

SAKE SELECTION



Otokoyama Tokubetsu Junmai
This refined sake is brewed in Itami, the historical birthplace of Japanese sake. Enjoy its pleasant and deliciously very dry sake.



Kikusui Junmai Ginjo
This sake blends the rich flavor of Junmai with the clean refreshing finish of a ginjo sake from Niigata. banana-like fruity aroma.



Nanbubijin Tokubetsu Junmai
Nanbubijin, has a long lasting fresh flavor. This sake is best enjoyed with food.



Bunraku Junmai Ginjo
Bunraku is full-bodied with a faint elegant aroma.



Dassai 50 Junmai Daiginjo
A prize-winning product, this sake has a graceful aroma and a well- rounded flavor. Many regard it as a “perfect“ sake



Itami Onigoroshi Junmai Ginjo
Itami Onigoroshi is refined sake from Itami, the historical birthplace of sake. It is pleasantly aromatic and ultra-dry.



Kurosawa Junmai Daiginjo
A prize-winning product, this sake has a graceful aroma and a well- rounded flavor. Many regard it as a “perfect“ sake



Wakatake Onikoroshi Junmai Ginjo
Clean, light fruits and light bodied on the palate, a joy to drink. Also this is an affordable, but excellent choice in the world of Daiginjo.



Ai No Hime Beni Sparkling Sake
Ai No Hime Beni is a bottle-fermented red sparkling sake. It has a fruity aroma and its perfect as an aperitif.



Takara Creamy Nigori Nigori
Nigori is a cloudy and white sake just coarsely filtered after the fermentation. Bold rich and robust flavor with distinctive and savory hits of rice.



Ai No Hime Sparkling Sake
Ai No Hime is a bottle-fermented red sparkling sake. It has a fruity aroma and its perfect as an aperitif.

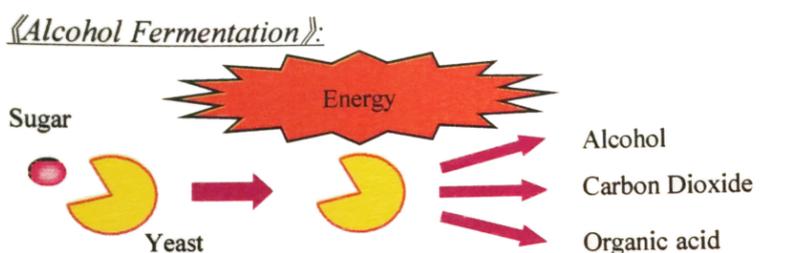


Choya Plum Wine Junmai
Choya Plum Wine is a premium plum wine imported from japan with real Ume-plum fruits in the bottle.

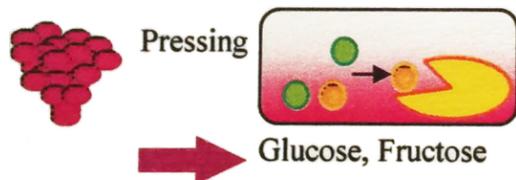
What is SAKE?

“Sake“

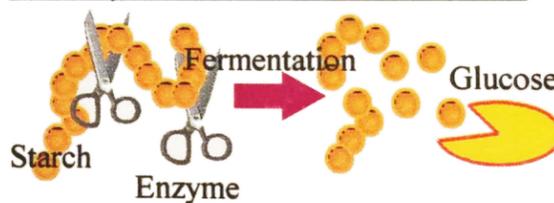
Sake is a beverage fermented from polished rice. Sake is widely referred to in English as “Rice Wine”, but it involves a more complex brewing process than wine.



《Single Fermentation》



《Multiple Parallel Fermentation》



Wine is naturally fermented by pressing grapes and adding yeast. Sake, however, is not fermented by adding yeast to rice, but through the use of koji, which converts the starch in the rice into sugar.

Because the saccharification and fermentation processes occur in parallel in the same container, the process is called “multiple parallel fermentation”.

Characteristics

In Japan, sake is served cold, warm or hot, depending on the preference of the drinker, the quality of the sake, seasons and the dishes. Sake is one of the few alcoholic beverages that has wide range of drinking temperature (5°C~60°C) in the world.