

Maruse Sake Brewery Co., Ltd.

“MOCHI RICE ATSUGAKE 4-STEP BREWING” HONJOZO



This Honjozo is brewed using “Mochi rice atsugake 4-step brewing” method, where hot Mochi rice (Sticky rice) are fed into the mash at the end of the brewing process. This process provides soft sweetness and sharpness to the Sake.

The vivid and powerful Umami is a good match with strong taste dishes such as “Sukiyaki”. Also, recommendable to be served with soda during the summer.

Tasting notes: : Mild fruity aroma similar to melon, vivid and powerful flavor, rich Umami of rice, and crispy aftertaste

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	15%	-1.0

“MOCHI RICE 4-STEP BREWING” SAKE



This Sake is made in the traditional method, adding Mochi rice-based porridge into the Sake at the end. A dry based Sake, with rich and thick Umami of rice. When served at room temperature, enjoy the mellow rice Umami taste, and when served hot, the gorgeous and dry taste.

Tasting notes: Rich and mellow Umami of rice, dryness, a crispy finish.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	15%	-4.0

Myokoshuzo Co., Ltd.

HONJOZO “KOSHI NO SETSUGEKKA”



A Honjozo with mild and plump rice aroma, soft mouthfeel, and a perfect balance of Umami and cleanliness. This Sake has a wide “Strike” zone that enables to go well with a variety of dishes.

Tasting notes: Gentle and plump rice aroma, mellow attack, fresh acid and Umami, crisp finish.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
55%	15-15.9%	+1

HONJOZO "MYOKOZAN"



A Sake with crispy attack and rich rice Umami.
Recommended with Dashimaki (Omelet), grilled fish and other typical type of Japanese dishes.

Awards

- 2019 "Kan Sake Award Japan 2019" Gold
- 2014 "International Wine Challenge 2014(IWC)" Trophy
- 2012 "International Wine Challenge 2012(IWC)" Trophy

Tasting notes: Fresh attack with Umami.

Bottle sizes: 1800ml, 720ml, 180ml

RMR	ALC %	SMV
65%	15-15.9%	+1

ECHIGO'S FAMOUS SAKE "MYOKOZAN"



A Sake with Umami using a special Koji and house yeasts. An everyday Sake at dinner time with subtle Ginjo aroma and crispy finish.

Awards

- 2019 "Kan Sake Award Japan 2019" Gold
- 2018 "International Wine Challenge 2018(IWC)" Gold

Tasting notes: Rich aroma, richness and sweetness of rice, crispy finish.

Bottle sizes: 1800ml, 720ml, 180ml (Glass shape)

RMR	ALC %	SMV
70%	15-15.9%	+2

DRY "ECHIGO OYAJI"



A popular local Sake using local rice of Niigata and natural water from Mt. Myoko. Dry Sake with the Umami of rice, Koji aroma, and crispy finish. A good Sake to be served as hot Sake.

Awards

- 2019 "Kan Sake Award Japan 2019" Gold
- 2017 "Kan Sake Award Japan 2017" Grand Gold

Tasting notes: Very dry, crispy finish.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
70%	15-15.9%	+7

Yonetsuru Shuzo Co., Ltd.

YONETSURU (GRATEFUL CRANES) ORIGINAL



A standard Sake with a quality similar to Honjozo, having a good balance of crispiness and rice fragrance. This high quality standard Sake can even win the gold medal if entered the blind tasting of Sake competitions where famous brands compete.

A good pairing with Sashimi, smoked cheeses, tomato sauce based spaghetti, and steamed chicken salad Chinese style.

Awards

- 2020 “Kan Sake Award Japan” Gold

Tasting notes : Clear and light taste.

Bottle sizes : 1800ml, 720ml, 300ml, 180ml, Glass Sake (180ml)

RMR	ALC%	SMV
55%	15%	+1 ~ +3

Back to Page

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