



Young's Market Company™

SAKE

SHOCHU ——— SOJU ——— UMESHU

2ND EDITION



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ワリー、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、その他リキュールをご紹介させていただきます。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ー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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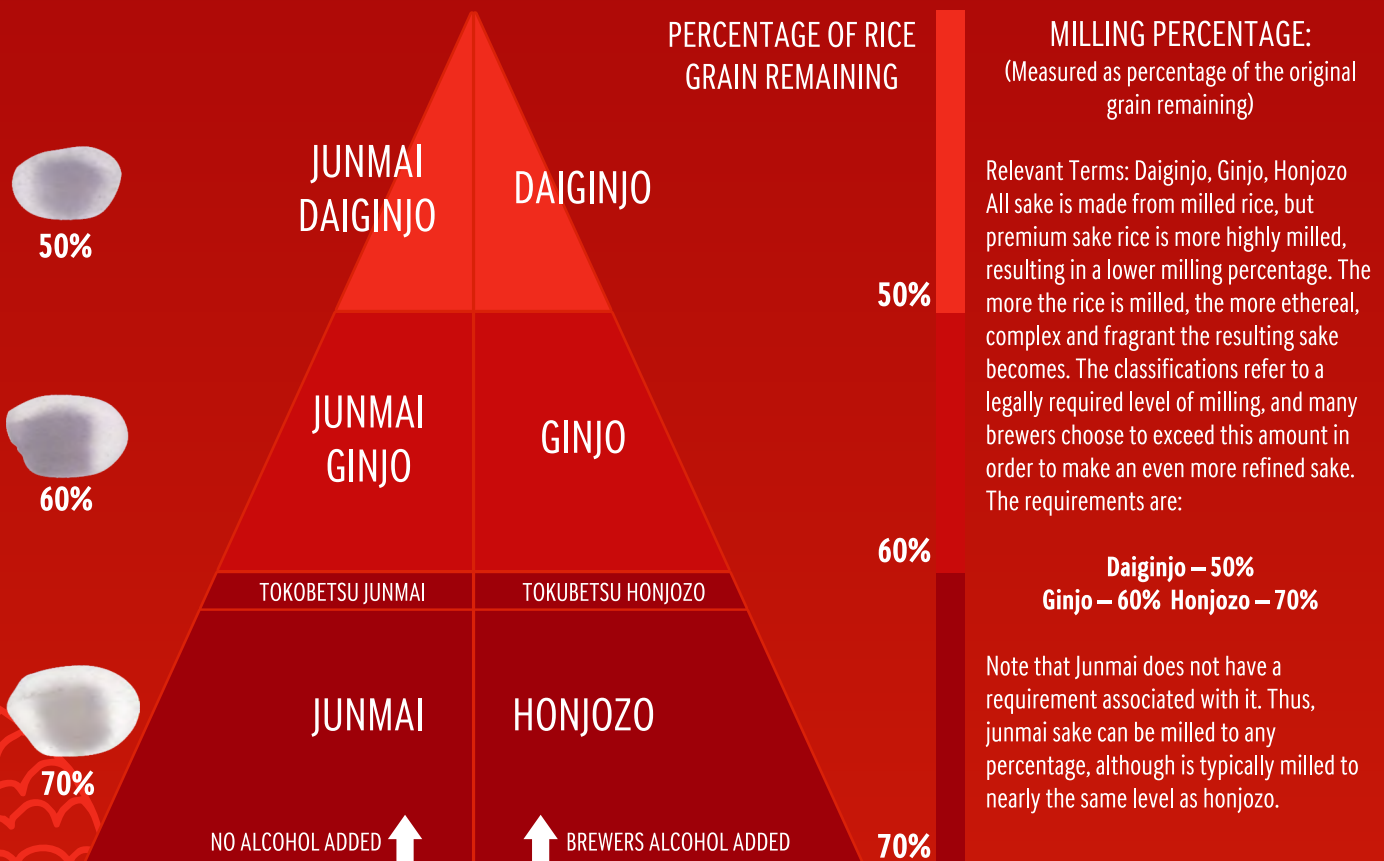
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PREMIUM SAKE

(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).



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.

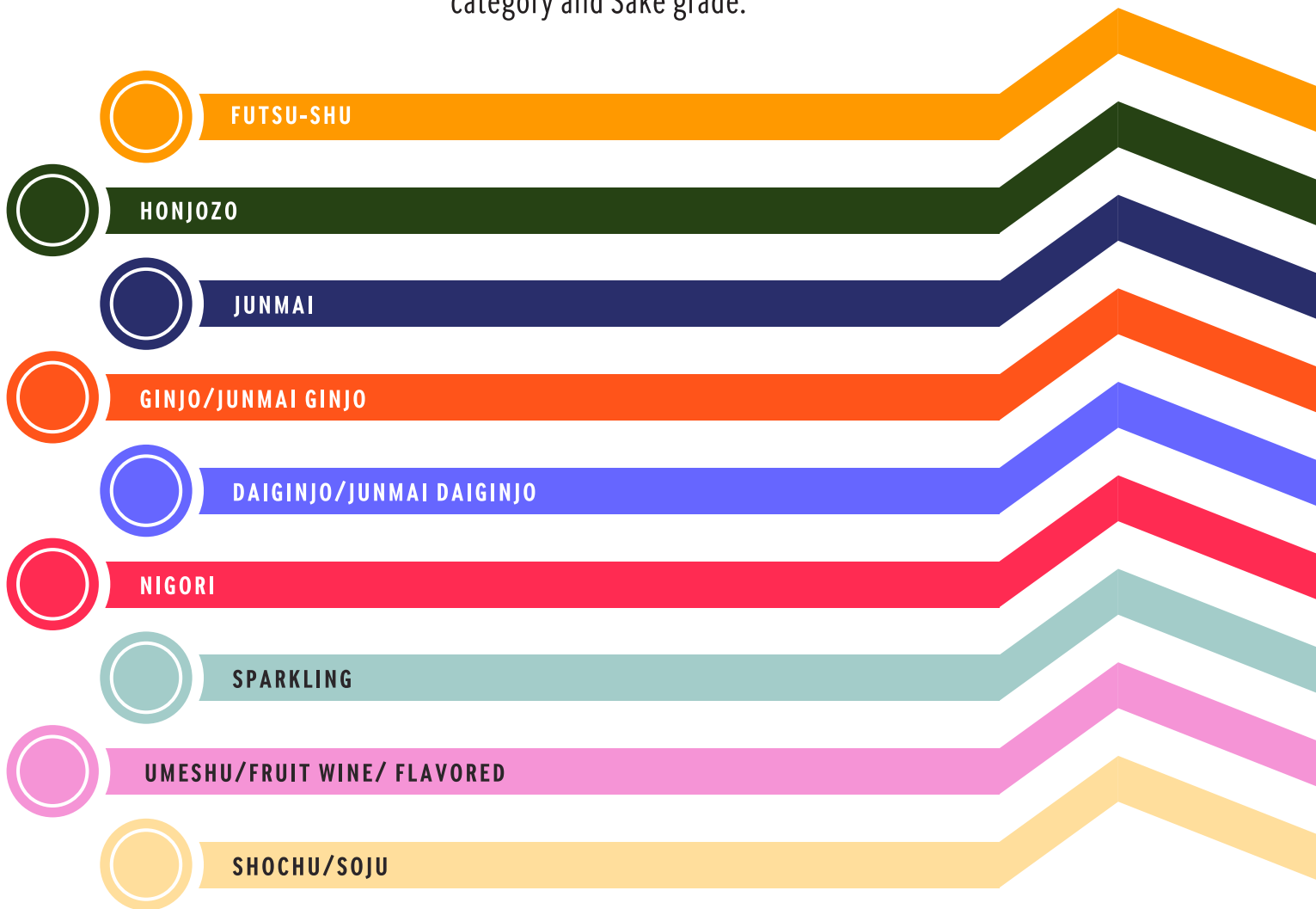
ADDED ALCOHOL:

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.

∴ COLOR ∴ GUIDE

Use the Color Guide to identify the product you are looking for. Each product is color coded based on the category and Sake grade.





YOUNG'S MARKET EXCLUSIVE

EIKO FUJI BAN RYU
 栄光富士「万流」
"10,000 WAYS"
 FUTSU-SHU 普通酒

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

F1

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.



ESTATES GROUP EXCLUSIVE

TOZAI
 東西
"TYPHOON"
 FUTSU-SHU

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

F3

Brewery: Kizakura
 Prefecture: Kyoto

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



YOUNG'S MARKET EXCLUSIVE

MINATO "HARBOR"
YAMAHAI NAMAGENSHU
 港山麩生原酒
 FUTSU-SHU 普通酒

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

F2

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.



YOUNG'S MARKET EXCLUSIVE

YURI MASAMUNE
 由利正宗
"BEAUTIFUL LILY"
 FUTSU-SHU 普通酒

SMV: +2.5
 Alcohol: 15%
 Size: 200ml, 720ml, 1.8L
 Code: 27178, 27128, 27158
 Importer: Joto Sake LLC

F4

Brewery: Saiya Brewing Company (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.



YOUNG'S MARKET
EXCLUSIVE

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

H1

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.

H3

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.



YOUNG'S MARKET
EXCLUSIVE

HIDEYOSHI
秀吉生貯
NAMACHO HONJOZO 本醸造

SMV:+0.5
Alcohol: 14-16%
Size: 300ml
Code: 14049
Importer: Craft & Estate

H2

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.



ESTATES GROUP
EXCLUSIVE

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

H4

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 Sensei, and shares the bright aromas and flavors.



ESTATES GROUP EXCLUSIVE

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

J1

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.



YOUNG'S MARKET EXCLUSIVE

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

SMV:-24
 Alcohol: 11.5%
 Size: 360ml
 Code: 287941
 Importer: Craft & Estate

J4

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.



ESTATES GROUP EXCLUSIVE

CHIYONOSONO
 千代の園
“SHARED PROMISE”
 JUNMAI 純米

SMV: +3.5
 Alcohol: 15%
 Size: 720ml
 Code: 85621
 Importer: Vine Connections

J2

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 Shuhai.



YOUNG'S MARKET EXCLUSIVE

FUKI SAKE
 富貴酒
 JUNMAI 純米

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

J5

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.



YOUNG'S MARKET EXCLUSIVE

DEWATSURU
 出羽鶴
“CRANE OF DEWA MOUNTAIN”
 KIMOTO JUNMAI 生酏純米

SMV: +3
 Alcohol: 14-15%
 Size: 720ml, 1.8L
 Code: 13922, 13962
 Importer: Craft & Estate

J3

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.



YOUNG'S MARKET EXCLUSIVE

FUKUCHITOSE YAMAHAI JUNMAI
 福千歳 山麩純米
“HAPPY OWL”
 YAMAHAI JUNMAI 山麩純米

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

J6

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.



ESTATES GROUP EXCLUSIVE

FUKUCHO
富久長
“FORGOTTEN FORTUNE”
JUNMAI 純米

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

J7

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



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

J10

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

J8

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Prefecture: 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 TANUKI PACK
白鹿 たぬきパック
“TANUKI”
JUNMAI 純米

SMV: +3
Alcohol: 14.5%
Size: 3L
Code: 81173
Importer: JFC

J11

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

Dry with a refreshingly crisp finish, Tanuki Sake is a versatile sake which may be enjoyed chilled, room temperature or heated. A cup version is also available.



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

J9

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Prefecture: 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 Namachozo 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: 13.5%
Size: 300ml
Code: 81140
Importer: JFC

J12

Brewery: Tatsuuma-Honke Brewing Co. (est. 1662) Prefecture: 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 a nostalgic taste of “Old Japan.”



YOUNG'S MARKET EXCLUSIVE

IZUMO FUJI
出雲富士
“ANCIENT SHRINE”
JUNMAI 純米

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

J13

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.



OZEKI DRY
大関 辛口
JUNMAI 純米

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

J16

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.
Smooth and earthy with a very dry finish.



YOUNG'S MARKET EXCLUSIVE

JOTO 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

J14

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 FANCY
大関 辛口
JUNMAI 純米

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

J17

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.
Smooth and earthy with a very dry finish.



OZEKI SAKE
大関
JUNMAI 純米

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

J15

Brewery: Ozeki Sake (U.S.A.) Inc. (est. 1979) Prefecture: California, U.S.A.
Slightly dry with rounded clean flavor through out the finish. Silver award of the U.S. National Sake Appraisal.



OZEKI ONE CUP
大関ワンカップ
JUNMAI 純米

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

J18

Brewery: Ozeki Corporation (est.1711) Prefecture: Hyogo
Slightly dry and earthy with a hint of herbal notes.



ESTATES GROUP EXCLUSIVE

RIHAKU
李白
“DANCE OF DISCOVERY”
JUNMAI 純米

SMV: +5
Alcohol: 14.8%
Size: 300ml, 720ml
Code: 83941, 83921
Importer: Vine Connections

J19

Brewery: Rihaku (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.



YOUNG'S MARKET EXCLUSIVE

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

SMV: +2
Alcohol: 15.5%
Size: 720ml
Code: 34526
Importer: Joto Sake LLC

J22

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

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.



YOUNG'S MARKET EXCLUSIVE

SEIKYO TAKEHARA
誠鏡 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

J20

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.



ESTATES GROUP EXCLUSIVE

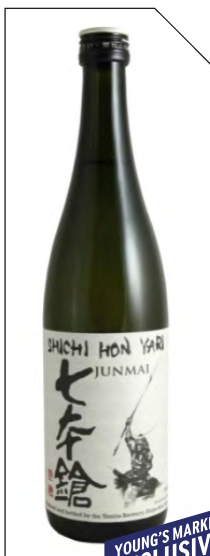
TENSEI
天青
“THOUSAND WAVES”
TOKUBETSU JUNMAI YAMAHAI 山麴特別純米

Alcohol: 14%
Size: 500ml
Code: 84932
Importer: Vine Connections

J23

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.



YOUNG'S MARKET EXCLUSIVE

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

J21

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.



ESTATES GROUP EXCLUSIVE

TENTAKA
天鷹
“HAWK IN THE HEAVENS”
JUNMAI 純米

SMV: +3
Alcohol: 15.6%
Size: 300ml, 720ml, 1.8L
Code: 563846, 563827, 563867
Importer: Vine Connections

J24

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.



ESTATES GROUP EXCLUSIVE

TENTAKA
天鷹オルガナカ
“ORGANAKA”
ORGANIC JUNMAI オーガニック純米

SMV: +7
Alcohol: 15.3%
Size: 300ml, 720ml
Code: 83841, 83821
Importer: Vine Connections

J25

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

One of the few organic sakes from Japan. Surrounded by three flowing rivers, idyllic mountains, and peaceful fields, the area where the rice is grown is very tranquil and seemingly untouched.



ESTATES GROUP EXCLUSIVE

YUHO
遊穂
“RHYTHM OF THE CENTURIES”
KIMOTO JUNMAI 生酏純米

SMV: +3
Alcohol: 15.9%
Size: 720ml
Code: 83927
Importer: Vine Connections

J28

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

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



ESTATES GROUP EXCLUSIVE

TOZAI
東西
“LIVING JEWEL”
JUNMAI 純米

SMV: +6.5
Alcohol: 14.9%
Size: 300ml, 720ml
Code: 563542, 563522
Importer: Vine Connections

J26

Brewery: Kizakura
Prefecture: Kyoto

Produced in Kyoto's ancient brewing town of Fushimi, known for its abundant supply of pure, pristine, and soft water from many nearby mountains. The label image is a Japanese "koi" whose vibrant colors and shimmering scales have earned them the moniker "living jewels".



YOUNG'S MARKET EXCLUSIVE

YUKI NO BOSHA
雪の茅舎
“OLD CABIN”
YAMAHAI JUNMAI 山麩純米

SMV: +1
Alcohol: 16%
Size: 720ml
Code: 27827
Importer: Joto Sake LLC

J29

Brewery: Saiya Brewing Company (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.



ESTATES GROUP EXCLUSIVE

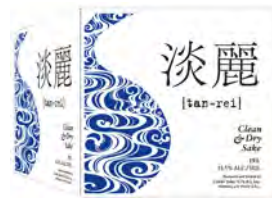
YUHO
遊穂
“ETERNAL EMBERS”
JUNMAI 純米

SMV: +6
Alcohol: 16%
Size: 720ml
Code: 83926
Importer: Vine Connections

J27

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

Ishikawa prefecture is home to the lively Abare 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.



YOUNG'S MARKET EXCLUSIVE

TAN-REI BOX
淡麗
“CLEAN & DRY”
JUNMAI 純米

SMV: +7
Alcohol: 13.5%
Size: 19L
Code: 82972
Importer: JFC International Inc.

J30

Specially brewed by Ozeki for Young's Market Company, Tan-Rei is clean, mellow and distinctly dry.

Tan-Rei is great with a wide range of food, not simply Sushi & Sashimi. Suggested for Hot Sake machines or stored cold for serving chilled Sake by the glass or carafe.



YOUNG'S MARKET
EXCLUSIVE

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

G1

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.



YOUNG'S MARKET
EXCLUSIVE

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

G4

Brewery: Fuji Brewing Company (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.



YOUNG'S MARKET
EXCLUSIVE

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

G2

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.



ESTATES GROUP
EXCLUSIVE

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

SMV: +3
Alcohol: 16.5%
Size: 720ml
Code: 562529
Importer: Vine Connections

G5

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

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



ESTATES GROUP
EXCLUSIVE

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

SMV: +2.5
Alcohol: 15.9%
Size: 300ml, 720ml
Code: 562448, 562428
Importer: Vine Connections

G3

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

G6

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

Meticulously crafted from premium Yamadanishiki and Nihonbare 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.



HAKUSHIKA
白鹿 純米吟醸
“WHITE DEER”
JUNMAI GINJO 純米吟醸

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

G7

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.



KANBARA
蒲原
“BRIDE OF THE FOX”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 16.5%
Size: 300ml, 720ml, 1.8L
Code: 562622, 562642, 562662
Importer: Vine Connections

G10

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.



HAKUSHIKA
白鹿 純米吟醸パック
“WHITE DEER”
JUNMAI GINJO 純米吟醸

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

G8

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.



MABOROSHI
幻
“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

G11

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.



JOKIGEN
上喜元
“EUPHORIA”
JUNMAI GINJO 純米吟醸

SMV: +4
Alcohol: 16~17%
Size: 300ml, 720ml, 1.8L
Code: 428641, 428621, 428661
Importer: Banzai Beverage

G9

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

Superbly structured--savory center with elegant sweetness and mellow softness. Finishes dry.



MANABITO
真人
GINJO 吟醸

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

G12

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
満天星
“STAR-FILLED SKY”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 15.5%
Size: 300ml, 720ml
Code: 562848, 562828
Importer: Vine Connections

G13

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.

ESTATES GROUP EXCLUSIVE



RIHAKU
李白
“ORIGIN OF PURITY”
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 17.8%
Size: 720ml
Code: 563928
Importer: Vine Connections

G16

Brewery: Rihaku Shuzo
Prefecture: Shimane

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

ESTATES GROUP EXCLUSIVE



MUKUNE
無垢根
“ROOT OF INNOCENCE”
JUNMAI GINJO 純米吟醸

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

G14

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.

ESTATES GROUP EXCLUSIVE



RIHAKU
李白
“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

G17

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.

ESTATES GROUP EXCLUSIVE



NANBU BIJIN
南部美人
“SOUTHERN BEAUTY”
JUNMAI GINJO 純米吟醸

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

G15

Brewery: Nanbu Bijin
Prefecture: Iwate

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

ESTATES GROUP EXCLUSIVE



SEIKYO OMACHI
誠鏡 雄町
JUNMAI GINJO 純米吟醸

SMV: +3
Alcohol: 15.4%
Size: 720ml
Code: 28022
Importer: Joto Sake LLC

G18

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

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

YOUNG'S MARKET EXCLUSIVE

ESTATES GROUP
EXCLUSIVE

SETSUGETSU BIJIN
雪月美人
“SNOW MOON BEAUTY”
JUNMAI GINJO 純米吟醸

SMV: +4
Alcohol: 14%
Size: 300ml, 720ml
Code: 88745, 88725
Importer: Banzai Beverage

G19

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.

ESTATES GROUP
EXCLUSIVE

TOZAI
東西
“WELL OF WISDOM”
GINJO 吟醸

SMV: +5.5
Alcohol: 14.9%
Size: 300ml, 720ml
Code: 563547, 563524
Importer: Vine Connections

G22

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.

ESTATES GROUP
EXCLUSIVE

TENRANZAN
天覧山
“EMPEROR'S MOUNTAIN”
JUNMAI GINJO 純米吟醸

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

G20

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

Spirited, Structured and Luscious. 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.

YOUNG'S MARKET
EXCLUSIVE

WATARI BUNE
渡舟
“FERRY BOAT”
JUNMAI GINJO 純米吟醸

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

G23

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

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.

ESTATES GROUP
EXCLUSIVE

TENSEI
“SONG OF THE SEA”
JUNMAI GINJO 純米吟醸

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

G21

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

This sake is made with yeast that is obtained directly from the brewer 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.

YOUNG'S MARKET
EXCLUSIVE

YUKI NO BOSHA
雪の茅舎
“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

G24

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.



YOUNG'S MARKET
EXCLUSIVE

CHOKAISAN

鳥海山
JUNMAI DAIGINJO
純米大吟醸

SMV: +1
Alcohol: 15-16%
Size: 720ml
Code: 13827
Importer: Craft & Estate

D1

Brewery: Tenju Brewing Company (est. 1874)
Prefecture: Akita

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.



ESTATES GROUP
EXCLUSIVE

JOKIGEN

上喜元
“RED LABEL”

KIMOTO JUNMAI DAIGINJO 生酏純米大吟醸

SMV: +5
ALCOHOL: 16-17%
SIZE: 720ML
CODE: 428622
IMPORTER: BANZAI BEVERAGE

D4

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.



ESTATES GROUP
EXCLUSIVE

GINGA SHIZUKU

銀河雫
“DIVINE DROPLETS”
JUNMAI DAIGINJO 純米大吟醸

SMV: +3
Alcohol: 15.6%
Size: 300ml, 720ml
Code: 562640, 562620
Importer: Vine Connections

D2

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.



YOUNG'S MARKET
EXCLUSIVE

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

D5

Brewery: Nakao Brewing Company (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.



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

D3

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).



ESTATES GROUP
EXCLUSIVE

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

D6

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.



ESTATES GROUP EXCLUSIVE

KOTEKI
吟醸
“TEARS OF DAWN”
DAIGINJO 大吟醸

SMV: +3
Alcohol: 15.5%
Size: 300ml, 720ml, 1.8L
Code: 763927, 763924, 763967
Importer: Vine Connections

D7

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.



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.

D10

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

Refreshingly fruity aroma with a crisp, dry taste is the brilliance of this Daiginjo.



YOUNG'S MARKET EXCLUSIVE

MABOROSHI KUROBAKO
幻“黒箱”
“MYSTERY”
JUNMAI DAIGINJO 純米大吟醸

SMV: +1
Alcohol: 16.5%
Size: 720ml
Code: 28327
Importer: Joto Sake LLC

D8

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.



YOUNG'S MARKET EXCLUSIVE

SHICHI HON YARI SHIZUKU
七本槍 雫
JUNMAI DAIGINJO 純米大吟醸

SMV: +5
Alcohol: 16-17%
Size: 500ml
Code: 27122
Importer: Joto Sake LLC

D11

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.



ESTATES GROUP EXCLUSIVE

NANBU BIJIN
南部美人
“ANCIENT PILLARS”
JUNMAI DAIGINJO 純米大吟醸

SMV: +3
Alcohol: 17.9%
Size: 720ml
Code: 565925
Importer: Vine Connections

D9

Brewery: Nanbu Bijin
Prefecture: Iwate

Ancient Pillars is nama-chozo genshu. The result is a stronger sake with some of the livelier flavors generally associated with unpasteurized sake.



ESTATES GROUP EXCLUSIVE

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

D12

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**

吟翔

“SILENT STREAM”

JUNMAI DAIGINJO 純米大吟醸

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

D13

Brewery: Tentake 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.

ESTATES GROUP
EXCLUSIVE**WATARI BUNE**

渡舟

“LIQUID GOLD”

JUNMAI DAIGINJO 純米大吟醸

SMV: +3
 Alcohol: 16-17%
 Size: 720ml
 Code: 38527
 Importer: Joto Sake LLC.

D14

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.

YOUNG'S MARKET
EXCLUSIVE**YUKI NO BOSHA AKITA KOMACHI**

雪の茅舎 秋田こまち

“BEAUTY OF AKITA”

DAIGINJO 大吟醸

SMV: +2
 Alcohol: 18%
 Size: 720ml
 Code: 27527
 Importer: Joto Sake LLC

D15

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.

YOUNG'S MARKET
EXCLUSIVE



ESTATES GROUP
EXCLUSIVE

CRAZY MILK
くれいじーみるく
NIGORI にごり

Alcohol: 14%
Size: 300ml
Code: 88941
Importer: Banzai Beverage

N1

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.



YOUNG'S MARKET
EXCLUSIVE

JOTO JUNMAI NIGORI
上等 純米 にごり
"THE BLUE ONE"
NIGORI にごり

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

N4

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.



YOUNG'S MARKET
EXCLUSIVE

DEWATSURU
出羽鶴 純米 にごり
NIGORI にごり

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

N2

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.



OZEKI NIGORI
大関 にごり
NIGORI にごり

SMV: -30
Alcohol: 14.5%
Size: 375ml, 750ml, 1.5L
Code: 81644, 81664, 81644
Importer: JFC International Inc.

N5

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.



HAKUSHIKA 白鹿
「スノービューティー」
"SNOW BEAUTY"
NIGORI にごり

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

N3

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

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



ONE CUP NIGORI
大関ワンカップにごり
NIGORI にごり

SMV: -30
Alcohol: 11%
Size: 180ml
Code: 81656
Importer: JFC International Inc.

N6

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

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



ESTATES GROUP
EXCLUSIVE

RIHAKU
“DREAMY CLOUDS”
NIGORI にごり

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

N6

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- a rare quality level for a nigori (cloudy) sake.



ESTATES GROUP
EXCLUSIVE

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

N7

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.



YOUNG'S MARKET
EXCLUSIVE

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

N8

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

卵
SPARKLING SAKE
スパークリング酒

Alcohol: 7%
Size: 300ml
Code: 428848
Importer: Banzai Beverage

K1

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

Premium sake has been handcrafted by Toji – skilled artisans of sake – and naturally carbonated by yeast in the bottle. Banzai Bunny is elegantly sweet with a soft texture from natural bubbles and a crisp, refreshing finish.

ESTATES GROUP EXCLUSIVE



BUNNY YUZU

卵
SPARKLING SAKE
スパークリング酒

Alcohol: 7%
Size: 300ml
Code: 428843
Importer: Banzai Beverage

K4

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

A new style of sparkling beverage infused with natural juice and zest of yuzu citrus fruit, then carbonated. Bunny Yuzu has the vibrant aroma of fresh yuzu zest. It is elegantly sweet and refreshingly tart.

ESTATES GROUP EXCLUSIVE



BUNNY BLUEBERRY

卵
SPARKLING SAKE
スパークリング酒

Alcohol: 7%
Size: 300ml
Code: 428841
Importer: Banzai Beverage

K2

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

A new style of sparkling beverage infused with blueberries and naturally carbonated by yeast in the bottle. Elegantly sweet with the vibrant aroma and rich flavor of the fresh blueberries harvested near the brewery.

ESTATES GROUP EXCLUSIVE



HANA AWAKA

花泡香
SPARKLING FLOWER
SPARKLING スパークリング酒

SMV: -60
Alcohol: 7%
Size: 250ml
Code: 81651
Importer: JFC International Inc.

K5

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

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%.



BUNNY WHITE PEACH

卵
SPARKLING SAKE
スパークリング酒

Alcohol: 7%
Size: 300ml
Code: 428842
Importer: Banzai Beverage.

K3

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

A new style of sparkling beverage infused with white peaches and naturally carbonated by yeast in the bottle. Drinking Banzai Bunny White Peach is like biting into a juicy white peach. It is elegantly sweet with refreshing finish.

ESTATES GROUP EXCLUSIVE



HANA FUGA 花風雅

“EMPRESS”
SPARKLING
スパークリング酒

SMV: -
Alcohol: 7%
Size: 250ml
Code: 81658
Importer: JFC International Inc.

K6

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

Light and refreshing sparkling sake with a hint of peach flavor. This sparkling sake represents elegance and refinement.



YOUNG'S MARKET EXCLUSIVE

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

K7

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.



YOUNG'S MARKET EXCLUSIVE

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

K8

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.



YOUNG'S MARKET EXCLUSIVE

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

K9

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

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 minerality.



CHOYA CLASSIC
蝶矢 クラシック
UMESHU 梅酒

Alcohol: 15% (spirits)
Size: 50ml, 375ml, 750ml
Code: 584197, 584147, 584127
Importer:
Choya Umesu USA Inc.

U1

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

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



CHOYA UMESHU WITH FRUIT
蝶矢梅酒
UMESHU 梅酒

Alcohol: 14.6%
Size: 50ml, 500ml, 750ml
Code: 584194, 584133, 584120
Importer:
Choya Umesu USA Inc.

U4

Brewery: Choya Umesu 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
蝶矢 紫蘇
UMESHU 梅酒

Alcohol: 15% (spirits)
Size: 750ml
Code: 584126
Importer: Choya Umesu USA Inc.

U2

Brewery: Choya Umesu 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
蝶矢 エクセレント
UMESHU 梅酒

Alcohol: 14% (spirits)
Size: 750ml
Code: 584120
Importer: Choya Umesu USA Inc.

U5

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

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



CHOYA HONEY
蝶矢 ハニー
UMESHU 梅酒

Alcohol: 15% (spirits)
Size: 750ml
Code: 584125
Importer: Choya Umesu USA Inc.

U3

Brewery: Choya Umesu 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
富貴酒
FRUIT WINE 梅酒・ワイン

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

U6

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.

YOUNG'S MARKET EXCLUSIVE



YOUNG'S MARKET
EXCLUSIVE

FUKI PLUM
富貴酒
FRUIT WINE 梅酒・ワイン

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

U7

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**
白鹿森の果物 白桃
JUNMAI WITH NATURAL WHITE PEACH FLAVOR

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

U10

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.



YOUNG'S MARKET
EXCLUSIVE

FUKI GREEN TEA
富貴酒
FRUIT WINE 梅酒・ワイン

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

U8

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**
白鹿森の果物 梨
JUNMAI WITH NATURAL YUZU FLAVOR

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

U11

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
白鹿森の果物 柚子
JUNMAI WITH NATURAL YUZU FLAVOR

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

U9

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**
白鹿森の果物 パイナップル
JUNMAI WITH NATURAL YUZU FLAVOR

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

U12

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. Zingy and tangy
with an excellent balance of tropical sweetness.



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

U13

Brewery: Tatsuuma-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.



TOZAI
 東西
“BLOSSOM OF PEACE”
 UMESHU 梅酒

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

U16

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.



KIKKOMAN PLUM WINE
 キッコマン
 UMESHU 梅酒

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

U14

Brewery: Kikkoman
 Prefecture: California

Rich & Sweet Plum Wine. Pure quality and fruity aroma with distinct flavor. The aromatic bouquet and velvet finish lingers elegantly.



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.

U15

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

Refreshing and mouthwatering jelly sparkling sake with a hint of peach flavor. A unique "Jello Sake Shot!"



TORI KAI
鳥飼
RICE SHOCHU

Alcohol: 24% (beer & wine)
Size: 720ml
Code: 234020
Importer: Progressive Beverage

S1

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

YOUNG'S MARKET
EXCLUSIVE



HAN FIRE
SOJU 48 PROOF

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

S4

HAN FIRE is a rice based distilled spirit infused with cinnamon and other flavors which impart a lightly spicy flavor on the pallet. 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

YOUNG'S MARKET
EXCLUSIVE



HAN CANE
SOJU 48 PROOF

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

S2

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.

YOUNG'S MARKET
EXCLUSIVE



HAN SOJU ORIGINAL
SOJU 48 PROOF

Alcohol: 24% (beer & wine)
Size: 200ml, 750ml
Code: 76925, 72824
Importer: Progressive Beverage

S5

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.

YOUNG'S MARKET
EXCLUSIVE



HAN CITRUS
SOJU 48 PROOF

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

S3

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 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. Suggested serving method: on the rock, in cocktails.

YOUNG'S MARKET
EXCLUSIVE



HAN TEQ
SOJU 48 PROOF

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

S6

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.

YOUNG'S MARKET
EXCLUSIVE

ESTATES GROUP
EXCLUSIVE

100 YEARS OF SOLITUDE
百年の孤独
BARREL AGED AUTHENTIC BARLEY SHOCHU
樽熟成本格麦焼酎

Alcohol: 40% (spirits)
Size: 750ml
Code: 428424
Importer: Banzai Beverage

S7

Brewery: Kuroki Distillery (est. 1885)
Prefecture: Miyazaki

This shochu is a masterpiece created from long-term aging of cask strength Naka-Naka ("Pretty") in American white oak barrels. The flow of time has imparted a gem-like amber hue and a gorgeously mellow flavor. Suggested serving method: straight, on the rocks, or broken with water (hot/cold).

ESTATES GROUP
EXCLUSIVE

YAMASEMI
山翡翠
"KINGFISHER"
AUTHENTIC RICE SHOCHU
本格米焼酎

Alcohol: 25% (spirits)
Size: 750ml
Code: 428423
Importer: Banzai Beverage

S10

Brewery: Osuzuyama Distillery (est. 1998)
Prefecture: Miyazaki

This shochu was made using locally grown Miyazaki rice varieties "Hinohikari" and "Hanakagura". Fermentation is done using our proprietary in-house yeast and natural spring water of Mt. Osuzuyama.

ESTATES GROUP
EXCLUSIVE

KIROKU
きろく
"MEMORY"
AUTHENTIC SWEET POTATO SHOCHU
本格芋焼酎

Alcohol: 25% (spirits)
Size: 750ml
Code: 428421
Importer: Banzai Beverage

S8

Brewery: Kuroki Distillery (est. 1885)
Prefecture: Miyazaki

Made using a combination of freshly harvested estate grown and locally grown "Kogane Sengan" sweet potatoes. The rice koji is made from locally grown "Hinohikari" rice of Miyazaki. Great care is taken in the distillation and maturation of this shochu. Enjoy the rich flavor and soft texture.

ESTATES GROUP
EXCLUSIVE

NAKA NAKA
中々
"PRETTY"
AUTHENTIC BARLEY SHOCHU
本格麦焼酎

Alcohol: 25% (spirits)
Size: 750ml
Code: 428422
Importer: Banzai Beverage

S9

Brewery: Kuroki Distillery (est. 1885)
Prefecture: Miyazaki

Made from Kyushu wheat cultivated in the organic farm and the choicest barley. Using time honored method, the distiller produces the starter mash in traditional ceramic pots with proprietary in-house yeast.

PRODUCT LISTING

• BY IMPORTER



www.banzaibeverage.com

BANZAI BEVERAGE (THE ESTATES GROUP)

Banza 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 Banza Beverage the reputation having a uniquely eclectic selection. www.banzaibeverage.com

Bunny Sparkling **K1, K2, K3, K4**

Crazy Milk 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**



www.choya.com

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**



www.geminispiritswine.com

GEMNI SPIRITS & WINE COMPANY (YOUNG'S MARKET COMPANY)

Gemni 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. Gemni'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**



www.hakushika.co.jp/en

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**



www.jotosake.com

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 Bosha Akita Komachi Daiginjo **D15**
Yuki No Bosha Junmai Ginjo **G24**
Yuki No Bosha Junmai Ginjo Nigori **N8**
Yuki No Bosha Yamahai Junmai **J29**
Yuri Masamune **F4**



www.ozekisake.com

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

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**



www.probrandsinc.com

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

Han Cane Soju 48 Proof **S2**
Han Citrus 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**



www.winebow.com

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

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 Yamahai Nama Genshu Futsushu **F2**



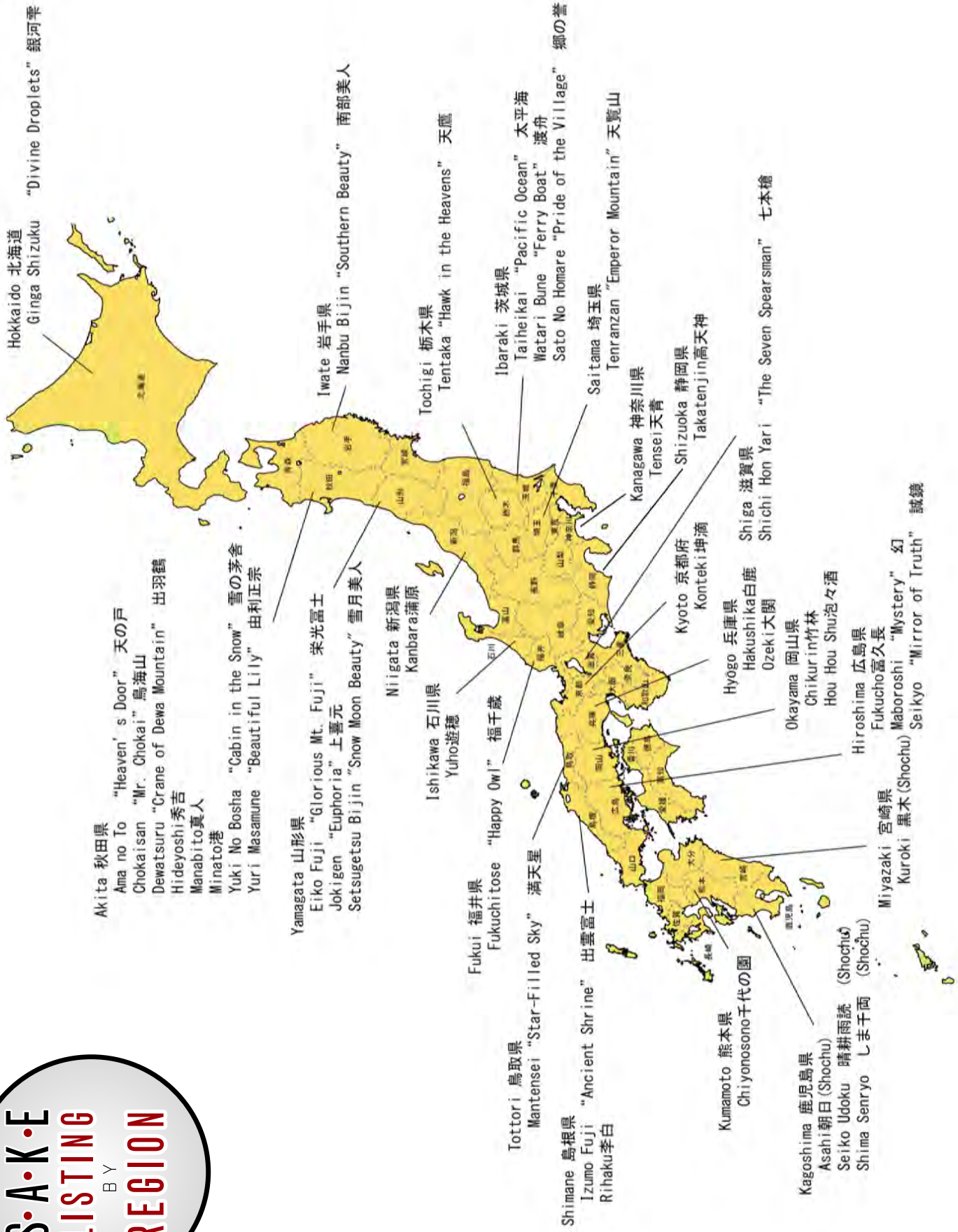
www.vineconnections.com

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

Ama No To Tokubetsu Junmai **J1**
Chiyonosono Sacred Power Junmai Ginjo **G3**
Chiyonosono Shared Promise Junmai **J2**
Fukucho Moon on the Water Junmai Ginjo **G5**
Fukucho Forgotten Fortune Hattanso Junmai **J7**
Ginga Shizuku Devine Droplets Junmai Daiginjo **D2**
Kanbara Bride of the Fox Junmai Ginjo **G10**
Konteki Pearls of Simplicity Junmai **D6**
Konteki Tears of Dawn Daiginjo **D7**
Mantensei Star-filled Sky Junmai Ginjo **G13**
Mukune Root of Innocence Junmai Ginjo **G14**
Nanbu Bijin Southern Beauty Junmai Ginjo **G15**
Nanbu Bijin Ancient Pillars Junmai Daiginjo **D9**
Rihaku Dreamy Clouds Tokubetsu Junmai Nigori **N6**
Rihaku Wandering Poet Junmai Ginjo **G17**
Rihaku Origin of Purity Omachi Junmai Ginjo **G16**
Rihaku Dance of Discovery Junmai **J19**
Takatenjin Soul of the Sensei Junmai Daiginjo **D12**
Takatenjin Sword of the Sun Tokubetsu Honjozo **H4**
Tensei Song of the Sea Junmai Ginjo **G21**
Tensei Thousand Waves Tokubetsu Junmai Yamahai **J23**
Tentak Kuni Hawk in Heavens Junmai **J24**
Tentak Organaka Organic Junmai **J25**
Tentak Silent Streams Junmai Daiginjo **D13**
Tozai Blossom of Peace Plum **U16**
Tozai Living Jewel Junmai **J26**
Tozai Snow Maiden Junmai Nigori **N7**
Tozai Typhoon Futsushu **F3**
Tozai Well of Wisdom Ginjo **G22**
Yuho Eternal Embers Junmai **J27**
Yuho Rhythm of Centuries Kimoto Junmai **J28**

S·A·K·E
LISTING
 BY
REGION



Akita 秋田県
 Ama no To "Heaven's Door" 天の戸
 Chokkaisan "Mr. Chokai" 鳥海山
 Dewatsuru "Crane of Dewa Mountain" 出羽鶴
 Hideyoshi 秀吉
 Manabito 真人
 Minato 港
 Yuki No Boshia "Cabin in the Snow" 雪の茅舎
 Yuri Masamune "Beautiful Lily" 由利正宗

Yamagata 山形県
 Eiko Fuji "Glorious Mt. Fuji" 栄光富士
 Jokigen "Euphoria" 上喜元
 Setsugetsu Bijin "Snow Moon Beauty" 雪月美人

Niigata 新潟県
 Kanbara 蒲原
 Ishikawa 石川県
 Yuhou 遊穂

Fukui 福井県
 Fukuchitose "Happy Owl" 福千歳
 Tottori 鳥取県
 Mantensei "Star-Filled Sky" 满天星

Shimane 島根県
 Izumo Fuji "Ancient Shrine" 出雲富士
 Rihaku 李白

Kumamoto 熊本県
 Chiyonosono 千代の園

Kagoshima 鹿児島県
 Asahi 朝日 (Shochu)
 Seiko Udoku 晴耕雨読 (Shochu)
 Shima Senryo しま千両 (Shochu)

Okayama 岡山県
 Chikurin 竹林
 Hou Hou Shu 泡々酒
 Hiroshima 広島県
 Fukucho 富久長
 Maboroshi "Mystery" 幻
 Kuroki 黒木 (Shochu)
 Seikyo "Mirror of Truth" 誠鏡

Miyazaki 宮崎県
 Miyazaki 宮崎

Kyoto 京都府
 Konteki 坤滴
 Hyogo 兵庫県
 Hakushika 白鹿
 Ozeki 大関

Shiga 滋賀県
 Shichi Hon Yari "The Seven Spearsman" 七本槍

Ibaraki 茨城県
 Taiheikai "Pacific Ocean" 太平洋
 Watari Bune "Ferry Boat" 渡舟
 Sato No Homare "Pride of the Village" 郷の誉

Saitama 埼玉県
 Tenranzan "Emperor Mountain" 天覧山

Kanagawa 神奈川県
 Tensei 天青
 Shizuoka 静岡県
 Takatenjin 高天神

Tochigi 栃木県
 Tentaka "Hawk in the Heavens" 天鷹

Iwate 岩手県
 Nanbu Bijin "Southern Beauty" 南部美人

Hokkaido 北海道
 Ginga Shizuku "Divine Droplets" 銀河雫



MORE ABOUT
S·A·K·E

S·A·K·E INTRO

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.

S·A·K·E

FACTS & TIPS

○ 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.

S·A·K·E

GLOSSARY OF TERMS

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. Oftentimes, 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” sake 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 Dagingjo (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. 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 1700's, the kimoto method requires saké 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 saké tends to be rustic, robust, layered and rich with a beautiful length in flavor. An excellent rich or oily food pairing sake!

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GLOSSARY OF TERMS

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 isshobin, 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 the sensation of dryness on one's 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 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-boo-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.

S·H·O·C·H·U & S·O·J·U FACTS & TIPS

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-ruï and Otsu-ruï. Kou-ruï shochu is distilled multiple times and is generally used for mixing cocktails due to its low flavor profile and subtle character. Otsu-ruï 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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