

Aoki Sake Brewing Co., Ltd.

“GOKEIJI” JUNMAI DAIGINJO



A Junmai Daiginjo using “Yamadanishiki” Sake variety rice, and milled to 38%. The great work brings richness and sweetness of rice flavor.

Awards

- 2019 “International Wine Challenge 2019” Gold

Tasting notes : Sweetness and Umami of rice flavor, thick texture.

Bottle size : 720ml

RMR	ALC%	SMV
38%	16% of	-4

Kitamura Syuzo Co., Ltd.

SYOUJYOU JUNMAI DAIGINJO UNFILTERED “ZENKI” EX



This Junmai Daiginjo using Yamada Nishiki grown in Hyogo Prefecture is milled to 50%. Fermented in a length of time at low temperature, and is not filtered, Pasteurized in the bottle. Enjoy the fresh and mellow taste of Yamadanishiki, with the fruity aroma.

Tasting notes : Mellow rice aroma , Umami of rice stands out, rich and mellow Umami.

Bottle size : 720ml

RMR	ALC%	SMV
50%	15%	+3

SYOUJYOU JUNMAI DAIGINJO UNFILTERED “GOKI” EX



This Junmai Daiginjo is using a Sake variety rice, “Fukui-Gohyakumangoku” and is milled to 50%. Brewed manually, at low temperature, and is bottled without filtration. Pasteurization is done in the bottle just prior to shipment. Enjoy the fresh Umami and light fragrance.

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

Bottle size : 720ml

RMR	ALC%	SMV
50%	15%	+10

Maruse Sake Brewery Co., Ltd.

“IKIOI MASAMUNE” (RISING CARP) GOLD



This is a Junmai Daiginjo made with “Kinmon Nishiki”, a Sake variety rice of Nagano Prefecture, Mochi rice from our local city of Nakano, and yeast produced in Nagano Prefecture. You can enjoy the cleanliness that comes from the high milling rate of Sake rice to 50%, and the Umami from the “Mochi rice 4-step brewing”. Goes well with potatoes and other root vegetable dishes.

Tasting notes: Slightly melon-like sweet aroma, and Umami taste and fragrance of rice,

Bottle sizes : 1800ml、720ml

RMR	ALC%	SMV
50%	15%	-4.0

Myokoshuzo Co., Ltd.

JUNMAI DAIGINJO “MYOKOZAN”



This Junmai Daiginjo was pasteurized in each individual bottle, and matured at low temperature, provides a plump taste. A masterpiece full of dignity with elegant Ginjo aroma and rich Umami flavor of rice.

Awards

- 2021 “The Fine Sake Award Japan 2021” Gold
- 2019 “International Wine Challenge 2019(IWC)” Silver
- 2017 “Kura Master 2017” Gold

Tasting notes: Ginjo aroma similar to the sweetness of pear, rich Umami and sweetness of rice, clean aftertaste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
50%	15-15.9%	-2

JUNMAI DAIGINJO “KOSHI NO SETSUGEKKA”



The best of the premium series “Koshi no Setsugekka”, refer to beautiful view of seasons in Niigata as snow, moon, flowers. Made by Sake variety rice unique to Niigata prefecture, brings sophisticated aroma and flavor.

Awards

- 2018 “The Fine Sake Award Japan 2018” Gold
- 2016 “The Fine Sake Award Japan 2016” Grand Gold

Tasting notes: Ginjo aroma similar to that of pear, and refreshingly sweet taste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
50%	16-16.9%	-2

Nishi-iida Syuzoten Co., Ltd.

"SEKIZEN" JUNMAI DAIGINJO "APPLES"



This Junmai Daiginjo was brewed using the brew master's favorite flower yeast, apples. This is the flagship product among the "Sekizen" series, brewed with popular Sake variety rice "Aiyama", milled to 40%.

Has a refreshing and light acid similar to that of apples, with clean Umami taste. Enjoy a bottle filled with thoughts of the brew master.

Tasting notes : Fresh with somewhat apple taste.

Bottle size : 720ml

RMR	ALC%	SMV
40%	16%	-2.0

Ota Sake Brewing Co., Ltd.

JUNMAI DAIGINJO "FUJIGURA (NIJYUBASHI LABEL)"



A Junmai Daiginjo recommended to drink during meal. You can enjoy the high quality Ginjo aroma and the sweetness of rice. This is the best of Doukan brand Sake.

Tasting notes : Refreshing, subtle taste of rice, and a gorgeous Ginjo aroma. A never boring Sake.

Bottle size : 720ml

RMR	ALC%	SMV
50%	16%	+5

Yonetsuru Shuzo Co., Ltd.

YONETSURU (GRATEFUL CRANES) JUNMAI DAIGINJO "FLYING CRANES"



The best among the Junmai line. A Junmai Daiginjo made with strict control and care from the preparation stage, such as Koji making and soaking of the rice depending on the brewing environment.

A good pairing with Sake steamed clams, cream croquettes, and marinated salmons.

Awards

- 2020 "The Tohoku Sake Appraising" Honor Prize
- 2017 "Kura Master 2017" Platinum

Tasting notes : Clear flavor, bold, and a well-balanced fragrance and taste

Bottle size : 720ml (In gift boxes)

RMR	ALC%	SMV
35%	16%	+3

YONETSURU (GRATEFUL CRANES) JUNMAI DAIGINJO "JINEN" (NATURAL)



A Junmai Daiginjo made during winter season using specially cultivated rice grown by the brewer himself in an environment with fewer agricultural chemicals and chemical fertilizers. A good pairing with Sake steamed clams, fried oysters, sauteed asparagus with oyster sauce, and meatballs with Chinese style sweet vinegar sauce.

Tasting notes : Elegant bouquet, Umami of rice, mild and round mouthfeel.

Bottle sizes : *1800ml, *720ml, 180ml (*In gift boxes)

RMR	ALC%	SMV
50%	15%	+1~+3

YONETSURU (GRATEFUL CRANES) EXTRA DRY JUNMAI DAIGINJO "GODDESS OF SNOW"



An Extra dry Junmai Daiginjo made entirely from "Yukimegami" (Meaning "Goddess of Snow"), Sake variety rice developed in Yamagata Prefecture that is suitable for Daiginjo. It has a refreshing aroma reminiscent of Muscat grapes, combined with a clear, crisp taste of "Yukimegami", and a light finish, yet with a good Umami. A good pairing with roast beef, stir fried shellfish with butter, and Gyoza.

Tasting notes : Refreshing aroma reminiscent of Muscat grapes, bold Umami with sharp dry, and crispy aftertaste.

Bottle sizes : 720ml, 180ml

RMR	ALC%	SMV
50%	15%	+8

Yonezawa Sake Brewery Co., Ltd.

"IMANISHIKI" JUNMAI DAIGINJO



This Junmai Daiginjo using Sake variety rice "Miyama-nishiki" produced in Nagano Prefecture is milled to 39%, and fermented for a length of time at low temperature, and then carefully pressed by traditional "Fune" method.

Awards

- 2021 "International Wine Challenge 2021(IWC)" Gold
- 2020 "International Wine Challenge 2020(IWC)" Gold
- 2020 "The U.S. National Sake Appraisal 2020" Gold
- 2019 "Kura Master 2019" Platinum (Grand Prix)

Tasting notes : Gorgeous and fruity Ginjo aroma reminiscent of jasmine. Well-balanced refreshing and dry flavor.

Bottle size : 720ml

RMR	ALC%	SMV
39%	16%	-1.5

" IMANISHIKI" NENRIN JUNMAI DAIGINJO



This Junmai Daiginjo using a Sake variety rice Yamadanishiki produced in Hyogo Prefecture, is milled to 39%, and carefully press by traditional "Fune" method. Soft mouthfeel and bold flavor. A soft type Junmai Daiginjo that you can sense the quality of water. We have won the Gold medal of IWC for 2 consecutive years.

Awards

- 2021 "International Wine Challenge 2021(IWC)" Gold
- 2020 "International Wine Challenge 2020(IWC)" Gold

Tasting notes : Clear, with balanced Umami and acid.

Bottle size : 720ml

RMR	ALC%	SMV
39%	16%	-3.0

" IMANISHIKI" JUNMAI DAIGINJO NENRIN S



This is our new flagship product that exceeds our original Nenrin. This Junmai Daiginjo using a Sake variety rice Yamadanishiki produced in Hyogo Prefecture, is milled to 35%, and carefully pressed by traditional "Fune" method. Clear and transparent mouthfeel with well-balanced harmony of juiciness and Umami. Considered as the best among "Imanishiki" brand.

Awards

- 2021 "International Wine Challenge 2021(IWC)" Gold
- 2021 "The Annual Japan Sake Awards 2021" Gold
- 2020 "The U.S. National Sake Appraisal 2020" Gold

Tasting notes : Clean attack, followed by Umami, then sweetness, and finally, dryness and bitterness.

Bottle size : 720ml

RMR	ALC%	SMV
35%	16%	-3.0