

# Kitamura Syuzo Co., Ltd.

## SYOUJYOU JUNMAI DRY CHIKUYO



A dry Junmai, having light and clean rice aroma, yet mellow taste that allows you to fully enjoy the flavor of the rice. You can enjoy the strong character of this product when going down.

Tasting notes : Slight and clean rice aroma, dry taste but full of rich rice Umami.

Bottle size : 720ml

RMR	ALC%	SMV
70%	16%	+8

## SYOUJYOU JUNMAI CHIKUYO



This Junmai has a mild and subtle aroma, and the smooth flavor of rice refreshingly moistens the mouth when going down.

Tasting notes : Subtle but mild aroma, smooth feel of rice Umami

Bottle size : 720ml

RMR	ALC%	SMV
70%	14%	+3

# Maruse Sake Brewery Co., Ltd.

## " IKIOI MASAMUNE" (RISING CARP) ORIGINAL



A Junmai made from Nagano Prefecture rice only. The result of adding hot Mochi rice to reactivate the Moromi or mash at the final stage of the process, makes a fragrant, clean but full of Umami taste Sake.

This Sake can be enjoyed at any temperature.

Tasting notes: Sweetness aroma of banana, and rich Umami flavor of rice.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

## " IKIOI MASAMUNE" (RISING CARP) ORANGE



This Junmai is characterized by its "Sweetness" and "Freshness". It is a "Dry" Sake in the Maruse-Style, utilizing the acid taste brewed from Nagano-D yeast.

The fruity hint of citrus aroma, acid, and well-balanced Mochi rice Umami can surely enhance the taste of the paired food.

This Sake can be enjoyed at any temperature.

Tasting notes: Hint of citrus aroma, refreshingly fruity acid, good Umami of rice.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

## " IKIOI MASAMUNE" (RISING CARP) YELLOW



A Junmai with good "Umami" and "Mellowness" character. By using a blend of Nagano D yeast and K-901 yeast, and brewing it slowly under refrigerated condition, we have brought out the "Umami" of rice and a pleasant "Mellowness" from the acidity of the yeast.

Tasting notes: Mild fruity aroma, Umami of rice gently spreading in the mouth.

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
70%	16%	-1.0

# Myokoshuzo Co., Ltd.

## JUNMAI "FURUSATO" MYOKOZAN



A casual drinking Sake brewed using underground water from Mt. Myoko, and high-quality local rice. This Sake was designed to avoid strong characteristics so that it can be consumed on a daily basis. Recommended with Sashimi.

Tasting notes: Slightly sweet aroma, round attack, to throat, fresh but lengthy aftertaste.

Bottle sizes: 1800ml, 720ml

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

## JUNMAI “KOSHI NO SETSUGEKKA”



An excellent Junmai with subtle and elegant Koji aroma and deep Umami flavor. Can be enjoyed at any temperature.

### Awards

- 2019 “Kan Sake Award Japan 2019” Gold
- 2018 “The Fine Sake Award Japan 2018” Gold

Tasting notes: Sweetness rice aroma, clean attack and deeply Umami.

Bottle sizes: 1800ml, 720ml

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

## “AKAI-SAKE” ( RED SAKE )



Sake brewed using ancient rice grown in the local Joetsu region. The red color is natural Anthocyanin-based pigment. Anthocyanin is a type of polyphenol that is said to enhance eyesight and liver function.

Tasting notes: Mellow sweetness and Umami.

Bottle size: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-22

# Nishi-iida Syuzoten Co., Ltd.

## “SEKIZEN” JUNMAI “SUNFLOWERS”



A Junmai that has a good balance of acidity that comes from the flower yeast of sunflowers. Not one of those Sakes with powerful aromas and strong characters, but a modest and never boring Sake with refreshing aroma and the round Umami of rice.

It is a dry Sake with well-balanced acidity. Perfect pairing with a wide range of dishes, such as Japanese, Western, and even Chinese.

Tasting notes : Balanced acidity, a crisp finish

Bottle size : 720ml

RMR	ALC%	SMV
59%	15%	+5.0

## "SEKIZEN" JUNMAI "WINE YEAST WITH DUTCHMAN PIPE CACTUS YEAST"



A well balanced Junmai with light acid derived from wine yeast and a little heavier acid from Dutchman pipe cactus, or so called "A Queen of the Night" flower yeast.

A crisp finish reminiscent of Chardonnay. Recommended to serve chilled in a wine glass.

Tasting notes : Light acid, and crispy finish.

Bottle size : 720ml

RMR	ALC%	SMV
80%	15%	+2.0

## "SEKIZEN" JUNMAI "RIPE BANANA"



One of our products that does not use flower yeast, but a special yeast cultured from rice Koji providing the fragrance and flavor of ripe bananas. Also has an accent of bitterness.

It is like an adult version of banana juice.

Good to serve chilled "On the rocks". The sweetness shall stand out more. Recommended to people who like sweet Sake, liqueur or dessert wine.

Tasting notes : Subtle sweet aroma reminding banana, and then strong sweetness and Umami on the first sip, with perfuming banana aroma.

Bottle size : 720ml

RMR	ALC%	SMV
59%	14%	-6.0

# Toa Shuzo Co., Ltd.

## "FOUNTAIN OF GOD" JUNMAI



A Junmai using strictly selected domestic rice, milled to 70%. The spreading aroma is reminiscent of honey, smooth texture, mellow richness and Umami of rice can be enjoyed as a drink during meal.

Tasting notes: Nose of honey, deeply rich palate with soft mouthfeel.

Bottle size : 720ml

RMR	ALC%	SMV
70%	14-14.9%	+1.5



# Yonetsuru Shuzo Co., Ltd.

## YONETSURU (GRATEFUL CRANES) JUNMAI KAME-NO-O



A Junmai using “Kame-no-o” Sake variety rice of Yamagata Prefecture, grown local. Kame-no-o based Sake has a character to increase the depth and richness over time. So, please enjoy such taste differences.

A good pairing with thick flavoring meals such as, pork ginger, fried oysters, egg rolls, and Gyoza.

### Awards

- 2018 “Kura Master” Gold

Tasting notes : Good firm Umami of rice palate.

Bottle sizes : 1800ml, 720ml

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

## YONETSURU (GRATEFUL CRANES) EXTRA DRY JUNMAI



A “Crispy dry” Junmai made by fermenting the mash longer than usual to achieve both “Richness” and “Sharpness”. It goes well with meat dishes. In fact, Takahata, where our brewery is located, is also famous for “Yonezawa beef”. Many barbecue restaurants in our area carries this Sake.

A good pairing with roast beef, stir fried shellfish with butter, fried oysters, and Gyoza.

Tasting notes : Firm acidly with Umami of rice, rich and dry taste.

Bottle sizes : 1800ml, 720ml, 180ml

RMR	ALC%	SMV
65%	15%	+7~+10

## YONETSURU (GRATEFUL CRANES) JUNMAI ANDANTE TWELVE



A Junmai with refreshing and satisfying taste. We use a yeast newly developed in Yamagata Prefecture to achieve a Sake that has satisfying taste even at low alcohol level, which is unique to our brewery.

A good pairing with Sake steamed clams, marinated salmons, fried oysters, and cod roe spaghetti.

Tasting notes : Refreshing bouquet, Clear and light taste with a good balance of sweetness and acidity.

Bottle sizes : 1800ml, 720ml, 300ml, 180ml

RMR	ALC%	SMV
65%	12%	-4~-8