



## TANOSHII SAKE LIST

**\*Please read before order\***

- \* **SMV:** represents the dryness or sweetness of the sake.
  - The sake is drier as SMV is more **positive (+)**
  - The sake is sweeter as SMV is more **negative (-)**
- \* **ALC:** represents alcohol degree.
- \* We keep the remaining sake and whisky for **40 days**.

\* **Corkage Fee**

• Wine&Champagne: \$40

• Sake \$50

• Whisky: \$60

**\*Tanoshii doesn't sell sake by glass for the best taste, fresh aroma and condition.\***

**\*Sake with a label are not available at the moment due to stock shortage.\***

# JUYONDAI / 1800 ml

*(No.1 Ranking sake for 30 years/ No.1 Ranking of hardest sake to find)*

**Juyondai Sake** is a sake brewery that started 400 years ago for 14<sup>th</sup> generations and currently run by 15<sup>th</sup> generation. **Juyondai Sake has never lost its first place among the best Japanese sake for 30 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.

*\*Limited sake stock, please check with our staff before order\**



## **Juyondai Nakadori Daiginjo**

~~3000~~ 2500

Pref: Yamadanishiki  
Polish: 35%  
ALC: 15%

“Limited edition Daiginjo polished Yamadanishiki up to 35%, and brewed carefully under low temperature.”



## **Juyondai Junmai Daiginjo Ushuhomare**

~~2800~~ 2000

Pref: Ushuhomare  
Polish: 40%  
ALC :15%

“Produced by the new flagship rice of Juyondai, Ushuhomare, supreme balance of Umami and sweetness like powder snow.”



## **Juyondai Gokujo Morohaku Junmai Daiginjo**

~~2800~~ 2000

Pref: Yamagata  
Polish: 50%  
ALC: 15%

“The aroma is just like a peach. It has a robust taste of Umami and sweetness, but aftertaste is light.”



## **Juyondai Chotokusen Junmai Daiginjo**

~~2800~~ 2000

Pref: Yamadanishiki  
Polish: 35%  
ALC: 15%

“The leading taste is the simple but elegant sweetness, and it's silky smooth. The naturally sweet aroma is like a young melon.”

# JUYONDAI / 1800 ml

**(No.1 Ranking sake for 30 years/ No.1 Ranking of hardest sake to find)**

*Juyondai Sake is a sake brewery that started 400 years ago for 14<sup>th</sup> generations and currently run by 15<sup>th</sup> generation. Juyondai Sake has never lost its first place among the best Japanese sake for 30 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.*

***\*Limited sake stock, please check with our staff before order\****



**Juyondai ~~2500~~ 1800**  
**Junmai Ginjo**  
**Sakemirai**

Pref: Yamagata  
ALC: 16%  
Polish: 50%  
SMV: -4

“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.”



**Juyondai ~~2400~~ 1700**  
**Ginsen Ginjo**

Pref: Yamagata  
ALC: 15%  
Polish: 50%  
SMV: +2

“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.”



**Juyondai ~~2400~~ 1700**  
**Funatare**

Pref: Yamagata  
Polish: 50%  
ALC: 17%

“The fruity aroma is like muscat or apple. It has a light and fresh sweetness and rich Umami. The aftertaste is well-balanced bittersweetness and refreshing.”



**Juyondai ~~2200~~ 1600**  
**Honmaru**

Pref: Yamagata  
Polish: 55%  
ALC :15%

“It has a fruity aroma, and the elegant sweetness spread in your mouth. The after is refreshing.”

## LIMITED SAKE / 1800ml



### **Hanamura Aiyama Junmai Daiginjo**

480

Pref: Akita  
Polish: 45 %  
ALC: 15 %

The rich sweetness unique to Aiyama, and the aroma is juicy and mellow fruity.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Hanamura Junmai Rikuuden**

480

Pref: Akita  
Polish: 55%  
ALC: 16%

The fruity and gorgeous aroma is just like a peach. It's more smooth and mild like sour cream. The finish is bitter.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Hanamura Sakemirai Junmai Ginjo**

480

Pref: Akita  
Polish: 50%  
ALC: 15 %

It has a sophisticated sweet aroma just like white peach. The texture is soft, the acidity slightly passes through the throat, and the sweetness and Umami spread in your mouth."

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Hanamura Omachi Junmai Ginjo**

480

Pref: Akita  
Polish: 50%  
ALC: 15 %

It has a elegant aroma. The sweetness like peach and Umami is very well-balanced, and it has a rich taste.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Hanamura Dewasansan Junmai Ginjo**

480

Pref: Akita  
Polish: 50 %  
ALC: 16 %

It has Umami and sweetness, but the aftertaste is refreshing.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Hanamura Misatonishiki Junmai Ginjo**

480

Pref: Akita  
Polish: 50 %  
ALC: 16 %

Gorgeous aroma and pure and transparent sweetness which finish cleanly.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**

## LIMITED SAKE / 1800ml



### **Sharaku Junmai Ginjo Omachi 580**

Pref: Fukushima  
Polish: 45%  
ALC: 16%

It is a well-balanced Sake that is fresh, rich and sharp.

*\*Competing between over 2000 sakes, Sharaku was the Champion for 5 years straight. It is one of the best 5 sakes you must try before you die. \**



### **Hououbiden Junmai Ginjo Gohyakumangoku 480**

Pref: Tochigi  
Polish: 55%  
ALC: 16-17%

It has a calm but elegant aroma. The taste has a sharp. Well-balanced Umami spread in your mouth.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Sharaku Junmai Ginjo Sakemirai 480**

Pref: Fukushima  
Polish: 50%  
ALC: 16%

The top note is calm, and it has a fruity aroma in your mouth. The taste is sharp and you can appreciate the Umami in your mouth.

*\*Competing between over 2000 sakes, Sharaku was the Champion for 5 years straight. It is one of the best 5 sakes you must try before you die. \**



### **Hououbiden Junmai Ginjo Yamadanishiki 480**

Pref: Tochigi  
Polish: 50%  
ALC: 16%

The aroma like mascat slightly spread. It has elegant taste the most of the rice sweetness, and good length

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



### **Sharaku Junmai Ginjo Origarami Nama 480**

Pref: Fukushima  
Polish: 50%  
ALC: 16%

The top note is not too strong, but young peach like fresh and soft aroma soft aroma spreads by holding in the mouth, the perfect balance between freshness and richness, and the sourness coming in the finish is beautiful.

*\*Competing between over 2000 sakes, Sharaku was the Champion for 5 years straight. It is one of the best 5 sakes you must try before you die. \**



### **Hououbiden Junmai Ginjo Kanbashi 480**

Pref: Tochigi  
Polish: 55%  
ALC: 16%

It's produced by the organic OYAMANISHIKI. The pure Umami is gently extracted, and you can enjoy the exquisite elegance.

*\*One of the top 10 fantasy Sake that is hard to find even in Japan. It is one of top 8 best sake in japan, and a sake listing under top 10 sake you must try before you die. \**



## 1800ml Sake



### **Kubota Manjyu** 580 **Junmai Daiginjo**

Pref: Niigata  
SMV: +2

Complex, pleasant flavour and flawless balance as crafted with expert brewing techniques, has a floral and refined aroma in perfect harmony with clean and smooth texture.



### **Dassai 23** 680 **Junmai Daiginjo**

獺祭 23 純米大吟醸  
SMV: +4

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world. With a nose of grapes, flowers, strawberries and mineral water flavour is as luscious as the aroma. Gorgeous aroma of melons and peaches with fruity and elegant long finish.

### **Hakkaisan** 350 **Junmai Daiginjo**

Pref: Niigata  
ALC: 15.5%  
SMV: +6

Junmai Daiginjo brewed with "Raiden's shimizu", which is made entirely of hand-made koji and the melted water of Hakkaisan. In addition of yamadanishiki and gohyakumangoku that have been milled to 45%, the combination of Miyama Nishiki has made it a pure rice liquor that is distinctive to Hakkaiyama but never breaks. It is a slightly high-grade mid-course sake with a transparent and crisp taste, and the elegant spiciness that spreads out complements the dishes. Rice: Yamadanishiki. Miyamanishiki, Gohyakumangoku  
Yeast: Akita Konno No.2



### **Dassai 39** 380 **Junmai Daiginjo**

獺祭 39 純米大吟醸  
SMV: +6

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%. The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruit basket flavours and has a very wine-like acidity presence with a long finish. Hints of pear. Chewy, round and soft but bright-go figure!



### **Nanbu Bijin** 280 **Tokubetsu Junmai**

Pref: Iwate  
ALC: 15.5%  
SMV: +4

One of Nanbu Bijin's regular sake. Slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor.

*It has won "Champion Sake of 2017" at IWC International Wine Challenge.*



### **Dassai 45** 340 **Junmai Daiginjo**

獺祭 45 純米大吟醸  
SMV: +5

The best-selling sake Dassai 50 has been re-manufactured to Dassai 45, with a 5% increased rice polishing rate. Collection of sweet aromas including grape juice, cotton candy and a hint of lemonade. The subtle sweetness of berries become more pronounced when the fluid warms in the mouth.



## 1800ml Sake



**Kamonishiki**  
**Nifudasake**  
**Junmai Daiginjo**  
**Funabakumi**

320

ALC: 15.0%  
SMV: +5  
Acidity: 1.3

*\*Rising star of Japanese sake. It is one of the Top 30 popular sake in Japan\**

“Audaciously gorgeous and fresh elegant aromatics with exquisite textures and layers of immensely precise yet clean flavours. Yuichi Tanaka, who helms the brewing at just 28 years old is undoubtedly one of the most prominent rising stars within the sake world.”



**Kamoshibito Kuheiji**  
**Junmai Daiginjo**  
**Yamadanishiki, Eau Du Desir**

320

Pref: Aichi  
ALC: 16%  
SMV: +0

*\*Most popular sake in France\**

“EAU DU DESIR” means “hope of water”. Lush aroma of grapefruit and green plant feeling. Gently mouth filled with honey sweetness followed by soft acidity and a hint of minerality with a good structure.



**Senkin Modern Muku**  
**Junmai Daiginjo**

320

Pref: Yamadanishiki  
ALC: 16%  
SMV: N/A

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.



**Nabeshima Daiginjo**

598

ALC: 17.0%  
SMV: +5  
Acidity: 1.7

*\*Won the “Champion Sake of 2011” at IWC International Wine Challenge\**

This elite sake marks intensity of citrus-dominant aromas including yuzu and ripe lemon, embellished with a hint of golden apple. One’s first impression is that of a subtly sweet and floral sake, yet a spirituous pungency gives a sense of dry savouriness. Generous alcohol and full-throttle concentration augurs age-worthiness, with the noble refinement of steamed rice notes buzzing through the palate from beginning to end.



**Nabeshima**  
**Tokubetsu**  
**Junmaishu Namazake**

320

ALC: 15.0%  
SMV: +2  
Acidity: 1.6

Super fresh with lively carbonation & restrained bitterness. Clean umami, with great clarity.



**Nabeshima**  
**Tokubetsu Junmai**

280

ALC: 15.0%  
SMV: +6  
Acidity: 1.6

Abundant aromas of golden apple, passion fruit and mango are offset by the saveur of rice paper notes and saline minerality, giving life and tension to the palate. Well balanced with moderate sweetness and high toned spirit notes for warmth and a plush mouthfeel, this sake boasts zesty acidity auguring well for ageing and further complexity.

## TANOSHII LIMITED EDITION SAKE: ARAMSA NO.6 / 720ml

**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.  
Due to limited number of stock, kindly enquire our staff before ordering.**



### Aramasa No.6 Type X

480

Prefecture: Akita  
ALC: 15%  
SMV: -

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.



### Aramasa No.6 Type S

380

Prefecture: Akita  
ALC: 15%  
SMV: +1

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.



### Aramasa No.6 Type R

320

Prefecture: Akita  
ALC: 15%  
SMV: +1

The R-Type of the “No.6” model is a flagship model for “Regular”. Produced with the traditional Kimoto method, none yeast, lactic acid additive, it is a very natural sake. The taste is filled with the unique sourness and sweetness with fresh and juicy taste like grapefruits. Towards the end, the elegant umami and fruity aroma are gradually spreading and the finish is clean and crisp.



## TANOSHII LIMITED EDITION SAKE: ARAMSA / 720ml

*Aramasa, along with Limited Aramasa Color series no.6, is the **most loved sake amongst young generations**. The popularity of the sake is **streaking high** and it is **one of the top 10 sake even hard to find in Japan**. The sake is also listed under one of top 6 sake in Japan.*



### **Aramasa Colors Cosmos Nakadori**

**280**

Polish: 45%  
ALC: 15%  
Acidity: N/A  
SMV: N/A

“This rice is also Akita’s local brewer’s rice, and Aramasa used to be an only brewery to produce Sake with using this rice until a few years before, so it’s a signature rice of Aramasa. The texture is smooth, and the balance of sweetness, Umami, sourness, and bitterness are lovely. Please enjoy its sophisticated complexity.”



### **Aramasa Colors Lapis Lazuli Nakadori**

**280**

Polish: 40%, 50%  
ALC: 15%  
Acidity: N/A  
SMV: N/A

“Produced with the traditional Kimoto method, none yeast, lactic acid additive, it’s very natural Sake, The acidic and sweet taste like muscats are just like white wine; moreover, the aroma is fresh and fruity like lemon. Its complex Umami draws the line against the white wine.”



### **Aramasa Kimoto Colors Bundle Viridian**

**280**

Polish: 40%, 55%, 65%  
ALC: 15%  
Acidity: N/A  
SMV: N/A

“Produced with the traditional Kimoto method, none yeast, lactic acid additive, it’s very natural Sake, The acidic and sweet taste like muscats are just like white wine; moreover, the aroma is fresh and fruity like lemon. Its complex Umami draws the line against the white wine.”



### **Aramasa Winning Label of Japan Sake Appraisal 2019**

**280**

Polish: 30%  
ALC: 16%  
Acidity: 1.4  
SMV: N/A

“The aroma note is fruity but not too gorgeous. As delivering the glass to the mouth, the elegantly fruity aroma goes through the nose, and it makes it a luxurious Sake. The texture is crystal clear, and it’s lightly sweet. The refreshing sourness strengthens the flavour of berries. The dryness coming at the end clears the sweetness, and gentle sourness lasts elegantly.”

## TANOSHII LIMITED EDITION SAKE: JIKON / 720ml

- Fantastic sake that has never came out of the world before –

Extremely rare and premium that it is even hard to get from its origin country, Japan.

Meaning of Jikon: Do not be restrained on past nor future and live the present.

**Due to limited number of stock, kindly enquire our staff before ordering.**



### Jikon Junmai Daiginjo

480

而今 純米大吟醸

Pref: 三重 Mie

ALC: 15.6%

SMV: +0

Outstandingly elegant sake with soft and smooth feeling on the tongue, sweetish, but crisp and very delicate flavor of rice with complex fruity notes blossoms on the palate.



### Jikon Junmai Ginjo Omachi

380

而今 純米吟醸 雄町

Pref: 三重 Mie

ALC: 16.5%

SMV: +0

Gentle melon aroma with lively and brighter notes of grapefruit with sweetness of Omachi rice that adds rich taste.



### Jikon Tokubetsu Junmai

280

而今 特別純米

Pref: 三重 Mie

ALC: 16.1%

SMV: +1

Sweetish aroma of berry and very refreshing finish with good acidity and lingering astringency and a slight bitterness.

## LIMITED SAKE / 720ml



### Miyakanbai **Junmai Daiginjo**

320

Pref: Miyagi  
Polish: 19%  
ALC: 16%  
SMV: +5.5  
Acidity: 1.2

“Striving for a supremely elegant sake to be paired with a kaiseki meal, Head Toji - Iwasaki san extracted what he considers to be the purest expression of umami from rice. Hints of white lilies & Daffodil on the nose; opulent & silky mouthfeel.”

*\*Limited sake that polished the rice to 81%. Enjoy the new world of sake\**



### Sharaku **Junmai Daiginjo** Special Brew

260

Pref: Fukushima  
Polish 50%  
Alc: 16%  
SMV: N/A  
Acidity: N/A

Lychee and banana-like sophisticated aroma. There's still freshness but it has umami too!

*\*Competing between over 2000 sakes, Sharaku was the Champion for 5 years straight. It is one of the best 5 sakes you must try before you die.\**



### Hanaabi Hattan **Junmai Daiginjo**

250

Pref: Saitama  
Polish: 50%  
ALC: 48%  
SMV: N/A  
Acidity: N/A

“The most attractive characteristic of this brand is the fruitiness. As soon as opening the bottle, the fruity aroma like pineapple and melon pops up. The taste is sweet and sour, and the elegant Umami makes this label, not just fruity Sake.”

*\*One of the top 10 fantasy sake that is hard to find even in Japan. One of the top 4 sake in Japan\**

## **NABESHIMA SAKE / 720ml**



### **Nabeshima 418** **Junmai Daiginjo** **Yamadanishiki 35%**

ALC: 16.0%  
SMV: +3  
Acidity: 1.6

This premium Junmai Daiginjo is brewed with sensational precision and elegance. The purity and clarity from the the finest specially designated yamadanishiki rice is astounding. Melons, blossoms, nectarines & steamed rice meld together, albeit, almost perfectly. Reserved for the finest kaiseki and sushi experiences.



### **Nabeshima 980** **Black Label**

ALC: 16.0%  
SMV: N/A  
Acidity: N/A

Imori san, owner and Head-Toji is pushing the boundaries with the concept of Nabeshima Black. Many breweries have been fixated on rice polishing ratios and conforming to sake competition guidelines for commercial credence & viability. Nabeshima Defying the commercial norms which drive the sake industry today, Imori san conceptualized Nabeshima Black for the perfect immersive experience within a fine dining environment.



### **Nabeshima 278** **Junmai Daiginjo** **Aiyama**

ALC: 16.0%  
SMV: +5  
Acidity: 1.3

Brewed using the most premium Aiyama rice from Hyogo, this Junmai Daiginjo offers an exquisite expression of the rice varietal. Quintessentially Nabeshima in how it presents itself on the nose & likewise, on the palate, the rich, opulent and majestic sake finishes with immense finesse.



### **Nabeshima 288** **Daiginjo**

ALC: 17.0%  
SMV: +5  
Acidity: 1.7

*\*Won the "Champion Sake of 2011" at IWC International Wine Challenge\**

This elite sake leaps from the glass with a marked intensity of citrus-dominant aromas including yuzu and ripe lemon, embellished with a hint of golden apple. One's first impression is that of a subtly sweet and floral sake, yet a spirituous pungency gives a sense of dry savouriness. Generous alcohol and full-throttle concentration augurs age-worthiness, with the noble refinement of steamed rice notes buzzing through the palate from beginning to end.

## NABESHIMA 720ml Sake



### **Nabeshima 178** **Junmai Ginjo** **Omachi**

ALC: 16.0%  
SMV: +2  
Acidity: 1.3

A confluence of savoury, fragrant fruit aromas including apple, pear and quince, toned by a floral whiff and lactic undertones, this sake is a textural tour de force. The saveur of high quality steamed rice is ever present as its subtle nuances expand across a smooth and concentrated palate of formidable intensity. A persistent finish is given lift by a lick of sweetness and an almond-bitter finish.



### **Nabeshima 178** **Junmai Ginjo** **Yamadanishiki**

ALC: 16.0%  
SMV: +5  
Acidity: 1.6

A litany of citrus notes meld seamlessly with sweeter fruit aromas including pineapple, wild strawberry and a hint of mango. The palate suggests a soft spectrum of steamed rice nuances and pungent floral tones, expanding to a sweet round finish that is nevertheless long, pillant and perked by a zippy spritz upon opening. Impeccably integrated, this sake is clearly hewn from the finest rice and purest of water.



### **Nabeshima 158** **Tokubetsu Junmai**

ALC: 15.0%  
SMV: +6  
Acidity: 1.6

Abundant aromas of golden apple, passion fruit and mango are offset by the saveur of rice paper notes and saline minerality, giving life and tension to the palate. Well balanced with moderate sweetness and high toned spirit notes for warmth and a plush mouthfeel, this sake boasts zesty acidity auguring well for ageing and further complexity.



### **Nabeshima 168** **Tokubetsu** **Junmaishu Namazake**

ALC: 15.0%  
SMV: +2  
Acidity: 1.6

Super fresh with lively carbonation & restrained bitterness. Clean umami, with great clarity.



## KUHEIJI SAKE / 720ml

Kamoshibito refers to a person who makes the drink and “Kuheiji” is the name of a person. Therefore, Kamoshibito Kuheiji represents an excellent quality that names after a person with tropical flavor and deep taste of Yamada Nishiki. It has gained its recognition at three Michelin stars restaurant in Paris.



### **Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae** **350** **\*LIMITED EDITION\***

Prefecture: Aichi  
ALC: 16%  
SMV: +0

Brewed using Yamada Nishi rice. Taste of the highest peak of the Kuheiji series. Elegant, rich fragrance and clear. Well balanced of the umami taste and sweetness with pleasant acidity that spread across the palate.



### **Kamoshibito Kuheiji Junmai Daiginjo Kanochi** **270** **\*LIMITED EDITION\***

Prefecture: Aichi  
ALC: 16%  
SMV: +0

Using Yamada Nishiki polished to 40%. Fragrance of grapefruit and wild strawberries, acacia flowers. Robust feel of fruitiness with sweetness and exotic flavor leaves a lingering finish. Complex feels of acidity, sweetness, pungency, bitterness and astringency with delicate and elegant flavor.



### **Kamoshibito Kuheiji Junmai Daiginjo** **158** **Yamadanishiki, Eau Du Desir**

Prefecture: Aichi  
ALC: 16%  
SMV: +0

*\*Most popular sake in France\**

“EAU DU DESIR” means “hope of water”. Lush aroma of grapefruit and green plant feeling. Gently mouth filled with honey sweetness followed by soft acidity and a hint of minerality with a good structure.

## DASSAI SERIES / 720ml

The name of sake “DASSAI” means “otter festival.” Part of the name refers to an ancient name of the region here in Yamaguchi Prefecture, as long ago there were many otters frolicking in the nearby rivers. Otters will lay out the fish that they catch on the shore, almost as if they are showing them off in a festival. The theme underlying DASSAI sake is “Making sake is making dreams: opening a new era of sake.”

Dassai 23 has won a 1<sup>st</sup> place in White Wine of the World Awards. Be prepared for an experience beyond all your expectations of sake. Unparalleled smoothness and clean, complex flavours engulf the entire palate, followed by a stunning length of finish.



### **Dassai 23 Junmai Daiginjo**

**350**

獺祭 23 純米大吟醸

ALC: 16%

SMV: +4

With its rice milling of 23%, which is the highest milling of all commercial sake has been received very well around the world. With a nose of grapes, flowers, strawberries and mineral water flavour is as luscious as the aroma. Gorgeous aroma of melons and peaches with fruity and elegant long finish.



### **Dassai 39 Junmai Daiginjo**

**220**

獺祭 39 純米大吟醸

ALC: 16%

SMV: +6

With its rice milling of 39%, it is a second best quality defined by its rice milling after 23%. The nose is fruity with koji rice, apple, honeydew and strawberry aromas. A very plush sake that is loaded with fruit basket flavours and has a very wine-like acidity presence with a long finish. Hints of pear. Chewy, round and soft but bright- go figure!



### **Dassai 45 Junmai Daiginjo**

**180**

獺祭 45 純米大吟醸

ALC: 16%

SMV: +5

The best-selling sake Dassai 50 has been re-manufactured to Dassai 45, with a 5% increased rice polishing rate. Collection of sweet aromas including grape juice, cotton candy and a hint of lemonade. The subtle sweetness of berries become more pronounced when the fluid warms in the mouth.

## NANBU BIJIN SAKE / 720ml

Nanbu Bijin Brewery, located in Ninohe city was founded in 1902. This area of northern Japan is blessed with beautiful natural reserves—pristine ground water, two national parks, and a lake. Nanbu 南部 literary means "southern", but the actual meaning stems from the traditional name of the region. Bijin 美人 means "beautiful woman" and is derived from the brewery's mission to produce clean, beautiful sake. Nanbu Bijin is loved internationally, as it lives up to its English name, "Southern Beauty."



### Nanbu Bijin **Jumai Daiginjo** Yamadanishiki Shin Paku

158

Prefecture: Iwate  
ALC: 16.5%  
SMV: +4

The label has a design that imaged a white color of sake rice. It has a very good balance between gorgeous ginjo aroma flavor and soft tastes of Yamada Nishiki sake rice.



### Nanbu Bijin **Jumai Daiginjo** Omachi

158

Prefecture: Iwate  
ALC: 16%  
SMV: +6

It has a soft, rich and deep taste. The label has a design that imaged the determination for making Junmai Daiginjo Omachi based on its traditional style and the mind for polishing as it is and richness of the sake.



### Nanbu Bijin **Tokubetsu Junmai**

148

Prefecture: Iwate  
ALC: 15.5%  
SMV: +4

This is one of Nanbu Bijin's regular sake, made with local Iwate Ginotome sake rice. This slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor. This sake was made as the best of best sake, which goes well with any meal. *It has won "Champion Sake of 2017" at IWC International Wine Challenge.*

## **SENKIN SAKE / 720ml**



### **Senkin Modern Kamenoo Junmai Daiginjo**

**168**

Pref: Kamenoo  
ALC: 15.0%  
SMV: N/A

Clean perfumed notes of tropical fruits, such as banana, with some peach and pear. Lighter in flavor and texture than Muku, but with a presence, density, elegance and balance that only top grade sake can provide.



### **Senkin Modern Omachi Junmai Daiginjo**

**168**

Pref: Tochigi  
ALC: 16.0%  
SMV: NA

This sake has a sharp nose and forward flavor. Bouquet of fresh fruit laced with hints of mineral provides a complex nose. A rich rush of flavor unloads on first sip, with a flavor that tapers gradually. Accompanied by ripe acidity to make a complex & enjoyable drink.



### **Senkin Modern Muku Junmai Daiginjo**

**158**

Pref: Yamadanishiki  
ALC: 16%  
SMV: N/A

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.

## 720ml Sake



### **Daishinshu Kinmon-nishiki Junmai Daiginjyo**

**180**

Pref: Nagano  
Polish: N/A  
ALC: 15%  
SMV: +5  
Acidity: N/A

“The fragrance of the sake captures you at the start while the wetness of sake lingers in the mouth. A slightly drier sake when compared, to the Daishinshu Betsukakoi Junmai Daiginjyo Sake yet is much more refined and gives off a well-balanced finish.”

*\*Daishinshu is one of the top 20 sake in Japan ranking.  
It is a special limited fall edition\**



### **Daishinshu Tokubetsu Junmai Karakuchi**

**158**

大信州辛口特別純米

Pref: Nagano  
SMV: +8

A clean, slightly rich taste and dry flavor that makes it light and very drinkable.



### **Akabu Junmai Ginjo**

**158**

Pref : Iwate/Morioka  
SMV: +1

Akabu Shuzo was revived after it happened huge earthquake in Japan 2011. Toji (Chief sake brewer) named Mr. Ryunosuke got Kikisakeshi – sake master- Champion when he was university student. Fruity taste and smooth finish. Also we can feel rich Umami of rice in between.



## 720ml Sake



### Isojiman **Junmai Daiginjo** Omachi 40

280

Pref: Shizuoka  
Polish: 43%  
ALC: 17%  
SMV: +3 ~ +4  
Acidity: 1.2

“Brewed using the highly prized & premium Omachi rice from Akaiwa city in Okayama prefecture, with fermentation at ultra low temperatures, enjoy the captivating & gorgeous ginjo aromas with amazingly rounded & soft mouthfeel.”

*\*One of the top 10 fantasy sake that is hard to find even in Japan. It is one of the top 20 in sake ranking\**



### Watanabe W **Junmai Muroka Nama** Genshu

178

Pref: Yamadanishiki  
Polish 45%  
SMV: +2  
Alc: 17%  
Acidity: N/A

Pronounced, lively fruity aromas of musk melon, grapefruit, pineapple & apricot. This is a heavy bodied sake, with fresh yet deep flavours of kiwi and pineapple. Hints of minerals punctuates this sake, and it finishes with a touch of pleasant bitterness and lingering heat. Japanese Comedy TV is played to the fermentation tanks so that the sake yeast is happy.



### Kamonishiki Nifudasake **Junmai Daiginjo** Namazume Genshu ver.8

168

Pref: Nigata  
Polish: 50%  
ALC: 16%  
SMV: +3.0  
Acidity: 1.2

“Audaciously gorgeous and fresh elegant aromatics with exquisite textures and layers of immensely precise yet clean flavours. Yuichi Tanaka, who helms the brewing at just 28 years old is undoubtedly one of the most prominent rising stars within the sake world.”

*\*Rising star of Japanese sake. It is one of the Top 30 popular sake in Japan\**

## 300ml Sake

### **Hakkaisan Junmai Daiginjo**

78



Pref : Niigata  
ALC: 15.5%  
SMV: +6  
300ml x6

Junmai Daiginjo brewed with "Raiden's shimizu", which is made entirely of hand-made koji and the melted water of Hakkaisan. In addition of yamadanishiki and gohyakumangoku that have been milled to 45%, the combination of Miyama Nishiki has made it a pure rice liquor that is distinctive to Hakkaiyama but never breaks. It is a slightly high-grade mid-course sake with a transparent and crisp taste, and the elegant spiciness that spreads out complements the dishes. Rice: Yamadanishiki. Miyamanishiki, Gohyakumangoku Yeast: Akita Konno No.2

### **Hakkaisan Daiginjo**

68



Pref : Niigata  
ALC: 15.5%  
SMV: +5  
300ml x6

Daigino brewed with "Raiden's shimizu", which is Yamadanishiki & Gohyakumangoku carefully selected for this sake, and all rice is hand-made. It is a slightly high grade sake with a fine, mellow and crisp taste, and a subtle refined spiciness that complements the dish. Rice: Yamadanishiki. Gohyakumangoku Yeast: Association No. 901

### **Nanbu Bijin Tokubetsu Junmai**

68



Pref: Iwate  
ALC: 15.5%  
SMV: +4  
300ml

One of Nanbu Bijin's regular sake. Slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor.

*"It has won "Champion Sake of 2017" at IWC International Wine Challenge."*

## Fruit Sake



### Kozaemon Yuzu shu Sake base

108

小左衛門 柚子酒

ALC: 7.6 %

720ml

The Kozaemon Yuzu shu is a liqueur made of 100% Japanese Yuzu and Sake. The remarkable difference from the ordinary yuzu sake is due to the use of sake results mellow and rich taste, not just refreshing.



### Ozeki Yuzu-Umeshu

98

大関 ゆず梅酒

ALC: 12 %

500ml

The Ozeki Yuzu Umeshu has a refreshing, citrusy flavour of the yuzu fruit and a rich, mellow sweetness of the fully-ripened Kishu Nanko plums. It has an explosive burst of fruity flavour and is best served chilled for maximum enjoyment.