

Aoki Sake Brewing Co., Ltd.

“GOKEIJI” TOKUBETSU JUNMAI



A Tokubetsu Junmai using a Sake variety rice of Ibaraki Prefecture, “Nihonbare”, and milled to 60%. It has a refreshing Umami on the palate with a light crispy aftertaste. This Sake can be enjoyed at any temperature, depending on the season and food.

Tasting notes : Mild and clear nose of banana, refreshing Umami, light crispy aftertaste.

Bottle size : 720ml

RMR	ALC%	SMV
60%	16%	+5

Kitamura Syuzo Co., Ltd.

TOKUBETSU JUNMAI SYOUJYOU



This Tokubetsu Junmai using strictly selected “Fukui-Gohyakumangoku” Sake variety rice is carefully milled to 50% in a length of time. Fermented for about 30 days at low temperature. After fermentation, the Sake is pressed, decanted, bottled, stored and matured at low temperature. Then pasteurized in the bottled just before shipment. Enjoy the light sharpness, refreshing and crisp flavor of “Gohyakumangoku”

Tasting notes : Slight and clean rice aroma, a light crispy rice flavor.

Bottle size : 720ml (In gift boxes)

RMR	ALC%	SMV
50%	15%	+10

Myokoshuzo Co., Ltd.

TOKUBETSU JUNMAI “MIZUHO NO KAGAYAKI” MADE WITH BREWERS’ RICE



This Junmai is made from “Mizuho no Kagayaki” a large grain table rice variety grown by the brewers of the brewery, suited for making Koji. Rich aroma, light attack followed by plump Umami flavor.

Tasting notes: Spreading richness of rice aroma, light attack followed by Umami.

Bottle sizes: 1800ml, 720ml

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

TOKUBETSU JUNMAI “MYOKOZAN”



This Tokubetsu Junmai is “GI Niigata” certified (“GI” is somewhat the same as AOP in France). You are able to enjoy the clean mouthfeel when served chilled, and the fragrance and richness of rice when served hot. As this Sake can be enjoyed at any temperature, you are able to match it with various type of dishes.

Awards

- 2020 “Kan Sake Award Japan 2020” Gold
- 2018 “SAKE selection 2018” Platinum (Grand Prix)

Tasting notes: Fragrance of freshly steamed rice, mellow richness and Umami flavor.

Bottle sizes: 1800ml, 720ml, 180ml

RMR	ALC %	SMV
60%	15-15.9%	-1

TOKUBETSU JUNMAI “MIYUKI NO SATO” MATURED IN SNOW



A Tokubetsu Junmai matured in a snow chamber to increase the plump flavor and Umami. The use of snow for the maturation process increases the Umami mellow and deep taste.

This Sake goes well with dishes that are slightly bitter, such as Goya-Chanpuru, a favorite dish in Okinawa that uses bitter gourd.

Tasting notes: Sweet and clear Ginjo aroma, slightly sweet, mellow richness and Umami.

Bottle sizes: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-5

TOKUBETSU JUNMAI “CHATEAU MYOKO”



A Tokubetsu Junmai that is recommended to be served in wine glasses. This is why the bottle shape resembles that of a champagne. Recommended with French or Italian food to enjoy the Sake made from the soft water of Mt. Myoko, and the rice grown in Niigata, all together known as “Niigata Terroir”.

Tasting notes: Sweetness aroma of melon, light acid on the first sip clean and dry taste together with Umami from rice.

Bottle size: 720ml

RMR	ALC %	SMV
60%	15-15.9%	-1

TOKUBETSU JUNMAI “MYOKOZAN” USING THE BREW MASTER’S RICE



A Tokubetsu Junmai using rice “Gohyakumangoku” grown by the house brew master, Mr. Hirata. By maturing the fresh Sake in chilled environment, the Sake increases its rich Umami and plump aroma. Recommended to drink with heavily seasoned dishes such as stewed pork belly.

Award

- 2021 “The Fine Sake Award Japan 2021” Gold

Tasting notes: Smooth but plump, rich rice taste.

Bottle sizes: 1800ml, 720ml

RMR	ALC %	SMV
60%	15–15.9%	+1

Ota Sake Brewing Co., Ltd.

TOKUBETSU JUNMAI “DOUKAN BUSHO LABEL”



A Tokubetsu Junmai using Sake variety rice of Hyogo Prefecture only. Texture is smooth and soft, clear and light taste. A never boring drink.

Tasting notes: Elegant Ginja aroma, clear and light body.

Bottle size: 720ml

RMR	ALC%	SMV
60%	15%	+3

Toa Shuzo Co., Ltd.

“HAREGIKU” TOKUBETSU JUNMAI



A Tokubetsu Junmai, using Sake variety rice milled to 60% and matured for a length of time at low temperature using “Sai-no-Kuni” yeast cultivated in Saitama Prefecture, which adds good aroma and Umami of rice to the Sake. You can enjoy the deep flavor and the crispiness that only Junmai can provide.

Awards

- 2020 “Kan Sake Award Japan 2020” Gold
- 2019 “Kan Sake Award Japan 2019” Gold
- 2015 “Kanto-Shinetsu Sake Awards 2015” Excellence Prize

Tasting notes: Gentle Umami yet refreshing acid with dry sharpness, bitter aftertaste

Bottle size: 720ml

RMR	ALC%	SMV
60%	15–15.9%	+1

Yonetsuru Shuzo Co., Ltd.

YONETSURU (GRATEFUL CRANES) TOKUBETSU JUNMAI KISSUI



A Tokubetsu Junmai using only “Kissui” Sake variety rice, which was developed by our brewery. Kissui is a rice variety with larger grain sizes than its parent variety “Kameno-o”. We have learned that the taste becomes deeper and richer when matured for a length of time. It is a Sake with a character that changes over a period.

A good pairing with pork ginger, fried oysters, fried egg rolls, and Gyoza.

Award

- 2015 “International Wine Challenge (IWC)” Silver

Tasting notes : Mild and lengthy rice Umami.

Bottle sizes : 1800ml, 720ml

RMR	ALC%	SMV
65%	15%	+1 ~ +3

Yonezawa Sake Brewery Co., Ltd.

“IMANISHIKI” TOKUBETSU JUNMAI



Our popular Tokubetsu Junmai, using a Sake variety rice of Nagano Prefecture, and milled to 59%. Good body and round flavor of Junmai at first sip. When the bottle is opened, sweet fragrance of rice rises.

Awards

- 2020 “The U.S. National Sake Appraisal” Gold
- 2020 “The U.S. National Sake Appraisal” Grand Prix Runner up
- 2020 “Kura Master 2020” Gold

Tasting notes : Slightly dry, with rich rice flavor.

Bottle size : 720ml

RMR	ALC%	SMV
59%	16%	+1.0

“IMANISHIKI” TOKUBETSU JUNMAI “TAMAKO OF NAKAGAWA VILLAGE”



This Tokubetsu Junmai, using Sake variety rice of Nakagawa village only, and the Sake is pressed using the traditional “Fune” method. This Sake called “Tamako”, provides a mellow and juicy Umami.

After a couple of sips, the sweetness and Umami feels stronger, and the character of the Sake moderately stands and spreads on the palate.

Awards

- 2020 “Kura Master 2020” Gold

Tasting notes : Light sweet aroma rises with a hint of honey.

Fresh and clean taste

Bottle size : 720ml

RMR	ALC%	SMV
59%	16%	+1.0

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