

# Aoki Sake Brewing Co., Ltd.

## “GOKEIJI” JUNMAI GINJO HITACHI-NISHIKI



A Junmai Ginjo using local Ibaraki Prefecture yeast and “Hitachi-nishiki” rice. It has a good balance of acid and sweetness.

Highly evaluated in many Sake competitions.

Awards

- 2016 “International Wine Challenge 2016” Trophy

Tasting notes : Gorgeous aroma similar to melon, good balance of sweetness and acid, refreshing aftertaste.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 50% | 16%  | -3  |

## “GOKEIJI” JUNMAI GINJO FUKUMARU



A Junmai Ginjo using only “Fukumaru” variety rice, which is an original Sake variety rice grown in the local area. This Sake has a bold and rich rice flavor distinctive of “Fukumaru”, and a subtle fruity aroma. This is an excellent product that can be served at variety of scenes.

Tasting notes : Gentle fruity aroma reminds of banana, rich rice palate, good balance of sweet and crisp acid.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 55% | 16%  | +1  |

## “GOKEIJI” JUNMAI GINJO OMACHI



A Junmai Ginjo using only “Omachi” variety rice, which is a Sake variety rice of Okayama Prefecture. This Sake has won the honor prize for three consecutive years at the “Omachi” Sake contest. In 2019, this Sake won the special prize at the “Sake Competition”

Tasting notes: A fruity, juicy taste with gentle aroma, sweetness and acid in harmony

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 50% | 16%  | ±0  |

## “GOKEIJI” JUNMAI GINJO DRY



A Junmai Ginjo made from Ibaraki original brand rice “Ichibanboshi” and milled to 55%. This Sake is made with a focus on dryness while maintaining Umami.

Tasting notes : Dry with good finish, feeling the taste of rice.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 55% | 16%  | +6  |

## Kitamura Syuzo Co., Ltd.

### SYOUJYOU JUNMAI GINJO UNFILTERED “ZENDOUKI” EX



This Junmai Ginjo using a Sake variety rice “Fukui-Gohyakumangoku”, is carefully milled to 60% and brewed for a lengthy time in the clear air of Yoshino. Fermented at low temperature, bottled unfiltered, and pasteurized. Light body and crispy.

Tasting notes : Clean and slight aroma of rice, crisp flavor of rice Gohyakumangoku.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 60% | 15%  | +6  |

### SYOUJYOU JUNMAI GINJO CHIKUYO



This Junmai Ginjo has a refreshing aroma, and can enjoy the sweetness and Umami of rice. The mouthfeel is plump on the palate, and the aftertaste has smooth and mellow flavor of rice.

Tasting notes : subtle and refreshing aroma, mellow Umami of rice.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 60% | 14%  | +5  |

# Maruse Sake Brewery Co., Ltd.

## "IKIOI MASAMUNE" (RISING CARP) SILVER



This Junmai Ginjo expresses the traditional taste of "IKIOI MASAMUNE" (Rising Carp) in a sophisticated way. By using a Sake variety rice and yeast from Nagano Prefecture, this Sake is non-boring, delivering the plump flavor of Sake rice, yet the clean sweetness of Mochi rice.

Tasting notes: Sweetness citrus aroma, sweet and Umami of rice flavor, mellow taste.

Bottle sizes : 1800ml、720ml

| RMR | ALC% | SMV   |
|-----|------|-------|
| 59% | 16%  | -11.0 |

# Myokoshuzo Co., Ltd.

## JUNMAI GINJO "MIYUKI NO SATO" MATURED IN SNOW



Matured in a low temperature and high humidity snow chamber to keep the Sake quality stable. A Sake with slight sweetness in the aftertaste that is reminiscent of light snow.

Tasting notes: Floral aroma, smooth mouthfeel with slight sweetness.

Bottle sizes: 720ml

| RMR | ALC %    | SMV |
|-----|----------|-----|
| 50% | 15-15.9% | -5  |

## JUNMAI GINJO "MYOKOZAN HACHIJU-HACHI (88)" MADE WITH BREWERS' RICE



Written "88" in Kanji layered and become "rice", this is keyword to taste this Junmai Ginjo. That is because, using Sake variety rice grown by the brewers of Myokoshuzo themselves. This Sake is made by using the traditional "Bottle pasteurization" process, and then matured at low temperature. This provides good smooth taste with full body.

Awards

- 2017 "International Wine Challenge 2017(IWC)" Gold

Tasting notes: Elegant Ginjo aroma, rich Umami of rice, clean aftertaste.

Bottle sizes: 1800ml, 720ml

| RMR | ALC %    | SMV |
|-----|----------|-----|
| 55% | 15-15.9% | ±0  |

# Nishi-iida Syuzoten Co., Ltd.

## "SEKIZEN" JUNMAI GINJO "STRAWBERRIES"



This Junmai Ginjo uses strawberry flower yeast for fermentation. The Sake has a "Berry" like aroma and taste.

Tasting notes : A gentle nose of fresh strawberries, with richness deriving from "Yamadanishiki" Sake variety rice, fruity with good acid, and a soft after taste.

Bottle size : 720ml

| RMR | ALC% | SMV  |
|-----|------|------|
| 50% | 16%  | -2.0 |

## "SEKIZEN" JUNMAI GINJO "VINE ROSES"



Sake that is made using the flower yeast of vine roses, results with a fruity bouquet and robust taste.

This Junmai Ginjo has a good balance of acid and Umami by using the combination of vine rose yeast and "Hitogokochi" rice, a Sake variety rice of Nagano.

Tasting notes : Gorgeous and powerful flavor.

Bottle size : 720ml

| RMR | ALC% | SMV  |
|-----|------|------|
| 49% | 15%  | -3.0 |

## "SEKIZEN" JUNMAI GINJO "BEGONIAS"



An extra dry Junmai Ginjo made by using Begonia flower yeast, and "Miyamanishiki" Sake variety rice grown in our company rice paddy. The Begonia flower yeast draws out the sharpness of this very dry Sake. This Sake is also good as hot Sake.

Tasting notes : Hint of bergamot bouquet, sharp dry taste by the flower yeast of Begonias.

Bottle size : 720ml

| RMR | ALC% | SMV   |
|-----|------|-------|
| 55% | 16%  | +18.0 |



# Ota Sake Brewing Co., Ltd.

## JUNMAI GINJO “DOUKAN”



Yamadanishiki is milled to 55%, and the Sake is matured for a length of time under low temperature. Dry, full of bouquet and Umami of rice flavor.

Tasting notes : Fruity and hints of pear, plump and sweetness of rice flavor.

Bottle size : 720ml (In gift boxes)

| RMR | ALC% | SMV |
|-----|------|-----|
| 55% | 15%  | +4  |

## JUNMAI GINJO “FUJIGURA”



A Junmai Ginjo using Sake variety rice of Shiga Prefecture. It has elegant Ginjo aromas and well-balanced acid.

Tasting notes : Elegant Ginjo aroma with nose of apple, good balanced acid, Umami and sweetness of rice.

Bottle size : 720ml

| RMR | ALC% | SMV  |
|-----|------|------|
| 60% | 15%  | +4.3 |

## JUNMAI GINJO HARÉBARÉ “THE BLUE SKY”



A Junmai Ginjo with elegant Ginjo aroma and a gentle mouthfeel. A well-balanced Sake. Gorgeous aroma with crisp acid that delivers a light body. Recommended as a daily drink during meal.

Tasting notes : Elegant Ginjo aroma with nose of apple, crisp acid, light body.

Bottle sizes : 720ml

| RMR | ALC% | SMV  |
|-----|------|------|
| 60% | 15%  | +2.6 |

# Yonetsuru Shuzo Co., Ltd.

## YONETSURU (GRATEFUL CRANES) JUNMAI GINJO "MAHOROBA" (UTOPIA)



"GI Yamagata" certified ("GI" is somewhat the same as AOP in France) Junmai Ginjo using ingredients made in Yamagata, namely, the Sake variety rice "Dewasansan", yeast, and Koji.

A good pairing with Teriyaki yellowtail, grilled scallops with butter, Mapo Tofu, and Chinese style sauteed squid with vegetables.

Tasting notes : Subtle aroma, plump and soft mouthfeel, silky with crispy taste.

Bottle sizes : \*1800ml, 720ml, 300ml (\* In gift boxes)

| RMR | ALC% | SMV   |
|-----|------|-------|
| 55% | 15%  | +2~+4 |

## YONETSURU (GRATEFUL CRANES) JUNMAI GINJO NO. 34



A Junmai Ginjo, with relaxing fragrance and clean taste, using Miyamanishiki rice from the local area. This product is only made once a year, with the final production stage carried out only on New Year Day. Thus, only limited numbers are available.

A good pairing with fried oysters, chicken or seafood stew with bechamel sauce or fresh cream, roast beef, fried egg rolls, and Chinese dumplings.

Awards: 2018 "International Wine Challenge (IWC)" Silver

Tasting notes : A calming aroma, refreshing but rich flavor

Bottle sizes : 1800ml, 720ml

| RMR | ALC% | SMV   |
|-----|------|-------|
| 55% | 15%  | +2~+4 |

# Yonezawa Sake Brewery Co., Ltd.

” IMANISHIKI ” JUNMAI GINJO MIYAMA-NISHIKI



This Junmai Ginjo using a Sake variety rice “Miyama-nishiki” produced in Nagano Prefecture, is milled to 55%, and brewed using yeast of Nagano Prefecture. A masterpiece with well-balanced acid and gentle aroma. When the bottle is opened, a fruity fragrance rises, and sweetness of extract fills the palate.

#### Awards

- 2020 “The U.S. National Sake Appraisal 2020” Gold
- 2018 “Sake Selection” by Concours Mondial (Brussels) Trophy

Tasting notes : Moderately gorgeous Ginjo-aroma, nose of pears, juicy rice flavor spreading on the palate.

Bottle size : 720ml

| RMR | ALC% | SMV |
|-----|------|-----|
| 55% | 16%  | ±0  |

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