

This naturally sparkling sake is bottle fermented like champagne, resulting in a fine elegant bubble. Bright, fruity and refreshingly sweet, it is unique, crowd pleasing and dazzling with beautiful balance. Serve chilled.

**SMV:** -40 **Alcohol:** 6%

**Size/Code:** 300ml 196447

**Importer:** Joto Sake LLC | Young's Market Company

**DID YOU KNOW THAT** sparkling sake is a great gluten and sulfite free alternative to sparkling wine? Furthermore, because of the lower acidity than their wine-counterpart, they're great for making sorbet! They are bubbly and usually creamy, low-alcohol, and easy.



# UMESHU FRUIT WINE FLAVORED

梅酒 フレーバー酒

Often referred to as Plum Wine, and it's a beverage that's made by infusing the base alcohol (wine, sake, spirits etc.) with Japanese Ume fruit. Fruity and sweet, Umeshu has become a standard on Asian restaurants. Flavored Sake is generally lower in alcohol, and sweeter, reminiscent of Gewürztraminer.



## CHOYA UMESHU WITH FRUIT

チョーヤ梅入り梅酒  
UMESHU/FRUIT WINE

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

A uniquely sweet and gently tart taste of ume fruit with notes of almond from the pit. Serve straight, slightly chilled or on the rocks.

SMV: Undisclosed Alcohol: 14.6%  
Size/Code: 50ml 231374 | 500ml 231368 | 750ml 231360

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA CLASSIC チョーヤクラシック UMESHU/FRUIT WINE

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

Beautifully balanced sweet and tart of the ume fruit with notes of almond from ume pit. *Also available for On-Premise Beer and Wine customers.*

SMV: Undisclosed Alcohol: 15%  
Size/Code: 50ml 231376 | 500ml 231372 | 750ml 231366

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA SHISO チョーヤ紫蘇 UMESHU/FRUIT WINE

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

Beautifully balanced sweet and tart of the ume fruit with notes of almond from ume pit. Shiso is a popular Japanese herb that adds aroma and dimension.

SMV: Undisclosed Alcohol: 15%  
Size/Code: 750ml 231364

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA HONEY チョーヤハニー UMESHU/FRUIT WINE

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

Beautifully balanced sweet and tart of the ume fruit with notes of almond from ume pit. Locally sourced honey adds texture and round out the acidity.

SMV: Undisclosed Alcohol: 15%  
Size/Code: 750ml 231362

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA ORIGINAL SPARKLING WINE チョーヤ スパークリングワイン SPARKLING FRUIT WINE

Brewery: Choya Germany  
Prefecture: N/A

The perfect balance of sparkling wine and fruity ume makes like citrus freshness and peach fragrance.

SMV: Undisclosed Alcohol: 5.5%  
Size/Code: 187ml 385516 | 750ml 292650

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA SINGLE YEAR チョーヤ シングルイヤー PREMIUM UME LIQUEUR

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

A premium blend of at least three ume liqueur batches aged between 1 and 2 years

SMV: Undisclosed Alcohol: 15%  
Size/Code: 750ml 290188

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA GOLDEN UME FRUIT チョーヤ ゴールデン梅フルーツ PREMIUM UME LIQUEUR

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

Steeped to perfection, Ume essence is the gem of this exquisite liquor.

SMV: Undisclosed Alcohol: 15.5%  
Size/Code: New Items

Importer: Choya Umeshu USA | Young's Market Company



## CHOYA YUZU チョーヤ ゆず YUZU FLAVORED LIQUEUR

Brewery: Choya Umeshu Co., Ltd.  
Prefecture: Osaka

Made from the refreshing citrus juice of the Yuzu fruit to create a delicate and floral liqueur.

SMV: Undisclosed Alcohol: 15%  
Size/Code: 750ml 290187

Importer: Choya Umeshu USA | Young's Market Company



## JOTO YUZU

上等 ゆず

YUZU CITRUS FLAVORED JUNMAI

Brewery: Izumo Fuji Brewing Co. (est. 1939)  
Prefecture: Shimane

A blend of sake and local yuzu juice. Yuzu is a prized Japanese citrus fruit that has the sweet and tart flavors of mandarin orange, Meyer lemon and key lime. Blended with sake, Joto Yuzu is a delicious balance of sweetness and acidity.

SMV: Undisclosed Alcohol: 8%  
Size/Code: 500ml 180821 | 1.8L 290852

Importer: Joto Sake LLC | Young's Market Company



## TOZAI

東西

"BLOSSOM OF PEACE"

UMESHU/FRUIT WINE

Brewery: Kizakura Shuzo  
Prefecture: Kyoto

Crafted with premium Japanese sake and the region's highest quality ripe green plums or "shiro-kaga." The plums are soaked in sake for over three months to achieve a rich sweet aroma and subtle plum flavors.

SMV: 5.5 Alcohol: 10.5%  
Size/Code: 750ml 234246

Importer: Vine Connections | The Estates Group

**DID YOU KNOW THAT** ume is of the sub genus prunus, similar (but different) to plum. The main difference is due to its intense flavors and acidity. Ume's acidity ranges from 4–5% versus a plum at 1–2%, which makes delicious wines and liqueurs. Ume is also high in minerals such as potassium, magnesium, calcium and is fiber-rich.





# SOJU & SHOCHU

焼酎

Shochu is a distilled beverage native to Japan made most commonly from barley, sweet potato, sugarcane / brown sugar and rice. Soju on the other hand is a distilled beverage native to Korea made traditionally from rice but is now also produced from other starch sources such as potato, wheat, barley and tapioca. In California, distilled spirit with less than 25% alcohol that's registered as Soju can be sold by the holders of on-premise beer and wine license, and is a popular choice as a base for gentle cocktails.



## HAN SOJU ORIGINAL 48 PROOF SOJU

A rice and barley based spirit known as "Asian Vodka". The use of super-premium rice in the fermenting and distillation process, gives it a soft and smooth mouth feel. HAN is the choice of connoisseurs who appreciate fine imported Soju

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 208099

Importer: Progressive Beverages | Young's Market Company



## HAN SOJU CANE 48 PROOF SOJU

A rice and barley based spirit infused with the flavors of Caribbean rum. Smooth and flavorful, it can be used like rum in Cuba Libre cocktails, on the rocks or with a splash of tonic. A perfect complement to any occasion which calls for rum. Suggested serving method: on the rocks, in mixed cocktails.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 197758

Importer: Progressive Beverages | Young's Market Company



## HAN SOJU CITRUS 48 PROOF SOJU

A rice and barley based spirit, similar to vodka, infused with premium citrus flavors. The nose has hints of orange, lemon and lime and it is smooth and soft on the pallet. Good in a mixed drink, martini or simply on the rocks with a wedge of orange or lemon, HAN Citrus complements any occasion or meal at which fine spirits are required.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 231789

Importer: Progressive Beverages | Young's Market Company



## HAN SOJU FIRE 48 PROOF SOJU

A rice and barley based spirit infused with cinnamon and other flavors which impart a lightly spicy flavor on the pallet. Good as a chilled shooter alone or chase it with the beer of your choice. Chilled in a rocks glass for sipping or in a mixed drink with Cola, HAN Fire is a flavorful complement to the HAN line of Sojus.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 194956

Importer: Progressive Beverages | Young's Market Company



## HAN SOJU TEQ 48 PROOF SOJU

A rice and barley based spirit infused with the flavors of premium Mexican Agave. Similar in taste profile to premium Blanco Mexican Tequilas, HAN Teq can be used with a premium Margarita mix, as a shooter or served chilled in a salt rimmed martini glass with lime garnish.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 226878

Importer: Progressive Beverages | Young's Market Company



## CHIYONOSONO 千代の園 "8,000 GENERATIONS" RICE SHOCHU (SPIRITS)

Brewery: Chiyonosono Shuzo (est. 1896)  
Prefecture: Kumamoto

A crisp rice shochu that results in a true sake-lover's shochu. A great cocktail mixer. Medium-bodied with hints of honeydew and natural rice flavors.

SMV: N/A Alcohol: 25%  
Size/Code: 750ml 234549

Importer: Vine Connections | The Estates Group



## TOMBO とんぼ SOJU

Prefecture: Vietnam

Single pot distilled from North American barley and white koji. Drawn from the head and body of the distillation process and aged six months in stainless steel tanks, Tombo retains full flavor yet is quite mellow and easy to sip. and easy to sip.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 274755

Importer: SakéOne | Young's Market Company



## TORI KAI 鳥飼 "RICE SHOCHU" SOJU

Brewery: Torikai Brewing Company  
Prefecture: Kumamoto

A pure rice shochu that is fruity and delicate like a well-made sake. Distilled from mash that is the equivalent of Junmai Daiginjo mash. Unparalleled in flavor and served exclusively at upscale hotels, restaurants, and bars on the rocks.

SMV: N/A Alcohol: 24%  
Size/Code: 750ml 189369

Importer: Progressive Beverages | Young's Market Company





**RIHEI GINGER SHOCHU**  
利平  
SHOCHU

**Brewery:** Ochiai Distillery (est. 1909)  
**Prefecture:** Miyazaki

A meticulously handcrafted, single distilled Honkaku Shochu from Japan. This 4th generation, family run distillery honors the traditions of their 100-year-old past while taking on a modern twist for the 21st century.

**SMV:** N/A **Alcohol:** 38%  
**Size/Code:** 750ml 294630

**Importer:** Vine Connections | The Estates Group



**ST. GEORGE**  
CALIFORNIA SHOCHU  
SHOCHU

**Brewery:** St. George Spirits

You'll find sweet mushrooms, cashew, pistachio, and finally dried cocoa. That sense of cocoa further develops on the palate to be a bittersweet chocolate. Once the koji has transformed the starches from the rice into sugar. We distill in-house to create a uniquely Californian ode to a traditional Japanese spirit.

**SMV:** N/A **Alcohol:** 40%  
**Size/Code:** 750ml 205457

**Importer:** St. George Spirits | Young's Market Company





# IMPORTER LISTING



VINE  
CONNECTIONS

## VINE CONNECTIONS THE ESTATES GROUP

A Sausalito, California-based importer and the exclusive U.S. representative of some of the world's most unique and exciting wines and Japanese sake. Vine Connections has pioneered some of the best imported artisan wines from Argentina and Chile, as well as introduced Americans to a selection of premium Japanese Ginjo sake from boutique, family-run brewers. [vineconnections.com](http://vineconnections.com)

CHOYA

## CHOYA U.S.A. YOUNG'S MARKET COMPANY

CHOYA is the world's most widely distributed umeshu, or Japanese plum wine/liquor brand. CHOYA is revered throughout Japan for its balance of sweetness, acidity and exotic fragrances. CHOYA celebrated its 100th anniversary in 2014. [choya.com](http://choya.com)



## HAKUSHIKA JFC INTERNATIONAL YOUNG'S MARKET COMPANY

Tatsuuma-Honke Brewing Co., producer of Hakushika Sake, was established in 1662 in the town of Nishinomiya, Hyogo Prefecture in western Japan. Owned by the Tatsuuma family since its inception, Hakushika is one of Japan's most respected Japanese brands and was appreciated in export markets as early as 1889 when it was awarded a gold medal at the World's Fair in Paris, France. [hakushika.co.jp/en](http://hakushika.co.jp/en)



## JOTO SAKE KOBRAND YOUNG'S MARKET COMPANY

Joto is Japanese for "highest level." This describes their sake makers and their aspirations as importers. Founded in 2005, Joto imports from eight multi-generation, family-owned and operated breweries and represents 29 individual sakes in the USA. Their sakes are described as jizake, or "local," and are all from different regions of Japan brewing sake in small batches and primarily use locally grown rice. [jotosake.com](http://jotosake.com)



## OZEKI, KIKKOMAN JFC INTERNATIONAL YOUNG'S MARKET COMPANY

JFC is a leading Japanese food distributor in the United States, with a company philosophy of Quality Merchandising and Good Service. Ozeki U.S.A. is an award-winning sake brewery, which has been making affordable and quality sake in the U.S.A. since 1979. [ozekisake.com](http://ozekisake.com)



HAN

## PROGRESSIVE BEVERAGE YOUNG'S MARKET COMPANY

A boutique spirits importer specializing in premium soju and shochu. Brands include HAN Soju and the legendary Tori Kai Shochu. [probrandsinc.com](http://probrandsinc.com)



## SAKÉONE RNDC

Nestled in the lush Willamette Valley with an abundance of pristine water, SakéOne is America's first commercially successful craft sake producer. The Oregon craft sake brands are complemented by a growing portfolio of fine Japanese imports. [sakeone.com](http://sakeone.com)



## SAZERAC COMPANY YOUNG'S MARKET COMPANY

The premier importer and supplier of some of the best spirit and wine brands. Fuki, is one of the most established sake imported from Japan, and has been distributed in the United States since 1972. [sazerac.com](http://sazerac.com)



## ST. GEORGE YOUNG'S MARKET COMPANY

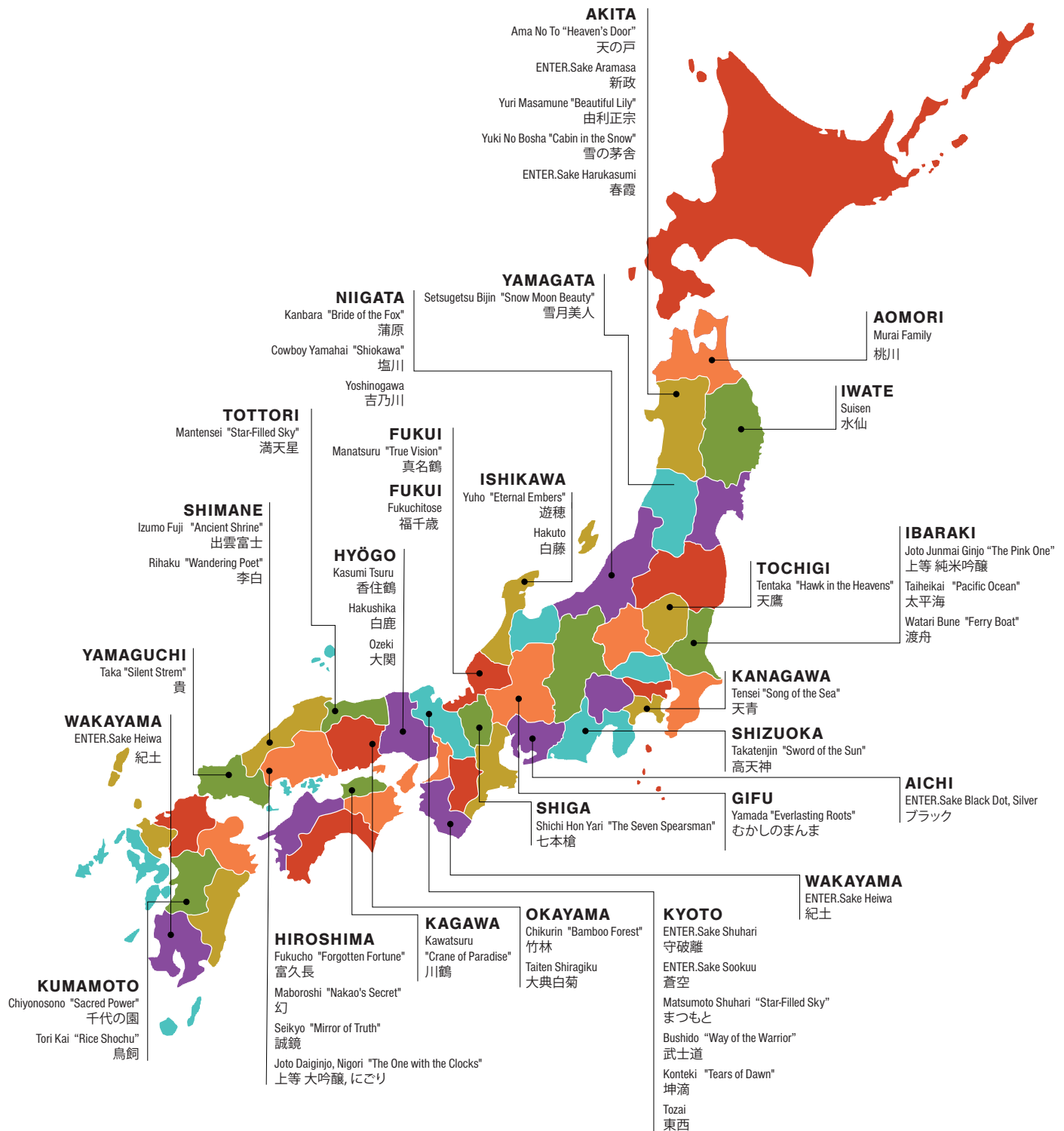
Proudly independent. Passionate about innovation. Committed to craft. Over 35 years at the vanguard of the American craft spirits revolution, St. George Spirits has been distilling exceptional artisanal spirits with integrity. [stgeorgespirits.com](http://stgeorgespirits.com)



## THIRD LEAF ENTER.SAKE THE ESTATES GROUP

ENTER.Sake is a boutique sake collection curated by music icon and technology visionary, Richie Hawtin, who has been exploring the world of sake for 20 years during his extensive trips to Japan. [entersake.com](http://entersake.com)

# PRODUCT LISTING BY REGION





# SAKE COCKTAILS

## SPIKED MATCHA LATTE

FEATURING HAN VODKA SOJU

2 TSP MATCHA (GREEN TEA POWDER)  
2 TBSP HOT WATER  
¾ CUP MILK  
3 TBSP MOMOKAWA NIGORI SAKÉ  
2 TBSP SIMPLE SYRUP

### DIRECTIONS

Add matcha and hot water to a small bowl. Whisk briskly until there are no lumps. Add simple syrup and Nigori saké. Mix well. Pour matcha mixture into pint glass. In a separate glass, use a frother to make the milk frothy. (If you don't have a frother, you can add milk into a shaker and shake vigorously.) Scoop milk foam from top and place on top of matcha mixture.

Optional: Sprinkle matcha powder



## PEACEFUL HANAMI

FEATURING JOTO DAIGINJO

1 FROZEN BUSHIDO CAN SAKÉ  
1.5 OZ TOZAI BLOSSOM OF PEACE SAKÉ  
0.75 OZ LEMON JUICE  
0.25 OZ MARASCINO LIQUEUR  
0.25 OZ SIMPLE SYRUP  
2 DASHES BITTER  
ORANGE PEEL EXPRESSION

### DIRECTIONS

Freeze Bushido Can overnight. Add all ingredients into a shaker. Shake, strain into coupe, express orange peel over top.



## JOTO GIMLET

FEATURING JOTO DAIGINJO

3 OZ JOTO DAIGINJO  
½ OZ FRESH LIME JUICE  
½ OZ SIMPLE SYRUP  
½ TSP YUZU KOSHO\*

### DIRECTIONS

Shake and strain, serve up, and add lime. The taste is a delicious mixture of spicy, salty, tangy, bright, and umami-rich.

\*Yuzu Kosho is a traditional Japanese condiment.



## CHOYA YUZUMOSA

FEATURING JOTO DAIGINJO

2 OZ CHOYA YUZU  
3 OZ CHOYA SPARKLING  
CHOPPED SEASONAL FRUITS

### DIRECTIONS

Pour chilled CHOYA Yuzu into a flute filled with chopped seasonal fruits. Pour CHOYA Sparkling over, and stir gently.



# NON-EXCLUSIVE PRODUCTS



## **HAKUSHIKA CHOKARA EXTRA DRY 白鹿超辛 JUNMAI**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
A fine Junmai dry sake with a sharp and refreshing finish and full body.  
SMV: +7    Alcohol: 14.5%  
Size/Code: 300ml 185817

Importer: RNDG



## **HAKUSHIKA GOKASENNENJU 白鹿豪華千年寿 JUNMAI DAIGINJO**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Award winning, fruity in fragrance, with a rich body and smooth taste.  
SMV: 0    Alcohol: 15.7%  
Size/Code: 300ml 186171

Importer: RNDG



## **HAKUSHIKA JUNMAI GINJO GOLD LABEL 白鹿純米吟醸ゴールドラベル JUNMAI GINJO**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Luxuriously aromatic with hints of tree-ripened apple and touches of melon,  
SMV: 0    Alcohol: 14.7%  
Size/Code: 300ml 396752  
720ml 396756  
Importer: RNDG



## **HAKUSHIKA JUNMAI GINJO 白鹿純米吟醸 JUNMAI GINJO**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Mild and dry in taste with a fresh, slightly fruity Ginjo flavor and full body.  
SMV: +1    Alcohol: 14.7%  
Size/Code: 300ml 186136  
Importer: RNDG



## **HAKUSHIKA JUNMAI GINJO PACK 白鹿純米吟醸パック JUNMAI GINJO**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Mild and dry in taste with a fresh, slightly fruity Ginjo flavor and full body.  
SMV: +1    Alcohol: 14.7%  
Size/Code: 900ml 185847  
Importer: RNDG



## **HAKUSHIKA NAMACHO FRESH AND LIGHT 白鹿フレッシュ&ライト JUNMAI NAMACHOZO**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Soft with just a touch of sweetness.  
SMV: +2    Alcohol: 13.3%  
Size/Code: 180ml 185823  
300ml 147553  
Importer: RNDG



## **HAKUSHIKA SELECT 白鹿 セレクト JUNMAI**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Tremendously popular for its easiness to drink and affordable price point.  
SMV: +3    Alcohol: 14.5%  
Size/Code: 720ml 185849  
1.8L 186141  
Importer: RNDG



## **HAKUSHIKA SNOW BEAUTY 白鹿 スノービューティー にがり NIGORI**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Creamy with a mild sweetness, uniquely delicious with a slightly tart finish.  
SMV: -13    Alcohol: 14.7%  
Size/Code: 300ml 185821  
720ml 185768  
Importer: RNDG



## **HAKUSHIKA YOSHINO TARU 白鹿吉野樽酒 "CEDAR BARREL" JUNMAI TARUZAKE**

Brewery: Tatsuuma-Honke Brewing  
Prefecture: Hyogo  
Classic sake, briefly aged in wooden cask made from the Japanese Cedar.  
SMV: +3    Alcohol: 13.5%  
Size/Code: 300ml 188707  
Importer: RNDG



## **KIKKOMAN キッコーマン 梅酒 UMESHU**

Brewery: Gibson Wine Company  
Prefecture: California, USA  
This Plum Wine has pure quality and fruity aroma with provocative taste.  
SMV: N/A    Alcohol: 12.5%  
Size/Code: 750ml 187525  
1.5L 187069  
Importer: RNDG



## **OZEKI CLASSIC 大関 純米 JUNMAI**

Brewery: OZEKI SAKE (U.S.A.), INC.  
Prefecture: California, USA  
Slightly dry with rounded clean flavor. Award of the U.S. National Appraisal.  
SMV: +4    Alcohol: 16%  
Size/Code: 750ml 187516  
1.5L 187467  
Importer: RNDG



## **OZEKI DRY 大関 辛口 JUNMAI**

Brewery: OZEKI SAKE (U.S.A.), INC.  
Prefecture: California, USA  
Smooth and earthy with a very dry finish.  
SMV: +8    Alcohol: 14.5%  
Size/Code: 375ml 187483  
750ml 187469  
Importer: RNDG



**OZEKI DRY FANCY**  
大関 辛口 ファンシー  
JUNMAI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Smooth and earthy with a very dry finish.

**SMV:** +8 **Alcohol:** 14.5%  
**Size/Code:** 180ml 187485

**Importer:** RNDG



**OZEKI HANA AWAKA**  
花泡香  
JUNMAI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Tiny tight bubbles with a slightly sweet flavor refreshes the palate. This unique sake is perfect for everyone....the Champagne of Sake! Light in Alcohol at only 7 %.

**SMV:** -60 **Alcohol:** 7%  
**Size/Code:** 250ml 187487

**Importer:** RNDG



**OZEKI HANA AWAKA PEACH**  
花泡香 ピーチ  
JUNMAI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Tiny tight bubbles with a slightly sweet flavor refreshes the palate. This unique sake is perfect for everyone....the Champagne of Sake! Light in Alcohol at only 7 %.

**SMV:** -60 **Alcohol:** 7%  
**Size/Code:** 250ml 391546

**Importer:** RNDG



**OZEKI HANA AWAKA YUZU**  
花泡香 ゆず  
JUNMAI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Tiny tight bubbles with a slightly sweet flavor refreshes the palate. This unique sake is perfect for everyone....the Champagne of Sake! Light in Alcohol at only 7 %.

**SMV:** -60 **Alcohol:** 7%  
**Size/Code:** 250ml 391547

**Importer:** RNDG



**OZEKI HANA AWAKA MIXED BERRY**  
花泡香 ミックスベリー  
JUNMAI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Tiny tight bubbles with a slightly sweet flavor refreshes the palate. This unique sake is perfect for everyone....the Champagne of Sake! Light in Alcohol at only 7 %.

**SMV:** -60 **Alcohol:** 7%  
**Size/Code:** 250ml 421735

**Importer:** RNDG



**OZEKI IKEZO PEACH**  
大関スパークリングゼリー酒  
SPARKLING JELLY

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Refreshingly and mouthwatering jelly sparkling sake with a hint of peach.

**SMV:** N/A **Alcohol:** 5.5%  
**Size/Code:** 180ml 187506

**Importer:** RNDG



**OZEKI IKEZO BERRY**  
大関スパークリングゼリー酒  
SPARKLING JELLY

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Refreshingly and mouthwatering jelly sparkling sake with a hint of berry.

**SMV:** N/A **Alcohol:** 5.5%  
**Size/Code:** 180ml 187510

**Importer:** RNDG



**OZEKI IKEZO YUZU**  
大関スパークリングゼリー酒  
SPARKLING JELLY

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Refreshingly and mouthwatering jelly sparkling sake with a hint of yuzu.

**SMV:** N/A **Alcohol:** 5.5%  
**Size/Code:** 180ml 187066

**Importer:** RNDG



**OZEKI KARATAMBA**  
辛丹波 "DRY WAVE"  
HONJOZO

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Refreshing, light flavor with a hint of fruitness, with balanced dryness.

**SMV:** +7 **Alcohol:** 15.4%  
**Size/Code:** 300ml 187508  
720ml 187112

**Importer:** RNDG



**OZEKI NIGORI**  
大関 にがり  
NIGORI

**Brewery:** OZEKI SAKE (U.S.A.), INC.  
**Prefecture:** California, USA  
Balanced sweet tropical flavors with a course, rich finish.

**SMV:** -30 **Alcohol:** 14.5%  
**Size/Code:** 375ml 187481  
750ml 187471 | 1.5L 187518

**Importer:** RNDG



**OZEKI ONE CUP**  
大関 ワンカップ  
JUNMAI

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Slightly dry and earthy with a hint of herbal notes.

**SMV:** +5 **Alcohol:** 13.5%  
**Size/Code:** 180ml 158651

**Importer:** RNDG



**OZEKI ONE CUP DAIGINJO**  
大関 ワンカップ 大吟醸  
DAIGINJO

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
Refreshingly fruity with a crisp, dry taste is the brilliance of this Daiginjo.

**SMV:** +4 **Alcohol:** 15%  
**Size/Code:** 180ml 160595

**Importer:** RNDG



**OZEKI ONE CUP NIGORI**  
大関 ワンカップ にがり  
NIGORI

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
The creamy rich flavor is balanced with an elegant sweetness and a refreshing aftertaste.

**SMV:** -30 **Alcohol:** 11%  
**Size/Code:** 180ml 186203

**Importer:** RNDG



**OZEKI NIGORI STRAWBERRY**  
大関 にがり ストロベリー  
NIGORI

**Brewery:** Ozeki Corporation  
**Prefecture:** California, USA  
The tropical sweetness and creamy texture of Ozeki Nigori Sake with a light, refreshing, strawberry flavor.

**SMV:** -70 **Alcohol:** 9%  
**Size/Code:** 300ml 397184

**Importer:** RNDG



**OZEKI NIGORI PINEAPPLE**  
大関 にがり パインアップル  
NIGORI

**Brewery:** Ozeki Corporation  
**Prefecture:** Hyogo  
The tropical sweetness and creamy texture of Ozeki Nigori Sake with a light, refreshing, pineapple flavor.

**SMV:** -55 **Alcohol:** 9%  
**Size/Code:** 300ml 421727

**Importer:** RNDG





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# INTRO TO SAKE

**SAKE, OFTEN CALLED THE “DRINK OF THE GODS” BY THE JAPANESE,** is a beverage produced from rice, water, koji mold spores and specially selected yeasts. It’s an entirely unique beverage that is one of the national beverages from Japan but now produced and enjoyed across the world. Sake market in the United States has been growing steadily since the 80s, and it’s now entering mainstream with a strong footing in the overall dining culture and economy. Sake’s popularity is due not only to the gradual adaptation and infusion of Asian culture into the American art and food scene, but also because Americans are becoming better educated and aware of this fine brew and its infinite enjoyment.

**PRODUCTION PROCESS** The process of making sake has more in common with the brewing of beer but the distinctive difference exists in the use of multiple, parallel fermentation processes. When making an alcoholic beverage from grains, it is necessary to convert starch into sugar and sugar into alcohol. When brewing beer, this occurs in two steps. With sake, the process is simultaneous. It’s an extremely challenging feat that requires firm control over fermentation and utmost attention to details, but, at the hands of skilled brewers, the resultant beverage is clean, refined and delicious.

**HISTORY AND BACKGROUND** The true origins of sake are unknown; we do know the Japanese honed and cultivated the brewing process over the hundreds of years, producing the quality sake enjoyed today. Sake was first brewed in Japan after the practice of wet rice cultivation was introduced around the third century. Lacking today’s modern machinery, the rudimentary brewing process included chewing grains of rice and spitting them into bowls. The chewing process produced the enzymes necessary for fermentation.

More orthodox methods were later introduced when it was discovered that adding *koji-kin* mold and yeast would promote the fermentation. Advancements followed, including polishing the rice to remove the bran, which produced better quality sake. Japan first began producing sake on an industrial scale during the Edo period (1603-1868). This era saw the introduction of the waterwheel, which became the means of propelling rice polishing machines, eliminating the previous manual process of polishing rice grains.

**BIRTH OF MODERN SAKE** Production improved dramatically during the 20th century with the first government sake brewing research institute opening in 1904, more advanced machinery and specifically selected yeast strains. Wooden barrels were also replaced with enamel-coated steel tanks, which eliminated the flavor the wooden barrels imparted, allowing for the sake’s pure flavor to remain. Always at the cutting edge of brewing, Japan’s larger breweries have incorporated computer-controlled equipment, producing sake on an even greater industrial scale. However, the time-honored methods of producing handcrafted, premium sake remain alive among smaller, family-owned and operated breweries. These breweries source local ingredients while utilizing their microclimate to showcase regional styles and flavors producing what is known as *Jizake*, or artisan regional sake.

**VARIOUS STYLES** While made from four simple ingredients of rice, water, *koji* mold and yeast, Sake offers a range of flavor profiles and styles. There are regional styles that developed over the centuries that makes Sake taste different from north, south, east, west, mountain or coastal areas. The styles and flavor characteristics are direct results of the choices brewers made (from choice of rice, polish rate, brewing methods, and finishing) and its regional influence. The parameters are usually focused around sweet to dryness, acidity, texture, fragrance, *umami*, complexity and finish, but one of the most valued attribute is its overall balance.

**SAKE & FOOD** Sake is also one of the most food friendly beverages with its prominent presence of *Umami* and clean alcohol. While many consumers still associates Sake with traditional Japanese food like sushi, but Sake can be enjoyed with infinite variety of cuisine and food, just like wine and perhaps more.

**We hope will have many occasions to share a “kanpai” toast of Sake with your loved ones.**



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# SAKE & SOCHU FACTS

## WHAT IS SAKE?

Sake is an alcoholic beverage uniquely brewed from rice, water, Koji-mold and select yeast. Although it drinks somewhat similarly to wine, it is not a rice wine. Sake is Sake, and it's pronounced "Sa-Keh".

## IS SAKE AS STRONG AS VODKA OR SOJU?

No, sake is not distilled and is generally much lower in alcohol content (average 15 to 17%) than typical distilled spirits.

## WHAT IS THE ALCOHOL CONTENT OF SAKE?

For the most part, sake is between 15% – 17% ABV. Some special Sakes such as flavored and sparkling can have low alcohol from 8% to 13%. When "undiluted" (*Genshu*), Sake can be up to 17 to even above 20% ABV.

## HOW "CLEAN" IS SAKE AS AN ALCOHOLIC BEVERAGE?

Many consumers find sake to be easy to drink and gentle on their body due to it being 80% water and is naturally free of sulfite, tannin and gluten. It's been said that a glass of Sake a day actually promotes health and beauty.

## HOW LONG DOES UNOPENED SAKE KEEP?

It is best consumed within one year or a year and half of leaving the brewery. Sake typically is not meant to be aged, though there are exceptions.

## HOW LONG DOES SAKE KEEP AFTER OPENING?

Sake does not go bad like wine. Its lifespan varies widely depending on the individual product. Ideally, sake is consumed within seven days of opening but can often times be enjoyed for weeks or even months after. Refrigeration strongly recommended. Basically speaking, well-built / clean sakes tend to have a longer lifespan than more aromatic and delicate styles.

## CAN ALL SAKE BE SERVED HOT AND COLD?

Simple table Sake that was produced in a large volume tends to be best served hot. Well-made, artisanal sakes are usually best served chilled (cellar temperature) but there are many craft sakes that are delicious gently warmed to body temperature — rustic, robust, *Kimoto* and *Yamahai* type sakes are excellent warmed this way too.

## WHAT IS THE BEST SAKE GLASSWARE?

There are no standardized glasses for serving sake. Anything that features the beverage well works — small rocks glass or wine glass, cordial glass, stemless wine glass, etc. Just like other beverages, Sake tastes differently with glassware so find the best glass for your Sake.

## WHAT IS THE STANDARD POUR FOR SAKE?

4 oz is the standard for a glass of sake, carafes are usually 8 – 12oz.

## WHAT IS SHOCHU?

A distilled beverage native to Japan, made most commonly from barley, sweet potato, sugarcane / brown sugar and rice. *Shochu* is divided into two categories — *Kou-rui* and *Otsu-rui*. *Kou-rui shochu* is distilled multiple times and is generally used for mixing cocktails due to its low flavor profile and subtle character. *Otsu-rui* is a category of single-distilled *shochu* which typically is known to have a robust character and bolder flavor profile. There is also a sub-category known as *Honkaku*, which is considered premium *shochu* due to it being produced only by water and the distilled grain of choice.

## WHAT IS SOJU?

*Soju* is a distilled beverage native to Korea made traditionally from rice, but it is now also produced from other starch sources such as potato, wheat, barley and tapioca. It is commonly distilled using the chain distillation method but some single distilled products do exist.

## WHAT ARE THE MAIN DIFFERENCES BETWEEN SAKE, SHOCHU AND SOJU?

Sake is not distilled and has an average ABV of 15% – 16% and is generally served gently warmed or chilled like a white wine. *Shochu* is distilled and has an ABV between 25% – 35% depending. *Shochu* is generally served on the rocks, with warm water added or with slightly chilled water added with sometimes a fruit or plum garnish. *Soju* is distilled and has an ABV between 16% – 45% with an average of 20% ABV. *Soju* is generally sweeter than *shochu* due to the addition of sugars during fermentation. Traditionally, *Soju* is consumed as chilled shots alongside a beer but *Soju*-based cocktails are tremendously popular in the US.

## WHEN CAN I SERVE SOJU AND SHOCHU?

Liquor licensing laws in the state of California specifically exempt the sale of *Soju* from regulations relating to the sale of distilled spirits under on premise Beer and Wine licenses. A product must be under 25% ABV and the word "*Soju*" must be clearly listed on the label in order for a non-spirits licensed account to serve it. Due to this exemption, many producers of Japanese *shochu* have lowered their ABV to 24% and have labeled their products *Soju* in an effort to make their product available to the broader Beer and Wine licensed account base in California.



# GLOSSARY OF TERMS

**ACIDITY** Often stated on a bottle of sake in Japan, with low acidity being around 1.1 and high acidity being over 2.0. Like the nihonshudo or Sake Meter Value, it just offers a reference as to the flavor profile. Acidity of Sake is typically a third of wine.

**ARUTEN** (*ah-roo-ten*) Any sake that is made with the addition of a small amount of neutral spirit. Adding neutral spirit can bring out additional aromatics and flavors and create a leaner, lighter textured sake. Often times, the addition of neutral spirit helps create dryer sake.

**DAIGINJOS** (*die-Geen- joe*) Are aruten sakes that are made with rice which has been polished to 50% or less of its original size. People often use “*Daiginjos*” to include Junmai *Daiginjos* as well. *Daiginjos* are lighter in body and more refined than Ginjos. *Daiginjos* will generally be more aromatic than their Junmai Daiginjo counterparts.

**FUNE** (*foo-neh*) A traditional method of pressing sake, separating the solids in the mash (lees) from the fresh sake, in a large box usually made of wood.

**GEN-SHU** (*G'en-shoe*) Sake which has not been diluted with water after fermentation. Thus, *Gen-shu* usually has an alcohol content of about 17 to 20%, whereas most sake is brought down to about 15% to 16%. *Genshu* can be marked as such and marketed as a special product, or brewers elect not to state.

**GINJOS** (*Geen-joe*) Aruten sakes that are made with rice that has been polished to 60% or less of its original size. *Ginjos* tend to be more fragrant and complex than *Honjozos* and often leaner and more aromatic than their Junmai Ginjo counterparts.

**HONJOZO** (*hohn-joe-zoh*) Is made with rice which is polished to 70% or less of its original size with a slight addition of neutral spirits added which tends to create a light, clean, crisp, sometimes aromatic style of sake.

**JIZAKE** (*jee-zah-kay*) “Local” sake made by smaller brewers from a particular region. Similar to the beer term microbrew.

**JUNMAI** (*juhn-my*) Literally translates as “pure rice,” and refers to a family of sake as well as a grade of sake within that family. *Junmai* is made using water, rice, yeast and *koji* only. There is no neutral spirit added to *Junmai* sake. *Junmai* is usually made with rice which has been milled to 70% or less of its original size but some can be made with less milled rice as the minimum milling requirement was lifted more than 10 years ago. *Junmai* tends to be robust and flavorful. They are good food sakes because of their hearty personalities.

**JUNMAI GINJO** (*juhn-my-Geen-joe*) Sake made with rice which has been polished to 60% or less of its original size with no neutral spirit added. *Junmai Ginjos* are elegant and refined but still have some of the richer qualities found in *Junmais*. Generally speaking, these sakes are more full-bodied with playful aromatics and a beautiful finesse.

**JUNMAI DAGINJO** (*juhn-my-dieGeen-joe*) Sake made with rice which has been refined to 50% or less of its original size with no neutral spirit added. *Junmai Daiginjos* are delicately elegant and complex with tremendous depth. Oftentimes wonderfully aromatic and many have a “Ginjo style” fruitiness.

**KIMOTO** (*key-mo-toe*) Ki means “original” and moto is the yeast starter; thus, *Kimoto* means “original yeast starter.” Started in the 1700s, the *kimoto* method requires sake brewers to mush up the yeast starter with bamboo poles for hours on end, day in and day out for roughly four weeks. Mushing the yeast starter tightens the mixture and removes oxygen. As a result, lactic bacteria cannot easily survive and lactic acid is naturally created. *Kimoto* sake tends to be rustic, robust, layered and rich with a beautiful length in flavor.

**KASU** (*kah-sue*) The lees that remain after the mash has been pressed to give clear sake; unfermented remains of the *moromi*.

**KOKU** (*koe-koo*) Originally a measure of rice equal to 1,000 *masu*, or about 380 kilograms, for sake, a measure equal to 100 *ishshobin*, or about 180 liters.

**KURA** (*koo-rah*) A sake brewery.

**KURABITO** (*koo-rah-bee-toe*) A sake brewery worker or workers.

**MASU** (*ma-sue*) A small wooden box traditionally used for measuring rice and sometimes used for drinking sake.

**NAMAZAKE** aka *Nama Sake* which has not been pasteurized. Most sake is pasteurized twice to maintain stability. *Nama-zake* or “raw sake” has not been pasteurized and thus has a raw, bright personality to it. *Namazake* is usually released in the spring instead of going through the usual six-month storage period. *Namazake* should always be kept refrigerated and consumed immediately after being released.

**NAMA GENSU** (*na-ma-G'en-shoe*) Unpasteurized and undiluted sake, literally sake in its rawest form that must be refrigerated.

**NIHONSHUDO** (*knee-hohn-shoe-doe*) Also referred to as the SMV or Sake Meter Value. This is a plus (+) or minus (-) number attached to sakes, which in theory is used to express the sweetness or dryness of a particular sake. This number comes from a test of specific gravity in a sake during fermentation. Conceptually, the higher the number, the dryer the sake. Keep in mind that the sensation of dryness on ones palate primarily comes from acidity level and alcohol content, neither of which are measured by the *Nihonshudo*. Only in extremes (+7 to -7) does this prove to be a reliable tool for predicting sweet vs. dryness in a sake.

**NIGORI** (*knee-gory*) Literally translates to “particles floating around” and is sake with the lees or undissolved rice from fermentation kept in the bottle. This is achieved in many ways, oftentimes running the sake through a coarser filter or by adding the lees back in after filtration. *Nigori* sake has a creamy mouthfeel and a smooth, easy-going flavor. Refrigeration recommended.

**SAKAGURA** (*sa-kah-goo-ra*) Literally translates to sake brewery and is a combination of the words “sake” changed to saka, and “kura” changed to gura, meaning “brewery.”

**SEIMAIBUAI** (*say-my-boo-eye*) The degree to which the rice used in a sake is polished. It is always expressed as the percentage of the original rice grain that is left. Thus, a *Seimaibuai* of 70% means that 30% has been polished away.

**SUGIDAMA** (*sue-gee-dah-ma*) A ball made of cedar branches that is hung in front of a sake brewery. Fresh green *Sugidama* are hung at the beginning of October when the brewing season begins and gradually turns brown as the winter progresses and it is said that when it is entirely brown, in the spring, then the sake is ready.



