



# Sake

Just as fine wine is all about the grapes; sake is all about the rice. Premium sake is created from superior sake rice grown in specific regions that give the sake a distinctive fragrance and taste.

What differentiates one sake from another is its grade, which reflects how much of the rice has been milled from the grain. The more the rice has been milled, the cleaner, lighter, and more delicate the flavor.

The three primary grades of special designation sake are brewed using special sake rice, water, and koji mold, used in sake brewing to break down the starch molecules into sugar molecules that feed the yeast cells. Depending on the type of sake to be brewed, either no distilled alcohol is used, or very little to enhance the fragrance and flavor.

The four major grades include:

Junmai-shu 純米酒 pure wine made from only rice, water and koji ; no adding of distilled alcohol. Until recently, at least 30% of the rice used for Junmai sake had to be milled away. But the laws have changed, and Junmai no longer requires a specified milling rate. Nevertheless, the amount milled away must, by law, be listed somewhere on the label.

Honjozo-shu 本醸造 a tad of distilled alcohol is added.; at least 30% of rice polished away

Ginjo-shu 吟醸 rice must be polished to at least 60% of its original size.; with or without alcohol added; if bottle is labeled Ginjo, it means distilled alcohol was added; if labeled Junmai Ginjo, it means no alcohol added.

Daiginjo-shu 大吟醸 at least 50% of rice polished away; again with or without added alcohol; if bottle is labeled Daiginjo, it means distilled alcohol was added; if labeled Junmai Daiginjo, it means no alcohol added.



**Junmai Ginjo 東一黒瓶**  
**Azumaichi "Kurobin" 720ml**

Rice type : Yamada Nisiki

Style: modern, light, dry

Polishing grade: 58 %

Alcohol : 15%

Brewer : Gochouda

Town - Region : Shiota – Saga

S1

180 ml  
*Thirty-five*

bottle  
*One hundred thirty*

**Ginjo じょっぱり**  
**Joppari 720ml**

Rice type : Hanafubuki

Style: classic, dry

Polishing grade: 60 %

Alcohol : 15%

Brewer : Rokka brewery

Town - Region: Tsugaru-Aomori

S2

*One hundred twenty*

**Junmai Ginjo 三井の寿**  
**Mii No Kotobuki "Felice" 720ml**

Rice type : Yamada Nisiki

Style: classic, light, dry

Polishing grade: 60 %

Alcohol : 15%

Brewer : Mii no Kotobuki

Town - Region: Tachiarai – Fukuoka

S3

*Thirty-five*

*One hundred thirty*

**Junmai Dai Ginjo 米百俵**  
**Kome Hyappyo 720ml**

Rice type : Koshitanrei

Style: modern, heavy, dry

Polishing grade: 50 %

Alcohol : 15.6 %

Brewer : Tochikura

Town - Region : Nagaoka – Niigata

S4

*Two hundred seventy*



**Junmai Dai Ginjo 花の香和水**  
**Hana No Ka "Nagomi" 720ml**

Rice type : Yamada Nisiki  
Style: modern, light, dry  
Polishing grade: 50%  
Alcohol : 16%  
Brewer : Hana No Ka  
Town - Region : Tamana - Kumamoto  
S5

bottle  
*One hundred thirty*

**Junmai Dai Ginjo 白鶴**  
**Hakutsuru 720ml**

Rice type : Yamada Nisiki  
Style: modern,full body, dry  
Polishing grade: 50%  
Alcohol : 16%  
Brewer : Hakutsuru  
Town - Region : Tamana - Kumamoto  
S6

*One hundred ten*

**Junmai Dai Ginjo 東一雫搾り**  
**Azumaichi " Shizukushibori " 720ml**

Rice type : Yamada Nisiki  
Style: elegant, rich, dry  
Polishing grade: 39%  
Alcohol : 16 %  
Brewer : Gochouda  
Town - Region : Shiota, Saga  
S7

*Two hundred seventy*

**Junmai Dai Ginjo**  
**Vintage: 1996 720ml**

Rice type : Takanenishiki  
Style: elegant, light, dry  
Polishing grade: 50 %  
Alcohol : 15.7 %  
Brewer : Tochikura  
Town - Region : Nagaoka – Niigata  
S8

*Three hundred fifteen*



bottle

**Daiginjo 大坂屋長兵衛**

*One hundred fifty*

**Ozeki Osakaya Chobei 720ml**

Rice type : Yamada Nisiki

Style: light, fruity, dry

Polishing grade: 50 %

Alcohol : 16 %

Brewer : Ozeki

Town - Region : Hyogo

S33

**Junmai Ginjo**

*One hundred twenty*

**Isake Classic 720ml**

Rice type : Yumenishiki, Gohyakumangoku,  
Nishihomare

Style: classic, Light, dry

Polishing grade: 60 %

Alcohol : 14.7

Brewer : Tatsuma-Honke

Town - Region : Hyogo

S32

**Junmai Dai Ginjo 九平次**

*Three hundred twenty*

**Kamoshibito Kuheiji 720ml**

Rice type : Yamada Nisiki

Style: Elegant, fruity, dry

Polishing grade: 50 %

Alcohol : 16%

Brewer : Kamoshibito Kuheiji

Town - Region : Aichi

S31

**Junmai Dai Ginjo 真吾の一本**

*Two hundred eighty*

**Shingo no Ippon 720ml**

Rice type : Yamada Nisiki

Style: modern, light, dry

Polishing grade: 35 %

Alcohol : 15%

Brewer : Shirataki

Town - Region : Yuzawa - Niigata

S12



bottle

**Dai Ginjo Kikuhime 菊姫平成 6 年**  
**"Heisei 6 Brewery Year" 720ml**

*Four hundred eighty*

Rice type : Yamada Nisiki  
Style: superfine, rich, dry  
Polishing grade: 50 %  
Alcohol : 18%  
Brewer : Kikuhime  
Town - Region : Hakusan – Ishikawa  
S13

**Matsu No Tsukasa "Abyss" 松の司 720ml**

*One hundred fifty*

Rice type : Yamada Nisiki  
Style: classic, light, dry  
Alcohol : 16 %  
Brewer : Matsu-No Tsukasa  
Town - Region : Ryūō – Shiga  
S14

**Takakiya "Soboku" 鷹来屋 720ml**

*One hundred forty*

Rice type : Yamada Nisiki  
Style: classic, light, dry  
Polishing grade: 55 %  
Alcohol : 16 %  
Brewer : Hamashima Shuzo  
Town - Region : Ogata, Ōita  
S15

**65/13 720ml**

*One hundred forty*

Rice type : Yamada Nisiki  
Style: modern, light, dry  
Polishing grade: 65 %  
Alcohol : 13 %  
Brewer : Shiraito Sake  
Town - Region : Itoshima, Fukuoka  
S16



bottle

**Junmai Zuiyou 瑞鷹 720ml**

Rice type : Amakisari, Hananishiki

Style: rich, dry

Polishing grade: 65 %

Alcohol : 16%

Brewer : Zuiyou

Town - Region : Kumamoto

S35

*One hundred thirty-five*

**Junmai Ginjo 銀嶺月山雪中熟成**

*Ninety*

**Ginrei Gassan 300ml**

Rice type : Yamada Nisiki

Polishing grade: 58 %

Style: elegant, dry

Alcohol : 11 %

Brewer : Ginrei Gassan

Town - Region : Sagae – Yamagata

S19

**Sparkling Sake**

**Shirakawago Tansan Junmai**

*One hundred twenty*

**AwaNigori 500 ml**

**白川郷炭酸純米泡にごり酒**

Rice type : Akebono

Style: cloudy, Sweet

Alcohol : 11%

Brewer : Miwa Shuzo

Town - Region : Gifu

S17

*Ninety-five*

**Dassai Sparkling 39 360ml**

**獺祭磨き三割九分 スパークリング**

Rice type : Yamada Nisiki

Polishing grade: 39%

Style: elegant, sweet

Alcohol : 14%

Brewery: Asahishuzo

Prefecture: Shuto, Yamaguchi

S18



## Shochu

60 ml

bottle

### **Iichiko Frasco** 750ml いいちこ

Thirty

Two hundred sixty

Type: Ko Rui , Barley

Alcohol : 30 %

Brewer : iichiko

Town - Region : Oita

S20

### **Iichiko Kogane no imo** 700ml いいちこ

Fifteen

One hundred ten

Type: Sweet Potato

Alcohol : 25 %

Brewer : iichiko

Town - Region : Fukuoka

S21

### **Bakudan Hanatare** 360ml 爆弾ハナタレ

Forty

One hundred twenty

Type: Sweet Potato

Alcohol : 44 %

Brewer : Fukuoka Kuroki

Town - Region : Takanabe, Miyazaki

S22

## Plum Liquor

120ml

bottle

### **Shiraume no Niwa** 白梅の庭 500ml

Thirty-five

One hundred ten

Type: Plum & Aged Daiginjo Sake

Alcohol : 10 %

Brewer : Shiraito

Town - Region : Itoshima, Fukuoka

S24

### **Niwa no Uguisu Uguisutomari** **"Tomari Aged 11 Years"** 720ml

Ninety

Two hundred-fifty

Type: Plum & Rice Shochu

Alcohol : 12 %

Brewer : Yamaguchi Sake Brewery

Town - Region : Itoshima, Fukuoka

S25