

JIZAKE



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 MeterValue: +3.5 Acidity: 1.5

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 complimented 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



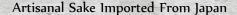
Denshin Yuki

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







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