















No	Description	300ml	720ml
1	 <p>黒松白鹿 特別本醸造 山田錦 (兵庫) KUROMATSU HAKUSHIKA YAMADANISHIKI TOKUBETSU HONJYOZO (Hyogo) Rice Polishing : 70% SMV : +1 Size : 720ml</p> <p>This sake is brew using 100% Yamadanishiki rice – this rice is often call the “king of sake rice”. It has good nose, delicate fragrant and a well blended soft flavor.</p>	\$35.00	\$70.00
2	 <p>喜多屋 吟の瞳 大吟醸 (福岡) KITAYA GINNOHITOMI DAIGINJYO (Fukuoka) Rice Polishing : 50% SMV : +6 Size : 720ml</p> <p>Eye of Gin is the sake of exquisite taste taste that was refreshing refreshing, of Daiginjo only. In addition, "Sato Gin" raw rice was added to our catalog on locality varieties of JA Fukuoka eight girls as specific agricultural cooperatives selected brand and brewing suitable rice planting from 2010!</p>	\$48.00	\$105.00
3	 <p>真澄 辛口生一本 純米吟醸 (長野) MASUMI KI-IPON JUNMAI GINJO (Nagano) Rice Polishing : 55% SMV : +5 Size : 720ml</p> <p>This sake's complex fragrance and flavorful tail earn it our "black label" of quality. One of the central pillars of the Masumi brand.</p>	\$50.00	\$115.00
4	 <p>吉久保 一品 純米大吟醸 (茨城) YOSHIKUBO IPPIN JUNMAI DAIGINJYO (Ibaraki) Rice Polishing : 50% SMV : +1 Size : 720ml</p> <p>Great fragrance of fruity flavor and rich sweetness. Good acidity thrown in for balance. With aromas of ripe grapes and apples. Enjoy it on its own, after dinner, or pair with cured ham, winter stews, and anything sky-high in umami. The Silver Prize of London Sake Challenge 2012 The Double Gold Prize of SFIWC 2014 The Double Gold Prize of SFIWC 2015</p>	\$52.00	\$120.00
5	 <p>勝山酒造 戦勝政宗 竹に雀 純米大吟醸 (宮城) KATSUYAMA SHUZO SENSHOMASAMUNE TAKENISUZUME JUNMAI DAIGINJYO (Miyagi) Rice Polishing : 50% SMV : +1 Size : 720ml</p> <p>The pure rice simmered with the finest Yamada brocade made by Sendai, the scent of raw wine is displayed on this exhibition with some sweet and mellow sweetness. In the middle and the back, it is simple to mix some white peach aroma, the full body sake with fruity aroma and end with dry and clean.</p>	-	\$175.00
6	 <p>喜多屋 しずく搾り 純米大吟醸 (福岡) KITAYA SHIZUKU SHIBORI JUNMAI DAIGINJYO (Fukuoka) Rice Polishing : 39% SMV : +1 Size : 720ml</p> <p>Using high quality “Yamada-Nishiki” rice in Fukuoka and polished down to 39%. “Shizukushibori” is a drip process without external pressure by hanging the mash in bags and allowing the liquid to drip out under its own weight. The characteristic of this sake is rich taste with a gentle fragrance of fruits.</p>	-	\$195.00
7	 <p>真澄 山花 純米大吟醸 (長野) MASUMI SANKA JUNMAI DAIGINJYO (Nagano) Rice Polishing : 45% SMV : +2 Size : 720ml</p> <p>This sake is brew using 100% Yamadanishiki rice – this rice is often call the “king of sake rice”. It has good nose, delicate fragrant and a well blended soft flavor.</p>	-	\$205.00

日本酒 SAKE

No	Description	300ml	720ml
8	 <p>八海山 雪室貯蔵 純米吟醸 (新潟) HAKKAISAN YUKI MURO CHOZO JUNMAI DAIGINJYO (Niigata) Rice Polishing : 50% SMV : +1 Size : 720ml</p> <p>The Hakkaisan Yuki-Muro Chozo is a true product of nature, having been naturally chilled and gently aged in a snow storage room for 3 years. This results in a smooth and well-rounded taste, coupled with an elegant aroma and a cleansing finish.</p>	-	\$180.00
9	 <p>南部美人 純米大吟醸 (岩手) NANBUBIJIN JUNMAI DAIGINJYO (Iwate) Rice Polishing : 35% SMV : +1 Size : 720ml</p> <p>Super Premium Sake from Iwate, JAPAN. Fruity and elegant sake. This sake has an excellent long and pleasant finish. Brewed by master brewers with using one of the coldest and snowiest regions of Japan. IWC 2015 Gold Medal and so many other gold medals.</p>	-	\$240.00
10	 <p>北川本家 富翁 吟麗 純米大吟醸 (京都) KITAGAWA TOMIOH GINREI JUNMAI DAIGINJYO (Kyoto) Rice Polishing : 49% SMV : +4 Size : 300ml</p> <p>It is clean and light fruits and light bodied on the palate.</p>	\$38.00	-
14	 <p>梅の宿 実りのスパークリング 柚子 (奈良) UMENYOYADO MINORI NO SPARKLING YUZU (Nara) Alcohol : 5% Size : 240ml</p> <p>With lots of natural fruits, sparkling liqueur type. Used unsparingly natural yuzu juice. Sake-trained and mellow taste, and an exceptional wine with balanced acidity and unique fragrance of citrus.</p>	\$28.00	-

日本酒 SAKE
1800ml

No	Description	Price
15	 <p>黒松白鹿 灘仕込 (兵庫) KUROMATSU HAKUSHIKA NADAJIKOMI (Hyogo) Rice Polishing : 70% SMV : +4 Size : 1800ml</p> <p>This sake's complex fragrance and flavorful tail earn it our "black label" of quality. One of the central pillars of the Masumi brand.</p>	\$180.00
16	 <p>黒松白鹿 本荷樽 (兵庫) KUROMATSU KOMODARU (Hyogo) Rice Polishing : 70% SMV : +4 Size : 1800ml</p> <p>Full-bodied, yet light and easy to drink, with a delicate taste that is not too sweet.</p>	\$280.00
17	 <p>南部美人 特別純米 (岩手) NANBUBIJIN TOKUBETSU JUNMAI (Iwate) Rice Polishing : 55% SMV : +4 Size : 1800ml</p> <p>It is slight dry, full in flavor of great ingredient and perfect saké to enjoy with food.</p>	\$260.00