



SEASONAL SAKE FEATURE

Seasonality is cherished in Japan, with its clearly defined seasons and each season, and therefore Sake, bringing different sceneries and experiences.

SAKE FLIGHT - 46

Set of 3 x 90ml

SPRING, SUMMER, AUTUMN.

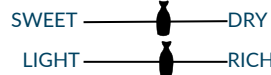
SPRING

MATSU NO KOTOBUKI Junmai Ginjo Madame Butterfly

松の寿 純米吟醸 お蝶夫人



Light Dry, Refreshing



[Tochigi Prefecture](#)

Rice Polishing: 55%
Rice Type: Yumesasara
SMV: +3.0
Acidity: 1.6

Luscious fruity aroma; gentle sweetness of lychee and nashi pear, soft texture and refreshing acidity, finishes light dry.

90ml - 16
300ml - 46
1.8L Bottle - 248

SUMMER

MATSU NO KOTOBUKI Junmai Ginjo Natsu

松の寿 純米吟醸 ナツノコトブキ



Light Dry, Refreshing



[Tochigi Prefecture](#)

Rice Polishing: 55%
Rice Type: Gohyakumangoku
SMV: +2.0
Acidity: 1.7

Gentle fruity aroma; clear, bright and refreshing Sake that helps soothe the hot and humid weather.

90ml - 16
300ml - 46
720ml Bottle - 108

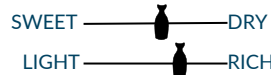
AUTUMN

ZAKU Junmai Ginjo Hiyaoroshi

作 純米吟醸 ひやおろし



Light Sweet, Complex



[Mie Prefecture](#)

Rice Polishing: 55%
Rice Type: Yamadanishiki
SMV: Undisclosed
Acidity: Undisclosed

Velvety aroma and mouthfeel with deep notes of ripe fruit flowing in layers across the palate.

90ml - 20
300ml - 58
750ml Bottle - 138





PREMIUM SAKE

'Special Designation Sake' or Premium Sake:

Made with special Sake rice of good quality and at least 15% of the total rice used has to be koji-rice. Except for a limited amount of distilled alcohol in some cases, no additives are allowed.

SAKE FLIGHT OF 3 x 90ML - 36

Pick any 3 from the Premium list

Add 10 for 2 x 90ml Premium and 1 x 90ml Super Premium

DRY & LIGHT 辛口淡麗

TEDORIGAWA Junmai Super Dry "Meiryu" 手取川 純米大辛口 名流



SWEET ——— DRY
LIGHT ——— RICH

Ishikawa Prefecture 石川県

Rice Polishing: 60%
Rice: Yamadanishiki 山田錦 &
Gohyakumangoku 五百万石
SMV: +10.0
Acidity: 1.3

A very well-balanced super dry Sake that drinks smooth with a refreshing and crisp finish. Cereal notes and rice umami more obvious as it warms up.

90ml - 14

300ml - 42

720ml Bottle - 94

WAGAUJI Junmai Daiginjo Sen Ei Karakuchi 吾有事 純米大吟醸 尖鋭辛口



SWEET ——— DRY
LIGHT ——— RICH

Yamagata Prefecture 山形県

Rice Polishing: 50%
Rice: Miyamanishiki 美山錦
SMV: +5.0
Acidity: 1.6

Moderate fresh aroma, smooth and mild with characteristic Miyamanishiki light rice sweetness and umami on the top note carried through with refreshing sharpness and crisp acidity.

90ml - 16

300ml - 48

720ml Bottle - 108

SHOSETSU Tokubetsu Junmai Bizen Omachi 正雪 特別純米 備前雄町



SWEET ——— DRY
LIGHT ——— RICH

Shizuoka Prefecture 静岡県

Rice Polishing: 60%
Rice: Bizen Omachi 備前雄町
SMV: +4
Acidity: 1.4

Melon-like aroma, light and refreshing yet rich with Omachi rice flavours and umami, can be enjoyed cold or warm.

90ml - 14

300ml - 42

720ml - 96

1800ml Bottle - 248

BIJOFU Junmai Daiginjo Gin No Yume 美丈夫 純米大吟醸 吟の夢



SWEET ——— DRY
LIGHT ——— RICH

Kochi Prefecture 高知県

Rice Polishing: 50%
Rice: Gin No Yume 吟の夢
SMV: +4.0
Acidity: 1.3

Crisp, juicy aroma of green citrus. Smooth, light and spritzly with hints of yuzu zest and refreshing sharpness.

90ml - 16

300ml - 48

720ml - 108

1800ml Bottle - 248





PREMIUM SAKE, CONT'D

DRY & LIGHT 辛口淡麗

TEDORIGAWA Junmai Ginjo Shukon 手取川 純米吟醸 酒魂



Ishikawa Prefecture 石川県

Rice Polishing: 55%
Rice: Yamadanishiki 山田錦 &
Gohyakumangoku 五百万石
SMV: +1.0
Acidity: 1.3

Soft but clear scent of pear and berries. Well-balanced sweetness, clean yet juicy, crisp and refreshing finish.

90ml - 12
300ml - 36
720ml - 84
1800ml Bottle - 228

DRY & RICH 辛口濃厚

SAKU NO HANA Junmai Ginjo No.7 佐久の花 純米吟醸 七号



Nagano Prefecture 長野県

Rice Polishing: 59%
Rice: Hitogokochi ひとつごち
SMV: +3~4
Acidity: 1.7

Calm fruit aroma hinting of melon and banana, light and crisp on the front then rich acidity comes in with gentle fruit notes. Finishes with light noble bitterness and refreshing sharpness.

90ml - 12
300ml - 36
720ml Bottle - 84

HAKURAKUSEI Junmai Ginjo Omachi 伯楽星 純米吟醸 雄町



Miyagi Prefecture 宮城県

Rice Polishing: 50%
Rice: Bizen Omachi 備前雄町
SMV: +4.0
Acidity: 1.3

White peach-like aroma, fresh pineapple juiciness and refreshing sourness spreads throughout your mouth, a refreshing expression of the Omachi rice flavours which usually tend to be heavier.

90ml - 14
300ml - 42
720ml - 96
1800ml Bottle - 248





PREMIUM SAKE, CONT'D

SWEET & LIGHT 甘口淡麗

HANEYA Kirabi Junmai Ginjo Nama Genshu 羽根屋 純吟 煌火(きらび) 生原酒



SWEET ——— DRY
LIGHT ——— RICH

Toyama Prefecture 富山県

Rice Polishing: 60%
Rice: Gohyakumangoku 五百万石
SMV: ±0
Acidity: 1.3

Fresh green apple aroma, fresh feel and juicy on the palate with gentle umami coming through as the sake warms up slightly.

90ml - 14
300ml - 44
720ml - 92, 720ml Bottle - 108
1800ml Bottle - 228

SHARAKU Junmai Ginjo Bizen Omachi 写楽 純米吟醸 備前雄町 一回火入れ



SWEET ——— DRY
LIGHT ——— RICH

Prefecture 福島県

Rice Polishing: 50%
Rice: Bizen Omachi 備前雄町
SMV: ±0
Acidity: 1.4

Calm fruit aroma hinting of melon and banana, light and crisp on the front then rich acidity comes in with gentle fruit notes. Finishes with light noble bitterness and refreshing sharpness.

90ml - 12
300ml - 36
720ml Bottle - 84

WAGAUJI Junmai Daiginjo Kumonoue 吾有事 純米大吟醸 雲の上



SWEET ——— DRY
LIGHT ——— RICH

Yamagata Prefecture 山形県

Rice Polishing: 50%
Rice: Dewasansan 出羽燦々
SMV: -4
Acidity: 1.5

Juicy flavours with light tartness similar to strawberry or pineapple, apparent sweetness that is balanced out by good rice umami and acidity.

90ml - 18
300ml - 52
720ml Bottle - 118

**Super Premium*

SWEET & RICH 甘口濃厚

KAZE NO MORI Junmai Daiginjo Fireworks Together 2022 Muroka Nama Genshu 風の森 純米大吟醸 みんなで花火2022 無濾過生原酒



SWEET ——— DRY
LIGHT ——— RICH

Nara Prefecture 奈良県

Rice Polishing: 50%
Rice: Yamadanishiki 山田錦
SMV: Undisclosed
Acidity: Undisclosed

Tropical fruits and Shine Muscat grape notes, with the signature robust yet sexy structure and fizziness of Kaze No Mori Sake giving your taste buds their own private fireworks party.

90ml - 26
300ml - 72
720ml Bottle - 136

**LIMITED EDITION
**NOT FOR FLIGHT*

