

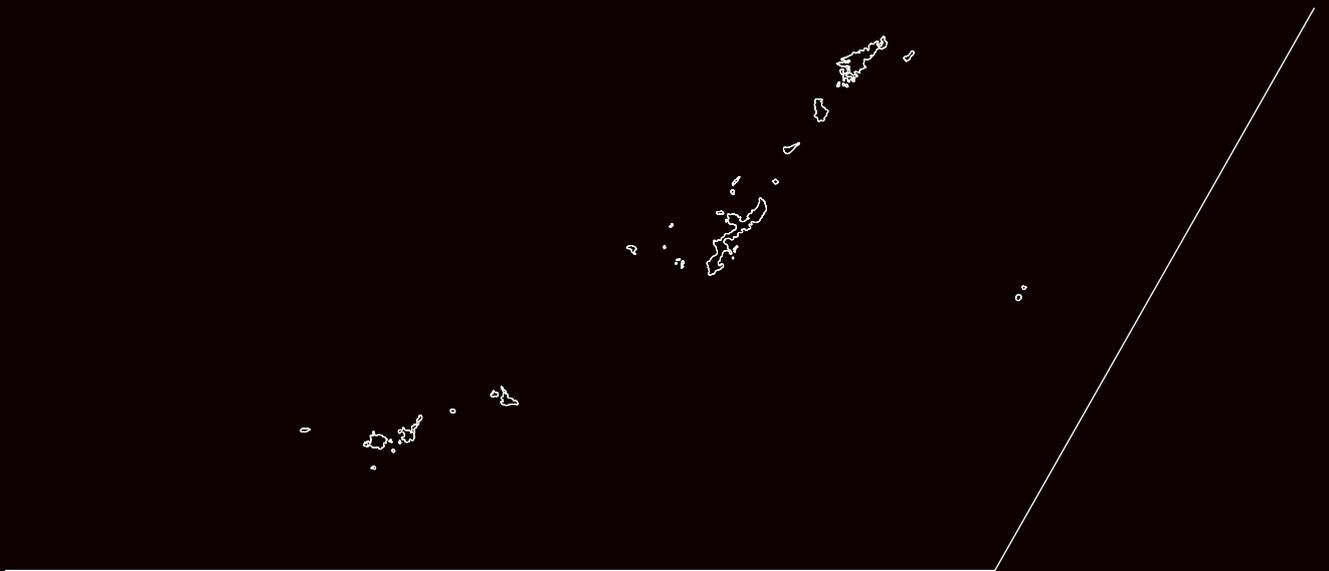
CRAFT SAKE CATALOG
2025-2026



English Catalogue

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CRAFT SAKE®



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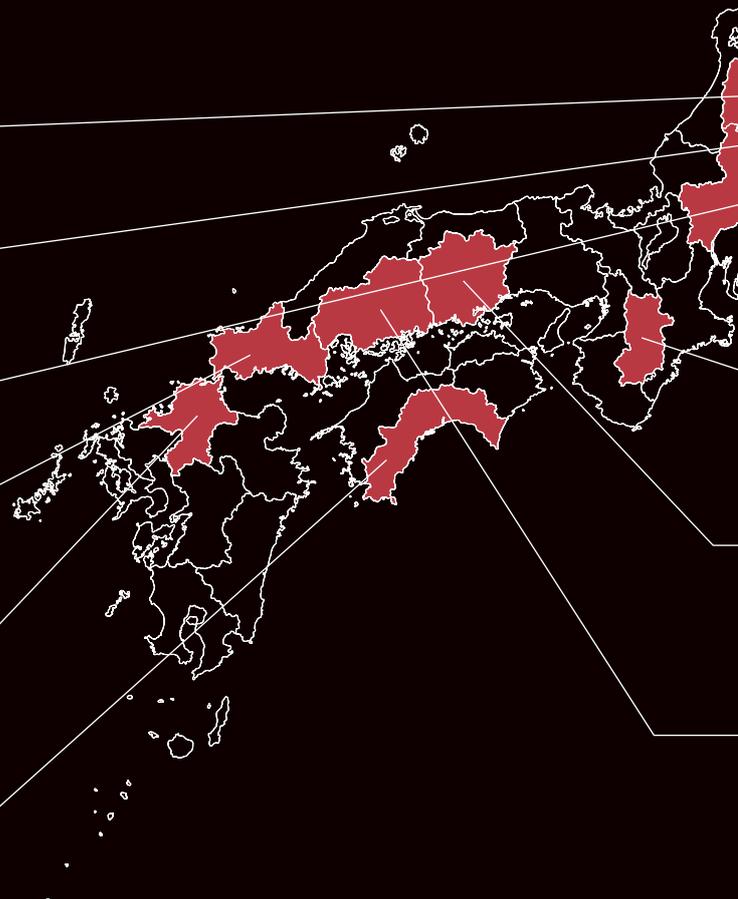
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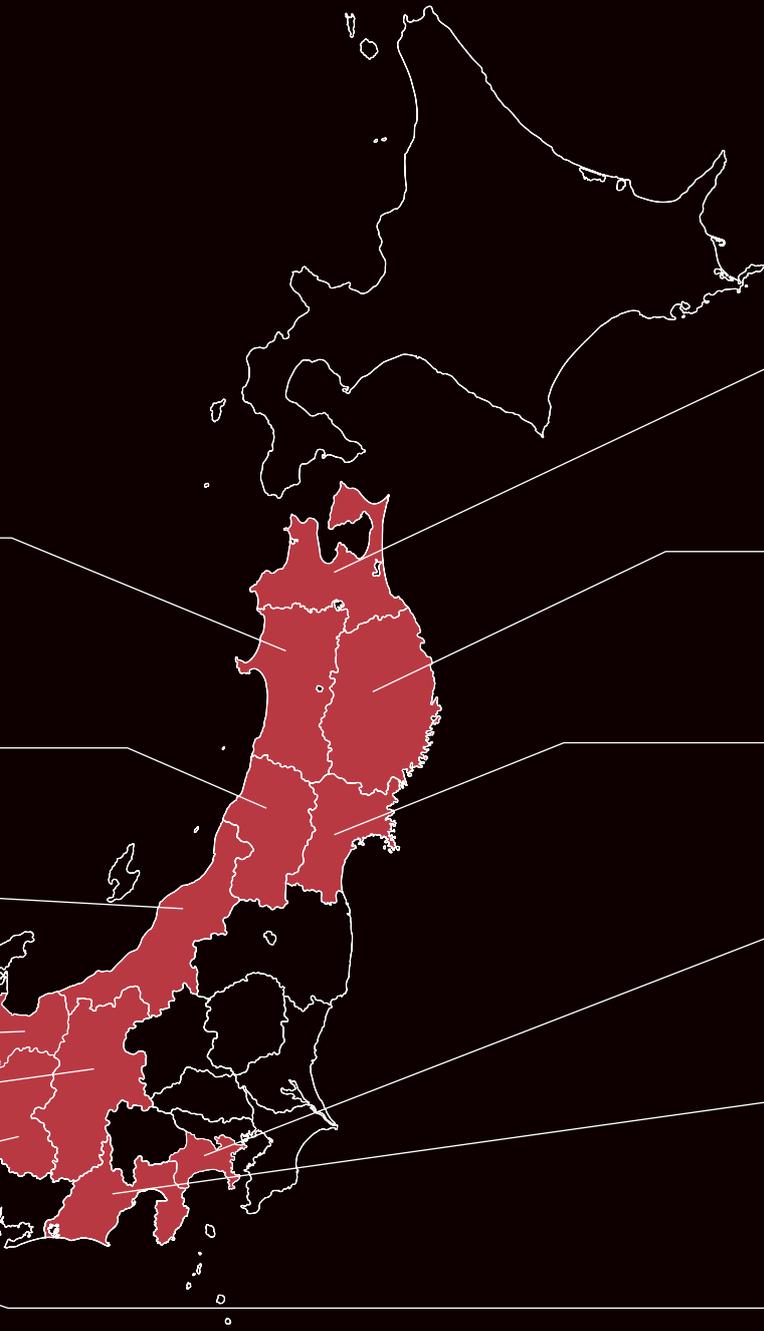
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Fujii Sake Brewery



Iwate Prefecture Iwate-gun, Shizukuishicho
Kikunotsukasa Sake Brewery

Founded in 1772, the Kikunotsukasa Sake Brewery is the oldest sake brewery in Iwate Prefecture. In 2022, the 250th anniversary of its establishment, the brewery moved from the city of Morioka to a new location in Shizukuishi, where it began a new journey at a new brewing facility installed with state-of-the-art equipment where sake can be brewed throughout the year. The new location is surrounded by nature and is blessed with the underground water that flows down from Mount Iwate.

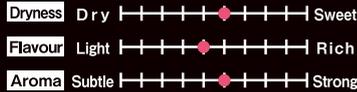
Today, the brewery combines the best of both worlds: state-of-the-art machinery and the best of traditional brewing techniques passed down through its long history.

MIYAGI



Miyagi Prefecture, Kami-gun
Tanaka Sake Brewery

Established in 1789. With distinctive "namako" wall tiling and traditional roofing, the brewery building stands out from its surroundings. Its respect of tradition is apparent in the brewing techniques it continues to employ - including laborious yamahai and kimoto starter fermentations. You can also catch a glimpse of Akita cedar being used for the koji room and koji trays. A brewery that respects tradition while making sake for the present, every bottle is overflowing with the brewery's passion for their craft.



Muku-no-Kaori Junmai Ginjo Genshu

Flavor White flowers, honey, lychee

Gentle aromas reminiscent of lilies and pears, fresh and sweet. Mellow flavours rounded off by a hint of bitterness. A sake that feels like holding a bouquet of white flowers.

Junmai Ginjo Genshu			Serving temperature:
Rice :	Koji Iwate Ginotome	Nihonshudo: -2	Cold ◎
	Kake	Acid: 1.5	Room temp. ○
Polishing Ratio:	Koji 60%	Amino Acid: 1.0	Lukewarm
	Kake	Alc: 14.0%	Hot

Product code	Vol (Case)	Price	JAN
003800	1800ml (6)	3,600 円	4953676132826
003801	720ml (12)	1,750 円	4953676132925



Manatsuru Karakuchi Yamahai Tokubetsu Junmai

Flavor Yellow peaches, banana, lemon

Nose of lemongrass and lime peel, with subtle, floral notes of lotus. Fresh and taut with a deep richness on the palate that steadily grows in strength, building to a marvellous crescendo on the finish.

Yamahai Tokubetsu Junmai			Serving temperature:
Rice:	Koji Miyagi Toyonishiki	Nihonshudo: +9.5	Cold ○
	Kake Miyagi Kura no Hana	Acid: 1.9	Room temp. ◎
Polishing Ratio:	Koji 60%	Amino Acid: 1.5	Lukewarm ◎
	Kake	Alc: 15.5%	Hot ◎

Product code	Vol (Case)	Price	JAN
000300	1800ml (6)	3,200 円	4931754011294
000301	720ml (12)	1,600 円	4931754011300



Manatsuru Kimoto Tokubetsu Junmai Genshu

Flavor Pears, white peaches, melon

Aromas of pear and white peaches, Rich umami well-balanced with refreshing acidity, leading into a crisp finish.

Kimoto Tokubetsu Junmai Genshu			Serving temperature:
Rice:	Koji Miyagi Toyonishiki	Nihonshudo: +6	Cold
	Kake Miyagi Kura no Hana	Acid: 1.8	Room temp.
Polishing Ratio:	Koji 60%	Amino Acid: 1.2	Lukewarm
	Kake	Alc: 16.5%	Hot

Product code	Vol (Case)	Price	JAN
000725	1800ml (6)	3,560 円	4931754011638
000726	720ml (12)	1,780 円	4931754011645



*Seasonal (June~October~)



Manatsuru

Flavor Yellow peaches, banana, lemon

Nose of lemongrass and lime peel extra vibrant in this namazake bottling, with subtle, floral notes of lotus. Fresh and taut with a deep richness on the palate that steadily grows in strength, building to a marvellous crescendo on the finish.

Karakuchi Yamahai Muroka Tokubetsu Junmai Namagenshu

Yamahai Tokubetsu Junmai Namagenshu			Serving temperature:
Rice:	Koji Miyagi Toyonishiki Nihonshudo: +5	Kake Miyagi Kura no Hana	Cold ☉
Polishing Ratio:	Koji 60%	Amino Acid: 1.3	Room temp.
	Kake	Alc: 16.5%	Lukewarm ○
			Hot

Product code	Vol (Case)	Price	JAN
002949	1800ml (6)	3,400 円	4931754013625
002950	720ml (12)	1,700 円	4931754013632

AKITA



Akita Prefecture, Akita-shi

Akita Sake Brewery

The Akita Sake Brewery is located in the Arayamachi area of Akita-shi, known for its abundant supply of water. Semi-hard underground water is carefully filtered to make water perfect for sake brewing. Beloved by locals, this carefully brewed sake has a reputation for improving with age. In 2020, the previous chief brewer retired, ushering in a new generation – the average employee is 30 years old and a fresh wind is blowing through the brewery, bringing in new ideas and an optimistic outlook reflected in Hare Nochi Hare's label design.



Hare Nochi Hare

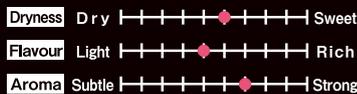
Flavor Raspberry, lychee, green bamboo

Charming notes of raspberry and lychee are followed by a strawberry-like sweetness that spreads on the palate. A pleasant touch of astringency on the finish accompanied by well-judged acidity, gives this sake a refreshing, cheerful profile.

Daiginjo

Daiginjo			Serving temperature:
Rice:	Koji Akita Gin-no-Sei Nihonshudo: ±0	Kake	Cold ☉
Polishing Ratio:	Koji 50%	Amino Acid: 0.9	Room temp.
	Kake	Alc: 15.0%	Lukewarm
			Hot

Product code	Vol (Case)	Price	JAN
001610	1800ml (6)	3,600 円	4989634004102
001611	720ml (12)	1,800 円	4989634004119



Hare Nochi Sunsun Junmai Daiginjo

Flavor Peach, pear, lychee

Delicately fragrant nose, reminiscent of peaches and pears. Light and elegant mouthfeel, with the moderate volume and mellow character that can only be achieved with Junmai Daiginjo. A gorgeous and elegant sake.

Junmai Daiginjo			Serving temperature:
Rice:	Koji Akita Gin-no-Sei Nihonshudo: +2	Kake	Cold ☉
Polishing Ratio:	Koji 50%	Amino Acid: 1.2	Room temp.
	Kake	Alc: 15.0%	Lukewarm
			Hot

Product code	Vol (Case)	Price	JAN
003782	720ml (12)	2,200 円	4989634004126



Akita Prefecture, Daisen-shi

Okuda Sake Brewery

The Okuda Brewery is the home of the "Chiyo Midori" Sake, beloved by the locals of the Kyowa district of Daisen-shi for over 340 years. The brewery uses a yeast naturally present in the brewery, extracted from the building's rafters, known as MS-3. This unique yeast gives a pure sake that is high in acidity. Shigenori Okuda, the 19th generation toji and family head, says: "I want to make sake that puts a smile on your face, sake that is perfect for enjoying while having a good time with your friends."



Akita Prefecture, Daisen-shi

Kinmon Akita Sake Brewery

Established in 1939, the Kinmon Akita Sake Brewery has devoted itself to developing new styles of sake with a particular focus on ageing. Their efforts have been recognised, with their sakes receiving awards at the International Wine Challenge 12 years in a row. Ground-breaking efforts such as their Triple Koji Sake and Jukusei Koshu (aged sake) ranges challenge preconceived notions of what sake can be and have attracted much attention from overseas. The brewery's goal is for its sake to be enjoyed around the world.



Tsugi-no-Midori Junmai Daiginjo Genshu

Flavor Pear, lemon, muscat grapes

Refreshing aromas of muscat and lemon peel. On the palate, fresh acidity is accompanied by palate-filling, juicy flavors of ripe pear with excellent depth. A new style that brings together the freshness of a dry white wine with the softness of sake.

Junmai Daiginjo Genshu

Rice: Koji Hyogo Yamadanishiki Nihonshudo: +4
 Kake Akita Miyamanishiki Acid: 1.8
 Polishing Koji 50% Amino Acid: 0.9
 Ratio: Kake 50% Alc: 16.5%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot ○

Product code	Vol (Case)	Price	JAN
000977	720ml (12)	2,400 円	4522869105048



Tsugi-no-Midori Tokubetsu Junmai Genshu Karakuchi

Flavor White peach, mint, fresh greenery

Brilliant, crystalline transparency. Lime and citrus fruit intermingle with notes of fresh herbs. Fruity flavors of ripe apples and umami from the rice are supported by a structure of lively acidity and a gentle astringency on the finish.

Tokubetsu Junmai Genshu

Rice: Koji Akita Miyama Nishiki Nihonshudo: +8
 Kake Akita Ginsan Acid: 1.6
 Polishing Koji 50% Amino Acid: 0.6
 Ratio: Kake 60% Alc: 16.5%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot ○

Product code	Vol (Case)	Price	JAN
000979	1800ml (6)	3,200 円	4522869105062
000978	720ml (12)	1,500 円	4522869105055



X3 Amairo Triple Koji Junmai Genshu

Flavor Apple, almond, vanilla

Aromas of well-aged cheese and oxidatively aged Sherry are the defining features of this sake. Delivering a powerful attack brimming with apple compote and brown sugar, sensations of sweetness and umami envelop the palate. The body has a generous volume, judiciously balanced by a fine bead of acidity. A pleasing astringency on the finish invites the next sip.

Junmai Genshu

Rice: Koji Akita Nihonshudo: -24
 Kake Menkoina Acid: 2.5
 Polishing Koji 70% Amino Acid: 2.3
 Ratio: Kake 70% Alc: 15.0%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot ○

Product code	Vol (Case)	Price	JAN
147488	1800ml (6)	5,400 円	4936708005084
147489	720ml (12)	2,700 円	4936708004902



X3 Anzuiro Rosé Triple Koji

Flavor Apricot, blackcurrant, almond

This seductive rosé sake is made using red rice (aka wild rice). Fragrant aromas of nuts and compote, sweetness balanced with a gentle acidity, with mature, ever so slightly bitter umami richness adding the final flourish.

Futsushu

Rice: Koji Akita Nihonshudo: -8
 Kake Menkoina Acid: 2.2
 Polishing Koji 70% Amino Acid: 1.4
 Ratio: Kake 70% Alc: 15.0%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot ○

Product code	Vol (Case)	Price	JAN
003375	720ml (12)	3,000 円	4936708004896

X3 Blanc

Junmai Genshu



Flavor Lemon, grapefruit, almond

Aromas of oxidatively aged Sherry accompanied by an enticing minerality. On the palate, a nostalgic sweetness is accompanied by firm acidity and a gentle touch of astringency, all in harmonious balance.

Junmai Genshu

Rice: Koji Akita Nihonshudo: -15
 Kake Menkoina Acid: 2.7
 Polishing Koji 70% Amino Acid: 2.3
 Ratio: Kake Alc: 15.0%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Product code	Vol (Case)	Price	JAN
147487	720ml (12)	2,700 円	4936708005091

Yamabuki Gold

Jukusei Koshu



Flavor Caramel, chocolate, cloves

Like an aged whisky, this sake exhibits great depth and aroma complexity. The powerful attack is accompanied by an elegant, wagashi-like sweetness. A dry, satisfying umami note lingers on the finish. This is a well-balanced Jukusei Koshu (aged sake).

Futsushu Koshu

Rice: Koji Akita Nihonshudo: -1.5
 Kake Kiyonishiki Acid: 1.7
 Polishing Koji 70% Amino Acid: 1.7
 Ratio: Kake Alc: 18.0%

Serving temperature:

Cold ○
 Room temp. ☉
 Lukewarm ○
 Hot

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Product code	Vol (Case)	Price	JAN
147594	720ml (12)	4,500 円	4936708004438

Kura Master 2024
 Gold Medal

Yukyu no Umeshu Shizuku

4-Year-Aged Jukusei Koshu Base



Flavor Plum compote, lychee, almond

The sweetness of plum compote combines with an acidity that whets the appetite. The great depth and richness of flavour is perfectly balanced by the fresh, sour character of plums in this delicious Umeshu.

Liqueur (Umeshu)

Ingredients: Japan-grown plum Nihonshudo: -40
 apricots, sake, sugar,
 brewer's alcohol Acid: 19.2
 Amino Acid: 1.3
 Alc: 13.5%

Serving temperature:

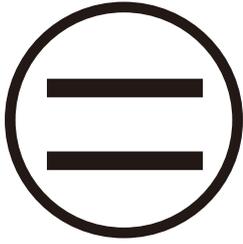
Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Product code	Vol (Case)	Price	JAN
147490	720ml (12)	1,500 円	4936708004919



Yamagata Prefecture, Higashiokitama-gun
Gotoh Sake Brewery

Established in 1788. Investing heavily in modern equipment in pursuit of even higher levels of quality, the Gotoh Sake Brewery has been gaining a great deal of domestic recognition as well as competing in contests overseas, winning the International Wine Challenge Trophy in 2021, and Kura Master Platinum medals from 2022 through 2024, to name but a few examples. Incorporating state-of-the-art technology while preserving a handcrafted feel, the brewery seeks to make sake that satisfies the demands of the modern consumer palate.



Benten Sawane

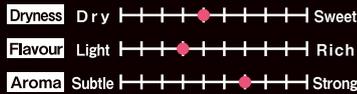
Junmai Daiginjo Genshu Dewa Sansan [incl. gift box]

Flavor Melon, white peach, pear

The sweetness and volume of this sake are just right, giving a classic Dewasansan profile of fresh, ripe melon and white peaches. Smooth on the palate with mild acidity and a gentle astringency, complemented by a distinctive touch of minerality. The expressive yet rounded flavors make it perfect for pairing with food.

Junmai Daiginjo Genshu			Serving temperature:
Rice:	Koji Yamagata	Nihonshudo: -2	Cold ◎
	Kake Dewa Sansan	Acid: 1.3	Room temp.
Polishing	Koji 45%	Amino Acid: 0.9	Lukewarm
Ratio:	Kake	Alc: 17.0%	Hot

Product code	Vol (Case)	Price	JAN
000976	720ml (6)	3,000 円	4949763911016



Benten Sawane

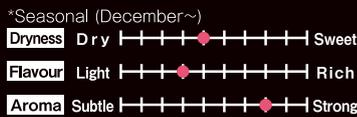
Junmai Ginjo

Flavor Pear, white peach, melon

Nose of white peaches and freshly prepared green vegetables. Smooth palate with flavours of fully ripe melon and pear extending out on the finish. A sweet profile with restrained acidity. An accessible, approachable style, with an accent of crisp dryness on the finish.

Junmai Ginjo			Serving temperature:
Rice:	Koji Yamagata	Nihonshudo: -3	Cold ◎
	Kake Dewa-no-Sato	Acid: 1.4	Room temp. ○
Polishing	Koji 55%	Amino Acid: 0.8	Lukewarm ○
Ratio:	Kake	Alc: 16.0%	Hot

Product code	Vol (Case)	Price	JAN
000141	1800ml (6)	3,000 円	4949763910217
000142	720ml (12)	1,500 円	4949763910224



Benten Sawane

Muroka Junmai Ginjo Hatsushibori Namagenshu

Flavor Pear, white peach, melon

Expressive aromas of peach on the nose, every bit as impactful as one would expect from a Hatsushibori (first pressing). Punchy attack with high acidity and flavours of pear that linger on the finish. Slightly dry-leaning with the all freshness and vitality of a freshly brewed sake.

Junmai Ginjo Namagenshu			Serving temperature:
Rice:	Koji Yamagata	Nihonshudo: -3	Cold ◎
	Kake Dewa-no-Sato	Acid: 1.3	Room temp.
Polishing	Koji 55%	Amino Acid: 0.7	Lukewarm
Ratio:	Kake	Alc: 17.0%	Hot

Product code	Vol (Case)	Price	JAN
122206	1800ml (6)	3,360 円	4949763910033
122207	720ml (12)	1,680 円	4949763910040

※Not brewed every year



Benten Sawane

Muroka Junmai Ginjo Namagenshu

Flavor Pear, white peach, melon

This punchy, oh-so-namazake bottling offers pronounced aromas of peach and melon. A strong attack, pure on the palate with melon flavours enduring to the long, umami-laden finish.

Junmai Ginjo Namagenshu			Serving temperature:
Rice:	Koji Yamagata	Nihonshudo: -1.7	Cold ◎
	Kake Dewa-no-Sato	Acid: 1.3	Room temp.
Polishing	Koji 55%	Amino Acid: 0.9	Lukewarm
Ratio:	Kake	Alc: 17.0%	Hot

Product code	Vol (Case)	Price	JAN
122200	1800ml (6)	3,360 円	4949763910019
122201	720ml (12)	1,680 円	4949763910026

※Not brewed every year



Benten Sawane

Muroka
Junmai Ginjo
Hiyaoroshi Genshu

Flavor Pear, white peach, melon

Gentle notes of melon characterise the nose of this Hiyaoroshi bottling. Smooth on the palate, with flavours of peach and melon and peach lingering on the long finish. Fruity with a solid umami structure.

Junmai Ginjo Genshu			Serving temperature:
Rice:	Koji Yamagata Kake Dewa-no-Sato	Nihonshudo: -1.7	Cold ☉
		Acid: 1.3	Room temp. ☉
Polishing Ratio:	Koji 55% Kake	Amino Acid: 0.9 Alc: 17.0%	Lukewarm ○ Hot

*Seasonal (September~)



Product code	Vol (Case)	Price	JAN
122203	1800ml (6)	3,200 円	4949763910118
122204	720ml (12)	1,600 円	4949763910125

KANAGAWA



Offshore

Ginjo

Flavor Lemon, lime, green bamboo

Lilting notes of lemon and melon, light and fresh, carried by a fresh sea breeze. Bursting onto the palate like a ray of sun from the tropics, lemon zest, banana and pineapple surf along a wave of electrifying acidity. An undertow of granular umami richness hints at greater depths beneath, but this sake is sunny, cheerful and packed with youthful energy.

Ginjo			Serving temperature:
Rice:	Koji Shonan Kake Gohyaku-mangoku	Nihonshudo: +1	Cold ☉
		Acid: 1.8	Room temp.
Polishing Ratio:	Koji 60% Kake	Amino Acid: 1.4 Alc: 15.0%	Lukewarm Hot



Product code	Vol (Case)	Price	JAN
002913	720ml (12)	1,650 円	4935250291136

Kanagawa Prefecture, Shonan-shi

Kumazawa Sake Brewery

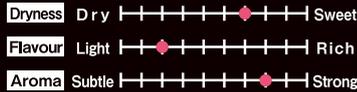
The Kumazawa Sake Brewery was founded in 1872 in Chigasaki. It is located just 5km from Southern Beach in Shonan, the setting for many songs and stories. Today, it is the only remaining sake brewery in Shonan, brewing both sake and craft beer. The brewery's grounds are also home to a restaurant and bakery, which make use of refurbished brewery storehouses and other buildings. Surrounded by green foliage, the atmosphere at the brewery is peaceful and relaxed. The Kumazawa Sake Brewery places great importance on community-rooted craftsmanship. Based on the company motto "Drunkenness is the wealth of Japan", the company focuses on sake brewing that brings people together and has the magnetism to give birth to something new.



Niigata Prefecture, Ojiya-shi

Takanoi Sake Brewery

Established in the late Edo Era. Located in the Uonuma district of Ojiya-shi, known for its rice production and deep snow, the Takanoi Sake Brewery is famous as the first to implement snow ageing as part of the maturation process for its sake. Sourcing its rice from contracted local farmers, it takes full advantage of its local surroundings, using the plentiful supply of meltwater, clear air and fermentation at low temperatures to make beautifully transparent sake.



Iono

Snow-Aged Junmai Daiginjo Genshu (incl. gift box)

Flavor Pear, white peach, green apple

Highly aromatic, with fresh fruit aromas of ripe pear, white peach and green apples. The smooth, fruity character envelops the palate, closing with a vibrant finish. A sake with presence and class.

Junmai Daiginjo Genshu			Serving temperature:
Rice:	Koji Niigata Ojiya Kake Koshi Tanrei	Nihonshudo: ±0	Cold ◎
Polishing Ratio:	Koji 50% Kake	Acid: 1.4 Amino Acid: 1.4 Alc: 16.0%	Room temp. ○ Lukewarm Hot

Product code	Vol (Case)	Price	JAN
000137	720ml (6)	4,000 円	4920157070878



Iono

Karakuchi Yamahai Junmai Ginjo Genshu

Flavor Banana, yoghurt, cloves

Wholesome aromas of banana, yoghurt and steamed sweet buns. Smooth on the palate with refreshing acidity and just a dash of astringency, impeccably balanced by rich umami. Smooth and refreshing when chilled, we equally recommend serving warm to enjoy its richness and umami to the fullest.

Yamahai Junmai Ginjo Genshu			Serving temperature:
Rice:	Koji Niigata Ojiya Kake Koshi Tanrei	Nihonshudo: +7	Cold ○
Polishing Ratio:	Koji 55% Kake	Acid: 1.5 Amino Acid: 1.3 Alc: 17.0%	Room temp. ○ Lukewarm ◎ Hot ◎

Product code	Vol (Case)	Price	JAN
000719	720ml (12)	1,780 円	4920157071240



Iono

Junmai Ginjo

Flavor White peaches, banana, Chinese quince

Delicate, fresh aromas of white peach and Japanese pear. A smooth, gentle sweetness expands on the palate, balanced in turn by a lively acidity that gives structure. A long, dry, umami-laden finish.

Junmai Ginjo			Serving temperature:
Rice:	Koji Niigata Koshi Tanrei Niigata Uonuma Kake Gohyakumangoku (JGAP certified)	Nihonshudo: +4	Cold ◎
Polishing Ratio:	Koji 55% Kake	Acid: 1.5 Amino Acid: 0.9 Alc: 16.0%	Room temp. ◎ Lukewarm ○ Hot

Product code	Vol (Case)	Price	JAN
192914	1800ml (6)	3,400 円	4920157011918
192915	720ml (12)	1,700 円	4920157015947



Iono

Tokubetsu Junmai

Flavor Pear, osmanthus, chestnut

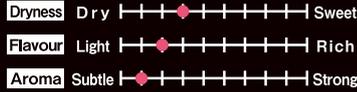
Floral notes of violet and osmanthus are accompanied by gaudy aromas of fresh melon and pear. Gentle, smooth and intricate on the palate, with fruity melon and white peach complemented by a satisfying, leisurely acidity.

Tokubetsu Junmai			Serving temperature:
Rice:	Koji Niigata Koshi Tanrei Niigata Uonuma Kake Gohyakumangoku (JGAP certified)	Nihonshudo: +2.3	Cold ○
Polishing Ratio:	Koji 60% Kake	Acid: 1.3 Amino Acid: 0.8 Alc: 16.0%	Room temp. ◎ Lukewarm ◎ Hot ○

Product code	Vol (Case)	Price	JAN
192900	1800ml (6)	2,980 円	4920157070007
192901	720ml (12)	1,490 円	4920157070014



*Seasonal (December~)



Iono

Tokubetsu Junmai Hatsushibori Nakagumi Namagenshu

Flavor Pear, osmanthus, chestnut

Floral notes of violet and osmanthus are accompanied by gaudy aromas of fresh melon and pear. Gentle, smooth and intricate on the palate, with fruity melon and white peach complemented by a satisfying, leisurely acidity, with the extra presence and freshness of a namazake.

Tokubetsu Junmai Namagenshu

Rice: Koji Niigata Uonuma Nihonshudo: +1.7
 Kake Gohyakumangoku Acid: 1.1
 (JGAP certified)
 Polishing Koji Amino Acid: 1.1
 Ratio: Kake 60% Alc: 17.0%

Serving temperature:

Cold ☉
 Room temp.
 Lukewarm
 Hot

Product code	Vol (Case)	Price	JAN
192904	1800ml (6)	3,400 円	4920157070328
192910	720ml (12)	1,700 円	4920157035723

※Not brewed every year



*Seasonal (April~)



Iono

Junmai Ginjo Namagenshu

Flavor Yellow peach, banana, Chinese quince

Delicate, fresh aromas of white peach and Japanese pear. A smooth, gentle sweetness, complemented by the classic freshness of a namazake, expands on the palate, balanced in turn by a lively acidity that gives structure. A long, dry, umami-laden finish.

Junmai Ginjo Namagenshu

Rice: Koji Niigata Koshi Tanrei Nihonshudo: +1.3
 Niigata Uonuma
 Kake Gohyakumangoku Acid: 1.5
 (JGAP certified)
 Polishing Koji Amino Acid: 1.0
 Ratio: Kake 55% Alc: 17.0%

Serving temperature:

Cold ☉
 Room temp.
 Lukewarm
 Hot

Product code	Vol (Case)	Price	JAN
192909	720ml (12)	1,850 円	4920157035822

※Not brewed every year



*Seasonal (September~)



Iono

Muroka Tokubetsu Junmai Hiyaoroshi Genshu

Flavor Pear, osmanthus, chestnut

Floral notes of violet and osmanthus are accompanied by gaudy aromas of fresh melon and pear. Gentle, smooth and intricate on the palate, with fruity melon and white peach complemented by a satisfying, leisurely acidity, with the extra concentration and volume of a genshu.

Tokubetsu Junmai Genshu

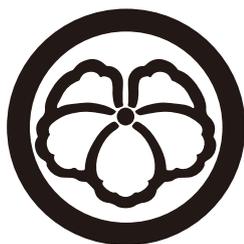
Rice: Koji Niigata Uonuma Nihonshudo: +3
 Kake Gohyakumangoku Acid: 1.4
 (JGAP certified)
 Polishing Koji Amino Acid: 0.9
 Ratio: Kake 60% Alc: 17.0%

Serving temperature:

Cold ☉
 Room temp. ☉
 Lukewarm ○
 Hot

Product code	Vol (Case)	Price	JAN
192906	1800ml (6)	3,300 円	4920157070564
192902	720ml (12)	1,650 円	4920157070021

※Not brewed every year



Toyama Prefecture, Kurobe-shi
Mikunihare Sake Brewery

The Mikunihare Sake Brewery was established in 1882 in the town of Ikuji, located at the end of Toyama Prefecture's Kurobe River. Overlooking the Toyama Bay, the village is celebrated for its amberjack and firefly squid. Within the brewery grounds, water known as "Shouzu" springs from the ground. Beginning as meltwater from snow on the Northern Alps, it has been selected as one of Japan's 100 Famous Waters. At this address, the focus is on making delicious sake that fulfils your daily drinking needs, all while taking advantage of the blessings of nature that surround the brewery.

NAGANO



Nagano Prefecture Saku-shi
Chikumanishiki Sake Brewery

The Chikumanishiki Sake Brewery was founded in 1681. Located 700m above sea level in Saku, it is surrounded by the abundant nature of the Asama mountain range, the Yatsugatake mountain range. Located upstream of the Chikumagawa River, a region noted for its rice production, the availability of good quality rice, a cold climate and abundant water have long made this area a centre for sake brewing.

Kura Master 2024
 Gold Medal



Mizunokatachi Junmai Ginjo

Flavor White peach, Chinese quince, minerality

Smooth and soft, this sake permeates the palate with a gentle caress, expressing the fresh minerality of water trickling over rocks. Intermingled with notes of white peach, it is a beautiful expression of the water from which it is made. Perfect for pairing with seafood – especially if sourced from the Toyama Bay, overlooked by the brewery where Mizunokatachi is made.

Junmai Ginjo			Serving temperature:
Rice:	Koji Toyama Gohyakumangoku Nihonshudo: +5		Cold ☉
	Kake Toyama Oyama Nishiki Acid: 1.9		Room temp. ○
Polishing Koji 60%	Amino Acid: 1.5		Lukewarm ○
Ratio: Kake	Alc: 15.0%		Hot

Dryness	Dry	◆	Sweet
Flavour	Light	◆	Rich
Aroma	Subtle	◆	Strong

Product code	Vol (Case)	Price	JAN
002915	720ml (12)	1,500 円	4984526005410

Mizunokatachi Junmai Ginjo Namagenshu

Flavor White peach, Chinese quince, minerality

Overflowing with the minerality of mountain spring water, with soft aromas of white peach. Beautifully balanced and fresh, a wonderfully expressive and clear namazake.



*Seasonal (April~)

Dryness	Dry	◆	Sweet
Flavour	Light	◆	Rich
Aroma	Subtle	◆	Strong

Junmai Ginjo Namagenshu			Serving temperature:
Rice:	Koji Toyama Gohyakumangoku Nihonshudo: +5		Cold ☉
	Kake Toyama Oyama Nishiki Acid: 1.9		Room temp.
Polishing Koji 60%	Amino Acid: 1.5		Lukewarm
Ratio: Kake	Alc: 15.0%		Hot

Product code	Vol (Case)	Price	JAN
003451	720ml (12)	1,700 円	4984526005908

Powan Junmai Nigori Genshu

Flavor Banana, eucalyptus, mint

This is a modern nigori sake, packed with koji and promising a great drinking experience. Thick and creamy, with generous umami balanced by high acidity, this drinks just like a rice smoothie. An excellent partner for rich cheeses and meat dishes.

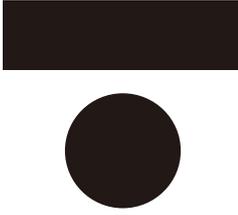


Dryness	Dry	◆	Sweet
Flavour	Light	◆	Rich
Aroma	Subtle	◆	Strong

Junmai Nigori Genshu			Serving temperature:
Rice:	Koji Nagano Miyamanishiki Nihonshudo: -20		Cold ☉
	Kake Domestic rice Acid: 1.9		Room temp.
Polishing Koji 65%	Amino Acid: 1.2		Lukewarm
Ratio: Kake	Alc: 15.0%		Hot

Product code	Vol (Case)	Price	JAN
003841	720ml (12)	1,380 円	4904985122718

GIFU



Gifu Prefecture Takayama-shi

Hirata Sake Brewery

In the Meiji era, the fifth generation of a merchant family that had operated a pomade oil and candle shop founded a sake brewery in the centre of Hida Takayama. Ever since, the Hirata Sake Brewery has produced sake under its motto of "sake that is nurtured, not just brewed" - sometimes gently and with love, sometimes strictly when needed.

Sake from the Hida Takayama region has always had a distinctive flavour and weight, and the local climate and water nurture the sake's individuality. At the same time, the brewery imbues their sake with a freshness and transparency highly in demand today to create their modern house style.

SHIZUOKA



Shizuoka Prefecture, Fujinomiya-shi

Fuji Takasago Sake Brewery

Established in 1830, in front of the gates of Mt. Fuji Hongu Asama Shrine. The brewery well provides a constant supply of super-soft water, of the same quality as that found in Wakutama Lake, located in the neighboring shrine and officially designated by the Japanese government as a natural monument. The water is so soft it seems to melt in the mouth - this, combined with the Noto Toji guild's mastery of the "yamahai-jikomi" brewing technique, make for soft, gentle sake that is overflowing with umami. The quality of Fuji Takasago's sake has been widely recognized in recent years at numerous awards ceremonies.



*Limited edition

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Hi to Yuki to Junrei Karakuchi Junmai Daiginjo (incl. gift box)

Flavor Apricot, orange, sesame

Aromas of apricot seeds, firm acidity, a contoured body and mouth-watering umami combine for a beautifully styled dry Junmai Daiginjo. A refreshing bitterness of Hassaku oranges and white pepper spiciness linger on the palate,

Junmai Daiginjo

Rice: Koji Gifu Nihonshudo: +8
 Kake Hidahomare Acid: 2.5
 Polishing Koji Amino Acid: 1.3
 Ratio: Kake 50% Alc: 15.0%

Serving temperature:

Cold ☉
 Room temp. ☉
 Lukewarm ○
 Hot ○

Product code	Vol (Case)	Price	JAN
003827	720ml (12)	5,000 円	4524794802276



Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Kumo-no-Ue

Mt.Fuji
 Fukuryusui-jikomi
 Tokubetsu Junmai

Flavor Banana, melon, cotton candy

This super smooth sake puts the ultra-soft water of Mt. Fuji to excellent use. The fresh flavours of banana and melon are gentle and sweet, almost like drinking a smoothie. This is a highly drinkable sake, overflowing with fruitiness and umami and well worth tasting.

Yamahai Tokubetsu Junmai

Rice: Koji Shizuoka Homarefuji Nihonshudo: +2
 Kake Shizuoka Koshihikari Acid: 1.5
 Polishing Koji Amino Acid: 1.4
 Ratio: Kake 65% Alc: 15.0%

Serving temperature:

Cold ☉
 Room temp. ○
 Lukewarm ○
 Hot ○

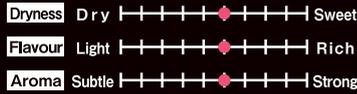
Product code	Vol (Case)	Price	JAN
002305	1800ml (6)	3,300 円	4982831104552
002306	720ml (12)	1,650 円	4982831104569



Nara Prefecture, Nara-shi

Imanishi Seibei Sake Brewery

Hailing from the city of Nara, the cradle of sake, the Imanishi Seibei Brewery was established in 1884. Since then, they have stuck to their founding principle: "polish the rice, polish the water, polish your skills, polish your heart". They continue to use the "Nanto Morohaku" sake-making technique, originally developed in Nara, and are modern ambassadors of this historic sake-producing area.



Hakuteki

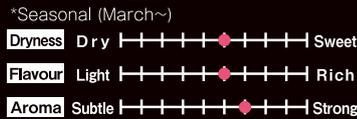
Junmai Ginjo

Flavor White sugar, almond, white peach

Notes of eucalyptus and white sugar give a cool, refreshing impression, followed by sweet aromas of fresh melon. Smooth texture on the palate with voluptuous sweetness judiciously balanced with acidity, culminating in a vibrant finish.

Junmai Ginjo			Serving temperature:
Rice:	Koji Yamada Nishiki	Nihonshudo: -3	Cold ☉
	Kake Gohyaku Mangoku	Acid: 1.3	Room temp. ☉
Polishing Koji	60%	Amino Acid: 1.1	Lukewarm ○
Ratio: Kake		Alc: 15.0%	Hot

Product code	Vol (Case)	Price	JAN
113299	1800ml (6)	2,800 円	4940209303310
113298	720ml (12)	1,400 円	4940209323325



Hakuteki

Junmai Ginjo Namagenshu

Flavor White sugar, almond, white peach

Notes of eucalyptus and white sugar give a cool, refreshing impression, followed by sweet aromas of fresh melon. Smooth texture on the palate with voluptuous sweetness judiciously balanced with acidity, culminating in a vibrant finish thrown into sharp relief in this seasonal namazake bottling.

Junmai Ginjo Namagenshu			Serving temperature:
Rice:	Koji Yamada Nishiki	Nihonshudo: -3	Cold ☉
	Kake	Acid: 1.7	Room temp.
Polishing Koji	60%	Amino Acid: 1.1	Lukewarm
Ratio: Kake		Alc: 17.0%	Hot

Product code	Vol (Case)	Price	JAN
113296	1800ml (6)	3,400 円	4940209303341
113295	720ml (12)	1,700 円	4940209323356



Okayama Prefecture, Takahashi-shi

Shiragiku Sake Brewery

Established in 1886 in the Meiji Era. The 6th generation president Hideo Watanabe says, "Cherishing the rice, water, and skills with which the people of Okayama have been blessed, our desire is to keep brewing high quality sake that goes well with food." Yuji Miyake is the brewery's seven-time gold medal winning toji. Together they continue to make sake that is the pride of Okayama, and have received numerous accolades at award ceremonies overseas, including the US National Sake Appraisal.



Bicchu Awazo

Sparkling
Junmai
Nigorizake

Flavor Pear, yoghurt, almond

Gentle aromas of pear with delicate notes of hazelnut that add a touch of richness and sweetness. A pleasant, yoghurt-like acidity from the Koji spreads over the palate. An impression of delicate, fresh umami is left on the crisp, dry-leaning finish.

Sparkling Junmai Nigorizake

Rice: Koji Okayama Nihonshudo: +2,5
 Kake Akebono Acid: 1,3
 Polishing Koji 70% Amino Acid: 1,3
 Ratio: Kake Alc: 14,5%

Serving temperature:

Cold ☉
 Room temp.
 Lukewarm
 Hot

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Product code	Vol (Case)	Price	JAN
001816	500ml (12)	1,200 円	4986191807085



Hiroshima Prefecture, Takehara-shi
Fujii Sake Brewery

Established in 1863. Located in the scenic city of Takehara, where Japanese wooden houses line the streets along the coast of the Seto Inland Sea. The Fujii Sake Brewery won first prize at the first ever National Sake Appraisal held in the Meiji Era, represented by its brand Ryusei. The brewery continues to evolve today, making bold strides in pursuit of a new styles, exclusively making Junmai and with a focus on sake that pairs well with food.



*Limited Edition



Ryusei Baila

Kioke Hakko Kimoto Tokubetsu Junmai

Flavor Melon, yellow peach, cloves

Mild aromas of pear and Chinese quince complemented by the rounded umami of freshly prepared sticky rice cakes and a nutty richness. A firm line of acidity harmonises with the umami, creating a satisfying profile that goes well with meat and dishes with a higher oil content.

Kimoto Tokubetsu Junmai			Serving temperature:
Rice:	Koji Hiroshima Kake Hattannishiki	Nihonshudo: +5,0 Acid: 2,2	Cold ○ Room temp. ○ Lukewarm Hot ●
Polishing Ratio:	Koji 60% Kake	Amino Acid: 1,2 Alc: 16,0%	

Product code	Vol (Case)	Price	JAN
001649	720ml (12)	1,800 円	4981706037315



Ryusei Baila

Shinpu Karakuchi Kimoto Tokubetsu Junmai

Flavor Pear, banana, kiwi

Mild aromas of pear and banana create a laid-back profile. On the palate, pronounced banana-like umami and invigorating kiwi fruit flavors are met with a pithy core of crisp acidity. Dense on the palate but with a satisfyingly clean finish.

Kimoto Tokubetsu Junmai			Serving temperature:
Rice:	Koji Hiroshima Kake Hattannishiki	Nihonshudo: +5,5 Acid: 2,2	Cold ○ Room temp. ○ Lukewarm Hot ●
Polishing Ratio:	Koji 60% Kake	Amino Acid: 1,3 Alc: 16,0%	

Product code	Vol (Case)	Price	JAN
002347	1800ml (6)	3,000 円	4981706037285
002348	720ml (12)	1,500 円	4981706037292



*Seasonal (February~)



Ryusei Baila

Shinpu Karakuchi Kimoto Tokubetsu Junmai Shiboritate Namagenshu

Flavor Pear, banana, grapefruit

Refreshing grapefruit flavours unfold on the palate. Elegant yet concentrated, the slightly elevated acidity and soft sweetness of the rice are well balanced on the palate, making this sake perfect for pairing with food.

Kimoto Tokubetsu Junmai Namagenshu			Serving temperature:
Rice:	Koji Hiroshima Kake Hattannishiki	Nihonshudo: +4,0 Acid: 2,2	Cold ● Room temp. Lukewarm Hot
Polishing Ratio:	Koji 60% Kake	Amino Acid: 1,4 Alc: 16,0%	

Product code	Vol (Case)	Price	JAN
003736	1800ml (6)	3,960 円	4981706036530
003737	720ml (12)	1,980 円	4981706036547

YAMAGUCHI



Yamaguchi Prefecture, Shunan-shi
Hatsumomiji Sake Brewery

Established in 1805 in the late Edo Era. There was a period when the brewery ceased production, however production resumed under the current president Yasuhiro Harada. Making use of his skills as a sake tasting champion, he developed his new flagship brand, Harada. An effective brewery layout makes this relatively small establishment an all-season brewery, producing high-quality sake year round.



Harada Gengetsu

Muroka Junmai Daiginjo Genshu
 (incl. gift box)

Flavor Yellow peach, melon, pear

Bright aromas of fresh peach and melon. Deliciously juicy, flavours of pear on the palate accompany elegant acidity and a well-rounded body, abundant in umami richness. Enjoy as an aperitif, with food or even as a digestif - an all-rounder to enjoy at a leisurely pace.

Junmai Daiginjo Genshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -5.1
 Kake Yamaguchi Saito no Shizuku Acid: 1.5
 Polishing Koji 35% Amino Acid: 0.7
 Ratio: Kake 40% Alc: 16.0%

Serving temperature:
 Cold ☉
 Room temp.
 Lukewarm
 Hot

Product code	Vol (Case)	Price	JAN
001353	720ml (12)	3,200 円	4517661009649



Fine Sake Awards
 2024
 Gold Medal
 Kura Master 2024
 Gold Medal

Harada Gengetsu

Muroka Junmai Ginjo Genshu

Flavor Melon, pear, apple

Fruity aromas of fully ripe pear and melon are followed by floral notes of white rose. Mellow, smooth sweetness and gentle acidity contribute to a rich, sophisticated profile, with the umami and astringency on the finish inviting you to take another sip.

Junmai Ginjo Genshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -5.1
 Kake Yamaguchi Saito no Shizuku Acid: 1.4
 Polishing Koji 50% Amino Acid: 0.9
 Ratio: Kake 55% Alc: 16.0%

Serving temperature:
 Cold ☉
 Room temp. ☉
 Lukewarm ○
 Hot

Product code	Vol (Case)	Price	JAN
000670	1800ml (6)	3,800 円	4517661008543
000671	720ml (12)	1,800 円	4517661008550



Kura Master 2023
 Gold Medal

Harada Seiryu
 Smooth & Light

Junmai Ginjo

Flavor Grapefruit, muscat grapes, mint

Brimming with invigorating grapefruit and muscat aromas, this sake is made with an alcohol content similar to that of a wine (13% alc.), giving it the light profile that has become its distinguishing characteristic. Fresh, fruity flavours gently expand on the finish, leaving an impression as light as mineral water from a valley stream.

Junmai Ginjo

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -5
 Kake Yamaguchi Saito no Shizuku Acid: 1.4
 Polishing Koji 50% Amino Acid: 0.9
 Ratio: Kake 55% Alc: 13.0%

Serving temperature:
 Cold ☉
 Room temp.
 Lukewarm
 Hot

Product code	Vol (Case)	Price	JAN
002197	1800ml (6)	3,400 円	4517661009915
002198	720ml (12)	1,600 円	4517661009922



Harada Gengetsu

Muroka Junmai Ginjo Shioritate Namagenshu

Flavor Melon, pear, apple

Fresh, fruity aromas of melon and pear. The freshness of just-pressed namazake and umami-packed sake lees combine for a smooth palate. Rice-derived umami, a faint sweetness and a touch of astringency make for a perfect balance.

Junmai Ginjo Namagenshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -4
 Kake Yamaguchi Saito no Shizuku Acid: 1.5
 Polishing Koji 50% Amino Acid: 0.8
 Ratio: Kake 55% Alc: 16.0%

Serving temperature:
 Cold ☉
 Room temp.
 Lukewarm
 Hot

Product code	Vol (Case)	Price	JAN
000843	720ml (12)	1,950 円	4517661008673





*Seasonal (April~, June~)

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Harada Gengetsu

Muroka Junmai Ginjo
Usunigori
Namagenshu

Flavor Melon, pear, apple

Fresh, fruity aromas of melon and pear. The freshness of just-pressed namazake and umami-packed sake lees combine for a smooth palate in this slightly cloudy bottling. Rice-derived umami, a faint sweetness and a touch of astringency make for a perfect balance.

Junmai Ginjo Namagenshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -4
 Kake Yamaguchi Saito no Shizuku Acid: 1.5

Polishing Koji 50% Amino Acid: 1.0
Ratio: Kake 55% Alc: 16.0%

Serving temperature:

Cold ☉

Room temp.

Lukewarm

Hot

Product code	Vol (Case)	Price	JAN
000953	720ml (12)	1,950 円	4517661008888



*Seasonal (April~, September~)

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Harada Gengetsu

Muroka Junmai
Ginjo Namagenshu

Flavor Melon, pear, apple

Fresh, fruity aromas of melon and pear. In this freshly-pressed namazake, rice-derived umami, a faint sweetness and a touch of astringency make for a perfect balance.

Junmai Ginjo Namagenshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -4
 Kake Yamaguchi Saito no Shizuku Acid: 1.5

Polishing Koji 50% Amino Acid: 1.0
Ratio: Kake 55% Alc: 16.0%

Serving temperature:

Cold ☉

Room temp.

Lukewarm

Hot

Product code	Vol (Case)	Price	JAN
000954	720ml (12)	1,950 円	4517661008895



*Seasonal (June~)

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Harada Seiryu

Smooth & Light

Junmai Ginjo
Namazake

Flavor Grapefruit, muscat grapes, mint

Brimming with invigorating grapefruit and muscat aromas, this sake is made with an alcohol content similar to that of a wine (13% alc.), giving it the light profile that has become its distinguishing characteristic. All the more fresh in this seasonal namazake release, its refreshing fruity flavours gently expand on the finish, leaving an impression as light as mineral water from a valley stream.

Junmai Ginjo Namazake

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -7
 Kake Yamaguchi Saito no Shizuku Acid: 1.5

Polishing Koji 50% Amino Acid: 0.9
Ratio: Kake 55% Alc: 13.0%

Serving temperature:

Cold ☉

Room temp.

Lukewarm

Hot

Product code	Vol (Case)	Price	JAN
002311	720ml (12)	1,750 円	4517661009960



*Seasonal (October~)

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Harada Gengetsu

Muroka Junmai Ginjo
Autumn Namazake

Flavor Melon, pear, apple

Fresh and fruity, with notes of melon and pear. The vivacity of freshly pressed namazake combines with moderate sweetness and a slight bitterness, culminating in a deliciously satisfying finish.

Junmai Ginjo Namagenshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -5
 Kake Yamaguchi Saito no Shizuku Acid: 1.8

Polishing Koji 50% Amino Acid: 1.0
Ratio: Kake 55% Alc: 16.0%

Serving temperature:

Cold ☉

Room temp.

Lukewarm

Hot

Product code	Vol (Case)	Price	JAN
003844	720ml (12)	1,950 円	4517661011741



Harada Gengetsu Muroka Junmai Ginjo Nigori Namagenshu

Flavor Melon, pear, apple

Refreshing aromas of white flowers, eucalyptus and menthol. Full and rounded umami, both rich and sweet, is complemented with a dash of cinamon spice. Tied up with a full yet smooth finish.

Junmai Ginjo Nigori Namagenshu

Rice: Koji Yamaguchi Yamadanishiki Nihonshudo: -5
 Kake Yamaguchi Saito no Shizuku Acid: 1.4
 Polishing Koji 50% Amino Acid: 0.9
 Ratio: Kake 55% Alc: 16.0%

Serving temperature:

Cold ☉
 Room temp.
 Lukewarm
 Hot

*Seasonal (December~)

Dryness Dry |-----| Sweet

Flavour Light |-----| Rich

Aroma Subtle |-----| Strong

Product code	Vol (Case)	Price	JAN
001202	720ml (12)	1,950 円	4517661009502

FUKUOKA



Fukuoka Prefecture, Kurume-shi

Wakatakeya Sake Brewery

Originally used in Shinto rituals, over time sake gradually became available to the general population, with brewers beginning to compete with one another to make superior sake in the Edo Era, when the Wakatakeya Brewery was established. Founded in 1699 by Denbei Wakatake, the brewery was constructed in Kurume-shi's Tanushimaru district.

For Denbei, sake production was an end in itself, something he was genuinely passionate about. Tanushimaru's abundance of natural resources and Denbei's passion for brewing have been handed down from generation to generation at this address, which continues to brew its unique Wakatakeya sake today.

Michikake

Junmai Genshu

Flavor Muscat grape, melon, yellow peach

Complex, bewitching aromas of muscat and yellow peach. Flavors of melon, juicy black table grapes, and a distinctive dairy-like umami and dry, crisp acidity. An intriguingly complex sake.



Junmai Genshu

Rice:	Koji Fukuoka	Nihonshudo:	+3
	Kake Yumeikkon	Acid:	2.7
Polishing Koji	70%	Amino Acid:	2.2
Ratio: Kake		Alc:	16.0%

Serving temperature:

Cold
 Room temp.
 Lukewarm
 Hot



Product code	Vol (Case)	Price	JAN
002312	720ml (12)	1,700 円	4986074701295

AOMORI

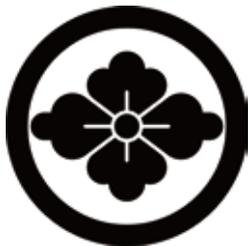


Aomori Prefecture, Sannohe-gun

Hachinohe Shurui Sake Brewery

The brewery is located in Gonohe, famed as one of the ancient stops on the old Ohshu road. In recent years it has received numerous awards at the Annual Japan Sake Award and other contests. The three wells at the brewery provide soft and rounded brewing water. This brewery excels at brewing pure, transparent sake using clear water and low-temperature fermentation in the frigid climate of the Gonohe area.

YAMAGUCHI



Yamaguchi Prefecture Iwakuni-shi

Sakai Sake Brewery

The Sakai Sake Brewery is one of Yamaguchi Prefecture's most illustrious addresses. Its main brand "Gokyo" takes its name from Kintaikyo Bridge, one of Japan's three most famous bridges and a prefectural landmark. The brand became known throughout Japan in 1947 when it won first place at the Japan Sake Awards. Ever since, the brewers have combined a keen sense of taste, with tireless effort and technical study to continue producing sake of the highest quality, all the while making room for the spirit of innovation as the young members of the brewing team work actively on creating new and exciting styles of sake that stimulate all of the five senses.

Ringo Pomme Pomme

Flavor Red and green apples

It's sake, but it tastes just like apple juice! Like taking the first bite of a fresh apple, refreshing acidity is perfectly balanced with first-class sweetness. With a low alcohol content of 7%, its refreshing profile is at its best when served well-chilled.



Futsushu			Serving temperature:
Rice:	Koji Aomori rice	Nihonshudo: -68	Cold ☉
	Kake	Acid: 4.4	Room temp.
Polishing Ratio:	Koji 70% Kake	Amino Acid: 0.5	Lukewarm
		Alc: 7.0%	Hot



Product code	Vol (Case)	Price	JAN
001366	720ml (12)	1,780 JPY	4932611799003

Aoringo Pomme Pomme Namazake

Flavor Green apples

It's sake, but it tastes just like freshly picked apples! A seasonal sake available in spring only, its invigorating acidity, reminiscent of freshly picked fruit, and elegant sweetness give it a lively, energetic profile.



*Seasonal (April~)



Futsushu			Serving temperature:
Rice:	Koji Aomori rice	Nihonshudo: -72	Cold ☉
	Kake	Acid: 5.3	Room temp.
Polishing Ratio:	Koji 70% Kake	Amino Acid: 0.4	Lukewarm
		Alc: 7.0%	Hot

Product code	Vol (Case)	Price	JAN
002832	720ml (12)	1,980 円	4932611799010

Lemon Citron Junmai

Flavor Lemon, lime, honey

It's sake, but it tastes just like lemonade! A low-alcohol sake with a refreshing citric acid character, pleasantly sweet-sour with a mild dash of umami. Serve well chilled.



Junmai			Serving temperature:
Rice:	Koji Yamaguchi Yamadanishiki	Nihonshudo: -69	Cold ☉
	Kake Yamaguchi Nihonbare	Acid: 4.7	Room temp.
Polishing Ratio:	Koji 60% Kake 70%	Amino Acid: 0.8	Lukewarm
		Alc: 6.0%	Hot



Product code	Vol (Case)	Price	JAN
003809	720ml (12)	1,890 円	4993415074970

HAREGI - SAKE matured in Wine Cask

A line of sake aged in two-year-old 225-liter oak barrels previously used to make white wine in the South of France.

The French wine casks add depth and complexity to the aromas and flavor of the sake, as if they are dressed up in "Haregi"™ (formal attire).

Limited edition, subject to confirmation of availability.

Hiroshima Prefecture, Takehara-shi

Fujii Sake Brewery

*Limited Edition



Dryness	Dry											Sweet
Flavour	Light											Rich
Aroma	Subtle											Strong

Haregi Ryou

Flavor Cashew, vanilla, pine nuts

Concentrated citrus fruit, dried mangoes and kumquat are intertwined with mature notes of mushroom and dark chocolate, with complex nuances of vanilla and melted butter from wine cask ageing, culminating in a long, dry finish. A whole new world of sake that you won't be able to taste anywhere else.

Wine Cask Aged
Kimoto Tokubetsu Junmai
Genshu

Kimoto Tokubetsu Junmai Genshu			Serving temperature:
Rice:	Koji Okayama Kake Omachi	Nihonshudo: +0.9	Cold
Polishing Ratio:	Koji 85% Kake	Acid: 2.9	Room temp. ☉
		Amino Acid: 2.3	Lukewarm
		Alc: 19.0%	Hot

Product code	Vol (Case)	Price	JAN
002479	720ml (12)	3,500 円	4981706038060

*Limited Edition



Dryness	Dry											Sweet
Flavour	Light											Rich
Aroma	Subtle											Strong

Haregi Kitsune

Flavor Coffee, brown sugar, orange peel

Inviting and graceful aromas of honey and brown sugar. Haregi Kitsune's umami expands gently on the palate, with high acidity providing perfect balance. Barrel ageing adds a further level of depth to this sake's complex aromas.

Wine Cask Aged
Tokubetsu Junmai
Genshu

Tokubetsu Junmai Genshu			Serving temperature:
Rice:	Koji Akita Kake Menkoina	Nihonshudo: -32	Cold
Polishing Ratio:	Koji 70% Kake	Acid: 3.8	Room temp. ☉
		Amino Acid: 3	Lukewarm
		Alc: 14.0%	Hot

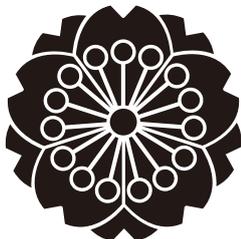
Product code	Vol (Case)	Price	JAN
003374	720ml (12)	3,500 円	4936708004872

Akita Prefecture, Daisen-shi

Kinmon Akita Sake Brewery

Craft Sake Natural Series

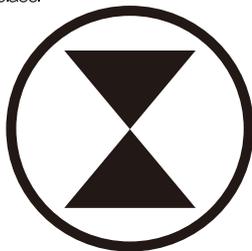
The Craft Sake Natural Series is a selection of sake from breweries known for their deep-rooted connection to their region of origin. Using carefully selected ingredients, from locally sourced rice to distinctive water sources, and placing a conscious emphasis on expressing the region's terroir through a variety of techniques and decisions made in the brewery, the Craft Sake Natural series is comprised of sake that have embedded themselves deeply within the land from which they are created.



Nara Prefecture, Yoshino-gun

Miyoshino Sake Brewery

The Miyoshino Sake Brewery was founded in 1912. Historically known for its main brand Hanatomoe, a major change came about when current Toji and managing director Teruaki Hashimoto decided he wanted to make a new style of sake, deeply connected with its hometown of Yoshino. Moving away from cultivated yeasts and their predictable outcomes and modern tools that would prioritise reliability over authenticity, the result was a sake that was not so much made as born from its environment, as deeply rooted in Yoshino as the sakura and cedar that have made the region famous. Yamahai, Mizumoto, Kioke, ambient yeast and ambient temperature ferments are just a few of the keywords that come to mind when discussing Hashimoto's brewing style, that hark back to the very origins of sake brewing, employed in the pursuit of a sake that truly expresses the terroir of its birthplace.



Kochi Prefecture, Tosa-gun

Tosa Sake Brewery

Located in the mountainous heart of Shikoku, the Tosa Sake Brewery was established in 1877. Since its creation, it has long dedicated its efforts to producing sake beloved by the local community. A major development in the brewery's history came with the appointment of current president Muneki Matsumoto. A true gourmet, Matsumoto's love of wine and food pairing was influential in determining his goal of bringing together his hometown sake with culinary cultures from around the world. He sought to make sake expressive of Tosa and the wider Reihoku region's terroir, mountainous and abundant in nature; it was long before his efforts were recognized with an International Wine Challenge trophy in 2016. Since then, Matsumoto has continued to make sake that can be as beloved around the world as any wine. His efforts have met with great success and worldwide recognition.

*Limited Edition

Kura Master 2024 Gold Medal



Amarta

Flavor Peach, honey, Chinese quince

Seductive, luxurious honey sweetness caresses the palate, accompanied by flavours of Chinese quince. Lusciously sweet but fresh on the finish thanks to a fine bead of acidity, this sake is nothing short of a masterpiece.



Kijoshu			Serving temperature:
Rice:	Koji Nara Rice	Nihonshudo: -50	Cold ☉
	Kake	Acid: 4.2	Room temp.
Polishing:	Koji 70%	Amino Acid: -	Lukewarm
Ratio:	Kake	Alc: 19.0%	Hot

Product code	Vol (Case)	Price	JAN
000299	500ml (20)	3,200 円	4532411000196

Kura Master 2024 Gold Medal



Amegaeri

Flavor Osmanthus, peach, white flowers

Kimoto Junmai Daiginjo

Delicate notes of white flowers and osmanthus accompanied by fresh peach. Rich, as one would expect from a kimoto, but elegant, smooth and transparent, beautifully balanced with a refreshing acidity. Limpid on the palate, effortlessly drinkable, with a sweet note of fresh stone fruit lingering on the long finish.



Kimoto Junmai Daiginjo			Serving temperature:
Rice:	Koji Kochi	Nihonshudo: +2.3	Cold ☉
	Kake Yamadanishiki	Acid: 1.9	Room temp.
Polishing:	Koji 45%	Amino Acid: 1.4	Lukewarm
Ratio:	Kake	Alc: 16.0%	Hot

Product code	Vol (Case)	Price	JAN
000006	720ml (12)	3,500 円	4514893901383

Knowledge adds fun to the flavor

Craft Sake Concept

At Mottox, our core principles as a wine importer are value and quality. Equipped with our international perspective and wine business know-how, we are working with like-minded sake breweries to develop a range of sake that will become as loved around the world as any wine.

What is Craft Sake?

1. Sake developed in tandem with sake breweries

In collaboration with dynamic and unique sake breweries, we are working to create a range of sake that express a sense of place, possess a hand-crafted quality and that will satisfy the needs of today's sake drinker. With our wine industry background, we believe we can bring a new dimension to how the world enjoys sake.

2. Sake that connects breweries and consumers

From start to finish our sake range is made with care and dedication by each of our brewery partners. We tell the story behind each brewery and the charms of each sake to the drinker in a way that is easy to understand, with memorable, modern bottle designs. We connect the breweries with the voices of their drinkers in markets around the world.

3. Sake that can be enjoyed with international cuisine

Naturally at home with Japanese food, our sake can equally be enjoyed with cuisine from around the world. We are proud to promote the ever-expanding culinary possibilities that pairing with sake can offer, and have cultivated a portfolio comprised of a diverse range of sake styles that can provide a pairing for every occasion.

**We want to spread happiness and prosperity
to everyone who connects with our Craft Sake.**



Prices listed are domestic retail pricing per bottle, excluding sales tax.
Prices are current as of 1st October, 2025 and are subject to change without notice.
Volumes are limited and all products are offered subject to confirmation of availability.
Product information is subject to change without notice.
Craft Sake® is a registered trademark of Mottox Inc.



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