



**SAKE DASSAI 45 JUNMAI DAIGINJO**

**TASTING NOTE**

Exuberant and very pretty nose with a lovely mix of red fruit, strawberry, cranberry, ruby grapefruit, gooseberry, backed up with white chocolate and nougat. Vibrant and flavourful on the palate, combining a similar mix of red berry and summer fruit flavours, white chocolate, cream, aromatic jasmine rice, even a hint of white pepper.



**SAKE GEKKEIKAN DAIGINJO**



**TASTING NOTE**

Brewed with Gekkeikan's own distinctive yeast to perfect its clean, sweet and exquisitely fruity palate, this refreshing daiginjo sake is a premium example of Gekkeikan's royal brewing quality. Sweet on the nose with its juicy combination of apple and pear notes, the luscious mouthfeel of this daiginjo is balanced just right by its light, invigorating aftertaste.



**KUBOTA**



**TASTING NOTE**

Has an elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel. Kubota's distinctive smooth and clean texture and crisp flavor lead into a comfortably long finish.



**MUTSU HASSEN 'BLUE LABEL' NATSU GINJO**



**TASTING NOTE**

Seasonal summer edition sake – light and refreshing, pairs well with seafood!

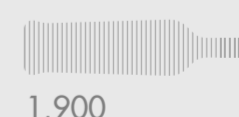


**TOSATSURU GINJOSHU AZURE**

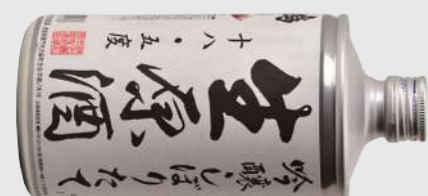


**TASTING NOTE**

Fruity, rich and elegant, with a long and full aftertaste with umami. As the name 'Azure' implies, the sake is full of transparency like the sky blue, with fresh aromas like ripe white peaches, pears, white flowers and white jade and the taste is rich and elegant with the notes of mango and candied fruits.



**NATUROTAI**



**TASTING NOTE**

A very rich style of saké, in part due to the fact that it is undiluted (Genshu). A beautifully textured saké with refreshing, fruit-driven aromas.



**NABESHIMA TOKUBETSU HONJOZO**



**TASTING NOTE**

A surprisingly different honjozo. Abundant melon and cream, white bread and steamed rice with laurel anise spice. Balanced with a refreshing spritz and smooth texture. Long and refined on the finish



1.600

**NISHINO SEKI HIYA**



**TASTING NOTE**

A sake brewed to be chilled or served on the rocks. Spicy and powerful on the palate, yet with surprisingly light and delicate finish, the rich umami flavours of this sake soften when it is served with ice.



150  
90 ml



60  
30 ml



1.100

**ENDO ASASHIBORI NAMA GENSHU**



**TASTING NOTE**

As genshu it is bottled at a hefty 19%, which helps balance out the deep, nutty sweetness. The sake has a full, creamy body with flavors of banana, cocoa and hazelnut. Perfect to end a meal.



200  
90 ml



70  
30 ml



1.500

**NIGORI GEKKEIKAN SAKE**



**TASTING NOTE**

Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish.



330

**SHICHIKEN SPARKLING SAKE**



**TASTING NOTE**

Medium-dry with a bright acidity and notes of lemon, macadamia nuts, ricotta cheese and apple pie dancing around a fine and long-lasting mousse. A long luxurious finish completes this refreshing sensation like bathing under a canopy of trees, with subtle but profound overtones of maple syrup and vanilla and some minerality and other aromas.



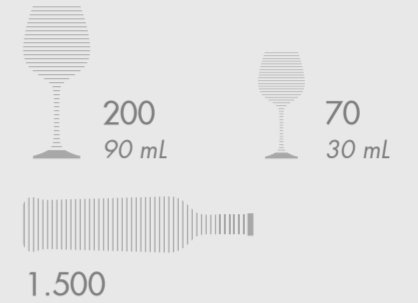
1.800

**SAKE AMABUKI ICHIGOKOBO OMACHI**



**TASTING NOTE**

The nose is lively, fresh and fruity, marked by red fruits, strawberries, citrus fruit and rice powder. On the palate, it is supple and smooth, then develops a more powerful flavour of fruit, apricot and apple. This round, unctuous sake is full-bodied, but also lively and spicy. The finish is long and lively, with a lovely bitterness that adds to the sensation of freshness and purity.

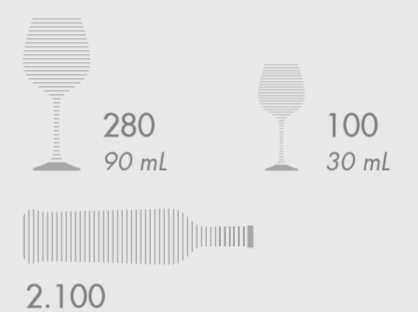


**RAIROKU JUNMAI GINJO SAKE**



**TASTING NOTE**

By using the different characteristics of the sake rice, the result is a sake with a clean impression. Junmai Ginjo with a gentle aroma and well-balanced acidity and sweetness.

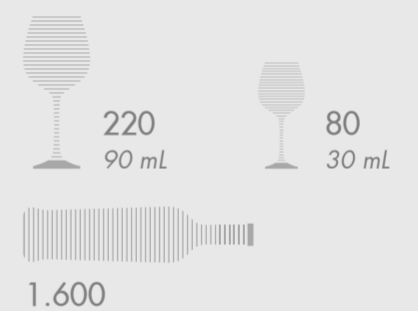


**SAKE URAKASUMI JUNMAI NAMA GENSU SHIBORITAE**



**TASTING NOTE**

Hints of melon and strawberry, ripe banana, muscat, tropical fruits, steamed rice. Full-bodied, refreshing and vibrant, high umami.

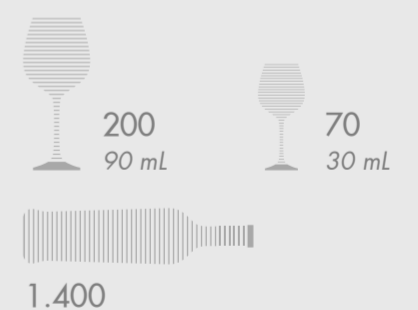


**GREEN TEA UMESU 12%**



**TASTING NOTE**

Umeshu has a distinctive sweetness, which can be a problem for those who don't like sweet drinks, but this green tea umeshu, which is made using a unique method with great care, has a very refreshing green tea flavour. This gives it a freshness not found in conventional umeshu and makes it easy to drink.



**SHOCHU AWAMORI 25DO KOSYU KUMESSEN 25%**



**TASTING NOTE**

Enjoying this wine, you will feel that it has a gentle, smooth flavor that is easy to drink, so it will be suitable for many different people, including women.

