

酔い心地

YOIGOKOCHI SAKE IMPORTERS

INE MANKAI

Name	Ine Mankai	伊根満開
Brewery	Mukai Shuzō	向井酒造
Type	junmai	akamaishu
Content	300 ml, 720 ml and 1.8 l	
Rice polishing rate	70%	
Prefecture	Kyoto	
Alcohol percentage	14%	
Sake Meter Value	-54	
Acidity	5.8	
Serving	Drink cold	
Storage	Store dark and cool	



Made partly from black rice, which is purple on the inside, resulting in a unique red colour. The sweetness and acidity of this sake combine into a fruity taste, which at times may taste like pomegranate followed by olives. The black rice used is a pre-historic variety, which was preserved at Tokyo Agricultural University. Sweet and smoky, a bit like sherry. Drink cold.

The Mukai Shuzō brewery was founded in 1754. Mukai Kuniko, the brewer (*tōji*) of Mukai Shuzō is one of the first female brewers in Japan. She is constantly experimenting with new types of sake, most of which are made in miniscule amounts. The brewery is right on the Japan Sea, in a picturesque village known for its unique boat garages (*funaya*), located right under the houses that stick out over the water. Mukai Shuzō has recently become a strictly pure rice wine (*junmaishu*) brewery.

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YOIGOKOCHI SAKE IMPORTERS

AFS

Name	AFS	AFS 生
Brewery	Kidoizumi Shuzō	木戸泉酒造
Type	junmai yamahai nama	
Content	500 ml	
Rice polishing rate	65%	
Prefecture	Chiba	
Alcohol percentage	13%	
Sake Meter Value	-33	
Acidity	6.8	
Serving	Drink cold	
Storage	Store cold	

AFS, the limited young and unpasteurised version of the 30 year aged sake AFS, is made by the 'hot *yamahai*' method only used by the brewery Kidoizumi. The result is an intense mix of incredibly high levels of sweetness and acidity, which combine into a sour apple/citrus-like taste. Intense young sake. A truly unique and refreshing aperitif. Drink cold.

Kidoizumi Shuzō - founded in 1879 - is the only brewery in Japan that uses the hot *yamahai* method. *Yamahai* is thought to be suitable only for cold places, but the brewery developed a method where large amounts of lacto bacterium cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full-body multi-layered taste. The brewery is also a pioneer in producing aged sake (*koshu*). Having started some sixty years ago with aging a large quantity of sake annually, it is one of the few breweries that has ample experience in maturing sake, can provide a steady supply of very old sake, and even has the luxury of being able to make blends.

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YOIGOKOCHI SAKE IMPORTERS

DAIGO NO SHIZUKU

Name	Daigo no Shizuku 醍醐のしずく
Brewery	Terada Honke 寺田本家
Type	junmai bodaimoto muroka nama genshu shizenshu
Content	720 ml
Rice polishing rate	90% ~ 93%
Prefecture	Chiba
Alcohol percentage	9 ~ 16%
Sake Meter Value	-20 ~ -60
Acidity	6 ~ 12
Serving	Drink cold
Storage	Store in refrigeration



A medieval sake made on the basis of a temple recipe from the early 15th century. Since it dates back to before the 17th century sake revolution, it had better be termed 'fermented rice drink' than sake. The starter is made overnight instead of in one month, all ingredients are added in one go instead of three stages, and the fermentation only lasts ten days instead of a full month. Terada Honke is the only brewery making this *bodaimoto* brew under completely medieval conditions. Organic rice, minimal polishing, no addition of yeast or lacto acid, unpasteurised, unfiltered, undiluted. Moreover, like in the middle ages, this sake is made year-round, making for a constantly varying alcohol percentage, sake meter value, and acidity. This rough and radical brewing method results in a refreshing full-body drink with very strong sweetness and acidity, combining into a citrus-like taste. Store cold and drink cold.

The Terada Honke brewery was founded around 1675 and they have returned to early modern and medieval brewing methods. Easiest the most radical brewery of Japan, modern machinery has been done away with and natural, organic and handwork are the new keywords. Accordingly Terada Honke is one of the very few breweries that does not use any cultivated yeast or *kōji*, relying solely on the natural yeast culture of their brewery and hand-picked *kōji*. Most of the production is fermented in the slow-brew *kimoto* method where no lactic acid is added to the starter (*moto*). The rice used is organic.

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YOIGOKOCHI SAKE IMPORTERS

SHIZENMAI SPARKLING

Name	Shizenmai Sparkling 自然舞スパークリング
Brewery	Kidoizumi Shuzō 木戸泉酒造
Type	junmai yamahai muroka nama genshu shizenshu
Content	360 ml, 720 ml
Rice polishing rate	60%
Prefecture	Chiba
Alcohol percentage	14%
Sake Meter Value	+1.5
Acidity	2.0
Serving	Drink cold
Storage	Store in refrigeration (5 C)



All the way natural sparkling sake. Made with **organic** rice and the gas originates in the only natural way, namely by straining the brew roughly so some of the brewing mass is still on the bottle. This is also why sparkling pure sake is always cloudy sake. Unpasteurised, unfiltered, and undiluted to retain all the life, taste and aroma. Dry and refreshing, the real Champagne Japonaise. Open with care, bit by bit, to avoid spillage. Store in refrigeration and drink cold.

Kidoizumi Shuzō - founded in 1879 - is the only brewery in Japan that uses the hot *yamahai* method. *Yamahai* is thought to be suitable only for cold places, but the brewery developed a method where large amounts of lacto bactylus cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full-body multi-layered taste. The brewery is also a pioneer in producing aged sake (*koshu*). Having started some sixty years ago with aging a large quantity of sake annually, it is one of the few breweries that has ample experience in maturing sake, can provide a steady supply of very old sake, and even has the luxury of being able to make blends.

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YOIGOKOCHI SAKE IMPORTERS

KIZAN NIGORI

Name	Kizan Nigori	帰山にごり
Brewery	Chikumanishiki Shuzō	千曲錦酒造
Type	junmai ginjō nama genshu nigori	
Content	720 ml	
Rice polishing rate	55%	
Prefecture	Nagano	
Alcohol percentage	15%	
Sake Meter Value	-13	
Acidity	3.1	
Serving	Drink cold	
Storage	Store in refrigeration (5 C)	



White-cloudy limited version of our best-selling fruity *ginjō* sake Kizan. Sweet and aromatic, like pear and apple, but with loads of the brewing mass left on the bottle. Unfiltered, undiluted, and unpasteurised, so still full of life and may also contain gas. Open with care, bit by bit, to avoid spillage. Store in refrigeration and drink cold.

Seasonal sake, only available in late spring/early summer, on the basis of pre-reservation. Best consumed before the end of the calendar year.

The Chikuma Nishiki brewery was founded in 1681. Kizan is a relatively new, high-quality *junmai* brand that was introduced in 1997.

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YOIGOKOCHI SAKE IMPORTERS

DAKUSHU

Name	Dakushu	濁酒
Brewery	Ōkura Honke	大倉本家
Type	junmai bodaimoto muroka nama genshu	
Content	720 ml	
Rice polishing rate	60%	
Prefecture	Nara	
Alcohol percentage	12%	
Sake Meter Value	-25	
Acidity	3.5	
Serving	Drink cold	
Storage	Store in refrigeration (5 C)	



Dakushu means 'cloudy sake', which is an understatement in the case of this sake. The brew has gone straight from the tank into the bottle, without any pressing or straining, the bottle thus containing a milky way of rice grains. This uniquely unstrained short-brew sake takes us back to the roots of sake-making. Made on the basis of the 600-year old *bodaimoto* tradition of Nara breweries, this sake used to be presented only to the gods. Made twice a year, in November and May. Slightly acidic and refreshing, with the added sensation of soft rice grains on your tongue. Unpasteurised, unfiltered, undiluted and no yeast added. This is the unstrained brewing mash, so there is a lot of gas-formation on the bottle. Open with care, bit by bit, to avoid spillage. Store in refrigeration and drink cold.

The Ōkura Honke brewery was founded in 1896 and boasts a beautiful old brewery in the heartland of Japan. The present young owner/headbrewer fought the opposition of his father and re-opened the brewery, after it had been closed for some years. Under the motto of 'Be different' he introduced a biker-attitude to the sake industry and a new pure sake line under the name of Ōkura to the brewery, which is drawing a lot of attention lately.

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YOIGOKOCHI SAKE IMPORTERS

MUSUBI

Name	Musubi	むすび
Brewery	Terada Honke	寺田本家
Type	junmai genmai muroka nama genshu shizenshu	
Content	720 ml	
Rice polishing rate	100%	
Prefecture	Chiba	
Alcohol percentage	8% ~ 10%	
Sake Meter Value	-10 ~ -20	
Acidity	7 ~ 8	
Serving	Drink cold	
Storage	Store in refrigeration	



Radical medieval brew made on the basis of completely unpolished rice. Since it dates back to before the 17th century sake revolution, it had better be termed 'fermented rice drink' than sake. The starter is made overnight instead of in one month, all ingredients are added in one go instead of three stages, and the fermentation only lasts ten days instead of a full month. True to its medieval character, it is made throughout the year, thus making for varying alcohol percentage, sake meter value, and acidity. Sour, sparkling and refreshing. Musubi is the ultimate rice drink, healthy and 100% natural. **Organic** rice, no yeast or lactic acid added, unpasteurised, unfiltered and undiluted. Especially nice with vegetable dishes. Open with care, bit by bit, to avoid spillage. Store in refrigeration and drink cold.

The Terada Honke brewery was founded around 1675 and they have returned to early modern and medieval brewing methods. Easiest the most radical brewery of Japan, modern machinery has been done away with and natural, **organic** and handwork are the new keywords. Accordingly Terada Honke is one of the very few breweries that does not use any cultivated yeast or *kōji*, relying solely on the natural yeast culture of their brewery and hand-picked *kōji*. Most of the production is fermented in the slow-brew *kimoto* method where no lactic acid is added to the starter (*moto*). The rice used is organic.

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YOIGOKOCHI SAKE IMPORTERS

SENKIN TSURUKAME 19

Name	Senkin Tsurukame 19	仙禽鶴亀 19
Brewery	Senkin	仙禽
Type	junmai daiginjō muroka genshu kiokezake	
Content	720 ml	
Rice polishing rate	19%	
Prefecture	Tochigi	
Alcohol percentage	16%	
Sake meter value	undisclosed	
Acidity	undisclosed	
Serving	Drink cold	
Storage	Store in refrigeration	



Supreme but affordable luxury. A super-*daiginjō* sake for which the rice grain is polished down to an incredible 19%! Very delicate aroma, with a perfect balance between sweetness and acidity, the trademark of all Senkin sake. Small-batch handwork, brewed in wooden barrels, extremely slow pressing. Unfiltered, undiluted. Store in refrigeration, drink cold.

Senkin is a local brewery with a history dating back to 1806. However, the two young brothers Usui have completely changed the postwar legacy of their forefathers. They have radically downsized production volume and have returned to such traditional elements as wooden tanks, *kimoto* and *yamahai* slow-brew, and extremely slow pressing. Almost all Senkin sake are unfiltered and undiluted. Motivated by a strong urge to do things differently from others, they have developed a new formula of sweet-and-sour sake.

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YOIGOKOCHI SAKE IMPORTERS

SATO NO HOMARE DAIGINJŌ

Name	Sato no Homare Daiginjō	郷乃譽大吟醸
Brewery	Sudō Honke	須藤本家
Type	junmai daiginjō muroka nama	
Content	720 ml	
Rice polishing rate	35%	
Prefecture	Ibaraki	
Alcohol percentage	16%	
Sake Meter Value	undisclosed	
Acidity	undisclosed	
Serving	Drink cold	
Storage	Store in refrigeration	



Superb sake from the oldest brewery of Japan. Almost 900 years of history, but constantly in the lead. Its ruthless no-compromise stand has led to extremely delicate sake with enchanting aromas. The elegance and balance of this exquisite sake are simply magic and confirm the unrivalled status of Sudō Honke as the best brewer of *daiginjō* sake. Unpasteurised, unfiltered, natural yeast. Store in refrigeration, drink cold.

The brewery Sudō Honke was founded sometime before 1141 and thus can easily boast of being the oldest functioning brewery in Japan. No trace of conservatism though, as they took the lead in the postwar reintroduction of pure and unpasteurised sake. They have moreover developed a policy of producing only *daiginjō* sake, although their definition of *daiginjō* is considerably higher than usual. Their strict hygienic standards have turned the brewery into a laboratory and their sake into products of extreme elegance, but also a fragile elegance, which makes that all Sato no Homare sake should be stored in refrigeration and should be consumed within two weeks after opening.

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YOIGOKOCHI SAKE IMPORTERS

NABESHIMA DAIGINJŌ

Name	Nabeshima Daiginjō 鍋島純米大吟醸
Brewery	Fukuchiyo Shuzō 富久千代酒造
Type	junmai daiginjō
Content	720 ml
Rice polishing rate	35%
Prefecture	Saga
Alcohol percentage	16%
Sake Meter Value	-4
Acidity	1.3
Serving	Drink cold



The ultimate *daiginjō* sake. Flagship of the artisanal Fukuchiyo top-brewery, receiving a gold medal year after year. The top-grade Yamadanishiki rice of Hyōgo Prefecture has been polished down to 35%. Very elegant: soft and fruity, with a light but tasteful body. Slightly sweet with balancing acidity, Nabeshima Junmai Daiginjō is a luxurious accompaniment to raw fish and light starters. A sake that even in Japan is extremely difficult to get a hold of. Store in refrigeration, drink cold.

The brewery Fukuchiyo Shuzō was founded in 1885 and is part of a cluster of sake breweries in the pre-modern market town of Kashima. A relatively small traditional brewery, but its exquisite *daiginjō* and *ginjō* sake have received national and international recognition, making its product sought after by specialised sake shops and bars. Its *daiginjō* won the overall first prize at the 2011 IWC and accordingly Nabeshima sake became even more difficult to get.

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YOIGOKOCHI SAKE IMPORTERS

DŌKAN DAIGINJŌ

Name	Dōkan Daiginjō 道灌純米大吟醸
Brewery	Ōta Shuzō 太田酒造
Type	junmai daiginjō muroka nama genshu
Content	720 ml
Rice polishing rate	50%
Prefecture	Shiga
Alcohol percentage	17%
Sake Meter Value	+2
Acidity	1.7
Serving	Drink cold
Storage	Store dark and cool



A full-taste *daiginjō* for a minimal price. This very limited top-class sake is as pure as it gets: unpasteurised, unfiltered and undiluted. With direct samurai lineage, symbolised by the name 'Dōkan'. Peach taste, very refreshing finish. Matches well with a large variety of dishes. Drink cold.

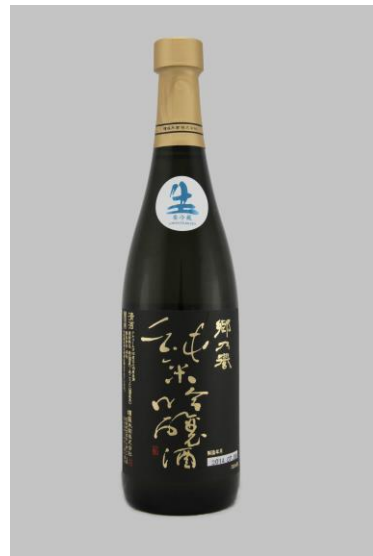
The Ōta brewery was founded in 1874. The owner is a descendent of Ōta Dōkan, the famous samurai who built Edo castle, the present imperial palace in the centre of Tokyo. The Ōta family is the proud owner of a beautiful old brewery on the old trade route from Tokyo to Kyoto, a second brewery in the brewing centre of Nada, and a winery also located in Shiga Prefecture.

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YOIGOKOCHI SAKE IMPORTERS

SATO NO HOMARE KUROGIN

Name	Sato no Homare Kurogin	郷乃譽黒吟
Brewery	Sudō Honke	須藤本家
Type	junmai (dai)ginjō muroka nama	
Content	720 ml	
Rice polishing rate	48%	
Prefecture	Ibaraki	
Alcohol percentage	15%	
Sake Meter Value	undisclosed	
Acidity	undisclosed	
Serving	Drink cold	
Storage	Store in refrigeration	



Exquisite sake from the oldest brewery of Japan. Almost 900 years of history, but constantly in the lead. Brewery only produces pure *daiginjō* sake. Their ruthless no-compromise stand has led to extremely delicate sake with most enchanting aromas. Kuro-Gin (Black Label) is medium-body, and the most outspokenly fruity and aromatic sake of this brewery. Although a *ginjō* sake by Sato no Homare standards, the polishing rate and elegance go easily beyond *daiginjō*. Unpasteurised, unfiltered, natural yeast. Store in refrigeration, drink cold.

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YOIGOKOCHI SAKE IMPORTERS

SATO NO HOMARE KAZAN

Name	Sato no Homare Kazan	郷乃譽霞山
Brewery	Sudō Honke	須藤本家
Type	junmai (dai)ginjō muroka nama	
Content	720 ml	
Rice polishing rate	50%	
Prefecture	Ibaraki	
Alcohol percentage	15%	
Sake Meter Value	undisclosed	
Acidity	undisclosed	
Serving	Drink cold	
Storage	Store in refrigeration	



Exquisite sake from the oldest brewery of Japan. Almost 900 years of history, but constantly in the lead. Brewery only produces pure *daiginjō* sake. Their ruthless no-compromise stand has led to extremely delicate sake with enchanting aromas. Kazan (hazy mountains) is light-body, slightly dry and fruity, and functions as a good introduction to the more luxurious Sato no Homare collection. Unpasteurised, unfiltered, natural yeast. Store in refrigeration, drink cold.

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NABESHIMA GINJŌ

Name	Nabeshima Ginjō	鍋島純米吟醸
Brewery	Fukuchiyo Shuzō	富久千代酒造
Type	junmai (dai)ginjō	
Content	300 ml, 720 ml and 1.8 l	
Rice polishing rate	50%	
Prefecture	Saga	
Alcohol percentage	16%	
Sake Meter Value	-1	
Acidity	1.4	
Serving	Drink cold	
Storage	Store dark and cool	



This sake is made from the highest grade Yamadanishiki rice of Hyōgo Prefecture, and is an example of a perfect *ginjō* sake, with strong yet not overbearing fruity aroma and a light but tasteful body. It is actually more than a *ginjō*, since the polishing rate is of *daiginjō* level. Slightly sweet with balancing acidity, Nabeshima Ginjō is a pleasant accompaniment for light tasting food. Drink cold.

The brewery Fukuchiyo Shuzō was founded in 1885 and is part of a cluster of sake breweries in the pre-modern market town of Kashima. A relatively small traditional brewery, but its exquisite *daiginjō* and *ginjō* sake have received national and international recognition, making its product sought after by specialised sake shops and bars. Its *daiginjō* won the overall first prize at the 2011 IWC and accordingly Nabeshima sake became even more difficult to get.

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YOIGOKOCHI SAKE IMPORTERS

SENKIN KIMOTO 50

Name	Senkin Kimoto 50	仙禽生酏 50 亀ノ尾
Brewery	Senkin	仙禽
Type	junmai kimoto daiginjō muroka namagenshu kiokezake	
Content	720 ml and 1.8 l	
Rice polishing rate	50%	
Prefecture	Tochigi	
Alcohol percentage	17%	
Sake meter value	-5	
Acidity	3.0	
Serving	Drink cold	
Storage	Store dark and cool	



A revolutionary new type of *daiginjō* sake. Sweet-and-sour, full-body and rich taste. Pre-modern *kimoto* slow-brew, made in a wooden tank. A return to traditional sake-making and handwork, but with a very refreshing modern result. Unpasteurised, unfiltered, undiluted. The beautiful handmade *washi* label features the two Chinese characters for Senkin, as flying cranes. Drink cold.

Senkin is a local brewery with a history dating back to 1806. However, the two young brothers Usui have completely changed the postwar legacy of their forefathers. They have radically downsized production volume and have returned to such traditional elements as wooden tanks, *kimoto* and *yamahai* slow-brew, and extremely slow pressing. Almost all Senkin sake are unfiltered and undiluted. Motivated by a strong urge to do things differently from others, they have developed a new formula of sweet-and-sour sake.

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YOIGOKOCHI SAKE IMPORTERS

KIZAN

Name	Kizan	帰山
Brewery	Chikumanishiki Shuzō	千曲錦酒造
Type	junmai ginjō nama genshu	
Content	720 ml and 1.8 l	
Rice polishing rate	55%	
Prefecture	Nagano	
Alcohol percentage	15%	
Sake Meter Value	-13	
Acidity	3.1	
Serving	Drink cold	
Storage	Store in refrigeration	



A very elegant yet full-bodied, fruity *ginjō* sake. Unpasteurised. A combination of sweetness and acidity results in a refreshing apple-like aroma and taste. In contrast to most *ginjō*, which predominantly offer aroma, Kizan has a very high level of acidity for a *ginjō* sake and accordingly also provides full body and full taste. Store in refrigeration. Drink cold.

The Chikuma Nishiki brewery was founded in 1681. Kizan is a new high-quality *junmai* brand that was introduced in 1997.

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YOIGOKOCHI SAKE IMPORTERS

SHIBORITATE

Name	Shiboritate	しぼりたて生原酒
Brewery	Kidoizumi Shuzō	木戸泉酒造
Type	junmai shiboritate muroka nama genshu	
Content	300 ml and 720 ml	
Rice polishing rate	60%	
Prefecture	Chiba	
Alcohol percentage	18%	
Sake Meter Value	+1.5	
Acidity	2.9	
Serving	Drink cold	
Storage	Store dark and cool	



Shiboritate means 'freshly pressed' in Japanese, and the Japanese love fresh, new seasonal foods and beverages. However, as freshly pressed sake is usually quite harsh and bitter, most breweries use low acidity yeast, and then filter and dilute the sake with water to make it easily drinkable. Kidoizumi's Shiboritate sticks to the real meaning of the word: it is bottled in its original unpasteurized form straight from the press, with no additional water or any filtration. This limited first-press version of Hakugyokukō is a powerful and refreshing drink. Drink cold.

Kidoizumi Shuzō - founded in 1879 - is the only brewery in Japan that uses the hot *yamahai* method. *Yamahai* is thought to be suitable only for cold places, but the brewery developed a method where large amounts of lacto bacterium cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full body multi-layered taste. The brewery is also a pioneer in producing aged sake (*koshu*). Having started some sixty years ago with aging a large quantity of sake annually, it is one of the few breweries that has ample experience in maturing sake, can provide a steady supply of very long-aged sake, and even has the luxury of being able to make blends.

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YOIGOKOCHI SAKE IMPORTERS

HANATOMOE

Name	Hanatomoe	花巴水酏純米原酒
Brewery	Miyoshino Jōzō	美吉野醸造
Type	junmai bodaimoto muroka nama genshu	
Content	720 ml	
Rice polishing rate	70%	
Prefecture	Nara	
Alcohol percentage	17%	
Sake Meter Value	-13	
Acidity	3.5	
Serving	Drink cold	
Storage	Store dark and cool	



Made using the unique medieval *bodaimoto* brewing method of Nara breweries, this refreshing unpasteurised sake has retained the wild and flowery character of young sake. Unfiltered, undiluted, no yeast added. Drink cold.

Miyoshino Jōzō is an extremely small-scale family brewery, which re-started at the present location in 1912. At the moment the brewery is pretty much a one-man enterprise, run by the young brewer Hashimoto Teruaki, enabling him to do whatever he feels like. This has resulted in various one-tank-only experiments, which have put this small brewery in the spotlight of sake lovers' interest. Almost without exception the Hanatomoe sake brands are pure, unpasteurised, unfiltered and undiluted, and most are made with natural yeast. The brewery is located in the village of Yoshino, Japan's most famous cherry-blossom viewing spot, but also well-known for Yoshino cedar wood, used by most breweries for making cask-sake.

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HANA WA SAKU

Name	Hana wa Saku 花は咲く
Brewery	Senkin 仙禽
Type	junmai kimoto daiginjō muroka genshu kiokezake
Content	720 ml
Rice polishing rate	50%
Prefecture	Tochigi
Alcohol percentage	13%
Sake meter value	-5
Acidity	3.0
Serving	Drink cold
Storage	Store dark and cool

Another revolutionary experiment from the Senkin brewery. A daiginjō sake made with a Bordeaux wine yeast variety, emphasized by the wine-like design of the label and the bottle. The result is a light, fruity and refreshing sake with the wild and flowery character of young sake. Unpasteurised, unfiltered, undiluted. Store dark and cool. Drink cold.

Senkin is a local brewery with a history dating back to 1806. However, the two young brothers Usui have completely changed the postwar legacy of their forefathers. They have radically downsized production volume and have returned to such traditional elements as wooden tanks, *kimoto* and *yamahai* slow-brew, and extremely slow pressing. Almost all Senkin sake are unfiltered and undiluted. Motivated by a strong urge to do things differently from others, they have developed a new formula of sweet-and-sour sake.

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YOIGOKOCHI SAKE IMPORTERS

MORI NO KURA

Name	Mori no Kura 杜の蔵純米吟醸
Brewery	Mori no Kura 杜の蔵
Type	junmai (dai)ginjō
Content	720 ml and 1.8 l
Rice polishing rate	50%
Prefecture	Fukuoka
Alcohol percentage	15%
Sake Meter Value	+2
Acidity	1.0
Serving	Drink cold or slightly warmed up
Storage	Store dark and cool



This is an elegant sake with a very light fruity aroma, light body and crisp finish. In 2011 the brewery decided to make this sake its flagship and accordingly, from that year's vintage onwards the sake formerly known as Ōtemon acquired the name of the brewery, Mori no Kura, and a new, more modern design. Although the brewery Mori no Kura categorizes this as their *ginjō* sake, it has a very luxurious, *daiginjō*-level polishing rate. It's neither dry nor sweet, but gives impressions of both as it travels through the mouth. Drink cold or warmed up. When warmed up slightly, it will grow in body.

The Mori no Kura brewery was founded in 1898. It was one of the first breweries in Japan to adopt a policy of making only pure sake (*junmaishu*) without any additives. It is also well-known for its Komagura-series of matured sake.

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YOIGOKOCHI SAKE IMPORTERS

KINOKUNIYA BUNZAEMON

Name	Kinokuniya Bunzaemon 紀伊国屋文左衛門
Brewery	Nakano BC 中野 BC
Type	junmaishu
Content	180 ml
Rice polishing rate	65%
Prefecture	Wakayama
Alcohol percentage	15%
Sake Meter Value	-4
Acidity	1.6
Serving	Drink cold
Storage	Store dark and cool



An elegant, slightly fruity sake. Easy to combine with all dishes. Kinokuniya Bunzaemon is the major brand of the brewery and it is one of the few pure sake available in the extra-small 180ml bottle-size. Drink cold.

Nakano BC is a relatively new brewery, as it was established in 1961. Kinokuniya Bunzaemon is the main brand of the brewery. A new line of long-matured pure sake named Chōchōkyū was added in 2007. Showing the regional colour of Wakayama Prefecture, the brewery also produces many types of plum sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TENTAKA ORGANIC

Name	Tentaka Organic	天鷹有機純米酒
Brewery	Tentaka Shuzō 天鷹酒造	
Type	organic junmaishu	
Content	720 ml	
Rice polishing rate	65%	
Prefecture	Tochigi	
Alcohol percentage	15%	
Sake Meter Value		
Acidity		
Serving	Drink at all temperatures	
Storage	Store dark and cool	

This sake is the representative of Tentaka Shuzō, the brewery with the largest line-up of certified organic sake. Soft, but with plenty of acidity, umami and earthiness to make for a very rewarding sake. Slightly dry it is a perfect accompaniment for a wide range of vegetable, fish and meat dishes. Store dark and cool. Drink at any temperature.

The Tentaka brewery was founded in 1914, but it was hit severely by the 2011 earthquake. The newly built brewery is a state-of-the-art structure, dominated by stainless steel and from which all wooden elements have been banished. It is rigorously divided into two sections, one solely for the production of certified organic sake. It was a forerunner, focusing on organic brewing from 2001 onwards, and now easily is the one brewery with the highest yield and variety of organic certified sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

KOKORO

Name	Kokoro	湖弧臈
Brewery	Ōta Shuzō	太田酒造
Type	junmai nama genshu	
Content	720 ml and 1.8 l	
Rice polishing rate	70%	
Prefecture	Shiga	
Alcohol percentage	17%	
Sake Meter Value	+7	
Acidity	1.8	
Serving	Drink at all temperatures	
Storage	Store dark and cool	



Full-body, slightly dry sake. Rich combination of a deep rice-taste, lots of *umami*, and a pleasant light aroma. Limited-edition, small-volume brew with an extremely high cost-performance. This allround sake can be enjoyed at all temperatures and combines easily with a variety of food. Unpasteurised and undiluted. Drink cold, at room temperature, or warmed up.

The Ōta brewery was founded in 1874. The owner is a descendent of Ōta Dōkan, the famous samurai who built Edo castle, the present imperial palace in the centre of Tokyo. The Ōta family is the proud owner of a beautiful old brewery on the old trade route from Tokyo to Kyoto, a second brewery in the brewing centre of Nada, and a winery also located in Shiga Prefecture.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

BAMBI CUP

Name	Bambi Cup	バンビ・カップ
Brewery	Akishika Shuzō	秋鹿酒造
Type	junmaishu	
Content	180 ml	
Rice polishing rate	65%	
Prefecture	Osaka	
Alcohol percentage	14%	
Sake meter value	+8	
Acidity	1.7	
Serving	Drink chilled	
Storage	Store dark and cool	



The convenient outdoor format of cup sake is seldom available as pure sake. However, Bambi cup originates from the 100% pure sake brewery Akishika. The brewery name means 'autumn deer', which is why its smallest sized sake is termed Bambi. This is a dry and refreshing sake, which easily fits all dishes of all culinary traditions. Drink at all temperatures.

Akishika Shuzō is one of a handful of breweries that follow the wine chateau concept. Practically all the rice used is grown right around the brewery by the owner himself and about 20 contracted local farmers. Akishika was founded in 1886 and has under the present owner/headbrewer Oku Hiroaki acquired itself a reputation amongst connoisseurs of a brewery making top-quality sake with an outspoken dry and robust character. It boasts a huge maturation storage, where Oku leisurely ages some of the best matured sake to be found. Akishika Shuzō limits itself to making strictly pure rice wine (*junmaishu*) without any additives.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

MUTEMUKA

Name	Mutemuka	無手無冠
Brewery	Mutemuka Shuzō	無手無冠酒造
Type	junmai nama genshu	shizenshu
Content	300 ml, 720 ml and 1.8 l	
Rice polishing rate	70%	
Prefecture	Kōchi	
Alcohol percentage	18%	
Sake Meter Value	+5	
Acidity	1.6	
Serving	Drink at all temperatures	
Storage	Store dark and cool	



Made from a local variety of **organically** grown rice, and aged initially for about half a year at room temperature, this medium-bodied dry *namazake* (unpasteurized sake) has a unique ricy, earthy aftertaste. Mutemuka Shuzō's owner was a pioneer when about thirty years ago, against strong opposition from his neighbour farmers who believed in spraying away any form of life, he introduced **organic** farming to his sake rice. The result is a very earthy dry sake with a white chocolate aroma and aftertaste like no other. Drink cold, at room temperature, or warmed up (to enhance the chocolate aroma).

Mutemuka Shuzō is a small family brewery that was founded in 1893. It is located close to the source of the Shimantogawa, Japan's purest river. The brewery is also well-known for its chestnut *shōchū* Dabada Hiburi.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

HAKUGYOKUKŌ

Name	Hakugyokukō	白玉香
Brewery	Kidoizumi Shuzō	木戸泉酒造
Type	junmai yamahai muroka nama genshu	
Content	300 ml, 720 ml and 1.8 l	
Rice polishing rate	60%	
Prefecture	Chiba	
Alcohol percentage	18%	
Sake Meter Value	-1	
Acidity	2.5	
Serving	Drink at all temperatures	
Storage	Store dark and cool	



This is a *nama genshu* (unpasteurized and undiluted sake) produced in Kidoizumi's unique hot-*yamahai* fermentation method. Kidoizumi is the only brewery in Japan capable of producing sake this way. The result is a robust full-body sake, with a deep and layered complex taste. Combines easily with vegetable, fish and meat dishes. Drink cold, at room temperature, or warmed up.

Kidoizumi Shuzō - founded in 1879 - is the only brewery in Japan that uses the hot *yamahai* method. *Yamahai* is thought to be suitable only for cold places, but the brewery developed a method where large amounts of lacto bacterium cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full-body multi-layered taste. The brewery is also a pioneer in producing aged sake (*koshu*). Having started some sixty years ago with aging a large quantity of sake annually, it is one of the few breweries that has ample experience in maturing sake, can provide a steady supply of very old sake, and even has the luxury of being able to make blends.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

FURŌSEN WATARIBUNE

Name	Furōsen Wataribune 不老泉渡船
Brewery	Uehara Shuzō 上原酒造
Type	junmai yamahai ginjō muroka nama genshu
Content	720 ml and 1.8 l
Rice polishing rate	55%
Prefecture	Shiga
Alcohol percentage	16%
Sake Meter Value	+4
Acidity	1.6
Serving	Drink at all temperatures
Storage	Store dark and cool



Refined *ginjō*-sake with the unique deep taste of Wataribune rice. This is a slow-brew *yamahai*, made without the addition of yeast. Unpasteurised, unfiltered and undiluted sake, it is very representative of the traditional brewery Uehara Shuzō. Made from Wataribune, a rice variety native to Shiga Prefecture, this sake has a delicate ricy aroma with light brown sugar tones, and smooth finish. Drink slightly chilled, at room temperature, or warmed. Just like all Uehara sake, the soft ricy aroma becomes most enchanting when warmed.

Uehara Shuzō was founded in 1862. The brewery has returned to traditional brewing methods and also because of its colossal wooden press looks like a true sake brewery museum. One of the few cradles of traditional sake brewing, it mainly produces slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

CHŌCHŌKYŪ 2012 / 2013

Name	Chōchōkyū 2012/ 2013 超超久
Brewery	Nakano BC 中野 BC
Type	junmai ginjō muroka nama genshu aged 4 / 3 years
Content	720 ml and 1.8 l
Rice polishing rate	55%
Prefecture	Wakayama
Alcohol percentage	17%
Sake Meter Value	+2 / +3
Acidity	1.8 / 1.3
Serving	Drink cold or warmed up slightly
Storage	Store dark and cool



This *namazake* (unpasteurized sake) has been aged in refrigeration for many years, and accordingly its name translates as 'very very long'. It is very unusual in its taste composition: combining high amino-acid content and strong acidity, it has a big body, but a soft rice aroma. On the one hand powerful taste, but on the other hand subdued tones of maturation, due to aging below zero. The general impression is of a perfectly balanced sake tilting towards the sweet side. The 2013 vintage is made with Omachi rice. For the 2014 vintage we have both a local Yamadanishiki rice and a Omachi rice version. Drink cold, preferably in a wine glass to enhance the slightly fruity rice aroma. Also very agreeable when warmed up slightly.

Nakano BC is a relatively new brewery, as it was established in 1961. Kinokuniya Bunzaemon is the main brand of the brewery. A new line of long-matured pure sake named Chōchōkyū was added in 2007. Showing the regional colour of Wakayama Prefecture, the brewery also produces many types of plum sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TAMAGAWA KIMOTO

Name	Tamagawa Kimoto 玉川生酏
Brewery	Kinoshita Shuzō 木下酒造
Type	junmai kimoto shizenshu aged 3 years
Content	720 ml and 1.8 l
Rice polishing rate	77%
Prefecture	Kyoto
Alcohol percentage	15%
Sake Meter Value	+12
Acidity	2.5
Serving	Drink at all temperatures
Storage	Store dark and cool



This traditional *kimoto* slow-brew sake is made with **organic** rice, grown specifically to support the stork population near the brewery. Natural yeast. Slightly woody aroma and taste, matured for 3 years. Full of flavour, but not heavy and easy to arrange with a wide range of food. Drink at all temperatures, although the head-brewer Philip Harper prefers you to try it hot.

Kinoshita Shuzō is a small-scale brewery on the Japan Sea Coast side of Kyoto Prefecture founded in 1842. It successfully managed to position itself in the spotlights by simultaneously bringing in Englishman Philip Harper, who thus became the first foreign master brewer (*tōji*), and introducing a revolutionary label design. Head-brewer Harper implemented traditional brewing methods, such as the slow-brew methods *yamahai* and *kimoto*, and the use of natural yeast. His full-body full-taste sake also stand out for their relatively high alcohol percentage, the 'complete fermentation' variety even reaching the highest level of 21-22%.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TAMAGAWA YAMAHAI

Name	Tamagawa Yamahai	玉川山麩
Brewery	Kinoshita Shuzō	木下酒造
Type	junmai yamahai muroka nama genshu	aged 1 year
Content	720 ml and 1.8 l	
Rice polishing rate	66%	
Prefecture	Kyoto	
Alcohol percentage	19%	
Sake Meter Value	??	
Acidity	??	
Serving	Drink at all temperatures	
Storage	Store dark and cool	



This slow-brew *yamahai* sake, taking up lacto bactylus and natural yeast present in the brewery, has a strong deep taste and an enchanting rice aroma. Since the re-invention and re-styling of Tamagawa, the brand sells out completely. The true delight of Tamagawa's outspoken taste and aroma, however, is best enjoyed after maturation. Accordingly Yoigokochi has arranged to age this *yamahai* unpasteurised, unfiltered and undiluted sake at the brewery at room temperature. Very limited. Drink at room temperature, or warmed up.

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酔い心地

YOIGOKOCHI SAKE IMPORTERS

ŌTORA

Name	Ōtora	大虎
Brewery	Chiyokotobuki Toraya	千代寿虎屋
Type	junmai ōkarakuchi	
Content	720 ml and 1.8 l	
Rice polishing rate	70%	
Prefecture	Yamagata	
Alcohol percentage	15%	
Sake Meter Value	+10	
Acidity	1.5	
Serving	Drink cold or warmed up	
Storage	Store dark and cool	



A fine representative of a light & dry (*tanrei karakuchi*) type, very popular amongst Japanese businessmen, this sake is dry with light body and a very crisp and smooth finish. Drink cold or warmed up

Tracing its roots back to 1696, the Chiyokotobuki Toraya brewery is located in a region famous for its high quality water and rice. The brewery uses only locally grown rice.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

AKISHIKA ŌKARAKUCHI

Name	Ōkarakuchi 大辛口
Brewery	Akishika Shuzō 秋鹿酒造
Type	junmai ginjō muroka nama genshu ōkarakuchi
Content	720 ml and 1.8 l
Rice polishing rate	60%
Prefecture	Osaka
Alcohol percentage	17%
Sake Meter Value	+14~+19
Acidity	2.4
Serving	Drink at all temperatures
Storage	Store dark and cool



This *ōkarakuchi* (literally ‘big dry mouth’) sake from the brewery Akishika Shuzō is the complete negation of most dry sake available in Japan. Whereas the latter tend to be light and dry (*tanrei karakuchi*), Akishika dry sake is rich and profound, full-bodied, with pronounced acidity. This very dry ginjō sake is close to the dry end of the Sake Meter Value, but does not taste extremely dry because of the high levels of acidity and *umami*. It shows greater depths as it ages. Unpasteurised, unfiltered, undiluted. Drink at all temperatures.

Akishika Shuzō is one of a handful of breweries that follow the wine chateau concept. Practically all the rice used is grown right around the brewery by the owner himself and about 20 contracted local farmers. It was founded in 1886 and has under the present owner/headbrewer Oku Hiroaki acquired itself a reputation amongst connoisseurs of a brewery making top-quality sake with an outspoken dry and robust character. The brewery boasts a huge maturation storage, where Oku leisurely ages some of the best matured sake to be found. Akishika Shuzō limits itself to making strictly pure sake (*junmaishu*) without any additives.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

AKISHIKA

Name	Akishika 秋鹿
Brewery	Akishika Shuzō 秋鹿酒造
Type	junmai muroka nama genshu
Content	720 ml and 1.8 l
Rice polishing rate	70%
Prefecture	Osaka
Alcohol percentage	18%
Sake Meter Value	+7
Acidity	2.4
Serving	Drink at all temperatures
Storage	Store dark and cool



Another example of Akishika Shuzō's dry and full-body sake, although not as dry as his 'big dry mouth' Ōkarakuchi brother. Unpasteurised, unfiltered, undiluted, Akishika is rich and profound in both taste and aroma. Drink at all temperatures.

Akishika Shuzō is one of a handful of breweries that follow the wine chateau concept. Practically all the rice used is grown right around the brewery by the owner himself and about 20 contracted local farmers. It was founded in 1886 and has under the present owner/headbrewer Oku Hiroaki acquired itself a reputation amongst connoisseurs of a brewery making top-quality sake with an outspoken dry and robust character. The brewery boasts a huge maturation storage, where Oku leisurely ages some of the best matured sake to be found. Akishika Shuzō limits itself to making strictly pure sake (*junmaishu*) without any additives.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

KATORI 90

Name	Katori 90	香取 90
Brewery	Terada Honke	寺田本家
Type	junmai kimoto muroka	shizenshu
Content	720 ml and 1.8 l	
Rice polishing rate	90%	
Prefecture	Chiba	
Alcohol percentage	15%	
Sake meter value	+5	
Acidity	3.5	
Serving	Drink at all temperatures	
Storage	Store dark and cool	



Sake as it was made a few centuries ago. True 'liquid rice' in taste, colour and aroma. All ingredients and elements are pre-modern: **organic** rice, natural yeast, hand-picked *kōji*, slow-brew *kimoto*, unfiltered. The '90' in the name is the polishing percentage and indicates that the rice was also polished in a pre-modern way, merely 10%. All this results in a very strong rice bran taste and lactobacillus acidity. Drink at all temperatures.

Also available in a very limited *nama genshu* (unpasteurised and undiluted) version.

The Terada Honke brewery was founded around 1675 and they have returned to early modern and medieval brewing methods. Easiest the most radical brewery of Japan, modern machinery has been done away with and natural, **organic** and handwork are the new keywords. Accordingly Terada Honke is one of the very few breweries that does not use any cultivated yeast or *kōji*, relying solely on the natural yeast culture of their brewery and hand-picked *kōji*. Most of the production is fermented in the slow-brew *kimoto* method where no lactic acid is added to the starter (*moto*). The rice used is organic. The water comes from the natural well inside the brewery.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

KATORI 90 NAMA GENSHU

Name	Katori 90 Nama Genshu 香取 90 生原酒
Brewery	Terada Honke 寺田本家
Type	junmai kimoto muroka nama genshu shizenshu
Content	720 ml and 1.8 l
Rice polishing rate	90%
Prefecture	Chiba
Alcohol percentage	18%
Sake meter value	+5
Acidity	3.5
Serving	Drink at all temperatures
Storage	Store dark and cool



This is the unpasteurised and undiluted (*nama genshu*) version of Katori 90. Sake as it was made a few centuries ago. True 'liquid rice' in taste, colour and aroma. All ingredients and elements are pre-modern: **organic** rice, natural yeast, slow-brew *kimoto*, unfiltered. The '90' in the name is the polishing percentage and indicates that the rice was also polished in a pre-modern way, merely 10%. All this results in a very strong rice bran taste and lactobacillus acidity. Drink at all temperatures.

This unpasteurised and undiluted version is extremely limited (Yoigokochi only!) and needs to be pre-reserved.

The Terada Honke brewery was founded around 1675 and they have returned to early modern and medieval brewing methods. Easiest the most radical brewery of Japan, modern machinery has been done away with and natural, **organic** and handwork are the new keywords. Accordingly Terada Honke is one of the very few breweries that does not use any cultivated yeast or *kōji*, relying solely on the natural yeast culture of their brewery and hand-picked *kōji*. Most of the production is fermented in the slow-brew *kimoto* method where no lactic acid is added to the starter (*moto*). The rice used is organic

酔い心地

YOIGOKOCHI SAKE IMPORTERS

UMETSU NO KIMOTO 80

Name	Umetsu no Kimoto 80 梅津の生酴 80
Brewery	Umetsu Shuzō 梅津酒造
Type	junmai kimoto muroka nama genshu
Content	720 ml and 1.8 l
Rice polishing rate	80%
Prefecture	Tottori
Alcohol percentage	19%
Sake meter value	+12
Acidity	3.1
Serving	Drink at all temperatures
Storage	Store dark and cool



A rare pre-modern sake from one of Japan's most stubborn brewers. No yeast and lactic acid added, letting nature do its work in a slow-brew *kimoto* method. The rice is polished merely 20%, resulting in a deep complex taste, a strong rice aroma, and a long finish. This sake acquired its impressive staunch quality and its truffle-like aroma only recently, when a yeast variety took over in the brewery that was very resilient and made for an extremely long fermentation. Dry and full-body. Drink at all temperatures, but in line with the spirit of its maker, try at least once heated.

The Umetsu Honke brewery was founded around 1865 and is located on the Japan Sea side coast. It is in essence a one-man enterprise, run by fifth-generation owner/brewer Umetsu Masasuke, who has implemented a brewing schedule which allows him to also enjoy family life. In line with the famous credo of his mentor Uehara Hiroshi – *Sake wa junmai, kan nara sara ni yoshi* (Sake is best when pure, and even better when heated) – Umetsu has ceded from the Japan's Brewery Association and instead joined the 100% Pure Sake Breweries Association, and is a true 'hot sake' ambassador.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TAE NO HANA 90

Name	Tae no Hana 90 妙の華 90
Brewery	Moriki Shuzōjō 森喜酒造場
Type	junmai kimoto muroka nama genshu shizenshu
Content	720 ml and 1.8 l
Rice polishing rate	90%
Prefecture	Mie
Alcohol percentage	17%
Sake meter value	+5
Acidity	1.9
Serving	Drink at all temperatures
Storage	Store dark and cool



The ultimate proof that fine, balanced sake can be made from almost unpolished rice. ‘Challenge’, mentions the label, and it indeed took them eight long years to get it right. Pre-modern *kimoto* slow-brew, making for a relatively dry sake with layers of taste. Unpasteurised, unfiltered, undiluted, made with **organic** rice. Starting with full-bodied rich umami and ending with refreshing apple and rice bran acidity. Drink at all temperatures.

The Moriki Shuzōjō brewery was founded in 1897 but despite its long history was only barely kept alive by the enormous efforts of the owner/headbrewer couple Moriki Hideki and Rumiko. They have turned a run-of-the-mill local brewery into a bastion of pure sake and traditional brewing methods. As equal partners, the line-up of sake for which Rumiko bears final responsibility comes under the name ‘Rumiko no Sake’ (and a famous manga-esque label), Hideki’s bear the name ‘Hanabusa’.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

KINKAME 80

Name	Kinkame 80	金亀 80 生原酒
Brewery	Okamura Honke	岡村本家
Type	junmai muroka nama genshu	
Content	720 ml and 1.8 l	
Rice polishing rate	80%	
Prefecture	Shiga	
Alcohol percentage	17%	
Sake meter value	-10	
Acidity	2.8	
Serving	Drink cold or warmed up	
Storage	Store in refrigeration	



Full-body sweet sake from the small traditional brewery Okamura Honke. Only slightly polished, making for a true 'rice wine' with a strong rice aroma and colour (yellow). Sweet like candy, but with balancing acidity. This sweet full-rice taste and aroma make the unpasteurised and undiluted variety of the 80 stand out not merely in the high-quality Kinkame *junmaishu* series but amongst all other sake in Japan and, moreover, make it into one of the few sweet sake that can also be enjoyed warm.

Okamura Honke is a small artisanal brewery founded in 1854 in the castle town of Hikone. It is the brewery with the most radical but simple way of categorising its products. All sake are merely named by a colour and a number ranging from 40 up to 90. The former is nothing more than the colour of the bottle, the latter corresponds to the polishing rate. Thus the official name of this sake is 'White 80', although there are often two versions of each sake, the one pasteurised and diluted, the other unpasteurised and undiluted.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

SOMA NO TENGU

Name	Soma no Tengu 柚の天狗
Brewery	Uehara Shuzō 上原酒造
Type	junmai ginjō muroka nama genshu usunigori
Content	300 ml, 720 ml and 1.8 l
Rice polishing rate	59%
Prefecture	Shiga
Alcohol percentage	17%
Sake meter value	+4
Acidity	1.7
Serving	Drink at all temperatures, shake before serving
Storage	Store dark and cool



This is an unpasteurized and undiluted sake (*nama genshu*) which still contains the finest part of the fermentation sediment resulting in a cloudy (*nigori*) colour and a very delicate rice fragrance. While being on the dry side, the texture is velvety with a creamy aftertaste. This ginjō sake combines very well with fish and shellfish. Drink cold or slightly warmed up. Do not forget to shake the bottle before serving, otherwise all the sediment will remain at the bottom of the bottle.

Uehara Shuzō was founded in 1862. The brewery has returned to traditional brewing methods and also because of its colossal wooden press looks like a true sake brewery museum. One of the few cradles of traditional sake brewing, it mainly produces slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

FURŌSEN NAKAGUMI

Name	Furōsen Nakagumi	不老泉中汲み
Brewery	Uehara Shuzō	上原酒造
Type	junmai yamahai ginjō muroka nama genshu	
Content	720 ml and 1.8 l	
Rice polishing rate	55%	
Prefecture	Shiga	
Alcohol percentage	17%	
Sake meter value	+1	
Acidity	2.0	
Serving	Preferably drink warmed up	
Storage	Store dark and cool	



This limited luxurious *ginjō* sake is made solely of sake pressed during the middle and most balanced part of the pressing process (*nakagumi*). This pure natural product has the most beautiful rice aroma of all sake, but the magic soft fragrance only comes out when heated, so especially for this marvellous sake we created a category of 'Warm Sake'. Whereas most sake on the dry side can be heated, this one needs to be heated to enjoy its full but hidden potential. Slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted. Drink warm!

Uehara Shuzō was founded in 1862. The brewery has returned to traditional brewing methods and also because of its colossal wooden press looks like a true sake brewery museum. One of the few cradles of traditional sake brewing, it mainly produces slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

YANWARI

Name	Yanwari	やんわり
Brewery	Kinoshita Shuzō	木下酒造
Type	junmai yamahai aged 2 years	
Content	720 ml	
Rice polishing rate	66%	
Prefecture	Kyoto	
Alcohol percentage	12%	
Sake Meter Value	+3	
Acidity	1.7	
Serving	Preferably drink warm	
Storage	Store dark and cool	



A soft, light and relaxed (*yanwari*) low-alcohol sake from the English head-brewer who usually makes more hefty sake and does not mind the alcohol level passing 20%. Like the monkey on the label, you want to enjoy this sake heated. Slow-brew *yamahai*, natural yeast, slightly dry. Drink warm.

Kinoshita Shuzō is a small-scale brewery on the Japan Sea Coast side of Kyoto Prefecture founded in 1842. It successfully managed to position itself in the spotlights by simultaneously bringing in Englishman Philip Harper, who thus became the first foreign master brewer (*tōji*), and introducing a revolutionary label design. Head-brewer Harper implemented traditional brewing methods, such as the slow-brew methods *yamahai* and *kimoto*, and the use of natural yeast. His full-body full-taste sake also stand out for their relatively high alcohol percentage, the 'complete fermentation' variety even reaching the highest level of 21-22%.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TARUMARU

Name	Tarumaru	樽丸
Brewery	Miyoshino Jōzō	美吉野醸造
Type	junmai taruzake	
Content	300 ml and 720 ml	
Rice polishing rate	70%	
Prefecture	Nara	
Alcohol percentage	15%	
Sake Meter Value	+2	
Acidity	2.5	
Serving	Drink cold	
Storage	Store dark and cool	



Young and fresh sake, briefly matured in a wooden cask. The brewery is located in Yoshino, the mountain village known as the best producer of cedar-wood casks. In the pre-modern period top-quality Yoshino cedar casks were developed to transport sake by ship from the production centres of West Japan to the consumption centre of Edo (now Tokyo). The attractive cedar aroma is perfectly in balance with the fresh and full qualities of this young and pure sake. Store dark and cool. Drink cold.

Miyoshino Jōzō is an extremely small-scale family brewery, which re-started at the present location in 1912. At the moment the brewery is pretty much a one-man enterprise, run by the young brewer Hashimoto Teruaki, enabling him to do whatever he feels like. This has resulted in various one-tank-only experiments, which have put this small brewery in the spotlight of sake lovers' interest. Almost without exception the Hanatomoe sake brands are pure, unpasteurised, unfiltered and undiluted, and most are made with natural yeast. The brewery is located in the village of Yoshino, Japan's most famous cherry-blossom viewing spot, but also well-known for Yoshino cedar wood, used by most breweries for making cask-sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

TAIKO NO IZANAI 2002

Name	Taiko no Izanai 太古のいざない
Brewery	Uehara Shuzō 上原酒造 junmai yamahai muroka nama
Type	genshu shinsōsui-jikomi shizenshu aged 14 years
Content	720 ml
Rice polishing rate	90%
Prefecture	Shiga
Alcohol percentage	17%
Sake Meter Value	unknown
Acidity	unknown
Serving	Drink at room temperature or warmed up
Storage	Store at room temperature



The one-and-only true 'seawater sake'. Whereas almost all of the seawater sake is made on the island of Shikoku, to be sold to tourists, these are so filtered and diluted that you can hardly tell the sea was involved. The sea water used for Taiko no Izanai was unfiltered and almost undiluted, thus you could not drink it for the first three years. Now after 14 years of aging it has acquired a harmonious balance between subdued salty taste, maturation and minimally polished organic rice. Completely unique (made only once...) heavy-taste sake. Slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted. Drink at room temperature or warm.

Uehara Shuzō was founded in 1862. The brewery has returned to traditional brewing methods and also because of its colossal wooden press looks like a true sake brewery museum. One of the few cradles of traditional sake brewing, it mainly produces slow-brew *yamahai*, natural yeast, slowly pressed, unpasteurised, unfiltered and undiluted sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

AKISHIKA YAMAHAI 2009

Name	Akishika Yamahai	秋鹿山麴
	2009	2009
Brewery	Akishika Shuzō	秋鹿酒造
Type	junmai muroka nama genshu aged 7 years	
Content	720 ml	
Rice polishing rate	70%	
Prefecture	Osaka	
Alcohol percentage	18%	
Sake Meter Value	+8	
Acidity	2.1	
Serving	Drink at room temperature or warmed up	
Storage	Store at room temperature	

An exclusive seven-year aged sake from West Japan's top brewery Akishika Shuzō. Early-modern slow-brew starter, unpasteurised, unfiltered and undiluted. Export only, extremely limited. A full-bodied dry sake with brown sugar aroma. The taste is complex with slight woody tones and a clean acidic finish. Drink at room temperature or warmed up.

Akishika Shuzō is one of a handful of breweries that follow the wine chateau concept. Practically all the rice used is grown right around the brewery by the owner himself and about 20 contracted local farmers. It was founded in 1886 and has under the present owner/headbrewer Oku Hiroaki acquired itself a reputation amongst connoisseurs of a brewery making top-quality sake with an outspoken dry and robust character. The brewery boasts a huge maturation storage, where Oku leisurely ages some of the best matured sake to be found. Akishika Shuzō limits itself to making strictly pure sake (*junmaishu*) without any additives.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

AKISHIKA 2003

Name	Akishika 2003	秋鹿古酒
Brewery	Akishika Shuzō	秋鹿酒造
Type	junmai muroka nama genshu koshu aged 13 years	
Content	720 ml	
Rice polishing rate	70%	
Prefecture	Osaka	
Alcohol percentage	18%	
Sake meter value	+5	
Acidity	1.9	
Serving	Drink at room temperature or warmed	
Storage	Store on room temperature	

A ridiculously exclusive 13-year matured sake (*koshu*) from Akishika. Combining tones of maturation and fruitiness, topped off by the delicate elegant aroma of long-matured Akishika sake. Moreover, a sake you can only enjoy in Europe, because we found this extremely limited-edition aged sake in the maturing storage of the best brewery in West Japan and have shipped it all here. Slightly dry and medium-bodied, it has a distinctive *koshu* feeling and aroma, but none of the caramel aftertaste which is typical of sake of this age. Unfiltered, unpasteurised and undiluted. Drink at room temperature or warmed.

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酔い心地

YOIGOKOCHI SAKE IMPORTERS

BIDEN 1999

Name	Biden	豊醸美田
Brewery	Mii no Kotobuki	三井の寿
Type	junmai yamahai koshu	
	aged 17 years	
Content	720 ml and 1.8 l	
Rice polishing rate	65%	
Prefecture	Fukuoka	
Alcohol percentage	16%	
Sake meter value	-1	
Acidity	2.0	
Serving	Drink at room temperature or slightly warmed up	
Storage	Store at room temperature	



Made from locally grown Yamadanishiki rice, fermented in the traditional *yamahai* method, and aged at room temperature, fifteen-year aged Biden is a soft and full-bodied *koshu*. With caramel tones typical to aged sake, it is good accompaniment for meat, as well as soy-sauce and miso seasoned, and even spicy dishes. Drink at room temperature or slightly warmed up.

Mii no Kotobuki (formerly known as Inoue Gōmei) is a brewery with strong ambition founded in 1922. On the basis of local Itoshima Yamadanishiki rice along with small-volume and slow-pace brewing, it produces the Mii no Kotobuki, Biden, and Eiden brands, which have built up a strong following amongst sake connoisseurs. Also noted for its Mii no Umeshu plum sake, for which this seventeen-year aged version of Biden is used as basis.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

KOKIN 1990

Name	Kokin	古今
Brewery	Kidoizumi shuzō	木戸泉酒造
Type	junmai genshu koshu	aged around 25 years
Content	720 ml	
Rice polishing rate	60%	
Prefecture	Chiba	
Alcohol percentage	18%	
Sake Meter Value	+1	
Acidity	2.1	
Serving	Drink at room temperature	
Storage	Store at room temperature	



Kokin is a luxurious digestive *koshu* (aged sake), a blend of three vintages around 25 years old, robust but very delicate. While being relatively light on the tongue it has an extremely long finish. Once you think the taste has disappeared, touch the top of your mouth and it will reappear. Some people may find similarities with certain types of cognac or whiskey, but the complexity of the taste is totally unique. Drink at room temperature.

Kidoizumi Shuzō - founded in 1879 - is the only brewery in Japan that uses the hot *yamahai* method. *Yamahai* is thought to be suitable only for cold places, but the brewery developed a method where large amounts of lacto bactylus cultivated on the premises are added to a starter kept at very high temperature. The result is a unique full body multi-layered taste. The brewery is also a pioneer in producing aged sake (*koshu*). Having started some sixty years ago with aging a large quantity of sake annually, it is one of the few breweries that has ample experience in maturing sake, can provide a steady supply of very long-aged sake, and even has the luxury of being able to make blends.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

ŌMIJI KIJŌSHU 1978

Name	Ōmiji Kijōshu	近江路貴醸酒
Brewery	Ōmi Shuzō	近江酒造
Type	junmai koshu kijōshu	
	aged 38 years	
Content	720 ml	
Rice polishing rate	60%	
Prefecture	Shiga	
Alcohol percentage	17%	
Sake meter value	-38	
Acidity	1.8	
Serving	Drink slightly chilled	
Storage	Store at room temperature	



The perfect accompaniment to any dessert, whether fruit, cake, chocolate, nuts, or cheese. But also wonderful as aperitif or digestive, Ōmiji Kijōshu is a most versatile drink. The method by which *kijōshu* is prepared is quite similar to Port wine, but actually dates back to a 1000-years old recipe from the imperial palace. In the third stage of adding the main ingredients sake is added instead of brewing water, making the result more sweet and syrupy. Add to this an unheard-of maturation of 38 years, and you end up with a true explosion of taste, aroma and colour. An aroma reminiscent of port, a soft velvety touch, and a very long finish. While sweet it is not cloying at all. The aftertaste has caramel qualities, slightly bitter with a burnt feeling. Drink slightly chilled.

Ōmi Shuzō was founded in 1917 as the first modern brewery in the region. During the 1970s it participated in the endeavour to revive *kijōshu*, a very luxurious sake on the basis of a recipe that was used in the imperial palace more than thousand years ago.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

SHISO UMESHU

Name	Shiso Umeshu	しそ梅酒
Brewery	Mori no Kura	杜の蔵
Type	junmai umeshu	
Content	720 ml	
Prefecture	Fukuoka	
Alcohol percentage	9%	

Serving	Drink cold, either straight or on-the-rocks
Storage	Store at room temperature



Refreshing **plum sake** on the basis of 100% pure sake, local top-class Nankō **plums**, and **red shiso** leaves. The sweetness of the **plums** is balanced by the refreshing aroma of the **shiso**, which also contributes to the **red** colour. Drink ice-cold, either straight or on-the-rocks.

The Mori no Kura brewery was founded in 1898. It was one of the first breweries in Japan to adopt the policy of making only pure sake (*junmaishu*) without any additives. It is also well-known for its Komagura-series of matured sake.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

SUPPAI UMESHU

Name	Suppai Umeshu すっぱい
Brewery	Heiwa Shuzō 平和酒造
Type	umeshu aged 3 years
Content	720 ml and 1.8 l
Prefecture	Wakayama
Alcohol percentage	11%

Serving Drink cold, either straight or on-the-rocks

Storage Store at room temperature



Suppai (which means 'sour') is a new **plum sake** from Wakayama Prefecture, the **plum** heartland of Japan. The Heiwa Shuzō brewery has its own orchards and sticks to the principle of slow-brew. For this exquisite and full-taste **umeshu**, three times more **plums** have been used than usual and the plums have been kept in the sake very long, giving extra plum taste and aroma and making it extra sour. Aged for 3 years. Drink ice-cold, either straight or on-the-rocks.

Heiwa Shuzō (Peace Brewery) has prewar roots but made a re-start after the war. Like a true Wakayama brewery, it produces both sake and plum sake. Recently the brewery has attracted nationwide attention because of the new *junmaishu* line of Kido and the luxurious plum sake and other fruit sake series called Tsuru-ume.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

MII NO UMESHU

Name	Mii no Umeshu	三井の梅酒
Brewery	Mii no Kotobuki	三井の寿
Type	junmai umeshu	
Content	300 ml, 720 ml and 1.8 l	
Prefecture	Fukuoka	
Alcohol percentage	10%	
Serving	Drink ice-cold, straight or on-the-rocks	
Storage	Store at room temperature	



A deep-tasting **plum sake** made on the basis of seventeen-year aged Biden sake. The sweetness of the **plums** is compensated by its characteristic almond-like aroma, which emanates from the **plum** pits. Mii no Umeshu provides a very agreeable balance between sweet and sour. Pure, fruity and refreshing. Drink ice-cold, either straight or on-the-rocks.

Mii no Kotobuki (formerly known as Inoue Gōmei) is a brewery with a strong ambition founded in 1922. On the basis of local Itoshima Yamadanishiki rice along with small-volume and slow-pace brewing, it produces the Mii no Kotobuki, Biden, and Eiden brands, which have built up a strong following amongst sake connoisseurs.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

YUZU

Name	Yuzu	ゆず
Brewery	Heiwa Shuzō	平和酒造
Type	yuzushu	
Content	720 ml	
Prefecture	Wakayama	
Alcohol percentage	7%	

Serving	Drink cold, either straight or on-the-rocks
Storage	Store dark



Yuzu, the Japanese citrus fruit so popular recently in Western restaurants, now as a refreshing drink based on sake. Consisting for 50% of pure and sour **yuzu juice**, this **yuzu-sake** is extremely refreshing and completely cleans your palate. Drink on a hot sunny afternoon, as an aperitif, to go with a dessert, as a surprising ingredient of a cocktail, or whenever you need a refreshing kick. Serve ice-cold, either straight or on-the-rocks, to have the best balance between sweet and sour.

Heiwa Shuzō (Peace Brewery) has prewar roots but made a re-start after the war. Like a true Wakayama brewery, it produces both sake and plum sake. Recently the brewery has attracted nationwide attention because of the new *junmaishu* line of Kido and the luxurious plum sake and other fruit sake series called Tsuru-ume.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

HOSHIKO 2009

Name	Hoshiko 2008	星子 2009
Brewery	Puramu Shokuhin	プラム食品
Type	plum liqueur aged 7 years	
Content	720 ml	
Prefecture	Wakayama	
Alcohol percentage	20%	
Serving	Drink cold, either straight or on-the-rocks	
Storage	Store at room temperature	



A very exclusive plum liqueur with a unique and deep taste.
Based on a secret recipe developed by famous bartender
Danny Aikawa after decades of experimenting and perfecting.
The taste is a combination of the sweet and sour of the top-class
Nankō plums, the depth of the 7-year aging, and the accents of the
secret spice mix (cloves?).

Drink cold, either straight or on-the-rocks. Good for cocktails too.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

NIGORI WINE

SAN SOUFRE RURALE DELA BLANC 2014

Name	Nigori Wine	にごりワイン
Brewery	Hitomi Winery	ヒトミワイナリー
Type	Organic cloudy white wine	
Grape variety	Delaware	
Content	750 ml	
Prefecture	Shiga	
Alcohol percentage	10%	
Serving	Drink cold	



An outspoken **natural** cloudy white wine. No sulphites, yeast or other additives added. Final fermentation in bottle, no filtration. A journey back to the roots of wine-making, with the surprising result of a wine that is both fruity and dry. Refreshing, slightly sparkling with medium body. Combines well with both fish and meat dishes. Drink cold.

Hitomi Winery is a relatively new winery on the east side of Biwako, Japan's biggest lake in the central part of the country. Established 30 years ago by a successful fashion maker who decided to follow his true passion, Hitomi Winery has developed into a centre of **organic** wine making. The brewery produces a wide variety of some 40 different wines, all limited editions.

酔い心地

YOIGOKOCHI SAKE IMPORTERS

DELA SOUL 2014

Name	DeLa Soul	
Brewery	Hitomi Winery	ヒトミワイナリー
Type	Dry white wine	
Grape variety	Delaware	
Content	750 ml	
Prefecture	Shiga	
Alcohol percentage	10%	
Serving	Drink cold	



Complete respect for this streetwise experiment. An outspoken mineral and dry white wine, but on the basis of Delaware grapes, so fruity tones and aroma as well. Minimal sulphites added, no filtration, no clarification. Thoroughly refuting the superstition that Labrasca-grape types of wine do not easily pair with food. Combines well with a wide range of vegetable and fish dishes. Full-body, but refreshing. Drink cold.

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