



HATSUMAGO JUNMAI KIMOTO

Clear platinum. Aromas and flavors of vanilla rice pudding, delicate nutmeg and cinnamon, and apple tart with a silky, dry-yet-fruity, medium-to-full body and a smooth, resonant finish with notes of papaya, plantain, and grassy earth. 2016 BTI World Wine Championships Gold Medal 9lpt (Exceptional).

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

ITEM#521, 6/1.8L; #532, 6/720ML; #528, 6/300ML



KUROSAWA JUNMAI KIMOTO

Made using the Kimoto method and a bit on the dry side, this sake is very approachable and flexible. Quite good chilled, but it really blossoms at room temperature or gently warmed which brings out more richness on the palate.

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

ITEM#512, 6/1.8L; #513, 12/720ML; #514, 12/300ML



TAMANO HIKARI YAMAHAI JUNMAI

This 'classic' sake has a rich and pillowy texture, pleasant acidity and great depth of flavor. The Yamahai method employs strict temperature and cleanliness controls to foster the growth of a rich, healthy and natural brew high in peptides and umami components as well as natural lactic acid.

Alcohol: 15%
Brewer (Location); KYOTO, JAPAN

ITEM#2568, 6/1.8L; #2569, 6/720ML; #2570, 12/300ML



YAMAHAI JIKOMI TENGUMAI JUNMAI

Rich, funky, and full of mushroom, this sake is fantastic for pairing with foods that are fuller in flavor and calling out for Umami!

Alcohol: 15.8%
Brewer (Location); ISHIKAWA, JAPAN

ITEM#1237, 6/1.8L; #1238, 12/720ML



NIHON SAKARI REISHU

Lively, fresh and umami-driven sake, balanced with a slight sweetness. It has a savory aroma with hints of rice candy. Clean, light and easy to drink. Made with famous Miyamizu water from the Hyogo prefecture, known for making "masculine" style sake.

Alcohol: 13%
Brewer (Location); HYOGO, JAPAN

ITEM#2230, 12/300ML



NIHON SAKARI JUNMAI

This sake's main traits are the great rice flavor and soft mouthfeel, with a dry finish and light aftertaste. Easy to drink.

Alcohol: 13-13.9%
Brewer (Location); HYOGO, JAPAN

ITEM#2231, 6/1.8L; #2232, 6/720ML



NIHON SAKARI KOHAKU

Excellent for pairing with pork dishes (including pork shabu shabu, hot and sour pork, and sesame flavored yakiniku barbeque) and with desserts (ice cream, sponge cake, and fresh fruit.)

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

ITEM#2241, 6/500ML



NIHON SAKARI ONIKOROSHI FUTSUSHU

It's non-premium Sake which constitutes about 75% of all Sake production in Japan. The quality of futsu-shu can vary widely, from cheap and harsh to smooth and flavorful.

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

ITEM#1554, 30/180ML



NIHON SAKARI NAMA GENSHU JUNMAI

This Nama (aka. "Unpasteurized") Genshu (aka. "Undiluted") Jun- mai Ginjo Sake from the historical ward of Kobe is overflowing with fruity flavors, that are creamy, round and enticing.

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

ITEM#2244, 30/200ML



NIHON SAKARI NAMA GENSHU HONJOZO

"Nama Genshu" means sake which is unpasteurized and undiluted. Sake is almost always pasteurized twice and water is added to adjust aroma and flavor, to lower alcohol content before bottling, but this sake does not go through those processes.

Alcohol: 19%
Brewer (Location); HYOGO, JAPAN

ITEM#2242, 30/200ML



ITEM#2243, 30/200ML

NIHON SAKARI NAMA GENSHU DAIGINJO

With a silky viscosity on the palate and rich aromatics. Enjoy gorgeous aromatics and rich flavor of untouched sake with a handy can whenever and wherever you want.

Alcohol: 18%

Brewer (Location); HYOGO, JAPAN



ITEM#423, 12/720ML; #424, 24/300ML

NIKKO ONI

Sake Nikko Oni a refreshingly light and dry Sake that makes great harmony with all Asian cuisines.

Alcohol: 13.5%

Brewer (Location); JAPAN