



Japanese food hall since 1976

Japan Centre Sake Portfolio

Established in 1976, Japan Centre has always been passionate about delivering a rich variety of quality Japanese goods to shoppers in the UK and beyond. We have the biggest selection of sake in Europe, stocking sakes from some of the finest sake breweries to small Zizake breweries from across Japan. Our exclusive long term partnership with Gekkeikan, one of oldest sake breweries in the world and the chosen sake of the Japanese Imperial Family allows us to offer an extensive sake range of fresh nigori to exclusive daiginjo. We buy direct from the producers and import under the best conditions in temperature-controlled containers to ensure that our sake is delivered in premium condition.

For more information as well as price lists please contact us at :

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What Is Sake ?

Sake(酒) is Japanese national alcohol beverage made from fermented rice, water and Koji mold. However, 'Sake' (酒) in Japanese can refer to any alcohol beverage. More precisely, Japanese call it 'Nihon-shu' (日本酒) or technically it is called 'Seishu' (清酒) which is regulated by Japanese liquor tax law. Under this law, to claim to be Seishu, it needs to be filtered and below 22 °C in alcohol content.

The Origin Of Sake

It unclear but is considered to have begun between 300AC and 300 BC when rice cultivation started in Japan. There is the evidence that small tribes formed in the nearest to the Eurasian continent were producing Sake in the history book written in china, 'Gishiwazinden' 魏志倭人伝 in the 3rd century. This contains references to Sake consumption that the mourners sang, danced and drank Sake during funeral services.

*Kuchikamizake 口噛みの酒

According to a book titled Osumikoku Fudoki 大隅国風土記 written in the early 7C, which describes natural features, climate and products in Kagoshima prefecture, the ancient form of Sake was produced by people spitting chewed rice into a pot. Saliva contains the starch-degrading enzymes, Amylase and Diastase. These enzymes convert to sugar causing fermentation to occur by natural yeast.

How Strong Is It?

Sake is generally around 15-17% ABV which makes it just a little stronger than most wine. The fact that it's clear and tends to be served in small glasses Ochoko can be misleading but the reason behind that is sake is sipped instead of knocking them down.



Ingredients

Rice 米

Sakamai 酒米 (Rice for brewing sake) is about 30% larger than the normal table rice. The weight of food rice of 1000 rice grains is below 24g as opposed to the rice used for sake is 26g up to 30g. Also Sakamai has more starch in the middle called Shinpaku 心白 which will be later converted into sugar and then alcohol.

*Shuzo-Kotekimai 酒造好適米

An official designation for rice suited for sake brewing. There are more than 100 different varieties as of 2021. The criteria for Shuzo-Kotekimai are as follows; 1. Large Grain 2. Has Shinpaku 3. Lower levels of lipid and protein 4. High water absorption rate 5. Hard on the surface and soft on the inside.

Water 水

Sake in its final stage is comprised of approximately 80% water. So water quality greatly affects sake quality. The amount of water in all steps of the sake brewing process adds up to more than 50 times the total weight of rice. Not only for washing and soaking but also added to create mash and to adjust the flavour of the final product.

For example, Fushimi in Kyoto prefecture is blessed with ample supply of quality soft water, which yields 'Feminine' sake in comparison to the one produced in Nada in Hyogo prefecture which is known for relatively hard, and mineral water yield 'Masculine' dry crisp Sake.

Koji 麹

For sake, the rice starch is broken down to sugar with the help of a fungus called koji. When the koji fungus is grown on steamed rice, it creates the enzymes needed for this magical conversion.

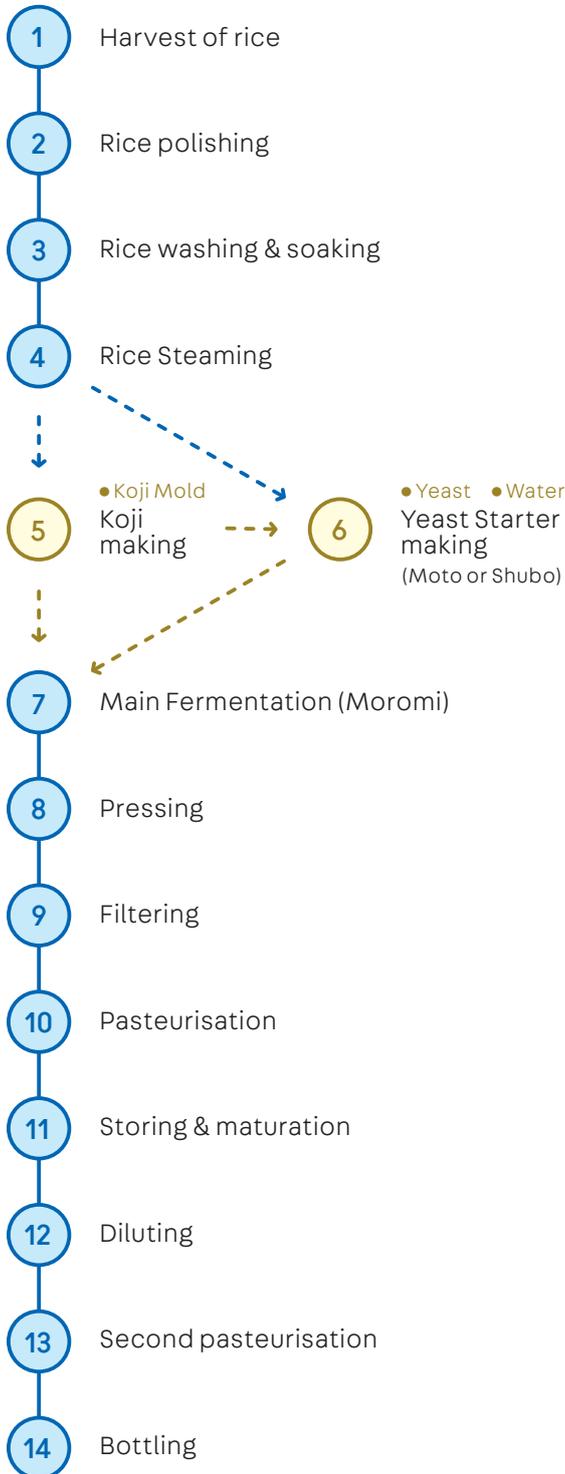
Yeast イースト

Yeast converts sugar to alcohol and carbon dioxide. Yeast is increased by capturing nutrients from rice and Komekoji in the tank. Currently, Sake breweries purchase cultured sake yeast produced by the national Institute of Brewing Research. In general the most commonly used strain of sake yeast is Kyokai No7. Yeast #7, which was discovered by Miyasaka Brewery (Masumi) in Nagano prefecture, produces mellow fragrance and is known for robust strength during fermentation. Kyokai No9 is also widely used to create Ginjo-type sake, due to its wonderful fragrance-creating abilities.

Distilled Alcohol アルコール

A small amount of distilled alcohol (Regulated to be less than 10%) is added in the production of premium sake to give the Sake a clean dry finish as well as to draw more flavour and aroma compounds from the fermented mash.

Sake Brewing Process



Multiple Parallel Fermentation

Sake

Multiple Parallel Fermentation 並行複醗酵
 Sake is made through fermentation process just like wine and beer. The process of brewing Sake is more similar to beer production. In essence, wine is a simple fermentation: sugars to alcohol. Beer uses barley or sometimes wheat, neither of these contains any sugars; rather, they contain starch. The starch must first be converted to sugars (using malt) and then the sugars can be converted to alcohol. Sake has the same issue, the fermentable ingredient is rice - also containing no sugars, only starch. In the case of sake, though, starch is converted to sugars by a special enzyme-decomposing mould called koji. Furthermore with beer, whilst the starch to sugars, sugars to alcohol processes take place linearly - one after another, with sake these two processes happen simultaneously which is called 'Multiple Parallel Fermentation' 平行複醗酵



'Saccharification' and 'Fermentation' take place in the same container at the same time

Beer

Multiple Stage Fermentation 単行複醗酵



'Saccharification' and 'Fermentation' take place in the different container

Wine

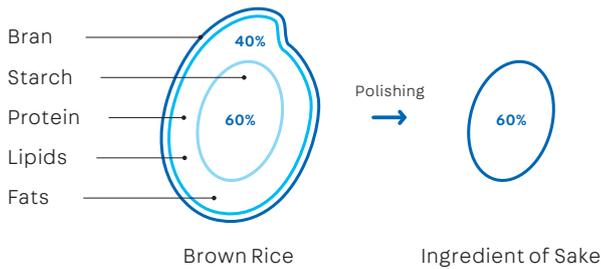
Single Fermentation 単醗酵



Grapes already contains sugar, so only "Fermentation" occur

Classification

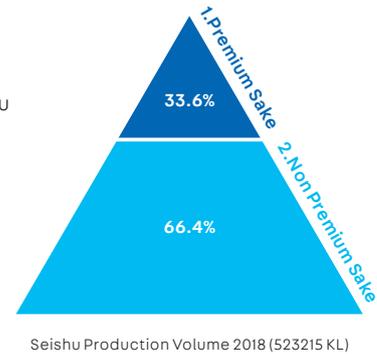
Sake is graded by rice polishing ratio (Seimaibuai 精米歩合) which refers to the process of shaving off the outer surface of the rice grain to remove proteins, fats, and minerals that cause undesirable flavours. The polishing ratio is the percentage of the rice kernel that remains after polishing. Generally speaking, the lower the polishing ratio, the higher the quality of sake.



Technically, Seishu is divided into two categories (Tokuteimeishoshu/特定名称酒, and Futsushu/普通酒) depending on how much brewer's alcohol used and ingredients. Tokuteimeishoshu is divided into another 6 types depending on the rice polishing ratio (Seimaibuai/精米歩合) and ingredients.

Premium Sake
 特別名称酒 33.6%
 Tokubetsumeishoshu

Non Premium Sake
 普通酒 66.4%
 Futsushu



Seishu Production Volume 2018 (523215 KL)

Premium Sake Grade

1. Premium Sake	Polishing Ratio 精米歩合	Junmai 純米系 (Pure Rice Style) Rice, Water, Yeast, Koji	Non Junmai 非純米系 (Alcohol Added Style) Rice, Water, Yeast, Koji, distilled Alcohol
	50% or Less Remaining 	Junmai Daiginjo 純米大吟醸 The pinnacle of the brewers' art. Brewed with very highly polished rice at least to 50% with no brewer's alcohol added. Generally light yet complex and fragrant.	Daiginjo 大吟醸 Daiginjo, which literally means "big ginjo," requires a rice polishing ratio of 50% or less with small amount of distilled brewer's alcohol added to enhance flavour and aroma. A super-premium Sake with beguiling fruity and floral fragrances, best served chilled.
	60% or Less Remaining 	Junmai Ginjo 純米吟醸 Brewed with rice that has been polished to less than 60% with no brewer's alcohol added. Light, fruity, refined.	Ginjo 吟醸 A premium sake that uses rice polished to at least 60 percent with small amount of brewer's alcohol added. This lighter, fragrant style increased in popularity during what the trade folk call the 'ginjo boom' of the early 1980s.
70% or Less Remaining 	Junmai 純米 polished to at least 70%. Often a full and robust rarer flavour, clean and well structured. Note also Tokubetsu Junmai-shu, or "Special Junmai-shu," which merely indicates more highly polished rice, or the use of very special sake rice.	Honjozo 本醸造 Honjozo sake must be made with rice polished to 70% or less. A crisp, clean finish is a frequent, often with more neutral aromatics and mineral-like feel.	

Increase in quality, fragrance, complexity, and price

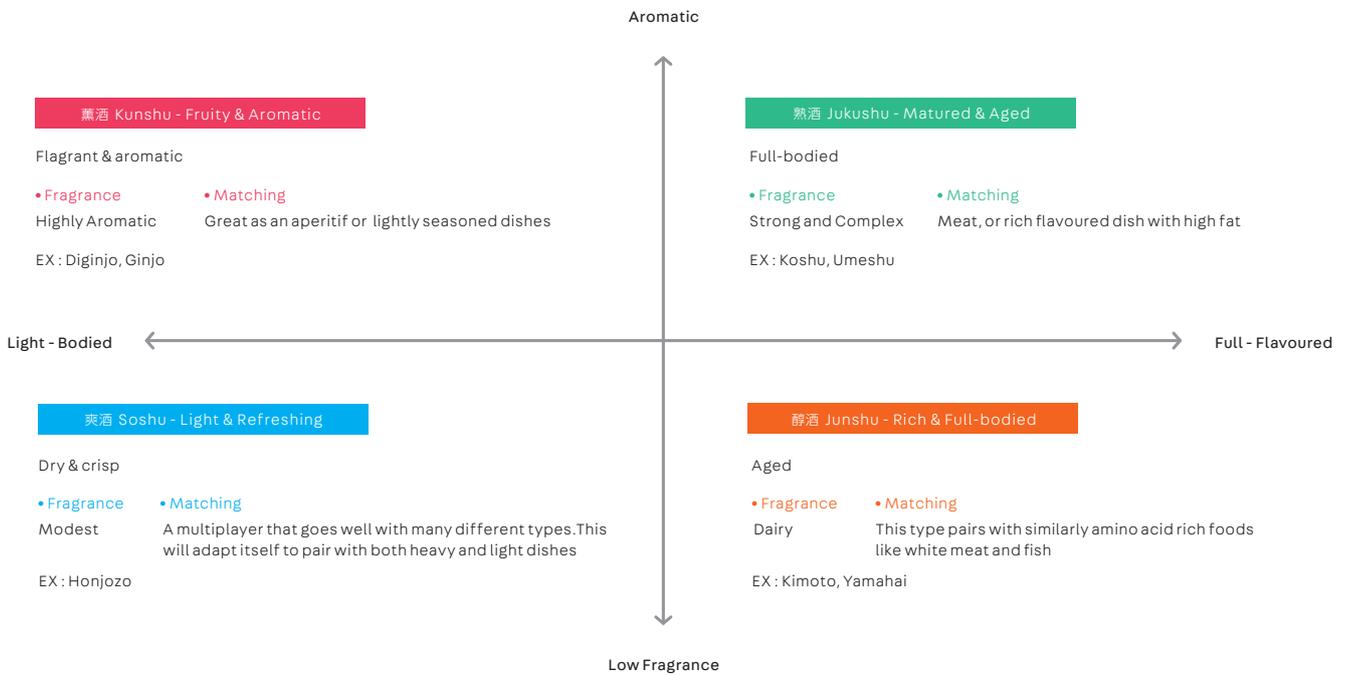
2. Non Premium Sake

Futsushu 普通酒 (Non Premium Sake)

Sake that falls outside the specially designated sake categories is typically called Futsushu. There are no specific rice polishing ratio requirements. This includes sake made with ingredients other than the ones approved for designated sake and sake containing more than 10% alcohol.

Flavour Map

The Sake Service Institute (SSI) created Flavour Map for sake based on aroma and flavour. The Kikizakeshi 利酒師 uses these classifications for tasting.



Terminology on the label

Aminosando アミノ酸度

Amino acid content tend to vary between about 0.7 and 1.4. It indicate how Umami rich the sake is.

San-do 酸度

Acidity. The number expressing the san-do of Sake is the number of milliliters of liquid sodium hydroxide needed to neutralize ten milliliters of sake, just as it is in wine. generally between about 1.0 and 2.0

Terminology of style

Nama 生

Unpasteurized sake. Usually, very fresh, zippy.

Nama Chozo 生貯蔵

Sake that has been stored and matured as nama, i.e. without the usual initial pasteurization just after brewing, then pasteurized once only before shipping.

Nama Zume 生詰

his is a type of sake that is pasteurized only once before cellaring but not a second time before bottling and shipping. Hiyaoroshi is a type of Namazume Sake.

Kimoto 生酛

A method of preparing the yeast starter that involves natural lactic bacteria and mixing with poles; the original method of preparing the yeast starter (at least going back several hundred years).

SMV

Sake Meter Value measures the density of sake relative to water. In Japanese the Nihonshu-do, is used for measurement. and this is the barometer for indicating the dryness or sweetness of the sake. The higher the S.M.V., the drier the sake The medium value of S.M.V. is +3

Yamahai 山廃

A method of preparing the yeast starter that involves natural lactic bacteria but eschews mixing with poles. Usually gamy, wilder sake.

Nigori にがり

A type of cloudy sake. This type include the process of pressing using something such as loose cloth.

Genshu 原酒

It is a Sake made without any additional water. Usually, water is added to adjust aroma, flavour and alcohol content. The alcohol content is around 20%, with a deeper, more firm flavour that can be enjoyed on the rocks.

Temperature

Suitable serving temperatures for sake range widely, especially compared to wine and beer. Sake can be served anywhere from 5 to 60 degrees Celsius.

Traditional Terminology



How to heat Sake

Water boils at 100 degree celsius, but alcohol boils at 78.3 degrees Celcius, evaporation of the alcohol begins and causes harsh alcohol smells creating a prickly sensation on the palate. Therefore, sake should not be warmed to no more than 80 degree Celsius.

Pour Sake into a small, heat-proof container (Tokkuri 徳利), place it to the neck in a hot water container at 80 degrees Celsius. After about 3 minutes, the temperature of Sake will be around 40 to 45 degrees Celsius. * subject to change depending on the size and material of the container and the original temperature of the Sake.

Food Pairing

Although pairing food and sake is very subjective and determined by personal preference in the end. However, there are two basics for Paring sake and food - Harmony and crush. For good combinations of harmony, Sake and food share similar elements. EX : Misodengaku + hot Junshu, Light herb salad + Soshu

薫酒 Kunshu - Fruity & Aromatic

Kunshu is in harmony with aromatic cuisines using fruits, vegetable and herbs due to it's characteristic of Kunshu is a fruity aroma. Kunshu tends to be enjoyed as an aperitif, so pairing with appetizers is preferable
EX : Aperitif, salad with herbs

爽酒 Soshu - Light & Refreshing

Soshu is in harmony with light and simple cuisines. Among the 4 categories, Soshu matches well with the widest range of cuisines
EX: Edamame, fresh oysters, yakitori with salt and lemon

熟酒 Jukushu - Matured & Aged

Jukushu is often enjoyed as an after dinner drink. Jukushu can be the most selective to match with food among 4 categories.
EX: Aged cheese, peking duck, eel Teriyaki

醇酒 Junshu - Rich & Full-bodied

Junshu is in harmony with rich cuisines that contain Umami as it's main characteristic is rich flavour. It is suitable to drink with meals, especially with cuisines flavoured with fermented flavourings such as Miso, soy sauce, or Dashi stock.
EX: Nasudengaku, Beef with teriyaki sauce, fatty tuna sashimi

Sake Ware



Masu Box

Originally, a “masu” was used to measure rice or other types of grain when the lord takes food tax during the feudal period (1185 - 1868). Because of its beautiful woody aromas, “Masu” is traditionally considered to remove the negative vibes and widely used in a variety of ceremonies. Japanese cedar was originally used for “masu” making, but Japanese cypress is more used in recent years for its beautiful color and aroma. It is widely used for construction of shrines and temples, as well as for chopping boards and counter board in a sushi shop as it has a high antibacterial effect.

Traditionally, restaurants in Japan would pour sake so that it overflowed from the glass into the masu as a way to thank their loyal customers—a custom that still continues today.



Ochoko

Sake is drunk from small, round ceramic or glass vessels called Ochoko. Many establishments in Japan have unique handmade vessels for drinking sake. Available in Earthenware, Glass, Ceramic, Wood, Metal, and Lacquer

Janome (Snake eye) Choko is traditionally used as a tasting cup to check the clarity in white part, and the the body in in blue part.

Sake pouring etiquette



Pouring

Hold the wide part of the bottle from the top with your right hand and hold the bottom with your left hand. Pour until eight-tenths of the glass is full. It's good etiquette to refrain from offering to pour if there is still plenty left in the cup. It is best to offer when one-third of their drink is remaining. Face the guests when you are pouring their drinks



Tokkuri (Sake Flask)

Generic term for ceramic flasks used to serve sake. Its shape is unique with slim neck with round body. Tokkuri come in all shapes and sizes. Usually holds about 180ml or 360 ml of sake.



Katakuchi

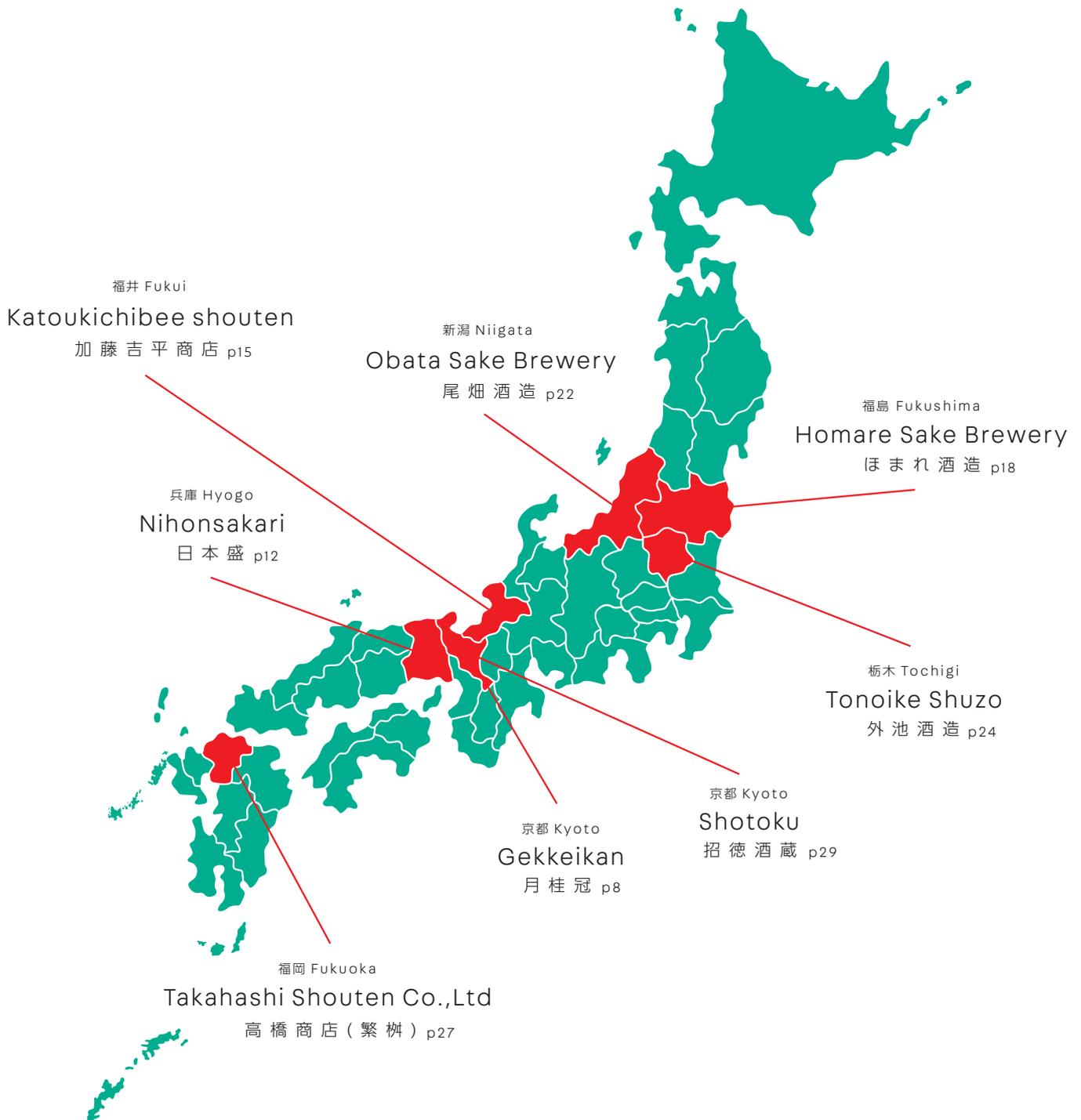
Katakuchi is a kind of sake server with opened top with a pouring beak. It comes in many colours, shapes and sizes. Because of its open top, it is not suitable for warm sake as it cools sake down very quickly. However it is suitable for both chilled and room temperature sake.



Receiving

If you are encouraged to drink, make sure you keep holding your glass with right hand while gently touching the bottom of the cup with fingers of your left hand. Do not leave the glass on the table. If your glass isn't completely empty, take a sip before holding out the glass.

Japan Centre Sake Breweries Our Sake Suppliers





月 桂 冠
Gekkeikan
Kyoto since 1637

Gekkeikan Brewery was founded in 1637 in Fushimi, Kyoto, now known as one of the best sake producing districts, blessed with abundant Fushimizu underground mineral water. The tradition has been passed down over 380 years and the Brewery is now run by the 14th generation of the Okura family. The name Gekkeikan means "laurel wreath", symbolising victory and glory, and overcoming hardship through constant creativity and innovation.



月桂冠 超特撰 鳳麟

Gekkeikan "HORIN" Chotokusen

Grade / Style: Junmai Daiginjo
Rice: Yamadanishiki, Gohyakumangoku
Polishing ratio: 50%
Sake meter value: +2
Abv: 15.5%
Acidity: -

Our most popular daiginjo sake needs to be tasted to be believed. The skilled sake masters at Gekkeikan have taken fresh spring water and two different types of premium sake rice and transformed them into Horin. This sake has a delicate, fruity nose with hints of cantaloupe, honeydew and honeysuckle, as well as a smooth mouth-feel and creamy body, with a long, clean aftertaste containing hints of pear. A quality sake such as this is best served cold with fresh, mild foods.
300ml Code: 526 / 720ml Code: 527

薫酒 Kunshu - Fruity & Aromatic



月桂冠 京しぼり

Gekkeikan "MIYAKO" Shibori

Grade / Style: Daiginjo
Rice: Iwai-Mai
Polishing ratio: 50%
Sake meter value: +3
Abv: 14.5%
Acidity: 1.1

Combining the finest rice grains, natural spring waters from Fushimi and an expert eye for brewing into this premium regional sake, imperial brewers Gekkeikan offers velvety-crisp refreshment in truly elegant Kyoto style. Made 100% from the prefecture's highest-grade "Iwai" sake rice, the delicate quality of these rice grains lends to this sake's wonderfully smooth palate, carefully mixed with mineral-rich water to produce a well-bodied mouthfeel with swelling floral notes.
720ml Code: 18494

薫酒 Kunshu - Fruity & Aromatic



月桂冠 大吟醸

Gekkeikan "DAIGINJO"

Grade / Style: Daiginjo
Rice: Yamadanishiki, Gohyakumangoku
Polishing ratio: 50%
Sake meter value: +2.5
Abv: 15.5%
Acidity: -

A great example of daiginjo sake, it has an amazingly fruity aroma and refreshing finish.
720ml Code: 4461

薫酒 Kunshu - Fruity & Aromatic



月桂冠 ヌーベル 純米吟醸

Gekkeikan "NOUVELLE"

Grade / Style: Junmai Daiginjo
Rice: -
Polishing ratio: 60%
Sake meter value: -
Abv: 15.5%
Acidity: -

This quality pure rice wine (made without the addition of any brewer's alcohol) has a distinctly florid and fruity aroma and refreshing, rice-prominent flavour, with a finishing aftertaste that cuts through everything else.
720ml Code: 6076

爽酒 Soshu - Light & Refreshing



月桂冠 米と水の酒

Gekkeikan "KOME TO MIZU"

Grade / Style: Junmai
Rice: Koshihikari
Polishing ratio: -
Sake meter value: +3.5
Abv: 14.5%
Acidity: 1.3

A versatile sake ideal for sake drinking beginners and experts alike! Made using koshihikari rice (which is particularly well-suited for sake making), this dry sake is mellow and full-bodied in flavour, with a fruity aroma and refreshing aftertaste.
720ml Code: 4463

爽酒 Soshu - Light & Refreshing



月桂冠 山田錦特別純米

Gekkeikan "YAMADANISHIKI100%"

Grade / Style: Junmai
Rice: Yamadanishiki
Polishing ratio: 70%
Sake meter value: +4.5
Abv: 14.5%
Acidity: 1.2

A beautiful bottle of bountiful, full-bodied junmai. With a gentle dryness and profile sitting between clean and complex, this sake is also the perfect introduction into Yamada Nishiki or sake as a whole. Fruity with notes of apple and banana, this sake is best served slightly chilled or at room temperature, with foods rich in umami flavour.
300ml Code: 7820 / 720ml Code: 14331

醇酒 Junshu - Rich & Full-bodied



月桂冠 特撰

Gekkeikan "TOKUSEN"

Grade / Style: Honjozo
Rice: -
Polishing ratio: -
Sake meter value: -
Abv: 16.5%
Acidity: -

Winner of the International Wine Challenge Gold award. Delve into the superior taste of premium Japanese sake with Gekkeikan's esteemed 'Tokusen' rice wine. This elegant sake, made from high-quality rice carefully brewed over time at low temperatures, has a smooth flavour and aroma sitting comfortably between sweet and dry, with plenty of umami and a satisfying body. In a stylish bottle, serve this sake to friends and family chilled or slightly warm alongside Japanese or western cuisine.
720ml Code: 18163 / 1800ml Code: 18162

醇酒 Junshu - Rich & Full-bodied



上撰 樽酒

Gekkeikan "TARUZAKE"

Grade / Style: Futsushu
Rice: -
Polishing ratio: -
Sake meter value: -
Abv: 15%
Acidity: -

Rich in taste and refreshing cedar flavour. This sake is matured in a cedar barrel to create a beautifully unique sake experience. It is best when very cold served in a traditional way in a wooden masu. A gold Medalist for 2019 Kanzake Competition (Hot Sake Competition)
1800ml Code: 2830

醇酒 Junshu - Rich & Full-bodied



月桂冠 完熟梅酒原酒

Gekkeikan "KANJUKU" Umesu

Grade / Style: Plum Sake

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 19%

Acidity: -

A premium plum wine refined towards sweeter palates, Gekkeikan's fruity liqueur is made with fully ripened nanko ume plums, known for their succulent juiciness and sweet, non-bitter taste. Fragrant and exquisitely matured, this rich sake is wonderfully refreshing to drink chilled, complementing the refreshing notes of gin and other fruity cocktails. 450ml Code: 10726 / 720ml Code: 7821

熟酒 Jukushu - Matured & Aged



月桂冠 にごり酒

Gekkeikan "NIGORI"

Grade / Style: Nigori

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 10%

Acidity: -

If you enjoy your alcoholic beverages on the sweeter, milder side, and boasting a viscous mouth feel, then Gekkeikan's Nigori Sake is a must-try. Nigori (meaning 'cloudy') sake is characterised by its still containing some of the solid rice particles (rice lees) used during the sake brewing process, which makes the sake sweeter, more mellow, and thicker-textured than other varieties. 300ml Code: 506 / 720ml Code: 18335

Speciality - Nigori & Sparkling



日本盛

日本盛

Nihonsakari

Experience and adventure

Nihonsakari Co., Ltd. was established in 1889 as Nishinomiya Kigyo Company by those interested in starting a business for the development of Nishinomiya and its industries. Committed to its quality-first policy, the company had contrived brewing method of high-quality sake with original flavor and aroma. Consequently it had grown into one of the best brewing companies in Nadagogo area in ten years. When the enthronement ceremony of the Emperor Taisho was held in 1913, "Nihonsakari" was selected as a purveyor of sake for the Imperial Household.



日本盛 惣花

Nihonsakari "SOUHANA"

Grade / Style: Junmai Ginjo
Rice: -
Polishing ratio: 55%
Sake meter value: -4
Abv: 15%
Acidity: 1.6

This most superior sake has been used ever since by the Imperial family for important events such as the enthronement of Emperor, and almost all weddings of the Imperial family, and official welcome parties for state guests. Distinctly fruity at first sip, clean and perfectly well-balanced, finishes with finesse.

300ml Code: - / 720ml Code:25567

薫酒 Junshu - Fruity & Aromatic



日本盛 生原酒 純米大吟醸

Nama Genshu

Grade / Style: Junmai Daiginjo
Rice: -
Polishing ratio: -
Sake meter value: -7
Abv: 17%
Acidity: 1.8

A refreshing sip of exquisitely fruity, unpasteurised sake. Combining the luscious aromas and fresh crispness of nama-genshu sake in convenient bottle can form, experience the invigorating fruitiness and delicate finish of this unpasteurised junmai daiginjo sake. Brewed and bottled without heating to preserve its naturally sweet palate and smooth texture, this finely-milled sake swells with surprisingly rich flavour, despite its elegant, easy-to-drink quality.

200ml Code: 26648

醇酒 Junshu - Rich & Full-bodied



日本盛 生原酒 純米吟醸

Nama Genshu

Grade / Style: Junmai Ginjo
Rice: -
Polishing ratio: -
Sake meter value: -5
Abv: 17%
Acidity: 1.9

Combining the full-bodied sweetness and fresh crispness of nama-genshu sake into a convenient bottle can, savour the gentle umami texture and well-rounded finish of this unpasteurised Junmai Ginjo sake. Brewed and bottled without heating to preserve its naturally sweet palate and velvety mouthfeel, this sake provides the perfect balance of rich depth and uplifting fruitiness. Served in compact aluminium bottles.

200ml Code: 25565

醇酒 Junshu - Rich & Full-bodied



日本盛 生原酒 大吟醸

Nama Genshu

Grade / Style: Daiginjo
Rice: -
Polishing ratio: -
Sake meter value: 4
Abv: 18%
Acidity: 1.5

With a silky viscosity on the palate and rich aromatics. Enjoy gorgeous aromatics and rich flavor of untouched sake with a handy can whenever and wherever you want.

200ml Code: 25564

醇酒 Junshu - Rich & Full-bodied



日本盛 生原酒 本醸造

Nama Genshu

Grade / Style: Honjozo
Rice: -
Polishing ratio: -
Sake meter value: -6
Abv: 19%
Acidity: 1.9

A refreshing sip of pure, unpasteurised sake. Offering the full-bodied sweetness of freshly-brewed nama-genshu sake in convenient, easy-to-carry bottle can form, experience the beloved, umami depth and vibrant aromas of this unpasteurised honjozo sake. Brewed and bottled without heating to preserve its naturally rich palate and luscious rice texture, this alcohol-refined sake has fragrant, sweet notes.
200ml Code: 26563 / 360ml Code: 25962

醇酒 Junshu - Rich & Full-bodied



日本盛 サカリ No.14

Nihonsakari "SAKARI 14"

Grade / Style: Junmai
Rice: Yamadanishiki
Polishing ratio: 75%
Sake meter value: -
Abv: 13%
Acidity: -

A rich textured and refreshingly dry tasting sake. Brewed in Nishinomiya, this sake benefits from the natural, high-grade quality of local Yamada Nishiki rice, fermented and distilled in the mineral rich waters of Mount Rokko to produce a velvety, umami palate of tropical notes with a satisfying dry finish. Made with rice grains polished to 75% of their original size, this junmai offers a fully-textured mouthfeel with its pleasantly crisp fruitiness, drawn out by Sakari's own original cultivated yeast. Fragrant, versatile and best enjoyed either chilled or at room temperature, this sake is ideally paired with lighter seafood dishes and noodle soups, where its well-rounded taste can add wonderful depth to each delicate flavour.
720ml Code: 25560

醇酒 Junshu - Rich & Full-bodied



日本盛

Junmai Daiginjo Namagenshu *Seasonal

Grade / Style: Junmai Diginjo
Rice: -
Polishing ratio: -
Sake meter value: -7
Abv: -
Acidity: 1.8

This fresh unpasteurized Junmai Daiginjo boasts vivid flavor and exuberant freshness with a luscious nose of apple and pear, giving way to hints of banana on the long finish. Try with battered white fish with lemon.
-ml Code: -

薫酒 Kunshu - Fruity & Aromatic



日本盛 ゆず

Nihonsakari "YUZU"

Grade / Style: Yuzu Sake
Rice: -
Polishing ratio: -
Sake meter value: -
Abv: 8%
Acidity: -

A light, zesty sake liqueur enveloped in fruity yuzu citrus notes. Providers of fresh, distinctive sake flavours to the Japanese Imperial Household for over 100 years, Sakari delivers sweet, sublimely fruity refreshment with this rich yuzu sake. Brewed in Nishinomiya, this sake benefits from the natural, high-grade quality of local Yamada Nishiki rice, fermented and distilled in the mineral rich waters of Mount Rokko to produce a crisp, refreshing palate that is juicily sweetened by the ripe sharpness of yuzu freshly-picked from the southern corners of Japan, (Kochi and Kagoshima). Made with the peel, flesh and seeds of every yuzu fruit picked, this sake squeezes a full range of citrus flavours & aromas into its velvety mouthfeel, making this drink exquisite to serve on its own either chilled or on the rocks.
720ml Code: 25561

リキュール Speciality - Liqueur



日本の酒文化
登録商標

梵

BORN

加藤吉平商店

Katoukichibee Shouten

Noble and Pure

Since 1860 (the foundation of our brewery) Katoukichibee Shouten is a long-standing establishment, founded by Kichibee Kato, whose name has been passed down through eleven generations. In 1963, the entire sake collection was unified under the "BORN" brand. BORN produces only "JUNMAI DAIGINJO", the highest grade of sake. All rice is polished to average 34%; this is the topmost class of Japan brewers. BORN sake is aged at ice-cold temperatures until optimum maturation is reached (1 to 10 years); then shipped.



梵・特撰純米大吟醸

Born "TOKUSEN"

Grade / Style: Junmai Daiginjo
Rice: Yamadanishiki Special A Class
Polishing ratio: 38%
Sake meter value: -
Abv: 16%
Acidity: -

Taste the difference in quality with rice polishing ratio with this fine bottle of junmai daiginjo sake by Katokichibee. Made from the highest quality of Yamadanishiki rice from the special region "A" from Hyogo Prefecture and milled to 38%, this sake has been aged for 2 years in the unpasteurized state under 0 degrees Celsius. The result is a refined sake that's medium-bodied with a satin-like mouthfeel, boasting an elegant aroma of grapefruit at the tail. Enjoy this sake cold or at room temperature.

Serving suggestions: Best enjoyed close to room temperature. Pairs well with simple dishes that accentuate the flavor of natural ingredients.
720ml Code: 835

薫酒 Kunshu - Fruity & Aromatic



梵・吟撰

Born "GINSEN"

Grade / Style: Junmai Daiginjo
Rice: Yamadanishiki Special A Class
Polishing ratio: 50%
Sake meter value: -
Abv: 15%
Acidity: -

For a top quality sake that celebrates using best ingredients, look no further than Katokichibee's Junmai Daiginjo sake. Made from the highest quality of Yamadanishiki rice from the special region "A" from Hyogo Prefecture and milled to 50%, this sake has been aged for 2 years in the unpasteurized state under 0 degrees Celsius. The result is a refined sake that's clean and well-balanced in taste and fragrance that comes with a hint of grapefruit at the tail. Enjoy this award-winning sake cold.

Serving suggestions: Best enjoyed close to room temperature. Pairs well with simple dishes that accentuate the flavor of natural ingredients.
720ml Code: 834

薫酒 Kunshu - Fruity & Aromatic



Award Winning

梵・純粹

Born "JUNSUI"

Grade / Style: Junmai Daiginjo
Rice: Yamadanishiki Special A Class
Polishing ratio: 50%
Sake meter value: -
Abv: 15%
Acidity: -

A smaller glass bottle of Katokichibee Shouten's famous Born series junmai daiginjo sake. Made from the highest quality of Yamadanishiki rice grown in the special region "A" from Hyogo Prefecture, polished to 50% of its original size and aged in ice-cold temperatures over a long period of time, this rice wine has sophisticated, mellow flavours with a fruity aroma reminiscent of grapefruit. Enjoy this sake cold or at room temperature.

Serving suggestions: Best enjoyed close to room temperature. Pairs well with simple dishes that accentuate the flavor of natural ingredients.
300ml Code: 540

薫酒 Kunshu - Fruity & Aromatic



Award Winning

梵・ゴールド

Born "GOLD" Muroka

Grade / Style: Junmai Daiginjo
Rice: Yamadanishiki Special A Class
Polishing ratio: 50%
Sake meter value: -
Abv: 15%
Acidity: -

Aged for one year at -10°C and being pasteurized only once without carbon filtration (aka, Muroka), this special Junmai Daiginjo has an enticing pale gold color and a refreshing scent and flavour. Serve chilled and in a big wine glass to accentuate the deep flavors.

Serving suggestions: Its refreshing acidity makes it a perfect match with cheese and pasta dishes with butter as well as whitefish carpaccio.
720ml Code: 10111

薫酒 Kunshu - Fruity & Aromatic



梵・日本の翼

Born "WING OF JAPAN"

Grade / Style: Junmai Daiginjo

Rice: Yamadanishiki Special A Class

Polishing ratio: 20% Junmai Daiginjo + 35% Junmai Daiginjo

Sake meter value: +3

Abv: 15%

Acidity: -

Matured for two years at below freezing temperature. Rich aromas of marshmallow, candy and cashews with a refined smooth palate. The official in-flight sake for Japanese governmental planes.

Serving suggestions: Best enjoyed close to room temperature. Pairs well with simple dishes that accentuate the flavor of natural ingredients.

720ml Code: 20841

薫酒 Kunshu - Fruity & Aromatic



梵・吟撰

Born "CHOGIN"

Grade / Style: Junmai Daiginjo

Rice: Yamadanishiki Special A Class

Polishing ratio: 20%

Sake meter value: -

Abv: 16%

Acidity: -

A sake of choice when entertaining state guests. Aged for a full five years at -8 degrees - the ultimate Junmai Daiginjo sake.

'It boasts notes of fresh citrus, steamed rice and koji alongside floral notes of freesia petal, a truly variegated aroma profile blending to create prodigious complexity. First impressions are a touch of sweetness and modest acidity giving a pleasant roundness and simultaneously contributing to the formation of an unctuous palate full of viscosity' Tasting note by Kenichi Ohashi MW

Serving suggestions: Serve chilled, bringing to room temperature as the meal progresses. A slice of pristine fatty tuna and white fish sashimi provides an excellent dimension to it or sip on their own.

720ml Code: -

薫酒 Kunshu - Fruity & Aromatic



 Homare Sake Brewery Co.,Ltd.



Since 1918

ほまれ酒造

Homare Sake Brewery

Terroir and Differentiation

Homare Sake Brewery was established in 1918 on the foot of Mt. Iide in Kitakata city Fukushima prefecture. It has won many prestigious awards including the Nationwide Sake Review Board for 13 times, and moreover their flagship sake 'Banshu Yamadanishiki Junmai Daiginjo' received the Champion Sake in 2015 out of 876 bottles at the International Wine Challenge, the world's most respected blind-taste wine competition.



會津ほまれ 華吹雪仕込純米酒

Aizu Homare "BLOSSOM STORM"

Grade / Style: Junmai
Rice: Hanafubuki
Polishing ratio: 58%
Sake meter value: +3
Abv: 15%
Acidity: 1.5

Made from locally cultivated rice called 'Hanafubuki', it has hints of sweet melon, banana, and green apple. Clean, round, and silky palate with a soft Umami finish.

Serving suggestions: Grilled Fish, Chicken Yakitori
720ml Code: 26389

醇酒 Junshu - Rich & Full-bodied



會津ほまれ 純米麹 2006

Aizuhomare "JUNMAIKOJI" vintage 2006 all rice koji malt

Grade / Style: Junmai
Rice: -
Polishing ratio: 58%
Sake meter value: -20
Abv: 17%
Acidity: 3

Aged for more than 15 years, this sumptuous sake acquires a beautiful complexity, with a perfect balance of oloroso like salinity and sweetness.

Serving suggestions: Dried Fruits, Nuts, Foie Gras
500ml Code: 26388

熟酒 Jukushu - Matured & Aged



會津 生一本

Aizu "KIIPPON"

Grade / Style: Junmai
Rice: Hanafubuki
Polishing ratio: 70%
Sake meter value: +3
Abv: 14%
Acidity: 1.4

Ki-ippun means 'Earnest' in Japanese. A wonderfully versatile sake which can be enjoyed at room temperature, chilled or slightly warmed. Elegant mouthfeel with hints of pear, melon and banana. Ideal with any Japanese dish.

Serving suggestions: Superb with flavourful dishes such as charcoal-grilled fish and steak. Enjoyable at 40 to 50 degrees.
720ml Code: 26394

醇酒 Junshu - Rich & Full-bodied



純米吟醸 巽蔵

Aizu Homare "TATSUMI KURA"

Grade / Style: Junmai Ginjo
Rice: Gokyakumangoku
Polishing ratio: 50%
Sake meter value: +3
Abv: 15%
Acidity: 1.6

Pasteurized and stored at -5 degree until the very last minute before shipping, this sake retains beautiful fruity aromas of pear and apple followed by a refreshingly crisp aftertaste. 'Tatsumigura' embodies all the values of Aizu Homare and is the top recommended sake.

Serving suggestions: Tatumigura shines in a white wine glass with its prominent fruity bouquet as an aperitif. Delightful with seafood of all kinds as well as Mediterranean dish.

720ml Code: 26387

薫酒 Kunshu - Fruity & Aromatic





Award Winning

からはし 純米吟醸 夢の香

Karahashi "SCENT OF DREAM"

Grade / Style: Junmai Ginjo

Rice: Yume no kaori

Polishing ratio: 50%

Sake meter value: +3

Abv: 16%

Acidity: 1.5

Made from a special brewing rice called 'Yume No Kaori' which means 'Scent Of Dreams'. Luscious fruity aromas with an ornate flavour that deepens and mellows on the palate.

Serving suggestions: 'Scent of dream' is a great match with shellfish or delicious sipped on its own. Serve slightly chilled bringing to room temperature.

720ml Code: 26387

薫酒 Kunshu - Fruity & Aromatic



純米大吟醸 極

Aizuhomare "KIWAMI"

Grade / Style: Junmai Daiginjo

Rice: Gohyakumangoku

Polishing ratio: 50%

Sake meter value: +1

Abv: 16%

Acidity: 1.5

Kiwami means 'Ultimate' in Japanese. It has aromas of ripe honeydew melon, green apple and lychee with a subtle Umami and acidity.

Serving suggestions: Umami-rich seafood like squid, and scallops

720ml Code: 26392

薫酒 Kunshu - Fruity & Aromatic



Award Winning

純米大吟醸

Aizuhomare "BLACK LABEL" Junmai Daiginjo

Grade / Style: Junmai Daiginjo

Rice: Yamadanishiki

Polishing ratio: 39%

Sake meter value: +1

Abv: 16%

Acidity: 1.4

International Wine Challenge Grand Champion Trophy winner in 2015. Made from Yamadaniski rice polished down to 39% with extremely soft pure spring water from below ground. A fruits basket of aromas with hints of lychee, strawberry, melon and cotton candy. Dry on the palate with great purity on the finish. This super- premium sake excels on white wine glass.

Serving suggestions: Best enjoyed close to room temperature. Pairs well with simple dishes that accentuate the flavour of natural ingredients.

720ml Code: 9284

薫酒 Kunshu - Fruity & Aromatic



純米大吟醸 極 黒ラベル

Aizuhomare "KIWAMI BLACK"

Grade / Style: Junmai Daiginjo

Rice: -

Polishing ratio: 50%

Sake meter value: +1

Abv: 16%

Acidity: 1.5

Kiwami means 'Ultimate' in Japanese. It has aromas of ripe honeydew melon, green apple and lychee with a subtle Umami and acidity.

Serving suggestions: Best to be served in a wine glass as an aperitif slightly chilled. Perfectly poised and balanced, Kiwami black is an event itself.

720ml Code: 26392

薫酒 Kunshu - Fruity & Aromatic



會津ほまれ ゆず 純米仕込み

"YUZU" Junmai Shikomi

Grade / Style: -

Rice: -

Polishing ratio: 70%

Sake meter value: -70

Abv: 10%

Acidity: 14.4

A smooth blend of Junmai Sake and zesty Yuzu citrus.

Serving suggestions: Aperitif. Serve chilled, or on the rocks

720ml Code: 26395

リキュール Speciality - Liqueur



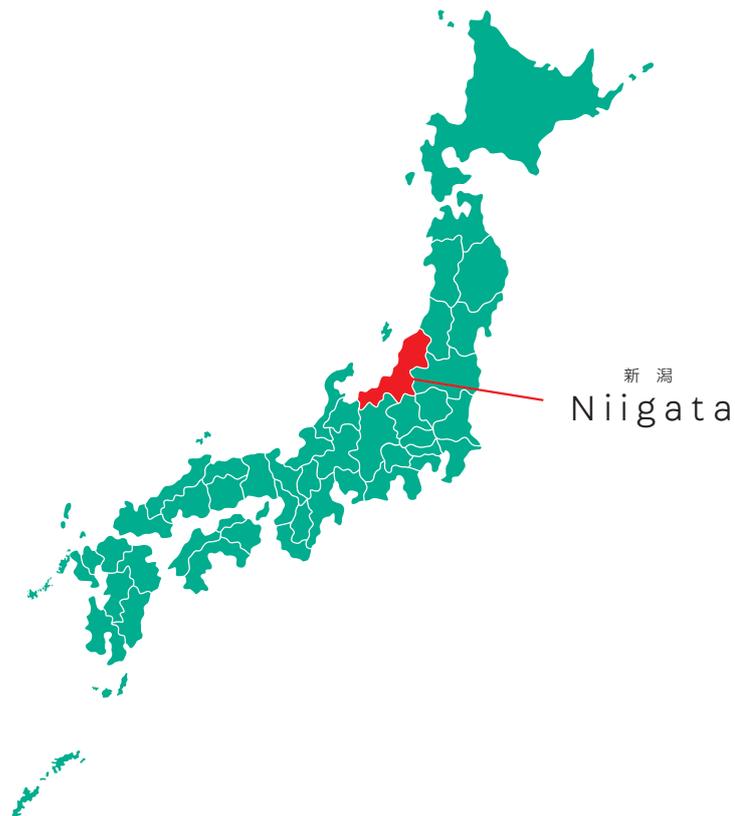


尾畑酒造

Obata Sake Brewery

The Pride of Niigata

Obata Shuzo Sake Brewery has been hand-making boutique premium sake on the beautiful Sado island near the Niigata coast since its founding in 1892. Obata Shuzo Sake Brewery has won the gold prize a total of thirteen times at the nation's most respected National New Sake Awards. It was also honoured three times with a prestigious gold medal in the sake category at the world's largest wine competition held in London, the International Wine Challenge, (in 2004, 2007 and 2015).



真野鶴・辛口

Manotsuru "KARAKUCHI"

Grade / Style: Junmai
Rice: Gokyakumangoku Koshifubuki (Kakemai)
Polishing ratio: 60%
Sake meter value: +15
Abv: 15%
Acidity: 1.1
A lean, bright, dry light body and a polished, brisk finish displaying nuances of flint stone. Easy drinking and versatile in food pairing
Serving suggestions: An excellent partner at sushi counter session. Its svelte mouthfeel and clean bite provides a great foil for the delicate flavours of sashimi and sushi.
720ml Code: 20839

醇酒 Junshu - Rich & Full-bodied



真野鶴 辛口吟醸

Manotsuru "DRY GINJO"

Grade / Style: Ginjo
Rice: Gokyakumangoku
Polishing ratio: 55%
Sake meter value: +7
Abv: 15%
Acidity: 1.4
Manotsuru Dry Ginjo has smooth dry taste with refreshing aromas of bananas and tropical fruit. The finish offers hint of licorice and white pepper.
Serving suggestions: A fantastic companion with salmon roe, caviar, or oily fish like Ohtoro. This sake cuts right through the rich flavor of fish at the sushi bar.
720ml Code: 20838

爽酒 Soshu - Light & Refreshing



真野鶴 純米吟醸

Manotsuru "JUNMAI GINJO"

Grade / Style: Junmai Ginjo
Rice: Gokyakumangoku
Polishing ratio: 55%
Sake meter value: +3
Abv: 15%
Acidity: 1.4
Sweet melon, straw, slight mineral notes, coupled with a gentle rice sweetness. Pleasant and well-textured on the palette, offering a structure and balance that only top breweries can achieve. Perfect balance between aroma and flavours.
Serving suggestions: Great with whitefish Sashimi with Ponzu sauce. The acidity from the Ginjoshu's malic acid and the citric acid of the Pouzu create a synergistic effect.
720ml Code: 20837

爽酒 Soshu - Light & Refreshing



魔の鶴

Manotsuru "DEVIL'S DRY"

Grade / Style: Honjozo
Rice: Gokyakumangoku Koshifubuki (Kakemai)
Polishing ratio: 60%
Sake meter value: +15
Abv: 15%
Acidity: -
Medium-bodied sake with tantalizing fruit flavors and a pleasant earthiness on the mid-palate. Hints of mineral on the very dry finish. Best served slightly chilled or at a room temperature. It goes well with most of foods and particularly well with meat.
Serving suggestions: The quick delicately and crisp finish make Manotsuru Devils Dry Honjozo a wonderful match for rich flavour of fish like Toro and Hamachi or creamy pasta dish and goat cheese.
720ml Code: 20839 / 1800ml Code: -

醇酒 Junshu - Rich & Full-bodied



外池酒造

外池酒造

Tonoike Shuzo

The Single origin Sake

The origin of Tonoike Sake Brewery, which produces the Saran Sake brand, can be traced back to merchants who moved to Tochigi Prefecture (100km north of Tokyo) in the 16th century. Makoto Ono, Tonoike Sake Brewery's master brewer, has 18 years of experience and is one of the few sake brewers to hold both the Nanbu Toji & the Shimotsuke Toji title. Since Makoto became master brewer in 2015, since Makoto became master brewer in 2015, he has won many awards every year, and in 2019, the sake he brewed won 42 awards. And it became the 4th place in the world sake brewery ranking.





Award Winning

燦爛 大吟醸

SANRAN 38D

Grade / Style: Daiginjo
Rice: Yamadanishiki
Polishing ratio: 38%
Sake meter value: +2
Abv: 18%
Acidity: 1.2

This award winning daiginjo sake is in a different class altogether. Brewed from a combination of 100% Yamada Nishiki rice, gently polished to 38%, and some of the purest spring water Japan has to offer. This sake has a pronounced fruity aroma and a light yet well-rounded fruity flavour. Enjoy this sake chilled in a wine glass, either by itself or with seafood.

Serving suggestions: Salmon, Caviar, Camembert
300ml Code: 3023 / 720ml Code: 9199

薫酒 Kunshu - Fruity & Aromatic



Award Winning

燦爛 純米大吟醸 夢ささら

SANRAN 45JD YUMESASARA

Grade / Style: Junmai Daiginjo
Rice: Yumesasara
Polishing ratio: 45%
Sake meter value: -4
Abv: 16%
Acidity: 1.4

A refreshing scent of green apple. Enjoy the mellow taste of 'Yumesasara' rice and the harmony of moderate acidity.

Serving suggestions: Duck confit, Mozzarella
720ml Code: 26693

薫酒 Kunshu - Fruity & Aromatic



燦爛 山廃純米酒

SANRAN 65Y Yamahai Junmai

Grade / Style: Junmai
Rice: -
Polishing ratio: 65%
Sake meter value: -1.3
Abv: 17%
Acidity: 2.1

Creamy acidity and firm backbone of umami leading into more fruity undertones as it slowly fades out. A slight bitterness at the end. Endless food-pairing possibilities.

Serving suggestions: Lean tuna Sashimi has a certain acidity with Umami. This Junmai Yamahai bring out that flavour, even enhancing it.
720ml Code: 26694 / 1800ml Code: 26695

醇酒 Junshu - Rich & Full-bodied



Award Winning

燦爛 辛口

SANRAN 65K Karakuchi Dry

Grade / Style: Seishu
Rice: -
Polishing ratio: 65%
Sake meter value: +3.2
Abv: 15%
Acidity: 1.3

Starts off dry with a gentle hint of sweetness and is followed by a finish that leaves you thinking of a creamy risotto. Silky texture and well integrated alcohol.

Serving suggestions: Exceptional for pairing due to the long savoury finish. A good match for lobster and black cod with miso giving them a touch of salty dimension for an accent
300ml Code: 9722 / 720ml Code: 9723

醇酒 Junshu - Rich & Full-bodied



燦爛 純米酒

SANRAN Junmai

Grade / Style: -

Rice: -

Polishing ratio: 65%

Sake meter value: -1.3

Abv: 17%

Acidity: 2.1

Green apple and cooked peach on the nose. This full-throated Junmai delight is richly flavourful, yet with firm and crisp finish. It condenses rich flavour of rice character as it shines when drunk at warm temperature. Serving suggestions: This goes best with Japanese-style comfort foods like prawn tempura, chicken Yakitori. This is also great with Comté cheese and Parmesan when drunk warm.

300ml Code: 3022 / 720ml Code: 9198

醇酒 Junshu - Rich & Full-bodied



ゆずのお酒

"YUZU" Liqueur

Grade / Style: -

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 10%

Acidity: -

Light and delicate, this Yuzushu sake is infused with citrus and fruit for a crisp and fresh taste. An invigorating twist to their exquisite, traditionally-brewed sake

Serving suggestions: Aperitif. Serve chilled, or on the rocks

500ml Code: 26697

リキュール Speciality - Liqueur



梅のお酒

"Ume" Liqueur

Grade / Style: -

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 12%

Acidity: -

Made using Tonoike's flagship sake 'Sanran' this plum sake is a deliciously different treat for anybody who loves sweet white wines. Enjoy straight or with a mixer.

Serving suggestions: Aperitif. Serve chilled, or on the rocks

500ml Code: 26698

リキュール Speciality - Liqueur



苺のお酒

"ICHIGO" Liqueur

Grade / Style: -

Rice: -

Polishing ratio: 70%

Sake meter value: -70

Abv: 10%

Acidity: 14.4

This liqueur is a delicious surprise: pure strawberry juice of the locally grown Tochtotome variety mixed with a base of red wine. Exceptionally smooth beverage.

Serving suggestions: A perfect accompaniment to vanilla ice cream, or a refreshing bed of ice cubes.

500ml Code: 26696

リキュール Speciality - Liqueur





高橋商店（繁樹）

Takahashi Shouten Co.,Ltd

Tradition and craftsmanship

Since its founding in 1717, Takahashi Sake brewery has been producing hand-crafted premium Sake dedicating to the local community in Yame district in Fukuoka. All of their Sake are made with locally grown Sake rice with superb mineral water drawn from the subterranean flow of River Yabe. What makes their sake so stand out is its finesse, clarity, and balance overall which experienced connoisseurs highly regard as the mark of a superior label.





Award Winning



大吟醸 箱入娘

"HAKOIRI MUSUME" Daiginjo

Grade / Style: Daiginjo
Rice: Yamadanishiki
Polishing ratio: 40%
Sake meter value: +4.5
Abv: 16%
Acidity: 1.3

A rare brew with a stellar explosion of gorgeous fruity bouquet. This timeless Daiginjo was brewed for the first time when the daughter of the brewery's owner was born as the name of this sake 'Hakoiri Musume' (A girl brought up with tender care) denotes. A chosen sake by Japan Airline for their first class. Serving suggestions: Foods with mild Umami such as sweet shrimp, or white fish carpaccio wonderfully complement the ripe fruit notes of this elegant Daiginjo. Serve slightly chilled and allow to warm to room temperature.
720ml Code: 863

薫酒 Kunshu - Fruity & Aromatic



クラシック 特別純米

"CLASSIC" Tokubetsu Junmai

Grade / Style: Junmai
Rice: Yumeikkon
Polishing ratio: 60%
Sake meter value: +1
Abv: 16%
Acidity: -

Shigemasu 'CLASSIC' is a type of sake you don't get tired of at a stretch. A refined crisp Junmai just as clean as a Ginjo style with pleasant natural sweetness and an exquisite balance. Serving suggestions: Superb with hearty foods such as charcoal-grilled fish and chicken Yakitori with Tare. A versatile companion for Japanese Izakaya fare.
720ml Code: 26622

醇酒 Junshu - Rich & Full-bodied



夏に夢る雪 純米大吟醸にごり

Shigemasu Nigori (Natsu Ni Miru Yume) *Seasonal

Grade / Style: Junmai Daiginjo
Rice: Yumeikkon
Polishing ratio: 50%
Sake meter value: -2
Abv: 17%
Acidity: -

Lively tropical notes revealing nuances of spiced pineapple, lychee and coconuts at first sip followed by a supple and velvety texture found only in the finest premium Nigoris. Made from the highest grade sake Junmai Daiginjo, Serving suggestions: Pleasant fruitiness and smooth mouthfeel makes this Nigori pairs well with moderately spicy cuisine including the likes of Thai, and Indian dishes as well as savoury foods such as soft blue cheese.
720ml Code: 26621

Speciality - Nigori & Sparkling



招徳

招徳酒蔵

Shotoku

Junmai Specialist

Shotoku Shuzo's history began when the Kimura Family started brewing sake in Kyoto in 1645. They have always believed that 'Junmai' Sake is the true form of sake' and has been a pioneer in the manufacturing and selling of Junmai sake since 1970's. Their switch to Junmai-only sake production crafted by Kyoto rice and Fushimi water achieved great prominence, and they established the Junsui Nihonshu Kyokai with other breweries to spread the awareness of Junmai Sake.



花洛 純米吟醸

"KARAKU" Junmai Ginjo

Grade / Style: Junmai Ginjo

Rice: -

Polishing ratio: 60%

Sake meter value: -

Abv: 15%

Acidity: -

With rich tropical notes of mango and banana, this full-bodied Junmai is quite voluminous. Clean peppery dry finish.

Serving suggestions: This goes best with Japanese-style comfort foods like prawn tempura, chicken Yakitori. This is also great with Comté cheese and Parmesan when drunk warm.

720ml Code: 26614

薫酒 Junshu - Fruity & Aromatic



花洛 純米 生酏

"KARAKU" Junmai Kimoto

Grade / Style: Junmai

Rice: Gohyakumangoku Nihonbare

Polishing ratio: 60%

Sake meter value: +3

Abv: 16%

Acidity: 1.8

A viscous and full-bodied junmai sake, made to enrich meals further. Made using the traditional 'Kimoto Zukuri' method to create a strong natural yeast from the mashing of koji, steamed rice and mineral water at low temperatures, this Karaku Kimoto tokubetsu junmai sake is profound with rich, unraveling flavours that stay refreshingly light and dry enough to enjoy with all kinds of food and drink.

Serving suggestions: This elegant Kimoto Junmai pairs superbly well with aqually umami rich seafoods such as oysters, clams and sea urchin.

300ml Code: - / 720ml Code: -

醇酒 Junshu - Rich & Full-bodied



京のにごりゆず酒

Kyo no Nigori Cloudy Yuzu

Grade / Style: -

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 7%

Acidity: -

Combine your love for sake with your love for citrus with Shotoku Shuzo's mouthwatering Yuzu citrus wine (or yuzushu). Made by combining freshly squeezed yuzu juice and deep, richly flavoured pure rice wine, this liqueur is primarily sweet and sour in flavour, with a little umami richness to calm down the yuzu juice's sharper qualities.

Serving suggestions: Aperitif. Serve chilled, or on the rocks

300ml Code: 20249 / 720ml Code: 8014

リキュール Speciality - Liqueur



京のにごり梅酒

Kyo no Nigori Cloudy Umeshu

Grade / Style: -

Rice: -

Polishing ratio: -

Sake meter value: -

Abv: 12%

Acidity: -

Enjoy the combination of mellow junmai sake (pure rice wine) and sweet/sour ume plums with this umeshu plum wine. Made by stewing plums in a solution of junmai sake and rock sugar, this liqueur is primarily sweet and sour in flavour, with a little umami richness to calm down the sharper flavours of the plums.

Enjoy this plum wine chilled, on the rocks or with a mixer.

Serving suggestions: Aperitif. Serve chilled, or on the rocks

300ml Code: 20250 / 720ml Code: 8015

リキュール Speciality - Liqueur



Sake Training

As Sake is more and more appreciated worldwide, Sake training is a natural extension of our existing Sake business. Our Sake training demonstrates our commitment to helping our customers understand and sell top quality drinks. Learn more about Sake and beyond at our Sake workshop.

Contact us to find out more about our Introduction to Sake workshop.

"For more information as well as price lists please contact us at :

Japan Centre Wholesale

Tel : +44 (0) 20 3405 2396

Email : wholesale@japancentre.com"