



ITEM#1588, 12/300ML

### AKAGISAN SPARKING JUNMAI

Japanese-style-champagne-like carbonated junmai sake. This slightly sweet sake has a robust junmai flavor perfectly matching its refreshing bubbles.

Alcohol: 11%  
Brewer (Location): GUNMA, JAPAN



ITEM#2577, 6/1.8L; #2578, 12/720ML

### ASAHIYAMA JUNMAI

A Junmai sake excelling in balance, with a quick clean finish. Refreshing chilled, full of flavor neat or gently warmed.

Alcohol: 15%  
Brewer (Location): NIIGATA, JAPAN



ITEM#74, 12/720ML

### AZUMAICHI JUNMAI

A calm serenity overtakes the senses when met with the gentle aroma. The flavor is comprised of a clean, elegant and quite characteristically Yamada Nishiki balance, which Azumaichi is famous for. Can be enjoyed chilled or gently warmed.

Alcohol: 15-16%  
Brewer (Location): SAGA, JAPAN



ITEM#1226, 12/720ML

### GOKU KARAKUCHI SUMIYOSHI

Extra-dry sake, rich in flavor with smooth finish. This is the kind of sake that you can keep on drinking and never grows old. Taruhei brewery specifically produces 100% Junmai (rice-only) sakes.

Alcohol: 15-16%  
Brewer (Location): YAMAGATA, JAPAN



ITEM#1204, 6/720ML; #1205, 12/300ML

### HOJUN ZUIYO JUNMAI

With one sip, the flavor of gentle rice UMAMI will hint mild, mellow sake. But in fact Hojun Zuiyo is quite dry (+5.0) with a nice acidity level. Well-known sake critics mentioned "This Sake fits North American dishes. It is an American Type of Sake." Dry, yet mild and mellow.

Alcohol: 15-16%  
Brewer (Location): KUMAMOTO, JAPAN



ITEM#1567, 6/720ML

### JINYU UKIYOE BLOWING VIDRO

Sweet Junmai sake with subtle Ginjo aroma. Similar to aged sweet white wine, delicious when chilled and served in a wine glass. "Citric acid" from "white koji" delivers a smooth citrusy acid taste. This combined with sweet (-10) Junmai sake as the base creates the sweet harmony.

Alcohol: 15.8%  
Brewer (Location): CHIBA, JAPAN



ITEM#1568, 6/720ML

### JINYU KABUKI SHIRO KOJI JUNMAI

The powerful citric acid that white koji brews gives refreshing acidity. That combined with the sweet sake at its base, creates this unprecedented "sweet and sour sake". It is delicious when paired with meat dishes that are also good with white wine.

Alcohol: 15.8%  
Brewer (Location): CHIBA, JAPAN



ITEM#561, 6/720ML

### KENBISHI MIZUHO KRMTSU

The nose is an array of rich and earthy tones highlighted by raisins, steamed rice, sweet nuts and straw. A virtual treasure trove of flavors including caramel, nougnet, sweet rice, toffee, cooked banana, roasted nuts, and sweet raisins.

Alcohol: 17%  
Brewer (Location): HYOGO, JAPAN



ITEM#2549, 6/1.8L; #2550, 12/300ML

### KIKUSUI JUNMAI

Kikusui Junmai, a perfectly balanced Sake with clean flavor and body. Serve chilled to savor the dry qualities. When slightly warmed to 100 degrees F, experience the fragrance expand as a more rounded flavor surface. Use a large earthenware flask to warm Kikusui Junmai, and pair it with a complementary dish.

Alcohol: 15%  
Brewer (Location): NIIGATA, JAPAN



ITEM#533, 12/720ML; #524, 12/300ML

### KURO BIN JUNMAI

Clear appearance. Grainy, yeasty rice/bread aromas and vanilla custard with a soft, spry, dryish light body and a powdered sugar, jicama, and apple core accented finish. Pleasant. 2012 BTI World Wine Championship Silver Medal 87pt.

Alcohol: 17%  
Brewer (Location): HYOGO, JAPAN



### MUTSU OTOKOYAMA CHOKARA

This Aomori craft Sake is made with a focus on select rice and yeast from their own prefecture, and utilizes Hachinohe, Kanisawa District's famed water for brewing. Be it Japanese or Western, this Sake has a crisp finish that compliments and enhances flavors from any cuisine.

Alcohol: 16%  
Brewer (Location): AOMORI, JAPAN

ITEM#1571, 24/300ML; #1572, 12/720ML; #1573, 6/1.8L



### ROGA JUNMAI

Roga infuses Japanese craftsmanship with the pioneering innovation of America. Made with California's finest offerings, each batch is carefully prepared by our skilled brewers. This light and dry sake has a refreshing acidity and pairs well with bold flavored foods.

Alcohol: 15%  
Brewer (Location): CA, USA

ITEM#626, 12/750ML



### SQUARE ONE JUNMAI

Square One is made to represent the original simplistic robustness of Edo period sake. It is recommended to enjoy this sake with food, either chilled or warmed depending on the dish.

Alcohol: 16.5%  
Brewer (Location): NAGANO, JAPAN

ITEM#1262, 12/750ML



### SUMIYOSHI TOKUJIN (SILVER CAP)

Special local rice "Sasa Nishiki" is used to brew this Sake. They release it without performing charcoal filtration (roka), resulting in a tasteful amber hue, and it is well-loved by serious sake fans. Very dry, and aged in Cedar Barrels. "This is how true sake should taste".

Alcohol: 15-16%  
Brewer (Location): YAMAGATA, JAPAN

ITEM#1222, 30/300ML



### TAKENOTSUYU JUNMAI

Brewed gently in winter with Dewasansan and Miyama Nishiki Rice received from summer's bounty, which harmonize beautifully. Delicious and fresh chilled, but when warmed it progressively reveals layers of beautiful, soft flavors that had previously been sealed in. Fragrant and full bodied.

Alcohol: 15%  
Brewer (Location): YAMATAGA, JAPAN

ITEM#2523, 10/720ML; #2524, 20/300ML



### TAKIZAWA JUNMAI

Using 100% high-quality Sake rice, Miyamanishiki, and gently fermenting in low-temperature during winters created an outstanding Sake with exceptionally pristine flavor and elegance to the palate. Lightly dry finish that cleans the palate. Pairs well with very rich dishes.

Alcohol: 16%  
Brewer (Location): NAGANO, JAPAN

ITEM#1514, 12/720ML

### TAMANOHIKARI SHUKON SHIBORITATE GENSHU

Shukon is one of Tamanohikari's classic Sake that embodies the delicious flavor of the main ingredient—rice. Among that, this Junmai Ginjo Shukon is available only during the winter as the freshly pressed undiluted brew is bottled immediately at the beginning of winter season.

Alcohol: 17-18%  
Brewer (Location): KYOTO, JAPAN

ITEM#1570, 6/720ML



### OZE NO YUKIDOKE OHKARAKUCHI JUNMAI

A bright and beaming brew with a light-body, hints of wet stone and a super dry finish - good for Muscadat lovers. One of the most easy and enjoyable Sake to pair with food.

Alcohol: 17%  
Brewer (Location): GUNMA, JAPAN

ITEM#2513, 12/720ML

### ALADDIN JUNMAI HOMARE

Elegant aroma unfolds with layers of fresh apple and melon, complemented with a light and clean finish.

Alcohol: 15-16%  
Brewer (Location): FUKUSHIMA, JAPAN

ITEM#3612, 12/300ML



### KAGATOBI JUNMAI SUPER DRY

Dry, full-bodied sake with a hint of pleasant yogurt aroma. It has a perfect balance of body and acidity, with a very sharp finish.

Alcohol: 15-16%  
Brewer (Location): ISHIKAWA, JAPAN

ITEM#3657, 10/300; #3658, 6/720ML



ITEM#3649, 6/720ML; #3663, 12/300ML

### SAWANOTSURU JITSURAKU JUNMAI

Special selected grade "A" Yamada Nishiki rice is used in the traditional method. Freshness and a rich taste makes this sake very special.

Alcohol: 14.5%  
Brewer (Location): HYOGO, JAPAN



ITEM#3648, 12/300ML

### KIZAKURA JUNMAI PURE SAKE

Masterpiece Junmai from Kizakura. Brewed from Yamadanishiki rice. Rich and mellow flavor. Serve warmed, chilled, or as it is.

Alcohol: 13-14%  
Brewer (Location): KYOTO, JAPAN



ITEM#3616, 20/180ML

### KIZAKURA JUNMAI TOKURI

"Creating a harmony of milky, mildly sweet and sour taste". Traditional Kyoto style label in the palm-sized bottle.

Alcohol: 10%  
Brewer (Location): KYOTO, JAPAN



ITEM#3647, 12/300ML

### KIZAKURA SPARKLING PIANO

Carbonation for this sake comes only from the fermentation process. It is natural gas and not injected so that bubbles are small and fine. So, this sparkling taste resembles the light melody of the piano. This sake has a fruity aroma like apples or pears.

Alcohol: 5%  
Brewer (Location): KYOTO, JAPAN



ITEM#3646, 12/300ML

### KIZAKURA SPARKLING STAR

Sparkling Junmai sake of crisp sweetness. The carbonation is made from fermented koji.

Alcohol: 6.5%  
Brewer (Location): KYOTO, JAPAN



ITEM#3661, 12/300ML; #3662, 6/720ML

### NARAMAN JUNMAI

This sake has not been filtered and pasteurized only just once to keep its original taste and aroma like a mellow melon with little acidity.

Alcohol: 16-17%  
Brewer (Location): FUKUSHIMA, JAPAN



ITEM#3650, 6/720ML

### SAWANOTSURU JUNMAI DELUXE

Our first registered in the US and arrival renew. Using Miya spring water. Filtering by bamboo charcoal. Great cost performance. Perfect for house sake.

Alcohol: 15.5%  
Brewer (Location): HYOGO, JAPAN



ITEM#3651, 6/1.8L

### SAWANOTSURU SAKAGURA

Smooth and mild. Packed with superb taste of sake without losing its natural flavor.

Alcohol: 13-15%  
Brewer (Location): HYOGO, JAPAN



ITEM#3654, 12/180ML

### SAWANOTSURU TARU

SHUSHU is Junmai sake that have low alcohol content and can be easy to drink. It goes well with any kind of dishes.

Alcohol: 14.5%  
Brewer (Location): HYOGO, JAPAN