



ARAMASA NO.6

*Aramsa No. 6 Sake celebrates the yeast that was originally isolated from Akita's Aramasa Sake Brewery in 1935. This pure yeast strain (Kyōkai No 6 Kōbo, きょうかい六号酵母) is currently the oldest yeast distributed by the Brewing Society of Japan and can be used by Sake brewers throughout the country. The sake is all made with rice from Akita prefecture but each type differs by the degree of rice polishing. **It is a premium sake so called "dream sake" and is hard to find even in Japan.***



Aramasa No.6 Type S

The S-Type of the "No.6" model is a flagship model for "Superior". The initial aroma of this sake reveals itself in layers. Complex yet allowing your taste buds to discover notes of several tropical fruits and smoky apricot. A light and soft mouthfeel accompanied by over-ripened lychee. A medium body sake with amazing transitions that ends off with an appetite-enhancing citrusy bitterness.

*Prefecture: Akita
Brewery: Aramasa Shuzo
Grade: Junmai Ginjyo
ALC: 15%
Rice Polishing: 55%
SMV: +1
740ml: \$490*

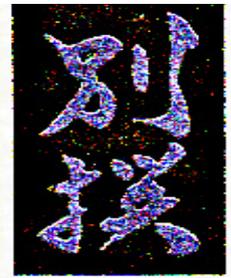
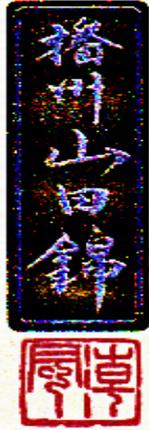


Aramasa No.6 Type X

The X-Type of the "No.6" model is a flagship model for "eXcellent". Kuramoto believes that the X-Type used the polished rice to give a better finish and the clearest and most vivid presence of No.6 yeast. Classic and modern taste coexist, the attack is crystal clear, extracted the natural sweetness and sourness which the rice initially has, elegant and long after flavour like young strawberries and mint.

*Prefecture: Akita
Brewery: Aramasa Shuzo
Grade: Junmai Daiginjyo
ALC: 15%
Rice Polishing: 40%
SMV: -
740ml: \$650*

創業元和元年
 釀造元
 鳥本酒造株式会社
 山形県村山市大字富五一八二番地



純米吟醸酒

日本酒
 原材料名／米・米麴
 精米歩合 50%
 アルコール分16度 720ml 詰
 お酒は20歳になってから
 製造年月

JUYONDAI

*Juyondai Sake is a sake brewery that started 400 years ago for 14th generations and currently run by 15th generation. Juyondai Sake has never lost its first place among the best Japanese sake for 20 years and has a nickname of **fantasy sake that is hard to find even in Japan**. In Japan, **Juyondai is the number one sake that you should try before you die**. It is a **super-premium** variety of and is extremely seasonal which explains its scarcity and high price. Even with its high price, Juyondai is one of the most sought-after types of sake because of its reputation as an outstanding type of sake.*



Juyondai Ginsen Ginjo

Brilliant and clean sake, the top note is fruity like apples and bananas, the texture is thick and creamy. Sweetness, bitterness and sourness are mixed correctly, the body is light and dry finish.

Prefecture: Yamagata
 Brewery: Takagi Shuzo
 Grade: Ginjo
 ALC: 15%
 Rice Polishing: 50%
 SMV: +2
 1800ml: \$1650



Juyondai Junmai Ginjo Sakemirai

Made with a little known and elaborate rice called sakemirai. Gorgeous and ever so slightly sweet with very low acid allowing it to melt on the palate. Fruity and smooth to drink.

Prefecture: Yamagata
 Brewery: Takagi Shuzo
 Grade: Junmai Ginjo
 ALC: 16%
 Rice Polishing: 50%
 SMV: -4
 1800ml: \$2000