

EIKO FUJI
Junmai Ginjo Origarami "White Sun"
Japan
Yamagata

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Tasting Note
The sake is smooth and silky, with notes of honeydew melon and milk punch. Finishing with a sparkly acidity that makes this sake easy to pair with many dishes from ceviche to cheeseburgers. Best served chilled.

Points of Distinction
• Origarami method, a lighter style of nigori (cloudy sake) that is only slightly hazy with well incorporated sake lees
• Made with Miyama Nishiki rice, a cool climate cultivar grown in the Northern regions of Japan, admired for making balanced yet elegant sake, with a light and refreshing character
• Genshu (undiluted) and pasteurized just once in the bottle before shipping
• Made by the Eiko Fuji Brewing Company, established in 1778 and now run by the 13th generation



CHIKURIN
Fukamari Junmai "Deep Field"
Japan
Okayama

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Tasting Note
On the palate find notes of dried apricot, sea salt and cedar. Elegant layers of umami unfold with each sip. Enjoy chilled, room temperature or gently warmed, and pair with grilled fish, roasted meat or flavorful cheese.

Points of Distinction
• Made in a unique solera-like system that blends new and 3-8 years' aged sake
• 100% homegrown Yamada Nishiki rice, grown by the brewers
• Located in Okayama, known as the "Land of Sunshine" for having the highest number of clear days in Japan, which makes it great for growing region for high-quality rice and also researching and observing deep space



CHIKURIN
Junmai Ginjo Namazake Spring Seasonal
Japan
Chugoku

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Tasting Note
Creamy lush texture, vibrant aromas of papaya, cherry and grape. Notes of ripe cantaloupe and fig, a juicy namazake.

Points of Distinction
• Made by the "Farmers Brewery", which grows all their own Yamada Nishiki rice
• Marumoto Brewery is a National Historic Landmark, est. 1867
• Nicknamed "Otoro" a nod to the luxurious and creamy mouthfeel of this sake



JOTO
Umeshu “The Plum One”
Japan
Shimane

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Tasting Note
Bright, rich plum notes with deep sweetness and powerful acidity in the finish. Excellent with club soda on the rocks. Exceptional mixed in a creative, Asian-inspired cocktail.

Points of Distinction
• Joto Umeshu is made with locally grown and hand-harvested Ume fruit
• It is made in a traditional method of macerating ume in sake.



HAKUTO
Tokubetsu Junmai "Deep Faith"
Japan
Chubu

Silver Medal
International Wine Challenge

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Tasting Note
Overall, this sake shows a wonderful balance between elegance and strength. It is clean and delicate, especially on the nose, but it is also layered, and solid. On the nose, it is delicately floral, with hints of winter spice. On the palate, it shows white pear, maple syrup, and browned butter. It finishes with a delicate, crisp acidity.

Points of Distinction
• Husband and wife team, Kiichi and Akiko Hakuto
• Elegant, layered, sophisticated style
• Remote, artisanal town



YUKI NO BOSHA
Kachou Gesseki Daiginjo "Morning Flower, Evening Moon"
Japan
Tohoku

Gold Medal
Japan Sake Awards

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Tasting Note
It is aromatic like a perfume, shows blood orange and peach on the palate, and finishes with long, elegant honey notes.

Points of Distinction
• The brew master, Mr. Takakashi, is one of the most esteemed in Japan.
• Highly limited, competition sake that has won gold medal 19 times at the Japanese National Sake Competition



YUKI NO BOSHA
Chosetsu Junmai Daiginjo “The Sound of Snow”
Japan
Tohoku

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Tasting Note
It shows white lilies on the nose and hints white grape and cotton candy on the palate. Quintessential competition grade junmai daiginjo, it has a long, elegant, and complex finish.

Points of Distinction
• The brew master, Mr. Takakashi, is one of the most esteemed in Japan.
• Highly limited, competition sake that has won a mark of Excellence at the regional Tohoku Sake Awards 19 times since 1991



SHICHI HON YARI
Junmai Ginjo Ginfubuki “The Warrior’s Blend”
Japan
Kansai (Kinki)

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Tasting Note
Herbal and nutty on the nose, this sake reveals green apple on the palate. It shows the classic Shichi Hon Yari style with a light and clean angle.

Points of Distinction
• Made at the 3rd oldest brewery in Japan, the Tomita Brewery, founded in the 1540's
• Managed by the 15th generation of the family
• Featuring a new sake rice called Ginfubuki, registered in Shiga prefecture



IZUMO FUJI
Junmai Ginjo, Yamada Nishiki 50 “Land of Gods”
Japan
Chugoku

Gold Medal
Monaco Sake Awards

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Tasting Note
On the nose, it shows pineapple, candied sugar, and pear. On the palate it is juicy, soft and melting.

Points of Distinction
• This junmai ginjo is made with Yamada Nishiki rice grown in Shimane prefecture
• The brewery is located in the town of Izumo, home to one of Japan’s oldest Shinto shrines.



IZUMO FUJI
Kimoto Junmai Daiginjo S45 “Sleeping Serpent”
Japan
Shimane

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Tasting Note
Soft and melting, with layered umami and bright acidity in the finish. Serve chilled.

Points of Distinction
• Made in the Kimoto method, a process in which the yeast starter is consistently mashed by hand with poles in wooden vats, it takes three times as long as modern methods
• Made with Sakanishiki rice grown in Izumo, polished to 45%, an exclusive rice to Shimane prefecture
• This rice borrowed its name from Saka Shrine, a shrine located in Izumo City, which is considered to be the birthplace of sake



FUKU CHITOSE

Toku Yamahai Junmai Ginjo "Old Virtue"

Japan
Chubu

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Tasting Note

On the nose, this sake shows banana and toffee. On the palate, it is fruity with notes of pear and lychee.

Points of Distinction

• Founded in 1849, the Tajima Brewery specializes in the production of yamahai sake.
• The traditional yamahai method takes 30 days instead of 10 days as in the modern method, but it gives the sake a layered and complex flavor and style.



KAMEIZUMI

Junmai Ginjo Namazake Genshu CEL-24 "Eternal Spring"

Japan
Kochi

Gold Medal

Australian Sake Awards

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Tasting Note

Immediately showing the yeasty, bisquity nose of a "namazake," this sake is luscious, fruity, and soft on the palate. It is a -20 on the Sake Meter Scale, which identifies it as very fruity.

Points of Distinction

• Made with yeast Cel-24, this yeast was created in collaboration with other Kochi breweries
• Two different kinds of rice are used, Hatannishiki from Hiroshima, across the bay, and Matsuyama Me, from nearby Ehime prefecture
• Unpasteurized and undiluted (Namazake Genshu) but sold year-round unlike most namazakes which are seasonal



FUKU CHITOSE
Yamahai Junmai "Happy Owl"
Japan
Chubu

Platinum Medal
Kuramaster

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Tasting Note
Savory aromas of pumpkin and spices with complex earthy flavors. The finish is dry and long lasting.

Points of Distinction
• Founded in 1849, the Tajima Brewery specializes in the production of yamahai sake.
• The traditional yamahai method takes three times longer than modern methods, but it gives the sake an exceptionally layered and complex flavor.



IZUMO FUJI
Junmai "Ancient Shrine"
Japan
Chugoku

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Tasting Note
Violet aroma, plum on palate; soft, relaxed, and expansive in texture. An "umami type" of sake with ricey dryness.

Points of Distinction
• This Junmai is made with Yamada Nishiki rice grown in Shimane prefecture.
• The brewery is located in the town of Izumo, home to one of Japan's oldest and most revered Shinto shrines.



TAIHEIKAI
Tokubetsu Junmai "Pacific Ocean"
Japan
Kanto

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Tasting Note
Abundant but balanced fruit offset by light nuttiness and earthiness.

Points of Distinction
• When the brewery was founded, they created this brand, which means "Pacific Ocean."
• Made using Gohyakumankoku Rice



WATARI BUNE
Junmai Daiginjo "Liquid Gold"
Japan
Kanto

Silver Medal
International Wine Challenge

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Tasting Note
Deep, luscious, and layered with concentrated, juicy honeydew and peach.

Points of Distinction
• The top level of Watari Bune. Luscious and layered, showing distinctive, funky, over-ripe melon.



WATARI BUNE
Junmai Ginjo "The 55"
Japan
Kanto

Silver Medal
International Wine Challenge

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Tasting Note
Overall lively and bright, fruity with some funky aromas and flavors. Over-ripe musk melon on palate, bright white peach in finish.

Points of Distinction
• Watari Bune is the name of the rice used to make this sake.
• It finishes lively to the end, with a bright, snappy acidity.



WATARI BUNE
Rice Shochu
Japan
Ibaraki

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Tasting Note
Both creamy and light with notes of cantaloupe, grapefruit, honey and rice. Sip straight up at room temperature, over ice, top with sparkling water, or even gently warm.

Points of Distinction
• Distilled from 100% Watari Bune sake rice
• Atmospheric Distillation at uniquely low temperatures between 106-107 ˚F
• Distilled by Huchu Homare Brewery, est. 1854



KAMEIZUMI
Junmai Daiginjo Genshu Le Grande Voyage
Japan
Kochi

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Tasting Note
It's creamy and fresh on the palate. Showing delicate notes of melon, dried mango and orange blossom. This sake finishes dry with bright acidity. Serve chilled.

Points of Distinction
• Feat. Kochi yeast, "AA-41" that survived travel to both the deep sea and outer space
• 100% local Kaze Naruko rice
• Brewed by Kameizumi, known for their experimental styles



CHIKURIN
Karoyaka Junmai Ginjo "Lightness"
Japan
Chugoku

Silver Medal
TexSom

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Tasting Note
Mild, ricey sweet aroma; pancakey "mochi" sweetness on the palate; finishing with delicate cherry notes.

Points of Distinction
• This junmai ginjo is light and gentle.
• It complements oysters, sushi, sashimi, salads and other light foods.
• Chikurin is made from 100% Yamada Nishiki, the most famous variety of sake rice.



HOU HOU SHU
Rosé Sparkling Sake “Rosé Clouds”
Japan
Chugoku

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Tasting Note
Rasberry on nose, cranberry on palate. Overall fruity but finishes mildly tart.

Points of Distinction
• Brewed with rose hip and hibiscus to produce its pink color and dry finish.
• This sake is made in the same method as prosecco, where it goes through secondary fermentation in the tank.
• Developing the technique in 2001, Marumoto Brewery was one of the first to create a naturally carbonated sparkling sake in Japan



HOU HOU SHU
Sparkling Sake “Blue Clouds”
Japan
Chugoku

Medal
Houston Rodeo and Wine Competition

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Tasting Note
Soft and creamy with delicate carbonation, showing notes of peach yogurt and cream soda.

Points of Distinction
• This sake is made in the same method as prosecco, where it goes through secondary fermentation in the tank.
• Developing the technique in 2001, Marumoto Brewery was one of the first to create a naturally carbonated sparkling sake in Japan



YURI MASAMUNE
Futsushu “Beautiful Lily”
Japan
Tohoku

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Tasting Note
Mellow and rustic, with a soft nutty finish

Points of Distinction
• The competition batch of this sake earned 92 points from Robert Parker recently, one of his top scores.
• The brewmaster of this sake is one of the most esteemed in Japan.
• Super-layered, elegant, complex.



YUKI NO BOSHA
Junmai Daiginjo
Japan
Tohoku

Gold Medal
U.S. National Sake Appraisal

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Tasting Note
At once earthy, rustic, elegant and fruity. This daiginjo shows notes of overipe peach and roasted sage in the finish.

Points of Distinction
• The brewmaster of this sake is one of the most esteemed in Japan.
• Super-layered, elegant, complex.



YUKI NO BOSHA
Yamahai Junmai "Old Cabin"
Japan
Tohoku

Gold Medal
U.S. National Sake Appraisal

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Tasting Note
Overall, mellow and well balanced. Notes of roasted chestnuts, brown butter, and honey on the nose and palate; gentle acidity in the finish.

Points of Distinction
• Mellow and elegant
• Many sake drinkers are surprised that this is a yamahai because it does not have the gamey and funky character that most do.



YUKI NO BOSHA
Junmai Ginjo "Cabin in the Snow"
Japan
Tohoku

Gold Medal
U.S. National Sake Appraisal

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Tasting Note
Hints of anise on the nose; mango and strawberry on the palate, finishing with a white pepper spice.

Points of Distinction
• Mr. Takahashi, their brewmaster, has been recognized by the Emperor of Japan as a cherished craftsman.
• This junmai ginjo is a favorite with new and seasoned sake drinkers alike.



SHICHI HON YARI
Junmai Hiyaoroshi Fall Seasonal "Autumn Assassin"
Japan
Kansai (Kinki)

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Tasting Note
Lingering yeast and clover honey nose; brisk, clean finish.

Points of Distinction
• Small-batch, seasonal sake
• Third oldest brewery in Japan, founded in 1540s
• Brewery is managed by 15th generation of Tomita family



SHICHI HON YARI
Junmai Namazake Spring Seasonal "Fresh Katana"
Japan
Kansai (Kinki)

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Tasting Note
Brash, yeasty, biscuity nose; fresh, grapefruity flavors; sharp and clean finish.

Points of Distinction
• The Tomita Brewery's annual spring namazake release.
• It represents the style of the type, but still maintains the brewery's character.



SHICHI HON YARI
Junmai Ginjo Nigori
Japan
Kansai (Kinki)

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Tasting Note
This small-production nigori or "unfiltered sake" bursts with notes of pineapple, papaya and coconut. It is bright and lively with a fresh and robust mouthfeel. Before serving, gently shake the bottle to properly mix the sediments with the sake. Serve well-chilled. Enjoy with a range of food like a cheeseburger with fries, spicy Asian cuisine and even creamy chocolate desserts.

Points of Distinction
• This junmai ginjo nigori is rich and full with abundant tropical fruit notes.



SHICHI HON YARI
Shizuku Junmai Daiginjo
"Silent Samurai"
Japan
Kansai (Kinki)

Outstanding
Wine Spectator

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Tasting Note
Ethereal and delicate in keeping with the shizuku (free run) method, but showing Shichi Hon Yari's style with toasty notes of brown butter.

Points of Distinction
• Tamazakae rice is highly polished, and slowly fermented at a lower temperature.
• Sake is not pressed but drips out of cloth bags filled with the finished brew
• Only a small amount collected by this pressing method, this is a limited item



SHICHI HON YARI
Junmai "The Seven Spearsmen"
Japan
Kansai (Kinki)

Reserve Class Champion
Houston Rodeo and Wine Competition

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Tasting Note
Dried mushroom on the nose; viscous and creamy in weight and texture; bright grapefruit notes on palate; crisp finish.

Points of Distinction
• Made at the 3rd oldest brewery in Japan, the Tomita Brewery, founded in the 1540's
• Managed by the 15th generation of the family



MABOROSHI
Junmai Daiginjo "Mystery"
Japan
Chugoku

Bronze Medal
International Wine Challenge

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Tasting Note
This competition level junmai daiginjo shows great elegance and finesse. Low aroma, soft, light and ethereal on the palate, with concentrated candied fruit. Melts away in the finish.

Points of Distinction
• It is soft and billowing, yet powerful and full.
• It was served at the Imperial Palace for the Emperor's New Year's celebration for three years and received a gold medal at the Japanese National Sake Competition



MABOROSHI
Junmai Ginjo “Nakao’s Secret”
Japan
Chugoku

Silver Medal
Joy of Sake

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Tasting Note
Overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos. Representative of the Hiroshima region which is known for soft water and crisp flavors.

Points of Distinction
• Although it is not made using the same apple yeast as the daiginjos in the Maboroshi line, this junmai ginjo still shows green apple fruit.
• Reflects the Hiroshima style, which is described as “kirei,” a Japanese word meaning both “clean” and “pretty”
• It finishes dry with a firm spiciness.



SEIKYO
Omachi Namazake Junmai Ginjo Spring Seasonal “Live Heirloom”
Japan
Chugoku

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Tasting Note
Brash and yeasty on the nose; herbal and grassy on the palate; finishes mild and delicate.

Points of Distinction
• Every year, sake aficianados await the release of the spring “namazakes” or unpasteurized sake.
• Made from Omachi rice, Seikyo Namazake is a fantastic representation of this varietal and the spring release.



SEIKYO
Omachi Junmai Ginjo "Ancient Strain"
Japan
Chugoku

Bronze Medal
International Wine Challenge

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Tasting Note
Herbal and bright on the nose; fresh lime on the palate; crisp, clean finish.

Points of Distinction
• Made from "Omachi" rice, an ancient, heirloom varietal of sake rice
• An excellent representation of Omachi with its herbal and grassier notes



SEIKYO
Takehara Junmai "Mirror of Truth"
Japan
Chugoku

Silver Medal
Joy of Sake

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Tasting Note
Mellow, mild, and balanced with hints of honey and brown butter.

Points of Distinction
• An even-keeled, mellow junmai– not too earthy and dry, but by no means sweet.
• The Nakao Sake Brewery is located on the coast in an area that had natural salt beds hundreds of years ago
• Delicate and clean, showing the classic Hiroshima style



EIKO FUJI
Namachozo Junmai Ginjo "Glorious Mt. Fuji"
Japan
Tohoku

Gold Medal
Joy of Sake

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Tasting Note
Delicate notes of green apple on the nose; soft and melting on the palate; notes of green apple and candied sugar; finishes with a delicate acidity.

Points of Distinction
• This sake is a wonderful representation of the Yamagata ginjo style.
• Unlike most namazake, or unpasteurized sake, which are sold seasonally, this namazake is stored chilled and available year-round.



EIKO FUJI
Honkara "Dry Mountain"
Japan
Tohoku

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Tasting Note
Low aroma, slight marshmallow on the palate. Finishes dry, and clean.

Points of Distinction
• "Honkara" is short for Honjozo Karakuchi, a classic, dry style of sake.
• On the fruity to dry scale in sake, this measures +10.
• Sakes that are +4 and higher are already dry.



EIKO FUJI
Ban Ryu Honjozo “10,000 Ways”
Japan
Tohoku

91 Points
Ultimate Wine Challenge

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Tasting Note
Low aroma, light and fruity, with undertones of black currant, finishing crisp and clean.

Points of Distinction
• Made by the Fuji Brewery, which was founded in 1778.
• Ban Ryu is the flagship product of the brewery.
• It appeals to a wide range of palates with an equally wide range of food pairings.



JOTO
One Cup “Graffiti Cup” Futsushu
Japan
Chugoku

92 Points
Blue Lifestyle

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Tasting Note
Light and fresh, notes of juicy green grape and watermelon.

Points of Distinction
• Designed by the Japanese graffiti artist, Shiro
• The Marumoto brewery makes this sake.
• Fun and delicious, Joto One Cup shows old and new Japan in one.



JOTO
Yuzu "The Citrus One"
Japan
Shimane

Gold Medal
San Francisco International Wine Competition

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Tasting Note
Pronounced tartness, with notes of meyer lemon and mandarin orange. Tart and sweet in the finish. Best enjoyed on the rocks with a splash of soda. Mixes well to create fantastic cocktails.

Points of Distinction
• Joto Yuzu is made by blending the juice from locally grown yuzu fruit with sake
• Brewed by the Izumo Fuji brewery



JOTO
Daiginjo "The One with the Clocks"
Japan
Chugoku

93 Points
Tasting Panel

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Tasting Note
Hints of crushed sage on the nose, spiced apple on the palate, finishes with a supple satin texture.

Points of Distinction
• Joto Daiginjo is sold under the Maboroshi brand as their "white box" Daiginjo
• Maboroshi Daiginjo is made using an apple yeast that the brewery discovered in the 1940's
• It is an incredible value for this level of sake



JOTO
Junmai Ginjo “The Pink One”
Japan
Kanto

Gold Medal
San Francisco International Wine Competition

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Tasting Note
Floral aromas, peach and melon on palate, frizzante texture, lingering melon in the finish.

Points of Distinction
• Joto Junmai Ginjo is an excellent representation of the ginjo style–aromatic, fruity, bright and lively.
• It was created by a highly respected ginjo brewmaster, Taka Yamauchi, the makers of Watari Bune and Taiheikai.



JOTO
Junmai Nigori “The Blue One”
Japan
Chugoku

94 Points
Blue Lifestyle

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Tasting Note
Joto Nigori is a junmai, which lends a dry, earthy balance to the milky, coconutty fruit notes that are typical of the nigori style.

Points of Distinction
• Joto Nigori shows depth and earthy notes, which make it more food-friendly and sophisticated.
• Made by the 6th generation Nakao Brewery in Hiroshima.



JOTO
Junmai “The Green One”
Japan
Tohoku

92 Points
Blue Lifestyle

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Tasting Note
Fruitier and cleaner than many junmais, which lean earthy and dry. Still solid and rich, with notes of deep, ripe plum. Finishes with crisp acidity.

Points of Distinction
• Joto Junmai is made by the Eiko Fuji Brewery, led by the 13th generation of the Kato family.
• True to the classic junmai style, it is rich and solid, but it is more inviting with its clean, fruity quality.