



ITEM#1301, 6/1.8L

### SHIRAYUKI SAKE

Enjoy taste with a delicate, slightly dry and natural balanced taste of Sake.  
Serve at around 45°F, also good at 130°F

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



ITEM#1302, 12/750ML

### SHIRAYUKI SAKE 750ML

A Sake with a delicate, slightly dry and very well balanced taste.  
Serve at around 45°F.

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



ITEM#1303, 6/1.8L

### SHIRAYUKI SHIORITATE JUNMAI

This Sake is easy-to drink type. The name of "SHIORITATE" is freshly squeezed Sake.  
Enjoy its taste and freshness feeling.

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



ITEM#1310, 6/1.8L

### SHIRAYUKI KARAKUCHI DRY

This Sake is good matching with Sashimi(raw fish) and light fish dishes. Clear smooth taste.  
Serve at around 45°F, also good at 130°F

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



ITEM#1312, 12/300ML; #1313, 24/180ML

### SHIRAYUKI NAMA

Drink up type of Sake. The starter of Sake drinkers.(Easy-to drink and finish up in one day.)  
Recommend to drink in summer.

Alcohol: 12-13%  
Brewer (Location): HYOGO, JAPAN



ITEM#1314, 12/300ML

### SHIRAYUKI JUNMAI GINJO

Use carefully selected rice for rich taste, flavor and aroma. The upper class Sake. Serve at around 45°F. Also good at normal (room) temperature.

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



ITEM#1327, 6/720ML

### SHIRAYUKI DE AI SPARKLING

De Ai is a sparkling sake with rose blossom, hay and fruity-sweet notes of pear, lychee and cherry in the nose as well as a slightly bitter, refreshing aroma of grapefruit, lemon balm, elder and pink pepper at the palate. A very light, refreshing and carbonated aperitif with a subtle foam head and an appealing pale pink colour.

Alcohol: 12-13%  
Brewer (Location): HYOGO, JAPAN



ITEM#1319, 6/720ML

### ITAMI OTOKOYAMA JUNMAI

Itami is the historical birthplace of sake. And established in 1550, Konishi Brewing Co., Ltd, is the oldest sake brewer in Japan. Serve chilled or warm.

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



ITEM#1326, 6/720ML

### SHIRAYUKI EDO GENROKU

Edo Genroku - Junmai is a modern-day production of a recipe that originated in the late 17th Century, utilizing wild yeast and sake brewing tools and casks of great antiquity. This recipe calls for less water resulting in a more viscous profile and higher concentrations of amino acids.

Alcohol: 12-13%  
Brewer (Location): HYOGO, JAPAN



ITEM#1323, 6/720ML

### HAKURO MUROKA JUNMAI

Retaining its original sake taste, Muroka Genshu (non-filtered undiluted sake) comes in a distinctive bottle, embodying all the uniqueness of the sake brewery where it originates. Enjoy a rough but fresh and rich flavor, a rice taste and a sharp aftertaste.

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



ITEM#1324, 12/300ML

### SHIRAYUKI SSAGASUMI NIGORI

Two way of taste can be feel, clear(regular), and Sake lees made from roughly filtered. Serve at around 45°F.

Alcohol: 12-13%  
Brewer (Location): HYOGO, JAPAN



ITEM#1325, 6/720ML

### SHIRAYUKI KONISHI AOSAE JUNMAI

This Junmai sake using various sake rice is very clean, clear and light taste. Rich taste of Junmai, but smooth texture is characteristic.

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