




















TAMANOHIKARI (KYOTO)	7299	7300	7301
Item Name	Organic Junmai ginjo GREEN OMACHI	Organic Junmai ginjo GREEN OMACHI	Organic Junmai ginjo GREEN YAMADANISHIKI
images			
contents (ml)	300	720	720
category	Junmai ginjo		Junmai ginjo
Alc %	15%		15%
Ingredients	Rice, Rice koji		Rice, Rice koji (Yamadanishiki)
Rice variety	Omachi		Yamadanishiki
Rice polishing ratio	60%		60%
SMV	+3		+1,5
acidity	1,5		1,3
amino acid	1,0		1,2
sweet-dry level	semi-dry		semi-dry
unit dimensions	67x67x200mm	76x76x300mm	76x76x300mm
unit weight	0.54	1.15	1.15
bar code	4 907005 006876	4 907005 006470	4 907005 006463
Vegan	Vegan friendly		Vegan friendly
description	<p>GREEN Omachi Junmai Ginjo "Bizen Omachi", which was once called a phantom sake rice, is grown using organic farming methods.</p> <p>This sake was born with the aim of producing truly delicious sake.</p>		<p>GREEN Yamada Nishiki is a junmai ginjo that uses only Yamada Nishiki grown with great care using organic farming methods.</p> <p>The sake was born with the aim of harmonizing with the environment and producing truly delicious sake.</p>




TENTAKA (TOCHIGI)	7302	7303	7304
Item Name	Organic Junmai-shu Tentaka	Organic Junmai Ginjo Tentaka Gohyakumangoku	Organic Junmai Daiginjo Tentaka Gohyakumangoku
images			
contents (ml)	720	720	720
category	Junmai	Junmai ginjo	Junmai daiginjo
Alc %	15%	15%	15%
Ingredients	Rice, Rice koji	Rice, Rice koji	Rice, Rice koji
Rice variety	Asahi no yume / Gohyakumangoku	Gohyakumangoku	Gohyakumangoku
Rice polishing ratio	68%	58%	50%
SMV	+5	+3	+2
acidity	1,9	1,6	1,6
amino acid	1,6	1,2	1,0
sweet-dry level	slightly dry	slightly dry	slightly dry
unit dimensions	77x77x300mm	77x77x300mm	77x77x300mm
unit weight	1,13kg	1,13kg	1,145kg
bar code	4989710036973	4989710036942	4989710036935
Vegan	Vegan certified	Vegan certified	Vegan certified
description	A dry junmai-sake made with 100% organic rice grown in Tochigi Prefecture. It has a soft acidity and a full flavor. This is delicious by served chilled or lukewarm. It is certified by the Vegan Society of Great Britain that the world's oldest vegan certification organization.	Junmai Ginjo brewed with 58% pure organic Gohyakumangoku rice grown in Tochigi Prefecture. It has a subtle aroma of ginjo and a soft, well-balanced flavor. It is certified by the Vegan Society of Great Britain, the world's oldest vegan certification organization.	Junmai Daiginjo, made from organic Gohyakumangoku grown in Tochigi Prefecture. It has the softness and flavor characteristic of organic sake with gentle aroma. This product is certified by the Vegan Society of Great Britain that the world's oldest vegan certification organization.





TENTAKA (TOCHIGI)	7305	7337
Item Name	Organic Junmai Daiginjo Tentaka Funashibori Genshu	Tentaka Daiginjo Furusato no Kizuna
images		
contents (ml)	720	720
category	Junmai daiginjo	Daiginjo
Alc %	16%	16%
Ingredients	Rice, Rice koji	Rice, Rice koji, alcohol
Rice variety	Yamadanishiki	Yumesasara
Rice polishing ratio	35%	43%
SMV	± 0	
acidity	1,4	1.4
amino acid	1,0	1.2
sweet-dry level	slightly dry	slightly dry
unit dimensions	80x80x302mm	78x78x286cm
unit weight	1,13kg	1.16kg
bar code	4989710036294	4989710241476
Vegan	Vegan certified	Vegan certified
description	<p>Junmai Daiginjo, made from organic Yamada Nishiki rice grown in District of A grade and polished to 35%. It is gently pressed in a traditional tank for a gorgeous aroma and soft taste.</p> <p>It is certified organic in Japan, the US, and the EU. Also certified by the UK Vegan Society, the world's oldest vegan certification organization.</p>	<p>Rich and mellow aroma.</p> <p>Refined and elegant taste. A daiginjo sake that has been loved for many years. Made from 100% Tochigi-grown Yumesasara rice, this sake has a refreshing taste, a rich aroma, and a mellow mouthfeel. It is perfect not only for the dinner table, but also as a gift or for special occasions.</p>




TENTAKA (TOCHIGI)	7316	7317
Item Name	Tentakamizuhonosato	Tentakakokoro
images		
contents (ml)	300	300
category	Junmai	Junmai daiginjo
Alc %	16%	15%
Ingredients	Rice, Rice koji	Rice, Rice koji
	Gohyakumangoku /Asahi no yume	Yume sasara
Rice polishing ratio	60%	50%
SMV	+6	+3
acidity	1,7	1,7
amino acid	1,4	1,4
sweet-dry level	dry	slightly dry
unit dimensions	70x70x200mm	70x70x200mm
unit weight	0,566kg	0,566kg
bar code	4989710233433	4989710232238
Vegan	Vegan certified	Vegan certified
description	<p>Gohyakumangoku is one of the best rice for sake brewing, and Asahi no Yume is a delicious food rice. Two different types of rice are slowly polished down to 60% in house. It is carefully brewed with the clear water of the Naka River water system that springs up in the brewery.</p> <p>It is a dry Sake which has mild acidity, refreshing with sharpness, a Umami and richness of rice.</p>	<p>This Junmai-Daiginjo Sake which respect the Umami of the rice, has a mellow and gentle aroma. Such as mellow and mild sake is loved by everyone.</p> <p>This is a long-selling product since 1970.</p>



MARUMOTO (OKAYAMA)	7306	7307	7308
Item Name	CHIKURIN FUKAMARI ORGANIC 720ml	CHIKURIN KAROYAKA ORGANIC 720ml	CHIKURIN TAOYAKA ORGANIC 720ml
images	 	 	 
contents (ml)	720	720	720
category	Junmai	Junmai Ginjo	Junmai daiginjo
Alc %	15%	15%	15%
Ingredients	Rice, Rice koji	Rice, Rice koji	Rice, Rice koji
Rice variety	Yamadanishiki	Yamadanishiki	Yamadanishiki
Rice polishing ratio	60%	50%	35%
SMV	+2	+/-0	-3
acidity	1,5	1,5	1,3
amino acid	1,1	1,0	0,9
sweet-dry level	slightly dry	slightly dry	slightly dry
unit dimensions	78x78x297mm	78x78x297mm	141x93x345mm
unit weight	1,14kg	1,14kg	1,46kg
bar code	TBA	4989710036935	4990040233109
description	<p>Slightly dry and good balance of Sake. Field to bottle! The brewery cultivates and polishes the rice in-house! Gentle sweetness and elegant acidity create a beautiful aftertaste. The organically cultivated Yamadanishiki has more Smooth UMAMI.</p> <p>Matches very well with wide range of dishes, such as a oily or a light taste.</p> <p>Cold, ambient and slightly warm.</p>	<p>Organic junmai ginjo made by the brewery, who cultivates and polishes all the raw material rice in-house!</p> <p>We use organic Yamada Nishiki rice grown in-house.</p> <p>It has a light and moist fragrance that makes you feel green, and you can enjoy a refreshing aftertaste while conveying the power of the earth with multiple layers of complex umami.</p> <p>Its natural taste matches with wide variety of meals. Serving with lightly chilled is recommended.</p>	<p>Organic junmai ginjo made by the brewery, who cultivates and polishes all the raw material rice in-house!</p> <p>It's made from organic Yamada Nishiki rice grown in-house.</p> <p>This is one of the most advanced sake in our brewery.</p> <p>Feels green aroma like a green apple-like green and a mellow taste spread slowly in your mouth. Soft acidity is the accent and the center of the taste. Along with the mild ginjo incense, it has a sour taste of unique organic rice.</p> <p>It is recommended as an aperitif as well as for a wide range of dishes.</p>






NAKAMURA (ISHIKAWA)	7309	7310
Item Name	Organic Junmai AKIRA	
images	 	 
contents (ml)	300	720
category	Junmai	
Alc %	14%	
Ingredients	Rice, Rice koji	
Rice variety	Akidawara	
Rice polishing ratio	70%	
SMV	± 0	
acidity	2.5	
amino acid	2.5	
sweet-dry level	middle	
unit dimensions	70 x 70 x 195 mm	80 x 80 x 307 mm
unit weight	0,55kg	1,19kg
bar code	4965677033682	4965677022860
Vegan	Vegan friendly	
description	<p>It's brewed slowly at a low temperature so that you can fully enjoy the UMAMI of organic rice that has passed the strict standards of organic farming. It has a rounded mouthfeel that harmonizes UMAMI and acidity, and is slightly rich and full-bodied, it may feel like a white wine.</p> <p>The sake would appeal typical sake flavor which perfectly fits for Japanese, Western, and Chinese cuisine.</p>	



NAKAMURA (ISHIKAWA)	7318	7319	7320
Item Name	Nakamuraya		Nichiei d'Alain Ducasse selection
images			
contents (ml)	300	720	375
category	Junmai ginjo		Junmai
Alc %	15%		15%
Ingredients	Rice, Rice koji(Gohyakumangoku)		Rice, Rice koji
Rice variety	Gohyakumangoku		Mikoharamai
Rice polishing ratio	55%(Koji rice)/60%		70%
SMV	±0		-5
acidity	1.6		1.8
amino acid	1.6		1.2
sweet-dry level	slightly dry		Rich-slightly sweet
unit dimensions	70 x 70 x 195 mm	80x80x310mm	67x67x330mm
unit weight	0,55kg	1.19kg	0,84kg
bar code	4 965677 033798	4965677023300	4965677033675
Vegan	Vegan friendly		Vegan friendly
description	<p>The Sake uses 2 different yeasts of No. 14 yeast (Kanazawa yeast) which is the base and gorgeous No. 18 yeast, which is a mainstream in recent competition, to create an elegant and gentle ginjo aroma. It has elegant aftertaste and sharpness, and the dry after taste matches well with meals and takes you for another glass.</p>		<p>The Sake is named "Alain Ducas Selection".</p> <p>Alain Ducasse was impressed the environment at Mikohara rice field and the Nakamura Sake brewery. The Sake developed together with Mr. Gerard Margeon, who was a chef Sommelier for Alain Ducasse.</p> <p>The collaboration of "Mikohara rice" variety from Ishikawa with brewery's original yeast bring both of deliciousness and a refreshing aftertaste.</p> <p>It has higher acidity which gives a refreshing by various trials of blends and tasting by Mr. Gerard Margeon and the brewery.</p> <p>It's a Sake which has opened a world of Sake.</p>



FUKUMITSUYA (ISHIKAWA)	7311	7312
Item Name	Kagatobi Organic Junmai	Kagatobi Organic Junmai
images	 	 
contents (ml)	300	720
category	Junmai	
Alc %	14%	
Ingredients	Rice, Rice koji	
Rice variety	Yamadanishiki, Kinmonnishi, Fukunohana	
Rice polishing ratio	65%	
SMV	+4	
acidity	1.5	
amino acid	1.5	
sweet-dry level	dry	
unit dimensions	65x65x195mm	78x78x295mm
unit weight	0,6kg	1,35kg
bar code	4976876233155	4976876230673
Vegan	Vegan friendly	
description	<p>Brewed with organic sake rice. Organic certified in USA, EU and Japan. It has the gentle aroma of steamed rice and menthol oil. Good balance with sweetness and acidity.</p> <p>Serving temperature : Chilled (10-12°C) Room temperature (18°C), Warm (40-45°C)</p>	



FUKUMITSUYA (ISHIKAWA)	7313	7314	7315
Item Name	INORI & MINORI Yamadanishiki 2016	INORI & MINORI Kinmonnishiki 2016	INORI & MINORI Fukunohana 2016
images			
contents (ml)	720	720	720
category	Junmai		
Alc %	15%		
Ingredients	Rice, Rice koji		
	Yamadanishiki	Kinmonnishiki	Fukunohana
Rice polishing ratio	65%		
SMV	+2	+2	+5
acidity	1,5	1.7	1,5
amino acid	1,8	1,4	1,6
sweet-dry level	slightly dry	slightly dry	dry
unit dimensions	105x105x318 mm	105x105x318 mm	105x105x318 mm
unit weight	1,46kg		1,46kg
bar code	4 976876 232967	4 976876 232974	4 976876 232981
Vegan	Vegan friendly	Vegan friendly	Vegan friendly
description	<p>Made from selected organic Yamadanishiki which is most popular rice for Sake brewing. It has elegant aroma and great harmony of dignity, strength and lightness. In 1960, Yamadanishiki Sake rice cultivation has started by the aspiring producers. They worked passionately on the clay soils, and then finally achieved organic cultivation through unparalleled skills in growing superb sake rice.</p> <p>The sake is 5-6 years aged which is unusual ripening to enjoy the special characters of rice.</p> <p>Serving temperature : Chilled (8-10°C), Room temperature (15-17°C), Warm (40-</p>	<p>Made from selected organic Kinmonnishiki which is rare and precious Sake rice. It has sharpness and body in sophisticated flavor.</p> <p>The sake is aged minimum 5-6 years which is unusual ripening to enjoy the special characters of rice.</p> <p>Serving temperature : Chilled (8-10°C), Room temperature (15-17°C), Warm (40-45°C)</p>	<p>Made from selected organic Fukunohana which is cultivated only the Toyooka-city in Japan. It has mild and gentle UMAMI in the beginning and nice body will be followed.</p> <p>The sake is 5-6 years aged which is unusual ripening to enjoy the special characters of rice.</p> <p>Serving temperature : Chilled (8-10°C), Room temperature (15-17°C), Warm (40-45°C)</p>



NAKAMOTO (NARA)	7325	
Item Name	Prince Nagaya Junmai	
images	 	
contents (ml)	300	720
category	Junmai	
Alc %	19%	
Ingredients	Rice, Rice koji	
Rice variety	Hinohikari	
Rice polishing ratio	90%	
SMV	-40	
acidity	3,5	
amino acid	4,1	
sweet-dry level	very sweet	
unit dimensions	67x67x330mm	80 x 80 x 307 mm
unit weight	0,84kg	1,19kg
bar code		
Vegan	vegan friendly	vegan friendly
description	<p>Prince Nagaya is a reproduced sake based on the recipe which have been found in the residence of imperial family "prince Nagaya" from 1300 years ago.</p> <p>It won the Platinum Award in the junmai-shu category at the 2020 Kura Master competition held in Paris, France. In 2021, it also received the Platinum Award for the second consecutive year.</p> <p>AWARDS In 2022 the Platinum Award in Milano Sake Challenge in 2023 the Platinum Award in Luxembourg Sake Challenge. In 2025 the Gold Award in Junmai Sake, Good design in Junmai Sake as well as Best food pairing with Parmigiano Reggiano in Milano Sake Challenge</p> <p>With its sweet, slightly acidic taste, rich aroma, and golden color, Prince Nagaya is more like a botrytized wine than a standard Japanese sake.</p> <p>This is very sweet Sake like ice wine with sharpness which is made by acidity and Umami from amino acid.</p>	



NINKI (FUKUSHIMA)	7326		7338
Item Name	Organic EUGINE Junmai ginjo	Organic EUGINE Junmai daiginjo	EUGINE Junmai daiginjo Fresh Aging
images	 	 	
contents (ml)	720	720	720
category	Junmai ginjo	Junmai daiginjo	Junmai daiginjo
Alc %	15%	15%	15%
Ingredients	Rice, Rice koji	Rice, Rice koji	Rice, Rice koji
Rice variety	Koshihikari	Koshihikari	Yume no kaori
Rice polishing ratio	55%/60%	50%	50%
SMV	+3	+3	+2
acidity	1.5	1.5	1.8
amino acid	0.7		
sweet-dry level	slightly dry	slightly dry	slightly dry
unit dimensions	78x78x286mm	78x78x286mm	78x78x286mm
unit weight	1.2kg	1.2kg	1.2kg
bar code	4935056201247		4935056241212
description	<p>This Junmai Ginjo is EU Organic certified and brewed in wooden vats.</p> <p>It was fermented in traditional vats and bottled in a single pasteurisation.</p> <p>It's clean and not too heavy , with a good balance of sweetness and dryness which would matches for any kind of dishes.</p> <p>Serving temperature: in cold, ambient or slightly warm.</p>	<p>This Junmai Daiginjo is EU Organic certified and brewed in wooden vats.</p> <p>It was fermented in traditional vats and bottled in a single pasteurisation.</p> <p>It's clean and fruity aroma with a good balance of sweetness and dryness which would matches for any kind of dishes.</p> <p>Milan Sake Challenge 2023 Bronze Award, Best Design Award Oriental Sake Award 2023 Bronze Award</p> <p>Serving temperature: in cold or ambient.</p>	<p>'Jukusen-shu' is a sake that retains the wonderful flavour of 'freshly squeezed' sake and adds a well-balanced taste through 'maturation'.</p> <p>In order to preserve the 'components' of freshly squeezed sake as much as possible, it is bottled at -3° C immediately after pressing.</p> <p>It is pasteurised only once at 63° C (low-temperature sterilisation with warm water shower) and then matured in the bottle.</p> <p>The gorgeous and fruity taste of this sake goes well with fresh dishes.</p> <p>Serving it chilled in a wine glass allows you to fully enjoy its unique characteristics.</p> <p>Serving temperature: in cold.</p>

NINKI (FUKUSHIMA)	7339	7340
Item Name	EUGINE Junmai ginjo sparkling	EUGINE Junmai ginjo Sparkling BRUT
images		
contents (ml)	300	300
category	Junmai ginjo	Junmai ginjo
Alc %	7%	11%
Ingredients	Rice, Rice koji	Rice, Rice koji
Rice variety	Chiyonishiki	Yume no kaori
Rice polishing ratio	60%	60%
SMV	-70	-18
acidity	6.5	2.4
amino acid	1.2	
sweet-dry level	sweet	off-dry
unit dimensions	58x58x238mm	58x58x238mm
unit weight	0.55kg	0.55kg
bar code	4935056130677	4935056170680
description	<p>Secondary fermentation in bottles using rice and rice-koji only.</p> <p>Enjoy the natural sweetness and acidity of rice.</p> <p>Milan Sake Challenge 2019 Platinum Award in the Special Category</p> <p>Official sake of the Tokyo International Film Festival 2021</p> <p>Serving temperature: in cold.</p>	<p>This sparkling sake is made by sealing carbon dioxide produced during the fermentation of rice and rice malt, along with alcohol, inside the bottle.</p> <p>This dry sparkling sake has the characteristics of Japanese sake and an alcohol content of 11%.</p> <p>Its subtle sweetness makes it a perfect accompaniment to any dish, not only Japanese cuisine but also ethnic and Chinese dishes.</p> <p>Serving temperature: in cold.</p>



NINKI (FUKUSHIMA)	7341	7342
Item Name	EUGINE Rice Magic Junmai Daiginjo Sparkling	EUGINE Rice Magic RED Junmai Daiginjo Sparkling
images		
contents (ml)	300	300
category	Junmai daiginjo	Junmai daiginjo
Alc %	7%	7%
Ingredients	Rice, Rice koji	Rice, Rice koji
Rice variety	Yume no kaori	Yumenokaori, Asamurasaki
Rice polishing ratio	50%	50%
SMV	-70	-70
acidity	6.5	6.5
amino acid		
sweet-dry level	sweet	sweet
unit dimensions	58x58x238mm	58x58x238mm
unit weight	0.55kg	0.55kg
bar code	4935056120180	4935056121019
description	<p>This sparkling sake is made by sealing carbon dioxide produced during the fermentation of rice and rice malt, along with alcohol, inside the bottle.</p> <p>No additives are used, and it has a pure, natural sweetness and acidity.</p> <p>Wine Glass Delicious Sake Award 2024 Gold Award Winner</p> <p>Serving temperature: in cold, ambient or slightly warm.</p>	<p>This sparkling sake is made by sealing carbon dioxide produced during the fermentation of rice and rice malt, along with alcohol, inside the bottle.</p> <p>This sparkling sake is made from rice without an additive. Its red colour and bubbles are appealing when poured into a glass.</p> <p>The fine bubbles and fizzing sound add a touch of glamour to any party!</p> <p>An ancient black rice variety called Asamurasaki gives such a beautiful red colour on the sparkling Sake. Furthermore, the anthocyanins (a type of polyphenol) contained in ancient black rice are rich in nutrients such as vitamin B complex, and in China, it was offered to the emperor as the 'rice of immortality and longevity.</p>




FUKUNISHIKI (HYOGO)	7327	7328
Item Name	Junmai Fu.	Junmai sparkling Bucu
images		
contents (ml)	500	250
category	Junmai	Junmai sparkling
Alc %	8%	7%
Ingredients	Rice, Rice koji	Rice, Rice koji
Rice variety	Kinuhikari	Kinuhikari
Rice polishing ratio	70%	70%
SMV	-60	-76
acidity	5	5.2
amino acid		
sweet-dry level	sweet	sweet
unit dimensions	64x65x260mm	60x60x220mm
unit weight	1.0kg	0.6kg
bar code	4992164139015	4992164139220
Vegan	milk protein is used for enzyme culture medium	milk protein is used for enzyme culture medium
description	<p>Sweet but refreshingly with nice acidity. This is a magical SAKE made from rice.</p> <p>The natural fruit-like sweetness and acidity are the brought by natural fermentation of rice.</p> <p>-Low alcohol sake with around 8% alcohol · The Sake is good for SAKE beginners due to smoothness and refreshing sweetness but also good for SAKE lovers.</p> <p>It matches well with Japanese food, soy sauce and dashi broth.</p> <p>The acidity helps to cleanse the fat, which is why it is paired with foie gras dishes such as Rossini in one-star French restaurant.</p> <p>Serving temperature: chilled (5-8°C) Pour it over crushed ice or squeeze some citrus over it for a cocktail are also recommended.</p>	<p>Junmai Sparkling pleasant bubbles like champagne. The rice is naturally fermented to bring out a fruit-like sweetness, and secondary fermentation in the bottle produces fine bubbles.</p> <p>-Low alcohol sake with around 7% alcohol · The Sake is good for SAKE beginners due to smoothness and refreshing sweetness but also good for SAKE lovers.</p> <p>It matches well with Japanese food, soy sauce and dashi, and is a great match for fried food.</p> <p>Serving temperature: chilled (8-10°C) It is also recommended as a cocktail with squeezed citrus fruits.</p>

FUKUNISHIKI (HYOGO)	7329	7330
Item Name	Junmai sparkling Shuwa	
images		
contents (ml)	360	720
category	Junmai sparkling	
Alc %	13%	
Ingredients	Rice, Rice koji	
Rice variety	Yamadanishiki	
Rice polishing ratio	60%	
SMV	+5	
acidity	2.5	
amino acid		
sweet-dry level	dry	
unit dimensions	70x70x265mm	85x85x325mm
unit weight	0.9kg	1.6kg
bar code	4992164271050	4992164271036
Vegan	Vegan friendly	
description	<p>The only sparkling sake made from the traditional method, KIMOTO Dukuri. This is also suitable for ageing.</p> <p>The Junmai sparkling has nice character of traditional brewing method of KIMOTO dukuri. The beautifully rising, pleasantly popping bubbles, the natural aroma of the fermentation and the flavour of the maturation are only possible by KIMOTO dukuri.</p> <p>It adds a touch of glamour to any meal, regardless of the genre, Japanese or Western.</p> <p>The long secondary fermentation period after cork closure makes very fine and long-lasting bubbles.</p> <p>The dry sake sparkling matches with a wide range of dishes.</p> <p>Particularly good with fried seafood, caviar and salmon roe, as well as oysters.</p> <p>The unique fermentation aroma of KIMOTO dukuri matches well with cheese.</p> <p>Serving temperature: chilled (8-10°C)</p>	

FUKUNISHIKI (HYOGO)	7329a	7330a
Item Name	Junmai sparkling Shuwa 2020 vintage	
images		
contents (ml)	360	720
category	Junmai sparkling	
Alc %	13%	
Ingredients	Rice, Rice koji	
Rice variety	Yamadanishiki/Kinuhikari	
Rice polishing ratio	60%	
SMV	+5	
acidity	1.8	
amino acid		
sweet-dry level	dry	
unit dimensions	70x70x265mm	85x85x325mm
unit weight	0.9kg	1.6kg
bar code	4992164271050	4992164271036
Vegan	Vegan friendly	
description	<p>The only sparkling sake made from the traditional method, KIMOTO Dukuri. This is also suitable for ageing.</p> <p>The Junmai sparkling has nice character of traditional brewing method of KIMOTO dukuri. The beautifully rising, pleasantly popping bubbles, the natural aroma of the fermentation and the flavour of the maturation are only possible by KIMOTO dukuri.</p> <p>It adds a touch of glamour to any meal, regardless of the genre, Japanese or Western.</p> <p>The long secondary fermentation period after cork closure makes very fine and long-lasting bubbles.</p> <p>The dry sake sparkling matches with a wide range of dishes.</p> <p>Particularly good with fried seafood, caviar and salmon roe, as well as oysters.</p> <p>The unique fermentation aroma of KIMOTO dukuri matches well with cheese.</p> <p>Serving temperature: chilled (8-10°C)</p>	

OZAKI (WAKAYAMA)	7323	7324
Item Name	Yuzu shu - Yuzu no saotome	Ume shu - Binchotan no shirabe
images		
contents (ml)	500	720
category	Liqueur	Liqueur
Alc %	9%	13%
Ingredients	Yuzu juice, fructose, alcohol	Ume(plum), fructose, alcohol
Rice variety		
Rice polishing ratio		
SMV		
acidity		
amino acid		
sweet-dry level		
unit dimensions	79 x 79 x 191 mm	92 x 92 x 210 mm
unit weight	0,95kg	1,32kg
bar code	4942702530507	4942702500722
Vegan	vegan friendly	vegan friendly
description	<p>Natural yuzu from the Kozagawa River in Kumano, Wakayama where is a famous yuzu area in Japan.</p> <p>The noble yuzu scent with good balance of moderately sweetness and dryness makes you refreshing comfortably.</p> <p>Straight in cold or on the rock.</p>	<p>Ume plum, Japanese apricot, grown in the mountains of the Kumano, Wakayama in Japan.</p> <p>Ripe Ume plum brings a rich aroma of ripe Ume with mellow sweetness and richness. Kura Master 2023 plutinium preize in UME shu category (selected in top 5 out of 102 exhibits)</p> <p>Straight in cold, on the rock or with sparkling water.</p>

TENTAKA (TOCHIGI)	7325	7326
Item Name	Tentakaku Honkaku Umesu - Plum liqueur	
images		
contents (ml)	250	720
category	Liqueur	
Alc %	12%	
Ingredients	Shochu, Ume/plum	
Rice polishing ratio		
SMV		
acidity		
amino acid		
sweet-dry level	semi-sweet	
unit dimensions	60x60x212mm	85x85x390mm
unit weight	0.5kg	1.1kg
bar code	4989710002060	4989710002077
Vegan	Vegan certified	Vegan certified
description	<p>Non-sweet Ume shu/plum wine.</p> <p>A bottle that is less sweet and allows the plum extracts to be enjoyed to the full.</p> <p>Plenty of large plums carefully grown by local farmers are used.</p> <p>The base liquor is our own Jun Kasu-Tori Shochu Amataka 25° .</p> <p>It is an authentic plum wine made with shochu made from sake lees, which is unique to a sake brewery.</p> <p>On hot summer days, it is refreshing with carbonated water.</p> <p>On a cold winter's day, it can be enjoyed with hot water.</p> <p>Recommended as a drink to relieve daily fatigue and as an accompaniment to evening drinks.</p>	

FUKUNISHIKI (HYOGO)	7333	7334	7335
Item Name	Yawarakashibori Yuzushu	Junmai Genshu Umeshu	
images			
contents (ml)	720	300	720
category	Liqueur	Liqueur	
Alc %	8%	10%	
Ingredients	Sake (Junmai genshu), Yuzu juice	Ume/plum, Sake (Junmai genshu)	
Rice variety			
Rice polishing ratio			
SMV			
acidity			
amino acid			
sweet-dry level	Sweet	Sweet	
unit dimensions	75x75x303mm	60x60x220mm	75x75x303mm
unit weight	1.1kg	0.6kg	1.1kg
bar code	4992164254039	4992164825055	4992164825031
Vegan	Vegan friendly	Vegan friendly	Vegan friendly
description	<p>Local yuzu is gently pressed and blended with junmai sake. The key to its delicious taste is its pleasant bitterness as well as its acidity and sweetness.</p> <p>Serving temperature: chilled (8-10°C)</p>	<p>Made from local, fully ripe Nanko plums. The harmony of the rich aroma of the ripe plums, with a mild sweetness and a fine richness, can only be achieved by pickling with junmai sake.</p> <p>Serving temperature: chilled (8-10°C) or warm</p>	