

Tosashiragiku Zankara
Hattan Nishiki



Using Hiroshima Prefecture's original produce Hattan Nishiki rice, this special Junmai Ginjou is known for its pleasant finish leaving a crisp and fresh aftertaste with a distinct acidity from the character of the rice. The balanced sweetness and light spicy flavor is the highlight of its complex flavor.

Kochi Prefecture
Rice Polish Rate 60%

Iyo Kagiya Junmai
Muroka



Brewed using Matsuyamamii Rice grown in Ehime Prefecture, the sake has a dry and well defined savory taste, with a fruity aroma. It is best served in warm temperature as its character will turn more flavorful and mellow. It has a balanced flavor when paired with Wagyu.

Ehime Prefecture
Rice Polish Rate 60%

Hyakujuro Junmai
Karakuchi Red Face



Hyakujuro has a refreshing and vibrant flavor with the noticeable character of rice in the palate. This sake is crisp and extremely dry with ample umami. It features the fragrance of freshly cooked rice, complimented with the aroma of soft yeast, and is paired perfectly with fish.

Gifu Prefecture
Rice Polished Rate 70%

Chiyomusubi
Junmai Gouriki 60



This sake is made with the interesting and powerful Gouriki brewing rice varietal. Gouriki is a multi-layered "elevator" brew that has unique flavors on every level, with fruity tones on one and a deep rich chocolate on another. There is plenty of flavor movement as the sake dances in the cup with umami.

Tottori Prefecture
Rice Polish Rate 60%

Yuzu Umeshu



Plum wine with the sweetness of good quality Ume grown in Wakayama Prefecture. It is steeped with refreshing, zesty Yuzu (Japanese citron) in white liquor and aged for a year before bottling. A refreshing aroma of Yuzu and sweetness tangy flavor of plum, makes it very appealing, especially for light drinkers.

Wakayama Prefecture