

# JIZAKE

Artisanal Sake Imported From Japan



## Denshin Ine

*Junmai*

This soft & smooth Junmai is brewed with rare variety of rice. Its mild tropical aromas are complemented by a ricey flavor and round, pure texture.

Brewery: Ippongi  
Prefecture: Fukui  
Rice: Koshinoshizuku, 65%  
Sake Meter Value: +3.5  
Acidity: 1.5  
Alcohol: 15.5%  
6/720ml



## Daishichi Minowamon

*Junmai Daiginjo*

Produced by the painstaking Kimoto method, this hand crafted sake is fragrant, fruity and complex with a delicate texture.

Brewery: Daishichi  
Prefecture: Fukushima  
Rice: Yamadanishiki, 50%  
Sake Meter Value: +2  
Alcohol: 15%  
Acidity: 1.3  
6/720ml, 1.8L



## Rin

*Junmai Daiginjo*

Big, classic Daiginjo aromas of anise and licorice are complemented by a rich, tangy texture and smooth finish.

Brewery: Ippongi  
Prefecture: Fukui  
Rice: Koshinoshizuku, 45%  
Sake Meter Value: +3  
Acidity: 1.4  
Alcohol: 16.5%  
6/720ml



## Ginban Banshu

*Junmai Daiginjo*

This charming, lively sake is smooth and crisp with a soft texture, and long, sweet finish.

Brewery: Ginban  
Prefecture: Toyama  
Rice: Yamadanishiki, 50%  
Sake Meter Value: +6  
Acidity: 1.2  
Alcohol: 15.5%  
12/720ml, 6/1.8L



## Omachi

*Tokubetsu Junmai*

This sake is named for the special rice used to produce it. Its a complex sake with sweet aromas, earthy, spicy flavors and a rich texture.

Brewery: Choryo  
Prefecture: Nara  
Rice: Omachi  
Sake Meter Value: +3.5  
Acidity: 1.3  
Alcohol: 15.5%  
6/720ml



## Denshin Yuki

*Junmai Ginjo*

This is a clean, light and dry sake with a soft texture balanced by vibrant acidity and creamy flavors.

Brewery: Ippongi  
Prefecture: Fukui  
Rice: Yamadanishiki, Gohyakumangoku, 55%  
Sake Meter Value: +2  
Acidity: 1.5  
Alcohol: 15.5%  
6/720ml, 1.8L

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## Genbei San

*Honjozo*

This light, friendly sake is aromatic, clean and creamy with a tight, compact texture.

Brewery: Yamamoto Honke  
Prefecture: Fushima  
Rice: Niohonbare, 70%  
Sake Meter Value: +5  
Acidity: 1.5  
Alcohol: 15%  
24/180ml, 6/1.8L



## Daishichi Kimoto

*Kimoto Honjozo*

The expansive creamy aroma, and well-balanced richness of this medium dry sake enhances the flavor of meats or fried foods.

Brewery: Daishichi  
Prefecture: Fukushima  
Rice: Gohyakumangoku, Chiyonishiki  
Sake Meter Value: +3  
Acidity: 1.3  
Alcohol: 15%  
6/720ml, 6/1.8L



## Sawa Sawa

*Sparkling Junmai Nigori*

This sake is just plain fun. It's bubbly, light, fruity, easy to drink and not too sweet.

Brewery: Choyro  
Prefecture: Nara  
Rice: Field Blend, 70%  
Sake Meter Value: -55  
Acidity: 2.3  
Alcohol: 8.5%  
15/250ml



## Hannya Tou

*Spicy Plum Sake*

Infused with plums and hot chilies, this unique sake is rich and sweet with a very spicy, tangy finish.

Brewery: Ippongi  
Prefecture: Fukui  
Sake Meter Value: -140  
Acidity: 13.3  
Alcohol: 12.5%  
20/150ml, 6/720ml