



ITEM#2756, 6/720ML; #2764, 12/300ML

KAMOTSURU ITTEKI NYUKON

Since the naming of the brand Kamotsuru in 1873, this brewery has been at the forefront of rice polishing technology, and since the Meiji era has pulled the industry forward as a sake pioneer. Kamotsuru receives a large number of awards and honors. Mild aromatics, full-to-medium body, slightly dry.

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



ITEM#2717, 6/720ML; #2718, 12/300ML

KAMOTSURU TOKUBETSU JUNMAI

Well-balanced junmai, showing the full spectrum of flavor with hints of fruits and fungi. Dry and crisp, yet smooth. Top-ranking sake of Hiroshima, served well with vegetables such as seaweed salad and edamame.

Alcohol: 17%
Brewer (Location); HIROSHIMA, JAPAN



ITEM#2716, 12/300ML

KAMOTSURU NAMAKAOI

Invigorating and fresh Junmai sake. Light bodied and excellent chilled. Aged for a short time unpasteurized, and only pasturized before shipping (namachozo).

Alcohol: 14-15%
Brewer (Location); HIROSHIMA, JAPAN



ITEM#2721, 12/180ML; #2775, 6/720ML

KAMOTSURU DAIGINJO GOLD

Introduced in Showa era year 33, this sake was the first Daiginjo ever made available for public purchase, and is Kamotsuru's Signature Brand. Gold Leaf Sakura Blossoms dance to-and-fro in the bottle.

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



ITEM#2553, 30/200ML

KIKUSUI FUNAGUCHI HONJOZO DF

Funaguchi has a rich, full-bodied flavor yet with a refreshing clean finish. Unlike conventional sake (diluted with water to reduce alcohol down to around 15%), funaguchi is un-diluted, cask strength whopping 19% abv, making it a all-around performer from chilled&up,frozen, on the rocks, or mix into cocktails!

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



ITEM#2554, 30/200ML

KIKUSUI FUNAGUCHI AGED GINJO

Japan's no.1 Nama-Sake Aged 1 Year at low temperature. Being a Nama sake the enzymes are still active and over the course of a year, they allow Aged Funaguchi to acquire a heavier mouthier feel, richer, more robust flavor and slightly velvety texture compared to the fruity freshness of Original Gold.

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



ITEM#2555, 30/200ML

KIKUSUI SHIMAI SHINSHU FUNAGUCHI

Limited Edition Funaguchi "New-Rice New-Sake" "Shinmai-Shinshu". Brewed using 100% newly harvested, locally grown Niigata Gohyakumangoku rice, this is a Funaguchi Experience you can only get your hands on once a year. A rich and electrifyingly vivid treat for lovers of super fresh namazake.

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



ITEM#2556, 30/200ML

KIKUSUI FUNAGUCHI KUNKO

Style meets Depth in this special take on the famous Funaguchi. Instead of fortifying Kunko with the usual jozo (distiller's alcohol), sake-kasu Shochu is used, adding a whole new world to the aromatics and flavors of Funaguchi. Lush and luxurious mouthfeel, with a finish that leaves you smiling.

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



ITEM#1901, 6/1.5L

KIKUSUI FUNAGUCHI SMART POUCH

Funaguchi is a rich, full-bodied, rare UN-PASTEURIZED, UN-DILUTED brew. The unique pouch prevents oxidation by blocking the air and light so the sake stays fresh. Portable and convenient, this sake in a bag saves space in restaurant refrigerator.

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