INTRODUCTION

For 125 years, Young’s Market Co. has strived to be the leader in wholesale and distribution of spirits, wine and selected beverages. Being a family-owned and operated business, we take great pride in representing artisanal family-owned breweries, distilleries and wineries from around the world.

Young’s Market Co. is very proud to present our artisanal Japanese Sake, Shochu & Liqueur portfolio. We represent some of the best importers and producers and their brands. Some are familiar and authentic — others are innovative and cutting edge. We hope you find this booklet useful in exploring our dynamic portfolio, and also helpful in further understanding these wonderful beverages.

Thank you & Kanpai!

Young’s Market Company / The Estates Group

ヤングス・マーケットはリキュール、ワイン、その他アルコール飲料全般の卸し業のリーダー的存在として、昨年創業125年を迎えました。ファミリーオーナー、家族経営である弊社は、同じく家族経営のブリューウェリー、ディスティラリー、そしてワイナリーを代表することを大変光栄と感じております。

このカタログでは、日本の地酒、焼酎、その他のリキュールをご紹介させていただきまです。全国でも有数の製造元そして輸入元、そして彼らのブランド。中には見覚えのある、オーセンティックなブランドもあり、または革新的な、最先端のブランドもあります。このカタログをご参照に、弊社のダイナミックなポートフォリオを検索してください。そして、この素晴らしい酒類カテゴリへの理解を深めるのに貢献できれば幸いです。

ヤングス・マーケット代表
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**PREMIUM SAKE**

(Tokutei Meisho-Shu)

The premium sake category contains eight classifications, although it accounts for only 25% of total sake production in Japan (the other 75% is known as Futsuu-shu, or table sake).

**MILLING PERCENTAGE:**
(Measured as percentage of the original grain remaining)

Relevant Terms: Daiginjo, Ginjo, Honjozo
All sake is made from milled rice, but premium sake rice is more highly milled, resulting in a lower milling percentage. The more the rice is milled, the more ethereal, complex and fragrant the resulting sake becomes. The classifications refer to a legally required level of milling, and many brewers choose to exceed this amount in order to make an even more refined sake. The requirements are:

- **Daiginjo** – 50%
- **Ginjo** – 60%
- **Honjozo** – 70%

Note that Junmai does not have a requirement associated with it. Thus, junmai sake can be milled to any percentage, although is typically milled to nearly the same level as honjozo.

**TOKUBETSU DESIGNATION:**
Relevant Terms: Tokubetsu Junmai, Tokubetsu Honjozo
Some sakes are labeled as tokubetsu, or special. This simply means that there is something unique about the sake: better rice, higher polishing or just that brewers paid special attention to the batch. The term only applies to the junmai and honjozo classifications. It is similar in concept to a riserva in wine, although it carries no legal requirements.

**ADDED ALCOHOL:**
Relevant Terms: Junmai
Any sake labeled with the word junmai is "pure" sake, made from only rice, koji-kin, yeast and water. It tends to have a stronger taste of rice, and be somewhat thicker on the palate. Contrary to popular conception, this does not make it superior to other sakes, and many brewers prefer to add some alcohol, claiming it helps thin the sake and lift its aroma. In the end, it is simply a matter of preference.
Use the Color Guide to identify the product you are looking for. Each product is color coded based on the category and Sake grade.
**EIKO FUJI BAN RYU**

**“10,000 WAYS”**

**FUTSU-SHU**

- SMV: 4+1
- Alcohol: 15.3%
- Size: 300ml, 720ml, 1.8L
- Code: 27149, 27227, 27159
- Importer: Joto Sake LLC

Brewery: Fuji Brewing Company (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, paired with light, heavy, spicy or sweet foods. The sake is crisp, clean and refreshing.

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**TOZAI**

**“TYphoon”**

**FUTSU-SHU**

- SMV: +6.5
- Alcohol: 14.9%
- Size: 720ml, 1.8L
- Code: 563521, 563560
- Importer: Vine Connections

Brewery: Kizakura
Prefecture: Kyoto

A versatile premium sake that is delicious not only served chilled but also gently warmed.

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**MINATO “HARBOR”**

**YAMAHAI NAMAGENSHU**

**FUTSU-SHU**

- SMV: +1
- Alcohol: 20-21%
- Size: 720ml
- Code: 14325
- Importer: Craft & Estate

Brewery: Naba Brewing Company (est. 1815)
Prefecture: Akita

Undiluted and unpasteurized, this sake has intense yeasty aromas with strong notes of mushroom. Its flavors allow it to pair with heartier foods, such as steak and barbecued meats. It can also be poured as an after-dinner sake.

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**YURI MASAMUNE**

**由利正宗**

**“BEAUTIFUL LILY”**

**FUTSU-SHU**

- SMV: +2.5
- Alcohol: 13%
- Size: 200ml, 720ml, 1.8L
- Code: 27178, 27128, 27158
- Importer: Joto Sake LLC

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

Both mellow and rustic, this sake has aromas of fresh melon and a slight nuttiness on the palate. It is the original brand of the brewery and a favorite among the Akita locals. Serve chilled or gently warmed.
EIKO FUJI HONKARA
栄光富士 「本辛」
“EXTRA EXTRA DRY”
HONJOZO 本醸造

SMV: +10
Alcohol: 15.6%
Size: 720ml, 1.8L
Code: 27027, 27059
Importer: Joto Sake LLC

Brewery: Fuji Brewing Company (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.

KARATAMBA
辛丹波
HONJOZO 本醸造

SMV: +7
Alcohol: 15.4%
Size: 300ml
Code: 81653
Importer: JFC International Inc.

Brewery: Ozeki Corporation (est. 1711)
Prefecture: Hyogo

Karatamba has refreshing, light flavor with a hint of fruitiness on the palate, finishing with balanced dryness.
Gold Award in Monde Selection.

HIDEYOSHI
秀吉生貞
NAMACHO HONJOZO 本醸造

SMV: +0.5
Alcohol: 14.1-16%
Size: 300ml
Code: 14049
Importer: Craft & Estate

Brewery: Suzuki Brewing Company (est. 1689)
Prefecture: Akita

This once pasteurized sake is youthful and vibrant, with notes of toasted nut, fresh bread and lychee. Perfect for serving chilled, it matches well with crisp salads and fresh fish. Pairs well with salads, tempura, meat and poultry.

TAKATENJIN
高天神
“SWORD OF THE SUN”
TOKUBETSU HONJOZO 特別本醸造

SMV: +4
Alcohol: 15.5%
Size: 720ml
Code: 84126
Importer: Vine Connections

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

The brewery was founded by Yasuichi Doi, the village leader who fought many battles near the ruins of Takatenjin Castle. This is the “little brother” of Soul of the Sunsets, and shares the bright aromas and flavors.
AMA NO TO
天の戸
“HEAVEN’S DOOR”
TOKUBETSU JUNMAI 特別純米

SMV: +4
Alcohol: 16.2%
Size: 720ml
Code: 562120
Importer: Vine Connections

Brewery: Asamai Shuzo (founded in 1917)
Prefecture: Akita
Asamai brewery only uses local Akita rice from a unique cooperative of 19 different local growers. They not only get quality rice from this cooperative but also quality brewery help: Four of their experienced growers (including Toji Moriya) also work in the brewery.

DEWATSURU SAKURA EMAKI
出羽鶴桜絵巻
“CHERRY BLOSSOM”
JUNMAI純米

SMV: +4
Alcohol: 11.5%
Size: 360ml
Code: 287941
Importer: Craft & Estate

Brewery: Akita Brewing Company (est 1865)
Prefecture: Akita
With a beautiful and enticing pink hue derived from the color of the rice, this sake has elegant aromas of cherry and plum blossoms, underscored by notes of apples and berries. Enjoy this sake with wide range of pairing options, from shellfish, ceviche, grilled poultry to pork tenderloin.

CHIYONOSONO
千代の園
“SHARED PROMISE”
JUNMAI純米

SMV: +3.5
Alcohol: 15%
Size: 720ml
Code: 056717
Importer: Vine Connections

Brewery: Chiyonosono Shuzo (est. 1896)
Prefecture: Kumamoto
After the war, Chiyonosono crafted the first junmai sake (brewed without distilled alcohol nor additives of any kind) and celebrated by sharing it from a large, red lacquered sake cup called a Shuhi.

FUKI SAKE
富貴酒
JUNMAI純米

SMV: 0
Alcohol: 16%
Size: 750ml
Code: 612026
Importer: Gemini Spirits and Wine

Brewery: Fu-Ki Brewery, 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.

DEWATSURU
出羽鶴
“CRANE OF DEWA MOUNTAIN”
KIMOTO JUNMAI生貯純米

SMV: +3
Alcohol: 14.15%
Size: 720ml, 1.8L
Code: 13922, 13962
Importer: Craft & Estate

Brewery: Akita Brewing Company (est. 1865)
Prefecture: Akita
This old-style sake is produced in the original Kimoto brewing method, giving it a great mellow flavor and higher acidity. Its rustic nature allows it to stand up to broader range of food, from fried food, grilled meats, and aged cheeses.

FUKUCHITOSE YAMAHAI JUNMAI
福千歳 山廃純米
“HAPPY OWL”
YAMAHAI JUNMAI山廃純米

SMV: +3
Alcohol: 15.2%
Size: 720ml
Code: 89324
Importer: Joto Sake LLC

Brewery: Tajima Brewing Company (est. 1849)
Prefecture: Fukui
The Tajima Brewery specializes in the Yamahai brewing method, which takes 3 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.
HAKUSHIKA
白鹿 "セレクト"
“SELECT”
JUNMAI 純米

SMV: +3
Alcohol: 14.5%
Size: 720ml, 1.8L
Code: 81423, 81463
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Preference: Hyogo
A traditional favorite, Hakushika Select Junmai is mellow, fresh and versatile. Tremendously popular for its easiness to drink and affordable price point.

HAKUSHIKA CHOKARA
白鹿 超辛
“EXTRA DRY”
JUNMAI 純米

SMV: +7
Alcohol: 14.5%
Size: 300ml, 1.8L
Code: 81545, 81565
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Preference: Hyogo
Hakushika Chokara Extra Dry is a distinctly dry sake with a sharp and refreshing finish. With the full body typical of the finest Junmai sakes, this sake is a pleasant complement to bolder flavors.

HAKUSHIKA
白鹿 「フレッシュ&ライト」
“FRESH & LIGHT”
JUNMAI NAMACHO 純米生貯蔵

SMV: +2
Alcohol: 13.3%
Size: 180ml, 300ml
Code: 81556, 81546
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Preference: Hyogo
Extremely soft with just a touch of sweetness on the finish, this sake drinks like perfectly clean water. Being pasteurized only once, Fresh and Light Namachochu is characterized by a refreshingly cool aroma and mild taste.

HAKUSHIKA YOSHINO TARU SAKE
白鹿 吉野樽酒
“JAPANESE CEDAR SAKE”
JUNMAI TARUZAKE

SMV: +3
Alcohol: 13.3%
Size: 300ml
Code: 811140
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Preference: Hyogo
Junmai sake briefly aged in wooden casks (taru) made from the fragrant Japanese Cedar “Yoshino Sugi”; this is a sake reminiscent of the days when sake was sold from wooden barrels. Perfectly smooth, this sake is elegantly refreshing with a light cedar aroma. This sake is truly as nostalgic taste of “Old Japan.”

FUKUCHO
富久長
“FORGOTTEN FORTUNE”
JUNMAI 純米

SMV: +3
Alcohol: 16.5%
Size: 300ml, 720ml
Code: 82541, 82521
Importer: Vine Connections

Brewery: Imada Shuzo (est. 1868)
Preference: Hiroshima
Fukucho is the only brewery to use Hattanso, a once abandoned rice. Toji (brewer master) Miho Imada painstakingly revived the rice by first growing it herself in order to learn how to brew it.
**IZUMO FUJI**

"ANCIENT SHRINE"

**JUNMAI** 純米

- SMV: +4.5
- Alcohol: 16%
- Size: 720ml
- Code: 84821
- Importer: Joto Sake LLC

Brewery: Izumo Fuji Brewing Company (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.

**JOTI JUNMAI**

上等純米

"THE GREEN ONE"

**JUNMAI** 純米

- SMV: +7.5
- Alcohol: 15.5%
- Size: 300ml, 720ml, 1.8L
- Code: 86943, 86923, 86963
- Importer: Joto Sake LLC

Brewery: Fuji Brewing Company (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.

**OZEKI DRY**

**JUNMAI** 純米

- SMV: +8
- Alcohol: 14.5%
- Size: 375ml, 750ml
- Code: 81645, 81625
- Importer: JFC International Inc.

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.

Smooth and earthy with a very dry finish.

**OZEKI DRY FANCY**

**JUNMAI** 純米

- SMV: +8
- Alcohol: 14.5%
- Size: 180ml
- Code: 81650
- Importer: JFC International Inc.

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.

Smooth and earthy with a very dry finish.

**OZEKI SAKE**

**JUNMAI** 純米

- SMV: +4
- Alcohol: 16%
- Size: 750ml, 1.5L
- Code: 81623, 81663
- Importer: JFC International Inc.

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.

Slightly dry with rounded clean flavor throughout the finish. Silver award of the U.S. National Sake Appraisal.

**OZEKI ONE CUP**

**JUNMAI** 純米

- SMV: +5
- Alcohol: 13.5%
- Size: 180ml
- Code: 81659
- Importer: JFC International Inc.

Brewery: Ozeki Corporation (est. 1711) Prefecture: Hyogo

Slightly dry and earthy with a hint of herbal notes.
RIHAHU  
李白
“DANCE OF DISCOVERY”
JUNMAI 純米
SMV: +5  
Alcohol: 14.8%  
Size: 300ml, 720ml  
Code: 83941, 83921  
Importer: Vine Connections
Brewery: Rihaku (est. 1882)  
Prefecture: Shimane
The sake is made with a recently developed rice called Kanomo - 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.

SEIKYO TAKEHARA  
誠鎬 竹原
“MIRROR OF TRUTH”
JUNMAI 純米
SMV: -1  
Alcohol: 15.4%  
Size: 300ml, 720ml, 1.8L  
Code: 28247, 28227, 28267  
Importer: Joto Sake LLC
Brewery: Nakao Brewing Company (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.

SHICHI HON YARI  
七本槍
“THE SEVEN SPEARMAN”
JUNMAI 純米
SMV: +4.5  
Alcohol: 15-16%  
Size: 300ml, 720ml, 1.8L  
Code: 27140, 27120, 27163  
Importer: Joto Sake LLC
Brewery: Tomita Brewing Company (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.

TENSUI  
天青
“THOUSAND WAVES”
TOKUBETSU JUNMAI 山廃特別純米
Alcohol: 14%  
Size: 500ml  
Code: 84932  
Importer: Vine Connections
Brewery: Kumazawa  
Prefecture: Kanagawa
The Great Wave of Kanagawa, the famed Japanese woodblock print, was created in the prefecture where the brewery is located near the sea. Limited Edition — only 1,000 bottles of this special sake are produced each year.

TENTAKA  
天鷲
“HAWK IN THE HEAVENS”
JUNMAI 純米
SMV: +3  
Alcohol: 15.6%  
Size: 300ml, 720ml, 1.8L  
Code: 563846, 563827, 563867  
Importer: Vine Connections
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.
<table>
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<tr>
<th>Sake Name</th>
<th>Description</th>
<th>SMV</th>
<th>Alcohol</th>
<th>Size</th>
<th>Code</th>
<th>Importer</th>
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<td>TENTAKA</td>
<td>純米オーガニック</td>
<td>+7</td>
<td>15.3%</td>
<td>300ml</td>
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<td>Vine Connections</td>
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<td>TOZAI</td>
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<td>300ml</td>
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<td>&quot;RHYTHM OF THE CENTURIES&quot;</td>
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<td>15.9%</td>
<td>720ml</td>
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<td>Vine Connections</td>
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<td>720ml</td>
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<td>13.5%</td>
<td>19L</td>
<td>82972</td>
<td>JFC International Inc.</td>
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Brewery: Tentak Shuzo (est. 1914)
Prefecture: Tochigi

Brewery: Kizakura
Prefecture: Kyoto

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

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

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

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

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

Ishikawa Prefecture is home to the lively Abari Festival, also affectionately called "Fire & Violence," where revelers playfully pay homage to the deity of destruction. Spectators watch as illuminated lantern floats and shrines are carried through the streets. The name Eternal Embers is a nod to this fun-filled festival.
CHIKURIN KAROYAKA
竹林 かるやか
“LIGHTNESS”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 16%
Size: 300ml, 720ml
Code: 27147, 67129
Importer: Joto Sake LLC

Brewery: Marumoto Brewing Company (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.

CHIKURIN ORGANIC KAROYAKA
竹林 オーガニック かるやか
“ORGANIC LIGHTNESS”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 16%
Size: 720ml
Code: 67329
Importer: Joto Sake LLC

Brewery: Marumoto Brewing Company (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.

EIKO FUJI NAMAZAKE
栄光富士生貯蔵酒
“GLORIOUS MT. FUJI”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 15.3%
Size: 720ml
Code: 27229
Importer: Joto Sake LLC

Brewery: Fuji Brewing Company (est. 1778)
Prefecture: Yamanashi

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.

FUKUCHO
富久長水月
“MOON ON THE WATER”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 16.5%
Size: 720ml
Code: S62529
Importer: Vine Connections

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

Miho Imada, Fukuchyo owner and toji (master brewer), is one of the few female tojus in Japan. This sake is made with the famous soft water of Hiroshima Prefecture which gives it deep, persistent flavor.

CHIYONOSONO
千代の園
“SACRED POWER”
JUNMAI GINJO 純米吟醸

SMV: +2.5
Alcohol: 15.9%
Size: 300ml, 720ml
Code: S62448, S62428
Importer: Vine Connections

Brewery: Chiyonosono Shuzo (founded in 1896)
Prefecture: Kumamoto

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

HAKUSHIKA
白鹿「クラシック」
“CLASSIC”
JUNMAI GINJO 純米吟醸

SMV: +2
Alcohol: 14.8%
Size: 300ml, 720ml
Code: In Process
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662)
Prefecture: Hyogo

Meticulously crafted from premium Yamadanishiki and Nihonbave rice milled to 60% and the naturally excellent Miyamizu water of Nishinomiya (Hyogo Prefecture), this is a sake for the connoisseur. Perfectly clean and light.

SAKE BY CATEGORY/GRADE
GINJO / JUNMAI GINJO 純米
**HAKUSHIKA**

**“WHITE DEER”**

**JUNMAI GINJO** 純米吟醸

- SMV: +1
- Alcohol: 14.7%
- Size: 300ml
- Code: 81445
- Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662)  Prefecture: Hyogo
Mild and dry in taste with a fresh, slightly fruity Ginjo flavor and full body, this is a well-balanced sake with substantial character. Extremely easy to drink.

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**KANBARA**

**“BRIDE OF THE FOX”**

**JUNMAI GINJO** 純米吟醸

- SMV: +3
- Alcohol: 16.5%
- Size: 300ml, 720ml, 1.8L
- Code: 562662, 562662, 562662
- Importer: Vine Connections

Brewery: Kaetsu Shuzo (est. 1880)  Prefecture: Niigata
This sake is named for the famous fox-bride festival held annually in Niigata to celebrate a local legend about mysterious lights that have appeared on nearby Mt. Kirin. Brewed with locally-grown Gohyakumangoku rice.

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**HAKUSHIKA**

**“WHITE DEER”**

**JUNMAI GINJO** 純米吟醸

- SMV: +1
- Alcohol: 14.7%
- Size: 900ml
- Code: 81415
- Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662)  Prefecture: Hyogo
Mild and dry in taste with a fresh, slightly fruity Ginjo flavor and full body, this is a well-balanced sake with substantial character. Extremely easy to drink. Carton sakes is very common in Japan and very unique to the US market.

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**MABOROSHI**

**“NAKAO’S SECRET”**

**JUNMAI GINJO** 純米吟醸

- SMV: +3
- Alcohol: 15%
- Size: 300ml, 720ml, 1.8L
- Code: 28346, 28326, 28366
- Importer: Joto Sake LLC

Brewery: Nakao Brewing Company (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 Maboroshi house style. Serve chilled and enjoy with a variety of light or richer foods.

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**JOKIDEN**

**“EUPHORIA”**

**JUNMAI GINJO** 純米吟醸

- SMV: +4
- Alcohol: 16-17%
- Size: 300ml, 720ml, 1.8L
- Code: 428661, 428621, 428661
- Importer: Banzai Beverage

Brewery: Sakata Shuzo (est. 1650)  Prefecture: Yamagata
Superbly structured—savory center with elegant sweetness and mellow softness. Finishes dry.

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**MANABITO**

**GINJO** 吟醸

- SMV: +3
- Alcohol: 14-16%
- Size: 720ml, 1.8L
- Code: 18821, 18850
- Importer: Craft & Estate

Brewery: Hinomaru Brewing Company (est. 1689)  Prefecture: Akita
Clean, Crisp, Refreshing! Its dry entry has a slight zest of grapefruit. Opens to reveal white stone fruits—nectarine or peach. A tease of white chocolate gives a surprising finish.
**MANTENSEI**

**“STAR-FILLED SKY” JUNMAI GINJO 純米吟醸**

- SMV: +3
- Alcohol: 15.5%
- Size: 300ml, 720ml
- Code: 562484, 562828
- Importer: Vine Connections

Brewery: Suwa Shuzo  
Prefecture: Tottori

Located in a remote prefecture where there is an abundance of natural elements available. Their water is extremely soft allowing for a long, low-temperature fermentation, resulting in a gentle ginjo fragrance and a fresh lively flavor with a pleasant finish.

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**MUKUNE**

**“ROOT OF INNOCENCE” JUNMAI GINJO 純米吟醸**

- SMV: +2
- Alcohol: 16%
- Size: 300ml, 720ml
- Code: 563940, 563920
- Importer: Vine Connections

Brewery: Daimon Shuzo  
Prefecture: Osaka

Yasutaka Daimon is the brewery owner and skilled Toji. The Daimon brewery is blessed with its location in the shadows of the Katano mountains which allows Yasutaka to pipe water rich in minerals directly from the underground springs.

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**NANBU BIJIN**

**“SOUTHERN BEAUTY” JUNMAI GINJO 純米吟醸**

- SMV: +1
- Alcohol: 16%
- Size: 300ml, 720ml
- Code: 563942, 563922
- Importer: Vine Connections

Brewery: Nanbu Bijin  
Prefecture: Iwate

Truly a locally-produced sake. It is made with the local Gininga rice which took over eight years to develop and perfect. The water, yeast, and brewing team are also all from Iwate prefecture.

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**RIHAKU**

**“ORIGIN OF PURITY” JUNMAI GINJO 純米吟醸**

- SMV: +3
- Alcohol: 17.5%
- Size: 720ml
- Code: 563928
- Importer: Vine Connections

Brewery: Rihaku Shuzo  
Prefecture: Shimane

Discovered in 1859, Omachi is the only pure rice strain that has been grown consistently in Japan.

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**RIHAKU**

**“WANDERING POET” JUNMAI GINJO 純米吟醸**

- SMV: +3
- Alcohol: 15.2%
- Size: 300ml, 720ml, 1.8L
- Code: 563946, 563926, 563966
- Importer: Vine Connections

Brewery: Rihaku Shuzo  
Prefecture: Shimane

Rihaku uses a koji-making machine, that allows tighter control of temperature and moisture during the koji-making process while metal “fingers” mix the koji every few hours, resulting in a cleaner, more uniform and consistent koji.

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**SEIKYO OMACHI**

**誠鏡 雄町 JUNMAI GINJO 純米吟醸**

- SMV: +3
- Alcohol: 15.4%
- Size: 720ml
- Code: 26022
- Importer: Joto Sake LLC

Brewery: Sakata Shuzo (est. 1650)  
Prefecture: Yamagata

SNOW MOON BEAUTY is a limited production sake that is handcrafted by skilled artisans. It combines clarity and depth, using an artistic contrast between soft and light Niigata-style sake and the modern 21st century rich and vibrant style.

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**SEIKYO OMACHI**

**誠鏡 雄町 JUNMAI GINJO 純米吟醸**

- SMV: +3
- Alcohol: 15.4%
- Size: 720ml
- Code: 26022
- Importer: Joto Sake LLC

Brewery: Sakata Shuzo (est. 1650)  
Prefecture: Yamagata

SNOW MOON BEAUTY is a limited production sake that is handcrafted by skilled artisans. It combines clarity and depth, using an artistic contrast between soft and light Niigata-style sake and the modern 21st century rich and vibrant style.
**GETSUgetsu Bijin**
Snow Moon Beauty
JUNMAI GINJO 純米吟醸

SMV: +4  
Alcohol: 14%  
Size: 300ml, 720ml  
Code: B8745, B8725  
Importer: Banzai Beverage

Brewery: Sakata Shuzo (est. 1650)  
Prefecture: Yamagata

SNOW MOON BEAUTY is a limited production sake that is handcrafted by skilled artisans. It combines clarity and depth, using an artistic contrast between soft and light Niigata-style sake and the modern 21st century rich and vibrant style.

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**TOZAI**
WELL OF WISDOM
GINJO 吟醸

SMV: +5.5  
Alcohol: 14.9%  
Size: 300ml, 720ml  
Code: S63547, S63524  
Importer: Vine Connections

Brewery: Daimon Shuzo  
Prefecture: Osaka

Crafted with pure, natural spring water from this family brewery nestled at the base of Osaka's scenic Ikoma mountains.

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**Tenranzan**
Emperor's Mountain
JUNMAI GINJO 純米吟醸

SMV: +2  
Alcohol: 15-16%  
Size: 720ml  
Code: 428529  
Importer: Banzai Beverage

Brewery: Igarashi Shuzo (est. 1897)  
Prefecture: Saitama

Spirited, Structured and Luxurious. Tenranzan has a vibrant nose of fresh fruit. Its rich layers of flavors are an artistic contrast to its soft, elegant finish that is reminiscent of a perfectly oaked white wine.

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**Wataribune**
Ferry Boat
JUNMAI GINJO 純米吟醸

SMV: +3  
Alcohol: 15-16%  
Size: 300ml, 720ml  
Code: 34540, 68529  
Importer: Joto Sake LLC

Brewery: Huchu Homare Brewing Company (est. 1854)  
Prefecture: Ibaragi

The Huchu Homare brewery recultivated the previously extinct Wataribune 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.

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**Tensei**
Song of the Sea
JUNMAI GINJO 純米吟醸

SMV: +3.5  
Alcohol: 16%  
Size: 720ml  
Code: 84921  
Importer: Vine Connections

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

This sake is made with yeast that is obtained directly from the breeder that discovered it, rather than through the usual distribution channels. Yeast #9 makes the sake a bit more lively and intense. Song of the Sea is an ode to the brewery’s seaside location in Kanagawa.

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**Yuki no Bosha**
Cabin in the Snow
JUNMAI GINJO 純米吟醸

SMV: +1  
Alcohol: 16%  
Size: 300ml, 720ml, 1.8L  
Code: 27142, 27126, 27162  
Importer: Joto Sake LLC

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

Abundantly 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 Saiya Brewery. Serve chilled.
CHOKAISAN
鳥海山
JUNMAI DAIGINJO 純米大吟醸
SMV: +1  
Alcohol: 15.16%  
Size: 720ml  
Code: 13827  
Importer: Craft & Estate

Brewery: Tenju Brewing Company (est. 1874) 
Prefecture: Aki
A unique yeast derived from flowers gives this exceptionally elegant sake a pronounced floral bouquet. Tones of licorice and fresh herbs, coupled with a hint of Asian pear, make this a perfect example of everything Junmai Daiginjo has to offer. Serve as an aperitif, or with salads, oysters, nutty grains and creamy sauce.

GINA SHIZUKU
銀河露
“DIVINE DROPLETS” 
JUNMAI DAIGINJO 純米大吟醸
SMV: +3  
Alcohol: 15.6%  
Size: 300ml, 720ml  
Code: 562640, 562620  
Importer: Vine Connections

Brewery: Takasago Shuzo (est. 1899)  
Prefecture: Hokkaido
This sake is drip-pressed (shizuku), a rarity by itself, and it is the only sake in the world drip-pressed in an ice igloo which is rebuilt every year outside the main brewery building in Hokkaido, Japan's northernmost island.

HAKUSHIKA GOKA SENNENJU
白鹿「豪華千年寿」
“WHITE DEER” 
JUNMAI DAIGINJO 純米大吟醸
SMV: 0  
Alcohol: 15.7%  
Size: 300ml, 720ml  
Code: 81341, 81321  
Importer: JFC

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662)  
Prefecture: Hyogo
Let your senses be captivated by this elegant Junmai Daiginjo sake! Fruity in fragrance, Goka Sennenju has a delightfully rich body and smooth taste. Awarded the Monde Selection Grand Gold Medal in Brussels three consecutive years (2009-2011).

JOKIGEN
上喜元
“RED LABEL” 
KIMOTO JUNMAI DAIGINJO 生貯純米大吟醸
SMV: +5  
Alcohol: 16.12%  
Size: 720ml  
Code: 429622  
Importer: Banzai Beverage

Brewery: Sakata Shuzo (est. 1650)  
Prefecture: Yamagata
A superb masterpiece. Rich and creamy on the palate. Flavors are expansive and endless on a smooth, seemingly endless finish. Absolutely exquisite.

JOTO DAIGINJO
上等 大吟醸
“THE ONE WITH 72 CLOCKS” 
DAIGINJO 大吟醸
SMV: +5  
Alcohol: 16.5%  
Size: 300ml, 720ml, 1.8L  
Code: 86945, 87021, 86965  
Importer: Joto Sake LLC

Brewery: Nakanosho Brewing Company (est. 1871)  
Prefecture: Hiroshima
The Nakanosho 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.

KONTEKI
坤滴
“PEARLS OF SIMPLICITY” 
JUNMAI DAIGINJO 純米大吟醸
SMV: +2  
Alcohol: 15.5%  
Size: 300ml, 720ml  
Code: 763926, 763925  
Importer: Vine Connections

Brewery: Higashiyama Shuzo  
Prefecture: Kyoto
Made with Japan’s highest quality rice and local Fushimi miru, the soft, pure water from Japan’s Eastern Mountains.
**KONTEKI**  
**“TEARS OF DAWN”**  
**DAIGINJO** 大吟醸  
SMV: +3  
Alcohol: 15.5%  
Size: 300ml, 720ml, 1.8L  
Code: 763927, 763924, 763967  
Importer: Vine Connections  

Brewery: Higashiyama Shuzo  
Prefecture: Kyoto  
Made with Japan’s highest quality rice and local Fushimi mizu, the soft, pure water from Japan’s Eastern Mountains.

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**OZEKI ONE CUP DAIGINJO**  
大関ワンカップ大吟醸  
**DAIGINJO** 大吟醸  
SMV: +4  
Alcohol: 15%  
Size: 180ml  
Code: 81657  
Importer: JFC International Inc.  

Brewery: OZEKI Corporation (est. 1711)  
Prefecture: Hyogo  
Refreshing fruity aroma with a crisp, dry taste is the brilliance of this Daiginjo.

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**MABOROSHI KUROBAKO**  
幻“黒狐”  
**“MYSTERY”**  
**JUNMAI DAIGINJO** 純米大吟醸  
SMV: +1  
Alcohol: 16.5%  
Size: 720ml  
Code: 28327  
Importer: Joto Sake LLC  

Brewery: Nakao Brewing Company (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.

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**SHICHI HON YARI SHIZUKU**  
七本槍 霧  
**JUNMAI DAIGINJO** 純米大吟醸  
SMV: +5  
Alcohol: 16.17%  
Size: 500ml  
Code: 27122  
Importer: Joto Sake LLC  

Brewery: Tomita Brewing Company (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.

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**NANBU BIJIN**  
南部美人  
**“ANCIENT PILLARS”**  
**JUNMAI DAIGINJO** 純米大吟醸  
SMV: +3  
Alcohol: 17.9%  
Size: 720ml  
Code: 563925  
Importer: Vine Connections  

Brewery: Nanbu Bijin  
Prefecture: Iwate  
Ancient Pillars is nama-chozu genshu. The result is a stronger sake with some of the livelier flavors generally associated with unpasteurized sake.

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**TAKATENJIN**  
高天神  
**“SOUL OF THE SENSEI”**  
**JUNMAI DAIGINJO** 純米大吟醸  
SMV: +5  
Alcohol: 16.8%  
Size: 300ml, 720ml  
Code: 564144, 564124  
Importer: Vine Connections  

Brewery: Doi Shuzo (est. 1868)  
Prefecture: Shizuoka  
This sake is brewed in memory of former Takatenjin Master Toji Shokichi Hase. Toji Hase worked tirelessly at the same brewery for over 40 years which in itself is surely an achievement worth honoring.
**TENTAKA**

**“SILENT STREAM”**

**JUNMAI DAIGINJO** 純米大吟醸

- SMV: +2
- Alcohol: 16.8%
- Size: 720ml
- Code: 83820
- Importer: Vine Conexions

Brewery: Tentaitei Shuzo
Prefecture: Tochigi

Originates deep in the jagged, snow-covered Nasu Mountains of Tochigi and runs hundreds of miles to the brewery, pure, clear and untouched water goes into this sake. The sake was collected using the laborious, low-yielding, ultra-gentle drip-pressing method known as shizuku.

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**WATARI BUNE**

**“LIQUID GOLD”**

**JUNMAI DAIGINJO** 純米大吟醸

- SMV: +3
- Alcohol: 16.7%
- Size: 720ml
- Code: 38577
- Importer: Joto Sake LLC.

Brewery: Huchu Homare Brewing Company (est. 1854) Prefecture: Ibaragi

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.

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**YUKI NO BOSHA AKITA KOMACHI**

**“BEAUTY OF AKITA”**

**DAIGINJO** 大吟醸

- SMV: +2
- Alcohol: 18%
- Size: 720ml
- Code: 75727
- Importer: Joto Sake LLC

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

This amazing Daiginjo is brewed from the local and famous Akita Komachi rice, grown by the Saiya brewery's own workers during the summer season. It is abundantly aromatic, fruity and full bodied. Serve chilled.
CRAZY MILK

くれいじー一 みるく

N1

Alcohol: 14%  
Size: 300ml  
Code: 86941  
Importer: Banrai Beverage

Brewery: Umenoyado Brewery (est. 1865)  
Prefecture: Nara

CRAZY MILK is brewed by a passionate group of artisans. It is so well rounded that any drinker would find something to love in its complex personality. It’s time you expected more from your NIGORI.

DEWATSURU

出羽鶴 純米にごり

N2

SMV: +3  
Alcohol: 14-15%  
Size: 300ml, 720ml  
Code: 287924, 287940  
Importer: Craft & Estate

Brewery: Akita Brewing Company (est 1865)  
Prefecture: Akita

Bright and clear, this sake displays up-front aromas of green apples and sweet melons with hints of citrus fruits and sweet almonds. On the palate, it is delicate, dry, and creamy with a pleasant, clean finish. Best paired with crisp salad, citrus based Tiraditos, and light poultry dishes.

HAKUSHIKA 白鹿

「スノービューティー」

“SNOW BEAUTY”

N3

SMV: -13  
Alcohol: 14.7%  
Size: 300 ml, 720 ml  
Code: 81547, 81527  
Importer: JFC

Brewery: Tatsusuama-Honke Brewing Co. (est. 1662)  
Prefecture: Hyogo

Velvety in texture with a pleasant fragrance of freshly steamed rice, this nigori sake (coarsely filtered sake) is a traditional favorite. Creamy with a mild sweetness, this sake is deliciously unique with a slightly tart finish.

JOTO JUNMAI NIGORI

上等 純米 にごり

THE BLUE ONE

N4

SMV: -3  
Alcohol: 15.4%  
Size: 300ml, 720ml, 1.8L  
Code: 86944, 86924, 86964  
Importer: Joto Sake LLC

Brewery: Nakao Brewing Company (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.

OZEKI NIGORI

大関 にごり

N5

SMV: 0  
Alcohol: 14.5%  
Size: 375ml, 750ml, 1.5L  
Code: 81644, 81664, 81644  
Importer: JFC International Inc.

Brewery: Ozeki Sake (U.S.A) Inc. (est. 1979)  
Prefecture: California, U.S.A.

This Nigori has balanced sweet tropical flavors with a course, rich finish.

ONE CUP NIGORI

大関ワンカップにごり

N6

SMV: -3  
Alcohol: 11%  
Size: 180ml  
Code: 81656  
Importer: JFC International Inc.

Brewery: Ozeki Corporation (est.1711)  
Prefecture: Hyogo

The creamy rich flavor is balanced with an elegant sweetness and a refreshing aftertaste.
**RIHAKU**

“DREAMY CLOUDS”

NIGORI にごり

SMV: +3
Alcohol: 15.5%
Size: 300ml, 720ml, 1.8L
Code: 563944, 563924, 563964
Importer: Vine Connections

Brewery: Rihaku (est. 1882)
Prefecture: Shimane

This Nigori is quite special because its milling rate of 41% technically qualifies it as Junmai Ginjo grade sake—rare quality level for a nigori (cloudy) sake.

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**TOZAI**

東西

“SNOW MAIDEN”

JUNMAI NIGORI 純米 にごり

SMV: +6.5
Alcohol: 14.9%
Size: 300ml, 720ml
Code: 563540, 563520
Importer: Vine Connections

Brewery: Kizakura
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.

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**YUKI NO BOSHA JUNMAI GINJO NIGORI**

雪の茅舎 純米吟醸 にごり

“YUKI’S SNOW”

NIGORI にごり

SMV: +1
Alcohol: 16%
Size: 300ml
Code: 27144
Importer: Joto Sake LLC

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

Expertly brewed long and slow, this is an “usu,” or light, Nigori. It is highly refined with less rice solids than most Nigori and has abundant tropical and floral aromatics, a bright, creamy and complex palate. Serve chilled.
**BUNNY NATURAL**

**SPARKLING SAKE**

アルコール: 7%

サイズ: 300ml

コード: 428848

輸入元: Banzai Beverage

醸造所: Umenoyado Brewery (est. 1865)

県: 奈良

特別純米酒は、トヨと呼ばれる、熟練の酒師が手作りした自然発酵酒で、瓶に炭酸化される。バンズ・バニーカとのソフトな食感と乾燥した口当たりが特徴。

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**BUNNY YUZU**

**SPARKLING SAKE**

アルコール: 7%

サイズ: 300ml

コード: 428843

輸入元: Banzai Beverage

醸造所: Umenoyado Brewery (est. 1865)

県: 奈良

新スタイルのスパークリングワインが自然果汁と柚子の果実の香りを含み、炭酸化された。バニーキューザは、柚子のフレッシュな風味と甘酸っぱい味を兼ね備えています。

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**BUNNY BLUEBERRY**

**SPARKLING SAKE**

アルコール: 7%

サイズ: 300ml

コード: 428841

輸入元: Banzai Beverage

醸造所: Umenoyado Brewery (est. 1865)

県: 奈良

新スタイルのスパークリングワインがブルーベリーと天然酵母で炭酸化された。一口を嚙むと、全体に香る甘酸っぱさと新鮮なブルーベリーの風味が広がります。

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**HANA AWAKA**

**SPARKLING FLOWER**

**SPARKLING SAKE**

スパークリングな風味を楽しむため、自然果汁と、若葉のさわやかさが一体化した新スタイルの酒です。

アルコール: 7%

サイズ: 250ml

コード: 81651

輸入元: JFC International Inc.

醸造所: Ozeki Corporation (est. 1711)

県: 兵庫

新スタイルのスパークリングワインが自然果汁と、若葉のさわやかさが一体化した新スタイルの酒です。

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**BUNNY WHITE PEACH**

**SPARKLING SAKE**

アルコール: 7%

サイズ: 300ml

コード: 428842

輸入元: Banzai Beverage

醸造所: Umenoyado Brewery (est. 1865)

県: 奈良

新スタイルのスパークリングワインが、白桃と天然酵母で炭酸化された。一口を嚙むと、全体に香る甘酸っぱさと新鮮な白桃の風味が広がります。

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**HANA FUGA 花風雅**

**"EMPRESS" SPARKLING SAKE**

スパークリングな風味を楽しむため、自然果汁と、若葉のさわやかさが一体化した新スタイルの酒です。

アルコール: 7%

サイズ: 250ml

コード: 81658

輸入元: JFC International Inc.

醸造所: Ozeki Corporation (est. 1711)

県: 兵庫

新スタイルのスパークリングワインが、新鮮な香りと、若葉のさわやかさが一体化した新スタイルの酒です。

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Light and refreshing sparkling sake with a hint of peach flavor. This sparkling sake represents elegance and refinement.
HANA HOU HOU SHU
花泡々酒
“PINK BUBBLE”
SPARKLING スパークリング酒

SMV: -40
Alcohol: 6%
Size: 300ml
Code: 17148
Importer: Joto Sake LLC

Brewery: Marumoto Brewing Company (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.

HOU HOU SHU
泡々酒
“BUBBLE BUBBLE”
SPARKLING スパークリング酒

SMV: -40
Alcohol: 6%
Size: 300ml
Code: 17146
Importer: Joto Sake LLC

Brewery: Marumoto Brewing Company (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.

HIDEYOSHI LACHAMTE
秀吉 ラシャンテ
SPARKLING SAKE
スパークリング酒

SMV: -79
Alcohol: 8%
Size: 280ml
Code: 287942
Importer: Craft & Estate

Brewery: Suzuki Brewing Company (est. 1689)
Prefecture: Aki

A playful straw-lemon in color with medium-fine perlage and a persistent mousse, this sparkling sake shows lively notes of white peaches and honeysuckle that are underscored by hints of toasted almonds and mineralty.
CHOYA CLASSIC

Alcohol: 15 % (spirits)
Size: 50ml, 375ml, 750ml
Code: S84197, S84147, S84127
Importer: Choya Umeshu USA Inc.

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

Beautifully balanced sweet & tart of the ume fruit with notes of almond from the ume pit.

CHOYA UMESHU WITH FRUIT

Alcohol: 14.6 %
Size: 50ml, 500ml, 750ml
Code: S84194, S84133, S84120
Importer: Choya Umeshu USA Inc.

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.

CHOYA SHISO

Alcohol: 15 % (spirits)
Size: 750ml
Code: S84126
Importer: Choya Umeshu USA Inc.

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

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

CHOYA EXCELLENT

Alcohol: 14 % (spirits)
Size: 750ml
Code: S84120
Importer: Choya Umeshu USA Inc.

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

Elegant taste of French brandy with fruity notes of Umeshu. Enjoy chilled and straight, on-the-rocks, or as a cocktail base.

CHOYA HONEY

Alcohol: 15 % (spirits)
Size: 750ml
Code: S84125
Importer: Choya Umeshu USA Inc.

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

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

FUKI CHERRY

Alcohol: 9%
Size: 750ml
Code: 612222
Importer: Gemini Spirits and Wine

Brewery: Fu-Ki Brewery, Japan

Deep red color shows well in a wine glass. Aromas of nuts and cherry with intense, yet delicate flavors of wild, dark cherry. Light, clean taste and balanced fruitiness.
### FUKI PLUM

**FRUIT WINE 梅酒・ワイン**

- **Alcohol:** 9%
- **Size:** 750ml
- **Code:** 612025
- **Importer:** Gemini Spirits and Wine

**Brewery:** Fu-Ki Brewery, Japan

Deep, amber color shows well in a wine glass. A distinct flavor of plums, and a hint of nuts. Delicate, light, and well balanced.

### HAKUSHIKA JAPANESE ORCHARD WHITE PEACH

**JUNMAI WITH NATURAL WHITE PEACH FLAVOR**

- **SMV:** -25
- **Alcohol:** 10%
- **Size:** 720ml
- **Code:** 81721
- **Importer:** JFC

**Brewery:** Tatsuuma-Honke Brewing Co. (est. 1662)
**Prefecture:** Hyogo

Made with premium junmai sake and the excellent Miyamizu water of Nishinomiya. An exciting new type of natural flavor-infused sake. Luscious and juicy with a delicate sweetness.

### FUKI GREEN TEA

**FRUIT WINE 梅酒・ワイン**

- **Alcohol:** 9%
- **Size:** 750ml
- **Code:** 86225
- **Importer:** Gemini Spirits and Wine

**Brewery:** Fu-Ki Brewery, Japan

Fu-Ki Green Tea is a Plum wine with green tea with other natural flavors. Green tea flavor is in-trend and now found in many foods from Ice Cream to Chocolate. Delicious—alone, or the perfect ingredient for Asian inspired cocktails.

### HAKUSHIKA JAPANESE ORCHARD JAPANESE PEAR

**JUNMAI WITH NATURAL YUZU FLAVOR**

- **SMV:** -25
- **Alcohol:** 10%
- **Size:** 720ml
- **Code:** 81721
- **Importer:** JFC

**Brewery:** Tatsuuma-Honke Brewing Co. (est. 1662)
**Prefecture:** Hyogo

Made with premium junmai sake and the excellent Miyamizu water of Nishinomiya. An exciting new type of natural flavor-infused sake. Crisp and clean with a mild green tartness.

### HAKUSHIKA JAPANESE ORCHARD YUZU

**JUNMAI WITH NATURAL YUZU FLAVOR**

- **SMV:** -25
- **Alcohol:** 10%
- **Size:** 720ml
- **Code:** 81721
- **Importer:** JFC

**Brewery:** Tatsuuma-Honke Brewing Co. (est. 1662)
**Prefecture:** Hyogo

Made with premium junmai sake and the excellent Miyamizu water of Nishinomiya. An exciting new type of natural flavor-infused sake. Zesty and tangy with a pleasant acidity.

### HAKUSHIKA JAPANESE ORCHARD PINEAPPLE

**JUNMAI WITH NATURAL YUZU FLAVOR**

- **SMV:** -25
- **Alcohol:** 10%
- **Size:** 720ml
- **Code:** 81721
- **Importer:** JFC

**Brewery:** Tatsuuma-Honke Brewing Co. (est. 1662)
**Prefecture:** Hyogo

**HAKUSHIKA UME ODORI PLUM**

白鹿 梅おどり
**“DANCE OF THE PLUM BLOSSOMS”**

**UMESHU 梅酒**

- SMV: -68
- Alcohol: 12.7%
- Size: 720ml
- Code: In Process
- Importer: JFC

Brewery: Tatsusuma-Honke Brewing Co. (est. 1662)
Prefecture: Hyogo

Luxuriously smooth and tangy crafted with the traditional concept of flavoring fine sake with rich and fruity plums. Pleasantly sweet with a refreshingly citrus-like acidity. Ume Odori is made with natural Japanese plum extract and Junmai Ginjo sake.

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**TOZAI**

東西
**“BLOSSOM OF PEACE”**

**UMESHU 梅酒**

- Alcohol: 10.5%
- Size: 720ml
- Code: 563527
- Importer: Vine Connections

Brewery: Kizakura
Prefecture: Kyoto

This is the only *ume-shu* 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.

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**KIKKOMAN PLUM WINE**

キッコーマン
**UMESHU 梅酒**

- Alcohol: 12.5%
- Size: 720ml, 1.5L
- Code: 81722, 81762
- Importer: JFC International

Brewery: Kikkoman
Prefecture: California


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**IKEZO**

**SPARKLING PEACH JELLY SAKE**

大関 スパークリング ピーチ ゼリー酒

- Alcohol: 5.5%
- Size: 180ml
- Code: 81652
- Importer: JFC International Inc.

Brewery: Ozeki Corporation (est. 1711)
Prefecture: Hyogo

Refreshing and mouthwatering jelly sparkling sake with a hint of peach flavor. A unique “Jello Sake Shott!”
**Tori Kai Sake**

*Rice Shochu*

Alcohol: 24% (beer & wine)
Size: 720ml
Code: 734020
Importer: Progressive Beverage

Brewery: Torikai Brewing Company
Prefecture: Kumamoto

Popular rice shochu is fruity & delicate like a well-made Sake. Known as “The Drink of Royalty”, Tori Kai is served exclusively at upscale hotels, restaurants, and bars. Suggested serving method: on the rocks.

---

**Han Fire Soju**

*Soju 48 Proof*

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76954, 72924
Importer: Progressive Beverage

Han Fire is a rice based distilled spirit infused with cinnamon and other flavors which impart a lightly spicy flavor on the palate. Good as a chilled shooter alone or chaser 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 Asian spirits. Suggested serving method: straight, chilled, in cocktails.

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**Han Cane Soju**

*Soju 48 Proof*

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76954, 72924
Importer: Progressive Beverage

Han Cane is a rice based distilled spirit infused with the flavor of Caribbean rum. Smooth and flavorful, it can be used like a rum spirit 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 rock, in cocktails.

---

**Han Soju Original**

*Soju 48 Proof*

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76954, 72924
Importer: Progressive Beverage

Han Soju Original is a rice based distilled 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 spirits.

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**Han Citrus**

*Soju 48 Proof*

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76954, 72924
Importer: Progressive Beverage

Han Citrus is a rice based distilled 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 palate. 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. Suggested serving method: on the rock, in cocktails.

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**Han Teq**

*Soju 48 Proof*

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76954, 72924
Importer: Progressive Beverage

Han Teq is a rice based distilled spirit infused with the flavors of premium Mexican Tequila. Similar in taste profile to premium Blanco Mexican Tequilas, Han Teq can be used in a premium Margarita, as a shooter or served chilled in a salt rimmed martini glass with lime garnish. Suggested serving method: straight, chilled, in cocktails.
**100 YEARS OF SOLITUDE**

**BARREL AGED AUTHENTIC BARLEY SHOCHU**

酒精: 40% (spirits)

尺寸: 750ml

编码: 428424

进口商: Banzai Beverage

精酿: Kuroki Distillery (est. 1885)

地区: Miyazaki

这款烧酒是精选长年老熟威士忌Naka-Kaya（"Pretty"）在美式白橡木酒桶中陈酿的杰作。陈酿的时间赋予了酒体深琥珀色，并带有一种令人惊叹的风味。建议饮用方式：直饮或者加冰。

**YAMASEMI**

"KINGFISHER" AUTHENTIC RICE SHOCHU

酒精: 25% (spirits)

尺寸: 750ml

编码: 428423

进口商: Banzai Beverage

精酿: Osuzuyama Distillery (est. 1998)

地区: Miyazaki

这款烧酒使用当地种植的Miyazaki品种的"Hinohikari"和"Hanakagura"酿造。发酵是在我们自家的酒房中进行的，使用的水源来自Mt. Osuzuyama。

**KIROKU**

"MEMORY" AUTHENTIC SWEET POTATO SHOCHU

酒精: 25% (spirits)

尺寸: 750ml

编码: 428421

进口商: Banzai Beverage

精酿: Kuroki Distillery (est. 1885)

地区: Miyazaki

这款烧酒使用了新鲜收获的甜土豆和"Kogane Sengan"品种制作的米麹。酿造过程包含了发酵和陈化的步骤。丰富的风味和细腻的口感是这款烧酒的特色。

**NAKA NAKA**

"PRETTY" AUTHENTIC BARLEY SHOCHU

酒精: 25% (spirits)

尺寸: 750ml

编码: 428422

进口商: Banzai Beverage

精酿: Kuroki Distillery (est. 1885)

地区: Miyazaki

这款烧酒使用了九州地区种植的有机燕麦，通过传统陶瓷酒槽和自家酿造的酵母进行酿造。
**BANZAI BEVERAGE (THE ESTATES GROUP)**
Banzai Beverage was founded in 2003 by Takahiro Tokura. Being Japanese, he was disheartened by how saké was perceived as a novelty beverage and not taken seriously in the United States. He traveled extensively throughout Japan to look for saké that would compete legitimately against the world's top wines. His selection largely features limited production saké in Japan's current hōjun umakuchi (rich & tasty) style. The progressive and rebellious attitude has earned Banzai Beverage the reputation having a uniquely eclectic selection. www.banzaibeverage.com

- Bunny Sparkling K1, K2, K3, K4
- Crazy Mik Junmai Nigori N1
- Setsugetsu Bijin "Snow Moon Beauty" Junmai Ginjo G19
- Jokigen "Euphoria" Junmai Ginjo G9
- Jokigen Omachi Kimoto "Red Label" Junmai Daiginjo D4
- Tenranzan "Emperor Mountain" Junmai Ginjo G20
- Shochu (full spirits)
- Kuroki Kiroku Shochu S8
- Kuroki Naka Naka Shochu S9
- Kuroki Yamasemi Shochu S10
- Kuroki Hyakunen no Kodoku Aged Shochu S10

**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. www.choya.com

- Choya Umeshu Classic U1
- Choya Umeshu Classic Shiso U2
- Choya Umeshu Classic Honey U3
- Choya Umeshu with Plum U4
- Choya Umeshu Excellent U5

**GEMINI SPIRITS & WINE COMPANY (YOUNG’S MARKET COMPANY)**
Gemini Spirits & Wine Company is a wholly owned subsidiary of the Sazerac family of businesses, specializing in the building of niche, specialty, developmental spirit & wine brands. Gemini’s sake brand, Fuki, is one of the most established authentic sake imported from Japan, and has been distributed in the United States since 1972. www.geminispiritswine.com

- Fuki Sake J5
- Fuki Cherry U6
- Fuki Plum U7
- Fuki Green Tea U8
HAKUSHIKA / JFC (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. Nishinomiya, famed for its excellent “Miyamizu” water, Yamadanishiki rice and climate, is one of Japan's most prominent centers for brewing sake. 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, produced in a wide variety of styles and package sizes, is known as smooth, easy-to-enjoy sake that is always a good choice.
www.hakushika.co.jp/en

Hakushika Chokara Extra Dry J8
Hakushika Classic Junmai Ginjo G6
Hakushika Goka Sennenju Junmai Daiginjo D3
Hakushika Japanese Orchard Japanese Pear U11
Hakushika Japanese Orchard Pineapple U12
Hakushika Japanese Orchard White Peach U10
Hakushika Japanese Orchard Yuzu U9

Hakushika Junmai Ginjo Pack G8
Hakushika Namacho Fresh & Light J9
Hakushika Select Junmai J10
Hakushika Snow Beauty Nigori N3
Hakushika Tanuki Junmai PACK J11
Hakushika Yoshino Taru J12

JOTO SAKE, LLC. (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 8 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. Joto's brewers produce their saké in small batches and primarily use locally grown rice. www.jotosake.com

Chikurin Karoyaka Junmai Ginjo G1
Chikurin ORGANIC Karoyaka Junmai Ginjo G2
Eiko Fuji Ban Ryu F1
Eiko Fuji Honkara “Super Dry” H1
Eiko Fuji Namazake Junmai Ginjo G4
Fukuchitose Yamahai Junmai J6
Hana Hou Hou Shu K7
Hou Hou Shu K8
Izumo Fuji Junmai J13
Joto Daiginjo D5
Joto Junmai J14
Joto Nigori N4
Maboroshi Junmai Daiginjo D8
Maboroshi Junmai Ginjo G11
Seikyo Omachi Junmai Ginjo G18
Seikyo Takehara Junmai J20

Shichi Hon Yari Junmai J21
Shichi Hon Yari Shizuku Junmai Daiginjo D11
Taiheikai Tokubetsu Junmai J22
Watari Bune Junmai Daiginjo D14
Watari Bune Junmai Ginjo G23
Yuki No Boshu Akita Komachi Daiginjo D15
Yuki No Boshu Junmai Ginjo G24
Yuki No Boshu Junmai Ginjo Nigori N8
Yuki No Boshu Yamahai Junmai J29
Yuri Masamune F4
**OZEKI, KIKKOMAN/JFC (YOUNG’S MARKET COMPANY)**

JFC is a leading Japanese food distributor in the United States, with a company philosophy of Quality Merchandising & 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. [www.ozekisake.com](http://www.ozekisake.com)

- Ozeki Dry Junmai J16
- Ozeki Fancy Dry Junmai J17
- Ozeki Hana Awaka Sparkling Sake K5
- Ozeki Hana Fuga Peach Sparkling Sake K6
- Ozeki Ikezo Sparkling Peach Jelly Sake U15
- Ozeki Junmai J15
- Ozeki Nigori N5
- Ozeki One Cup Junmai J18
- Ozeki One Cup Daiginjo D10
- Ozeki One Cup Nigori N6
- Kikkoman Plum Wine N14

**PROGRESSIVE BEVERAGE (YOUNG’S MARKET COMPANY)**

Progressive Beverages, Inc. is a boutique spirits importer specializing in premium soju and shochu. Brands which they import include HAN Soju and HAN Flavored Soju and the legendary Tori Kai Shochu. [www.probrandinc.com](http://www.probrandinc.com)

- Han Cane Soju 48 Proof S2
- Han Citruss 48 proof S3
- Han Fire 48 Proof S4
- Han Soju Tequila 48 Proof S6
- Han Soju Vodka 48 proof S5
- Tori Kai Soju Premium 48 Proof S1

**CRAFT & ESTATE (YOUNG’S MARKET COMPANY)**

Winebow, Inc. is a major importer and distributor of fine wine, craft spirits, and sake from around the world. Founded in 1980 by Leonardo LoCascio, Winebow imports an impressive range of Italian wines under Leonardo LoCascio selections label, and an esteemed portfolio representing over 15 countries, including Argentina, Austria, Chile, Japan, Portugal, and Spain. [www.winebow.com](http://www.winebow.com)

- Chokaisan Junmai Daiginjo D1
- Dewatsuru Kimoto Junmai J3
- Dewatsuru Junmai Nigori N2
- Dewatsuru Sakura Emaki Rose J4
- Hideyoshi Namacho Honjozo H2
- Hideyoshi Lachamte Sparkling Sake K9
- Manabito Ginjo G12
- Minato Harbor Yamaha Nama Genshu Futsu F2
**VINE CONNECTIONS (THE ESTATES GROUP)**

Vine Connections is 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. The wines and sake sourced consistently over deliver value while providing education to the customers who sell, serve, and enjoy these amazing fermentations.

www.vineconnections.com

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MORE ABOUT SAKE
Sake, often called the "Drink of the Gods" by the Japanese, is a beverage produced from sake varietal rices, pure water, koji spores, and specially selected yeasts. It is brewed like beer but drinks like a fine wine. The sake that we import is created without flavorings or additives and is more specifically referred to as "ginjo" sake—chilled, ultra-premium, artisan sake—not the boiled, cheap stuff that has (unfortunately) been served to Americans in small, ceramic carafes at sushi bars for decades.

Chilled Japanese premium sake has been enjoying an almost 20% annual growth over the past five years! Sake's popularity is due, not only to the 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.

In the following pages, discover the world of Sake! Though sake is often referred to as rice wine, the process of making sake has more in common with the brewing of beer. Despite the parallels with beer, sake making is distinguished from other brewing methods by its 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.

The true origins of sake are unknown; we do know the Japanese honed and cultivated the brewing process over the last two thousand 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 initial, 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 process. Further 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).

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 technology, 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 remains 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 regional sake.

Whether sake comes from north, south, east, west, mountain or coastal areas, one can expect certain styles and flavors as a direct result of each regional influence. The taste of sake is achieved with four simple ingredients: water, Koji-Kin, yeast and rice; yet, many flavor profiles and styles can be attained. The parameters are focused around sweet to dryness, acidity, texture, fragrance, umami, complexity and finish.

Sake continues to be a divinely enjoyable drink, offering variety and depth that holds its own on any table or wine list.
WHAT IS SAKE?
Sake is an alcoholic beverage uniquely brewed from rice. Although it drinks very similarly to wine it is not a rice wine, it is actually brewed almost identically to beer.

IS SAKE AS STRONG AS VODKA OR SOJU?
No, sake is not distilled and is generally much lower in alcohol content than typical spirits such as vodka, soju, rum, whiskey, etc.

WHAT IS THE ALCOHOL CONTENT OF SAKE?
For the most part, Sake is between 15% - 16% ABV. On average, beer has an ABV of 5%, wine 13.5%, soju 24% and vodka 40%

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 both sulfite & gluten-free. A handful of sakes are even Kosher!

HOW LONG DOES UNOPENED SAKE KEEP?
It is best consumed within 1 year of leaving the brewery. Sake typically is not meant to be aged, the fresher the better.

HOW LONG DOES SAKE KEEP AFTER OPENING?
Sake does not go bad like wine. Its lifespan varies tremendously depending on the individual product. Ideally, sake is consumed within 7 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 & delicate styles.

CAN ALL SAKE BE SERVED HOT AND COLD?
Poorly crafted sakes tend to be best served hot. Well-made, artisanal sakes are usually best served chilled at chardonnay temperature BUT many craft sakes are beautiful gently warmed to body temperature — rustic, robust, kimoto & yamahai type sakes are excellent warmed this way.

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.

WHAT IS THE STANDARD POUR FOR SAKE?
4 ounces is the standard for a glass of sake, carafes are usually 8 to 12 ounces.
Acidity: acidity is stated on a bottle of saké in Japan, with low acidity being around 1.1 and high acidity being over 2.0. Like the nihonshudo or sake meter value, we do not use this term very often.

Aruten (ah-roo-ten): any saké that is made with the addition of a small amount of neutral spirit. Adding neutral spirit can bring out additional aromatics and flavors along with create a leaner, lighter textured sake. Ofentimes, the addition of neutral spirit helps create dryer sake.

Daiginjos (die-Geen-joe): are aruten sakés 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): is sake which has not been diluted with water after fermentation. Thus, Genshu usually has an alcohol content of 20%, whereas most saké is brought down to about 15% to 16%. Genshu is generally released and marketed as a special product.

Ginjos (Geen-joe): are aruten sakés 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 Honjozo's 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” saké made by smaller brewers from a particular region. Similar to the beer term micro-brew.

Junmai (juhn-my): literally means “pure rice,” and refers to a family of saké as well as a grade of saké within that family. Junmai or pure rice saké is made using water, rice, yeast and koji only. There is no neutral spirit in Junmai saké.

Junmai-shu (juhn-my-shoe): is the first level of Junmai saké. Junmai-shus are usually made with rice which has been milled to 70% or less of its original size. Junmai's tend to be robust and flavorful. They are good food sakés because of their hearty personalities.

Junmai Ginjo (juhn-my-Geen-joe): is saké 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 Junmai's. Generally speaking, these sakes are more full-bodied with playful aromatics and a beautiful finesse.

Junmai Daiginjo (juhn-my-die-Geen-joe): is saké made with rice which has been refined to 50% or less of its original size with no neutral spirit added. Junmai Daiginjo's are delicately elegant and complex with tremendous depth. Ofentimes 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 1700’s, the kimoto method requires saké brewers to mash up the yeast starter with bamboo poles for hours on end, day in and day out for roughly four weeks. Mashing the yeast starter tightens the mixture and removes oxygen. As a result, lactic bacteria cannot easily survive and lactic acid is naturally created. Kimoto saké tends to be rustic, robust, layered and rich with a beautiful length in flavor. An excellent rich or oily food pairing sake!
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 one thousand masu, or about 380 kilograms, for sake, a measure equal to one hundred issobin, 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: saké which has not been pasteurized. Most saké is pasteurized twice to maintain stability. Nama-zake or “raw saké” 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 Genshu (na-ma-G'en-shoe): is unpasteurized & undiluted sake, literally sake in its rawest form and 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 he 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 an reliable tool for predicting sweet vs dryness in a sake.

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

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

Seimaibuai (say-my-boe-eye): is 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): is 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 saké is ready.
WHAT IS SHOCHU?
Shochu is 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 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 WHEN CAN I SERVE 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 Beer & 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 & Wine licensed account base in California.
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