bluenote saké

The Finest Premium Japanese Saké & Spirits

www.bluenotesake.com

SUMMER 2021

ASAHI SHUZO
SAKÉ BREWERY

"DASSAI"
YAMAGUCHI, JAPAN

5
GENERATIONS

World Famous

Notables:

- Producers of the infamous 'Dassai' Saké
- Year-round production
- Produce only highest level, Premium Junmai Dai-Ginjo Saké
- Developers of the annual Yamada Nishiki Project, to promote excellence in cultivation
- Certified Kosher since 2010

MUST BE REFRIGERATED
BEST STORED AT
-5°C to +2°C

DASSAI "45" SPARKLING
Sparkling Junmai Dai-Ginjo

Aroma: Cereal with Milk, White Grape, Toasted Chestnut
Taste: Almond Milk, Under-ripe Melon, William Pear

Rice: Yamada Nishiki | Rice Polished to 45% | Alcohol: 13.5% | Water: Soft

Natural second fermentation in the bottle. Light Nigori style gives a thick and creamy mouthfeel with a definite 'fizz' on the tongue. Full bodied umami with a long and dry finish.

Food: Prawn Tempura, Baked Brie, Strawberry Cheesecake

+ 88383
360ml x 12

DASSAI "45" NIGORI
Junmai Dai-Ginjo

Aroma: Cream, Rose Water, Japanese Chestnuts
Taste: Almond, Honey, Macintosh Apple

Rice: Yamada Nishiki | Rice Polished to 45% | Alcohol: 13.5% | Water: Soft

Nigori ('cloudy') version of the famous Dassai '45'. Light and creamy with an elegantly mellow palate.

Food: Tandoori Chicken, Pad Thai, Strawberry Cheesecake

+892943
300ml x 12

DASSAI "45"
Junmai Dai-Ginjo

Aroma: Cantaloupe Melon, Fennel, Cotton Candy
Taste: Apricot, Anise, Pear

Rice: Yamada Nishiki | **Rice Polished** to 45% | Alcohol: 16% | Water: Soft

Umami richness, this well balanced saké soars with a light sweetness and vibrant acidity.

Food: Fatty Tuna Sashimi, Prosciutto Ham, Mushroom Risotto

+335927
300ml x 12

+124453
720ml x 12

+663252
1.8L x 6

DASSAI "39"

Junmai Dai-Ginjo

Aroma: Green Apple, Meyer Lemon, Magnolia Blossom
Taste: Mango, Ripe Apricot, Honeydew Melon

Rice: Yamada Nishiki | Rice Polished to 39% | Alcohol: 16% | Water: Soft

The perfect sweet spot between the '45' and '23'.
A velvety plush basket of soft tree fruits balanced with smooth acidity.

Food: Ikura (Salmon Roe), Soft French Cheese, Chicken Parmesan

New 1.8L size now available

+124438
300ml x 12

+660134
720ml x 12
w/Gift Box

+427024
1.8L x 6
w/Gift Box

DASSAI "23"

Junmai Dai-Ginjo

Aroma: Lily, White Peach, Vanilla
Taste: Bosc Pear, Musk Melon, Rain Water

Rice: Yamada Nishiki | Rice Polished to 23% | Alcohol: 16% | Water: Soft

The Dassai Flagship.
Refined elegance, honey-like sweetness with butterfly-effect finish.

Food: Raw Oysters, Truffle, Spot Prawns

New 1.8L size now available

+124420
300ml x 12

+ 674457
720ml x 12
w/Gift Box

+ 427027
1.8L x 6
w/Gift Box

DASSAI "23" UME-SHU

Junmai Dai-Ginjo Umé Plum

SOLD OUT

Super limited production (only 800 bottles worldwide for this first run)

Asahi Shuzo has teamed up with the 'Umé-shu Kenkyu-kai' research group to develop this heavenly elixir, bringing in "Kounan-umé" Japanese plums from nearby Wakayama Prefecture, giving an exotic pinkish hue.

A honkaku umé –shu means it contains only a base alcohol, sugar, and plums (no added flavouring, colouring, or souring agents). The saké used to base this new umé -shu is the world famous Dassai "23".

+ 108418
720ml x 6
w/Gift Box

DASSAI "BEYOND"

Junmai Dai-Ginjo

VERY LIMITED QUANTITY

Aroma: White Lily, Wild Rose, Asian Pear
Taste: Ripe Plum, Manuka Honey, Rhubarb

Iconic.
Once-in-a-lifetime experience. This masterpiece re-defines Ultra premium. Unparalleled smoothness with clean, complex flavours, followed by a stunning length of finish. "Beyond" comparison, Beyond words.

Food: Caviar, Dungeness Crab, Fugu (Blow Fish) Sashimi

+ 256878
720ml x 3
w/Gift Box

SINCE 1752

DAISHICHI

DAISHICHI
SAKÉ BREWERY

EST. 1752 - FUKUSHIMA, JAPAN

10
GENERATIONS
Elite Kimoto Masters

Notables:

- Super-Flat Rice Polishing method
- Only Kimoto Style (traditional, labour-intensive brewing method)
- 4 Separate Koji Rooms for each different stage
- Developers of the 2 Riedel saké glasses (Dai-Ginjo and Junmai)
- Daishichi Saké is matured for a minimum of 1 year, some 3+ years

KIMOTO "CLASSIC"
Kimoto Junmai

Aroma: Camembert Cheese, Roasted Nuts, Toasted Cereal
Taste: Vanilla, Shitake Mushroom, Lychee

Rice: Gohyaku Mangoku | Rice Polished to 69%
Alcohol: 15% | SMV: +3 | Acidity: 1.8 | Water: Medium

Full maturation creates a perfect alignment of rich flavours and acidity with a fresh, clean aftertaste.
Enjoyed warm, it gives an embracing, soothingly full experience.

Food: Sliced Wagyu, Deep Fried Oysters, Southern Fried Chicken

+137070
720ml x 6
w/Gift Box

MINOWAMON
Kimoto Junmai Dai-Ginjo

Aroma: Bosc Pear, Almond Tofu, Tapioca
Taste: Soft Vanilla, Apricots, Rice Pudding

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 15% | SMV: +2 | Acidity: 1.3 | Water: Medium

Clean mouth feel with underlying umami richness and naturally elegant notes. Gentle silky, mellow textures.

Food: Grilled Mackerel, Broiled Lobster, Sashimi with Olive Oil

+137120
720ml x 6
w/Gift Box

GOLD
Japan
National
Competition

HOREKI DAISHICHI
Kimoto Junmai Dai-Ginjo

Aroma: Ripe Peach, Chestnut, Light Yogurt
Taste: Velvet Cream, Rice Pudding, Apple Yogurt

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 17% | SMV: +2 | Acidity: 1.4 | Water: Medium

This limited production saké is carefully matured to give sweet-sour accents and boasts an exquisite, fruity aroma that envelopes you in its gentle, creamy perfume. It has received great praise, thanks to its particularly well-balanced body and unparalleled richness.

Food: Uni (Sea Urchin), Peking Duck, Ripe Cantaloupe

+178933
720ml x 3
w/Gift Box

MYOKA RANGYOKU

Junmai Dai-Ginjo Shizuku Genshu

VERY LIMITED QUANTITY

Aroma: Violet, Fresh Cream, Pear

Rice: Yamada Nishiki | Super Flat Rice Polished to 50 %
Alcohol: 16% | Water: Medium Hard

An extraordinary saké in a league all its own. This exquisite Kimoto-style saké is ever so gently Shizuku (drip filtered) finished. Only select years of the highest quality qualify for the Myoka Rangyoku series, pushing the boundaries of what will become a true masterpiece saké. The saké is cellared for at least 4 years, evolving into a rare complex, rich, full-bodied Dai-Ginjo.

Food: Rich cuisines, game, fowl, smoked fish, complex pastas

+388573
720ml x 2
w/Gift Box

MYOKA RANGYOKU GRAND CUVÉE

Junmai Dai-Ginjo Shizuku Genshu Vintage Blend

VERY LIMITED QUANTITY

Aroma: Violet, Fresh Cream, Honey

Rice: Yamada Nishiki | Super Flat Rice Polished to 50 %
Alcohol: 16% | Water: Medium Hard

Just when you thought you had reached the top, Daishichi raises the bar to a nearly impossible level, by carefully blending the very best from multiple select vintages dating from the last century to recent years. The result is a harmonious, yet powerful fusion with a well-rounded-body blessed with a blissful finish. Truly a brewer's endless dream to summon the qualities that simply could not exist at the same time in a single vintage. It has received great honors and accolades, including being selected as the toast saké for the G8 Summit in Japan.

Only 1000 bottles of Grand Cuvée are born every 3 years.

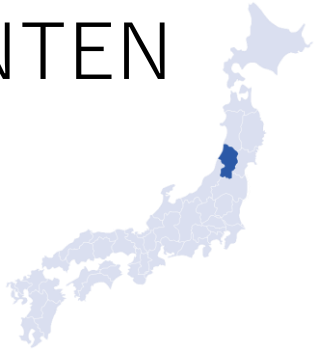
Food: Sea Bream in saké-kasu sauce, Grilled Crab in the shell, Wild Boar & Mushroom Stew

+388570
750ml x 2
w/Gift Box

東光
TOKO
Since 1597

KOJIMA SOHONTEN

SAKÉ BREWERY



"TOKO"
EST. 1597 - YAMAGATA, JAPAN

23
GENERATIONS

Saké of the Rising Sun

Notables:

- Exclusive saké supplier to feudal lords in Yamagata during the Samurai era
- Yamagata was the 1st prefecture to receive International GI (Geographic Indicator) designation
- Well water source flows a consistent 11° C throughout the year

GOLD MEDAL
Winner Fine Saké Awards Japan 2018

TOKO JUNMAI
Junmai

Aroma: Banana, Persimmon, Rice Flour
Taste: Chestnut, Clove, Tapioca

Rice: Haneuki | Rice Polished to 60%
Alcohol: 15% | SMV: 4 | Acidity: 1.4 | Water: Soft

Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Enjoy warm or chilled.

Food: Clam Chowder, Comte Cheese, Pork Gyoza

+118615
720ml x 6

+118610
1.8L x 6

GOLD MEDAL
Winner Fine Saké Awards Japan 2020

PLATINUM
Sake China Awards Beijing 2018

TOKO JUNMAI GINJO GENSHU
Junmai Ginjo Genshu (Undiluted)

Aroma: Red Apple, Nashi Pear, Hay
Taste: Apple Juice, Pineapple, Pear

Rice: Haneuki | Rice Polished to 55%
Alcohol: 16% | **SMV:** -4 | **Acidity:** 1.6 | Water: Soft

Un-diluted at 16% alcohol gives this saké loads of Umami.

Long and satisfying on the finish.

Food: Deep Fried Chicken, Sweet and Sour Pork, Braised Beef

+118618
720ml x 6

GOLD MEDAL
Winner Fine Saké Awards Japan 2018

PLATINUM
Sake China Awards Beijing 2018

TOKO FUKURO-TSURI
Junmai Dai-Ginjo

Aroma: Fuji Apple, Musk Melon, Wild Strawberry
Taste: Ruby Grapefruit, Lychee, White Pepper

Rice: Yamada Nishiki | Rice Polished to 35%
Alcohol: 16% | SMV: 0 | Acidity: 1.2 | Water: Soft

Gentle free-drip press style yields only a fraction compared to regular filtration. Magnificently aromatic, smooth, silky and soft flavours.

Food: Seafood Ceviche, Roast Beef, Avocado and Shrimp Salad

+183611
720ml x 2
w/Gift Box

NAKANO
SAKÉ BREWERY

"KUNI ZAKARI"
EST. 1844 – AICHI, JAPAN

8
GENERATIONS

The Innovators

Notables:

- Fusion of traditional craftsmanship with latest technology
- Large estate owners of iconic Japanese Plum varietals
- Masters of the art of elegant fruit-based beverages
- Top 10 (#8) highest rated Brewery of all World Sakagura Rankings, 2020

INDIGO WIND
Sparkling

Aroma: Green Apple, Marshmallow, Vanilla
Taste: Rice Pudding, Strawberry, Ambrosia Apple

Rice: Local Rice | Alcohol: 6% | **SMV: -40** | **Acidity:** 2.8

Citrus and vanilla flavours intertwine in a gentle, satisfying balance of sweetness and acidity.

Food: Edamame, Grilled Squid, French Fries

+31336
200ml x 15

SAIKA DAI-GINJO NAMA-CHO SAKÉ
Dai-Ginjo

Aroma: Smoke, Asian Pear, Cooked Rice
Taste: Granny Smith Apple, Cacao, Apricot

Rice: Ginpu | Rice Polished to 50%
Alcohol: 13% | **SMV: 3** | **Acidity:** 1 | Water: Soft

Dry, medium-bodied with good mouth-feel. Versatile and very food friendly.

Food: Margherita Pizza, Pan Fried Sole, Creamy Seafood

+ 56636
180ml x 12

GOLD MEDAL
Winner Fine Saké Awards Japan 2020

First Place
2020 U.S. National Sake Appraisal

KUNI ZAKARI JUNMAI GINJO HANDAGO KOBO 1801 SAKÉ
Junmai Ginjo

Aroma: Ripe Pear, Chestnut, Banana
Taste: Rice, Green Apple, Grapes

Rice: Wakamizu | Rice Polished to 55%
Alcohol: 15.5% | **SMV: +2** | **Acidity: 1.4** | Water: Soft

Tasting Note: Handago Junmai Ginjo is exemplary example of how Ginjo style shines with Yeast No. 1801. The Wakamizu rice variety is ideal for Aichi Prefecture sakés. This beautiful saké flows from its gorgeous aromas to its rich, flavourful taste. It is a saké that is loved by locals.

Food: Vegetable Tempura, Grilled Mackerel, Pickled Onions

+ 47855
300ml x 12

GOLD MEDAL
Winner Fine
Saké Awards
Japan 2021

SAIKA DAI-GINJO

Dai-Ginjo

Aroma: Wild Grape, White Lily, Field Flowers
Taste: Lychee, Green Apple acidity, Fennel

Rice: Ginpu | Rice Polished to 50%
Alcohol: 15 % | **SMV: 3** | **Acidity:** 1.1 | Water: Soft

Elegantly dry with soft fruit and wild floral aromas. Enjoy chilled in a wine glass!

Food: Scallops in Cream, Grilled Prawns, Chicken Yakisoba

+ 243814
720ml x 6

+ 243819
1.8L x 6

JYOSEN KUNI ZAKARI

Regular

Aroma: Roasted Chestnut, Melon, Pear
Taste: Honeydew Melon, Hazel Nut, Lemon

Rice: Local Rice | Rice Polished to 70%
Alcohol: 15% | **SMV:** 3 | **Acidity:** 1.5 | Water: Soft

Medium-bodied with a long smooth finish. A beautifully versatile saké.

Food: Fried Calamari, Grilled Pork Chops, BBQ Shrimp

+ 847863
1.8L x 6

PLATINUM
MEDAL
Kura Master
France 2018

GOLD MEDAL
Winner Fine
Saké Awards
Japan 2020

GAHOUJIN

Junmai Dai-Ginjo

Aroma: Green Musk Melon, Quince, Granny Smith Apple
Taste: Ripe Banana, Rice Umami, White Peach

Rice: Yamada Nishiki | Rice Polished to 30%
Alcohol: 15% | **SMV:** ±0.0 | **Acidity:** 1.3 | Water: Soft

Over 300 years of brewing experience culminate to present the evolving taste of a new era.
Very fruity aroma with clean subtle sweetness.
Creamy texture, bursting with wafts of savoury rice.

Food: Wild Vegetable Tempura, Grilled Halibut, Whitefish Sashimi

+150072
720ml x 3
w/Gift Box

UMÉ
Japanese Plum

Aroma: Dark Plum, Caramel, Lemon
Taste: Tart Plum, Citrus, Marzipan
Alcohol: 10%

Juicy, spicy sweet balanced with tart, slightly tannic finish.

Perfect straight, over ice or mixed with soda.

+568907
300ml x 20

+875583
2L x 6

SPARKLING ROSE UMÉ
Sparkling Japanese Plum – Rose

Aroma: Rose Water, Raspberry, Concord Grapes
Taste: Black Plum, Rose Petals, Citrus
Alcohol: 5.5%

Fruity and fragrant with drifts of noble Rose in this refreshing carbonated masterpiece.

+56683
300ml x 12

ROSE UMÉ
Japanese Plum – Rose

Aroma: Red Rose, Raspberry, Plum Blossom
Taste: Rose Water, Black Plum, Citrus
Alcohol: 9%

Delightful aromas and flavours of natural rose petals with elegant, tangy plum.

+ 165396
300ml x 12

KOCHA TEA UMÉ
Japanese Plum – Black Tea

Aroma: Black Tea, Tart Plum, Apricot
Taste: Green Persimmon, Cuban Cigar, Ripe Plum
Alcohol: 12%

100% Ceylon Tea
An inspiring marriage of sweet-tart plums wrapped in a Ceylon Tea blanket of flavours.

+ 193136
300ml x 12

BEST IN CLASS
Alberta Beverage Awards 2020

SAKAGURA UMÉ
Japanese Plum – Nigori Pressed

Aroma: Juicy Plum, Ripe Peach, Persimmon
Taste: Apricot, Honey, Sweet Tea
Alcohol: 8%

Intense waves of fruity plum flesh aromas leading to a rich, viscous texture balanced with a clean freshness.

+ 719765
300ml x 12

NEW

JASMINE UMÉ
Japanese Plum – Jasmine

Aroma: Fresh Jasmine Blossoms, Plum Jam, Tobacco
Taste: Sweet Jasmine Tea, Plum Brandy, Tangy Black Plum
Alcohol: 9.5%

Exotic, fragrant Jasmine notes swimming with sweet, tart black plum.

+ 107119
720ml x 6

NEW

LAVENDER UMÉ
Japanese Plum – Lavender

Aroma: Sweet Floral, Mild Mint, Balsamic Vinegar
Taste: Earthy, Green Apple, Citrus
Alcohol: 9.5%

Sweet herbaceous, earthy flavours of Lavender flowers coddled in elegant, ripe plum.

+ 107122
720ml x 6

JUDGES SELECTION
Alberta Beverage Awards 2020

OBAACHAN'S YUZU
Japanese Yuzu

Aroma: Yuzu, Lemon, White Grapefruit
Taste: Yuzu, Lemon Peel, Creamed Honey
Alcohol: 7.5%

All-natural Japanese Yuzu bursting with sweet, tart acidity, citrus aromas and a kiss of peel bitterness.

+ 235135
300ml x 12

MOMO NO OSAKÉ
Peach

Aroma: Fresh Cut Peach, Rose, White Grapefruit
Taste: White Peach, Honeycomb, Lemon
Alcohol: 7.3%

Gorgeous aromas and flavours of ripened peach juice in a luscious purée . Drink chilled, over ice or craft the prefect Bellini.

+ 456335
300ml x 12

NASHI NO OSAKÉ
Asian Pear

Aroma: Western Pear, Melted Butter, Gala Apple
Taste: Grated Apple, Lemon, Anjou Pear
Alcohol: 7.5%

Deliciously fresh, crisp, all-natural flavours of ripe Asian Pears.

+ 744409
300ml x 12

MIKAN NO OSAKÉ
Mandarin Orange

Aroma: Passion Fruit, Orange Blossom, White Flower Honey
Taste: Mandarin Orange Peel, Spiced Cantaloupe, Passion Fruit
Alcohol: 7.5%

Bright, juicy flavour bursting from a fresh-squeezed ripe mandarin orange.

+ 27193
300ml x 12

POMEGRANATE OSAKÉ
Pomegranate

Aroma: Pomegranate, Black Cherry, Crushed Fig
Taste: Pomegranate, Dried Fruits, Stewed Cranberry
Alcohol: 7%

Soft tannins lead to expressive explosion of pomegranate richness kissed with a hint of bitterness.

+ 165393
300ml x 12

CITRUS MIX OSAKÉ
Japanese Local Citrus Mix

Aroma: Tart Citrus, Yuzu, Summer Orange
Taste: White Grapefruit, Yuzu, Sudachi
Alcohol: 7.5%

Unique Japanese native citrus fruits combine in a medley of refreshing bursts of sunshine : Hassaku Japanese Orange, Summer Mandarin, Kiyomi Japanese Orange, Yuzu Citrus, Sudachi Citrus and Lemon.

+ 165390
300ml x 12

TORO MELT LYCHEE

Lychee

Aroma: Lychee, Aloe, Grapefruit
Taste: Ripe Lychee, Mango, Aloe
Alcohol: 7.5%

Melt in your mouth, chewy viscosity with hints of rose, pear and watermelon.

+ 97571
300ml x 12

TORO MELT PINEAPPLE

Pineapple

Aroma: Ripe Pineapple, Guava, Lemon
Taste: Pineapple, White Grapefruit, Peach
Alcohol: 7.5%

Pineapple viscosity oozing with notes of lychee, pear and caramel.

+ 97574
300ml x 12

NEW

TORO MELT MOMO PEACH

Peach

Aroma: Manuka Honey, Apricot, Honeysuckle
Taste: Ripe Peach, Nectarine, Creamed Honey
Alcohol: 7.5%

Luscious, velvety peach flavours dripping with a soft viscousness.

+ 107125
300ml x 12

NEW

TORO MELT MIKAN ORANGE

Orange

Aroma: Orange Blossom, Blood Orange, Grapefruit
Taste: Mandarin Orange, Passion Fruit, Creamsicle
Alcohol: 7.5%

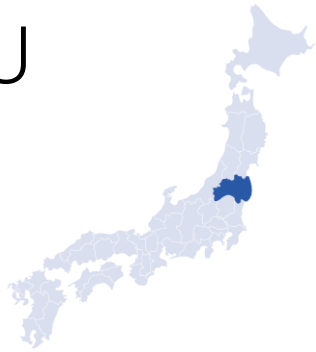
Fresh, juicy and chewy, bursting with rich, ripe orange flavours.

+ 107662
300ml x 12

OKU NO MATSU

SAKÉ BREWERY

EST. 1716 - FUKUSHIMA, JAPAN



19
GENERATIONS
Diverse Craftsmanship

Notables:

- International Wine Challenge (IWC) Grand Champion Saké
- Diverse portfolio from Sparkling to select limited production elite sakés
- First saké producer to use the pasteurizer
- Sponsors of Formula Car Racing in Japan

GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2019

SPARKLING
Junmai Dai-Ginjo

Aroma: Bread Pudding, White Chocolate, Baked Sweet Potato
Taste: Ripe White Grapefruit, Spiced Apple, Vanilla

Rice: Akita Komachi | Rice Polished to 50%
Alcohol: 11% | SMV: -25 | Acidity: -2.5 | Water: Soft

Light, frothy and breezy. Refreshing micro-bubbles from bottle second fermentation ending with pleasant soft-landing sweetness.

Food: Salmon Carpaccio, Seafood Salad, Strawberries

+170446
290ml x 12

KINMON
Regular

Aroma: Sweet Potato, Roasted Barley, Ambrosia Apple
Taste: Almond, Chestnut, Asian Pear

Rice: Chiyo Nishiki | Rice Polished to 70%
Alcohol: 15% | **SMV:** -1 | **Acidity:** 1.4 | Water: Soft

Medium-full body with gorgeous fragrant pear aromas.
Traditional style enjoyed chilled or warm.

Food: Clam Chowder, Grilled Sockeye Salmon, Smoked Meat Sandwich

+99683
720ml x 12

GOLD MEDAL
Winner US
National Saké
Appraisal
Honolulu
2019

SAKURA
Dai-Ginjo

Aroma: Vanilla Nut Brittle, Coconut Water, Papaya Custard
Taste: Roasted Peanuts, Meringue, Pineapple Sherbet

Rice: Gohyaku Mangoku | Rice Polished to 50%
Alcohol: 15% | SMV: 5 | Acidity: 1.3 | Water: Soft

Silky, dry-yet-fruity, light to medium body. Presented in an elegant gold embossed gift box.

Food: Garlic Wine Mussels, Spinach Salad, Brie Cheese

+212170
300ml x 12
w/Gift Box

+216306
720ml x 6
w/Gift Box

2018
INT'L WINE
Wine Challenge
Grand Champion
Saké

ADATARA
Ginjo

Aroma: Chardonnay Grape, Honeysuckle, Wild Strawberry
Taste: Ripe Cherry, Green Apple, Red Peach

Rice: Men koi na | Rice Polished to 60%
Alcohol: 15% | SMV: 4 | Acidity: 1.3 | Water: Soft

Complex lively aromas, with silky light body and bright flavours.
Overall Grand Champion Saké from IWC 2018 Saké Competition.

Food: Cheese Omelet, Chicken Yakitori, Grilled Oysters

+217451
720ml x 6

GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2019

TOKUBETSU
Junmai

Aroma: Cooked Apple, Creamy Lactic, Plum
Taste: Vanilla, Soft Raisin, Oatmeal

Rice: Akita Komachi | Rice Polished to 60%
Alcohol: 15% | SMV: ±0 | Acidity: 1.4 | Water: Soft

A rich, rewarding 'special' Junmai expressing soft sweetness, light and dry mouthfeel, closing with an earthy finish.

Food: Beef Stew, Tuna Sashimi, Ramen

+80171
720ml x 6

GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2019

YUSA
Junmai Ginjo

Aroma: Orange Blossom, Ripe Pear, Honeydew Melon
Taste: Macadamia Nuts, Mild Toasted Nuts, Taffy

Rice: Koshi Hikari | Rice Polished to 55%
Alcohol: 16% | SMV: -1.5 | Acidity: 1.5 | Water: Soft

A wonderfully balanced melon aroma with a soft, gently sweet creamy touch, leading to a mild clean finish.

Food: Steamed Clams, Grilled Pork Chop, Garlic Butter Scallops

+136273
720ml x 6

AMAKUCHI
Tokubetsu Junmai

Aroma: Mango, White Rose, Banana
Taste: Strawberry, Macadamia Nuts, Musk Melon

Rice: Gohyaku Mangoku | Rice Polished to 60%
Alcohol: 15% | SMV: -4 | Acidity: 1.7 | Water: Soft

Sweetness and acidity in tandem with mild aroma all created by a special flower yeast.

Food: Teriyaki Salmon, Butter Tart, Goat Cheese Beet Salad

+124456
720ml x 6

GRAND GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2016

YAMADA NISHIKI
Junmai Dai-Ginjo

Aroma: Nectarine, Pineapple, Fennel
Taste: Manuka Honey, Walnuts, White Peach

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 15% | SMV: -2 | Acidity: 1.4 | Water: Soft

Gorgeously rich aromas of sweetness steeped in deep umami. A creamy mouth feel full of ripe pear and orange blossoms.

Food: Havarti Cheese, Hamachi Sashimi, Tiramisu

+136270
500ml x 6

300TH ANNIVERSARY SAKÉ
Junmai Dai-Ginjo

SOLD OUT

Aroma: Fennel, Magnolia, Banana
Taste: Honey Dew Melon, Vanilla, Focaccia

Rice: Yamada Nishiki | Rice Polished to 30%
Alcohol: 16% | SMV: -1 | Acidity: 1.3 | Water: Soft

Only a few bottles remain from this limited 1000 bottle production, celebrating this esteemed producer's 300th Anniversary. Gently filtered in the traditional Fukuro-tsuri method (free-drip style), this elegant saké has been carefully matured at 3° Celsius.

Food: BBQ Spring Salmon, Steamed Lobster, Raw Spot Prawns

+124449
720ml x 1
w/Gift Box

SAKÉ ONE

SAKÉ BREWERY

"MOMOKAWA"
EST. 1997 – OREGON, USA

New World Pioneers

Notables:

- The largest Craft Saké producer outside Japan
- Japanese tradition crafted in Oregon
- Produce only premium Junmai Ginjo style sakés
- Honoured with numerous Awards

92 POINTS
2019 Ultimate Wine Challenge

MOMOKAWA JUNMAI GINJO SAKÉ - CAN

Junmai Ginjo

Aroma: Melon, Green apple, Plum
Taste: Anise, Honey Dew, Citrus

Rice Polished to 58%
Alcohol: 14.1% | **SMV:** 4 | **Acidity:** 1.7 | Water: Soft

Medium-dry, crisp saké with fresh aromas of melon, green apple, and anise. Subtle hints of citrus and honeydew.

Food: Picnic Charcuterie, Campfire Grills, Pepperoni Pizza

+ 123276
250ml x 24

GOLD MEDAL
91 POINTS
Los Angeles International Wine Competition 2019

YOMI JUNMAI GINJO SAKÉ - CAN

Junmai Ginjo

Aroma: Red Field Berry, Cherry, Light Mochi
Taste: Light Cream, Stewed Plum, Rainier Cherry

Rice Polished to 58%
Alcohol: 13% | **SMV:** 0 | **Acidity:** 1.4 | Water: Soft

Refreshing and hedonistic with delicious notes of melon, cherry, red berries, light cream, and subtle mochi. Medium body with purity of flavor and plenty of attitude.

Food: Fish Tacos, Montreal Smoked Meat, Truffle Fries

+ 123271
250ml x 24

MOONSTONE ASIAN PEAR SAKÉ

Infused Junmai Ginjo

Aroma: Fresh Pear, Apricot, Slate
Taste: Ripe Asian Pear, Green Melons, Agave Syrup

Rice Polished to 58%
Alcohol: 12% | **SMV:** -8 | **Acidity:** 1.7 | Water: Soft

Pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavourful finish.

Food: Tuna Tataki Salad, Spicy Ramen, Hawaiian Pizza

+100487
300ml x 12

+840835
750ml x 12

92PTS, GREAT VALUE, GOLD MEDAL
Ultimate Wine Challenge '19

94PTS, GOLD MEDAL
Tasting Panel '19

MOMOKAWA DIAMOND

Junmai Ginjo

Aroma: Plum, Green Apple, Melon
Taste: Anise, Citrus, Honeydew Melon

Rice Polished to 58%
Alcohol: 14.8% | **SMV:** +4 | **Acidity:** 1.8 | Water: Soft

Medium-dry and crisp with a balance of soft water notes and fall flavours of apple and pear. Melon, and mild anise on the nose.

Food: Grilled Salami, BBQ Ribs, Roasted Peppers

+ 514042
300ml x 12

+ 586941
750ml x 12

89PTS, BEST BUY, SILVER MEDAL
World Saké Challenge '19

TOP 100
Vanmag Awards

MOMOKAWA PEARL

Junmai Ginjo Nigori

Aroma: Coconut, Pineapple, Vanilla
Taste: Banana, Coconut, Cream

Rice Polished to 58%
Alcohol: 14.8% | **SMV:** -18 | **Acidity:** 2.5 | Water: Soft

A richly thick 'cloudy 'Nigori (less filtered) saké is bright and creamy with bold tropical notes.

Food: Butter Chicken, Cambozola Cheese, Spicy Ling Cod

+ 80713
300ml x 12

+ 586958
750ml x 12

93pts, BEST BUY, GOLD MEDAL
World Saké Challenge '19

GOLD MEDAL
London Saké Challenge '19

GOLD MEDAL
Tasting Panel '19

"G" & "BABY G"

Junmai Ginjo Genshu (Undiluted)

Aroma: Perfumed Anjou, Lush Melons, Sticky Rice
Taste: Water Chestnut, Black Pepper, Ripe Cantaloupe

Rice Polished to 58%
Alcohol: 18% | **SMV:** +3 | **Acidity:** 1.9 | Water: Soft

Rich, genshu style saké that is big and bold with fruit aromas supported with a velvety dense body featuring melon, cherry and pepper finish.

Food: Gourmet burgers, Poutine, Spicy Thai

+600676
300ml x 12

+866392
750ml x 6

TAMA NO HIKARI

SAKÉ BREWERY

EST. 1673 - KYOTO, JAPAN

13
GENERATIONS

Junmai-Only Revivalists

Notables:

- Resurrected Omachi Rice (4th most popular varietal)
- Flat rice polish ('henpei')
- Produced in the ancient capital area of Kyoto
- Revivalists of Junmai style

KARAKUCHI
Junmai Ginjo

Aroma: Tofu, Fresh Rice Cake, Herbaceous
Taste: Bamboo Leaf, Peach, Rice Candy

Rice: Miyama Nishiki + | Rice Polished to 60%
Alcohol: 15.4% | SMV: 5.5 | Acidity: 1.5 | Water: Medium

Nice light steamed rice, and a touch of peach finishing very dry, balanced with natural acidity.

Food: Salt & Pepper Chicken Wings, Edamame, Veggie Tempura

+115827
720ml x 6

+116985
1800ml x 6

YAMAHAI "CLASSIC"
Junmai Ginjo

Aroma: Shiitake Mushroom, Buckwheat Noodle, Nougat
Taste: Cream Cheese, Brazil Nuts, Custard Cream

Rice: Yamada Nishiki + | Rice Polished to 60%
Alcohol: 16.4% | SMV: 1.5 | Acidity: 1.8 | Water: Medium

Try this versatile saké chilled or warmed to explore and appreciate its alluring depth and gaminess borne from its traditional brewing process.

Food: BBQ Chicken, Coarse Pate, Hard French Cheeses.

+256008
720ml x 6

IWAI (CELEBRATION)
Junmai Ginjo

SOLD OUT

Aroma: Matsutake, Roasted Peanuts, Pear
Taste: Hazel Nuts, Cinnamon, Lychee

Rice: Iwai | Rice Polished to 60%
Alcohol: 16.2% | SMV: 0.5 | Acidity: 1.6 | Water: Medium

"IWAI" means 'Celebration' & 'Congratulations'. The rice varietal is also called 'Iwai', a soft-grained varietal teeming with umami-richness.

Food: Broiled Mackerel, Roasted Veggies, Vichyssoise

+756429
720ml x 6
w/Gift Box

JUDGES SELECTION

Alberta Beverage Awards 2020

GOLD OMACHI

Junmai Dai-Ginjo

Aroma: Fresh Rainwater, Cherry Leaves, Wild-Flowers
Taste: Persimmon, Sweet Rice, Rich Vanilla

Rice: Bizen Omachi | Rice Polished to 50%
Alcohol: 16.2% | SMV: 3 | Acidity: 1.5 | Water: Medium

Splashes of soft, sweet rice flavour, and rich umami from the classic Omachi varietal.

Food: Smoked Salmon, Cheese Fondue, Crab & Artichoke Dip

+80341
300ml x 12

+153288
720ml x 6

SILVER MEDAL WINNER

London Int'l Wine & Spirit Competition 2016

BLACK LABEL

Junmai Dai-Ginjo

Aroma: Muscat Melon, Western Pear, Ripe Banana
Taste: White Grapes, Lychee, Delicious Apple

Rice: Bizen Omachi | Rice Polished to 35%
Alcohol: 16.2% | SMV: 2.5 | Acidity: 1.2 | Water: Medium

Exquisite, defined and elegantly smooth, carefully craft polished to 35%... the very best from Tama no Hikari.

Food: Prosciutto Ham, Filet Mignon, Chinese-style Steamed Fish

+116994
720ml x 4
w/Gift Box

TENZAN
SAKÉ BREWERY

"SHICHIDA"
EST. 1875 - SAGA, JAPAN

5
GENERATIONS
Robust Elegance

Notables:

- New wave of younger generation visionaries re-creating their profiles with fresher, elegantly finessed sakés
- Site of the famous Firefly Festival
- Southern Japan Saké crafted from some of the hardest waters in Japan

TENZAN BAMBOO GENSHU
Junmai Genshu

Aroma: Soft Coconut, Dried Fruit, Banana
Taste: Caramel, Walnuts, Apple Skin

Rice: Saga no Hana | Rice Polished to 60%
Alcohol: 18% | SMV: 4.4 | Acidity: 1.6 | Water: Hard

Earthy, full bodied flavours flow from this powerful, rich, unfiltered gem.
Enjoy chilled or warmed.

Food: Roasted Pork, Creamy Gratin, Sea Urchin Sushi

+20357
300ml x 12

+786152
720ml x 6

Certified Vegan

JUDGES SELECTION
Alberta Beverage Awards 2020

GOLD MEDAL
US National Saké Appraisal 2019

SHICHIDA JUNMAI MUROKA
Junmai

Aroma: Banana, Hazel Nut, Apple
Taste: Honey, Pear Skin, Toasted Nuts

Rice: Reiho | Rice Polished to 65%
Alcohol: 17% | SMV: 3.2 | Acidity: 1.9 | Water: Hard

Brilliant balance of robust umami and acidity, riding on rich minerality.

Food: Rib-Eye Steak, Poutine, Fried Softshell Crab

+681841
720ml x 6
New Size!

Certified Vegan

GOLD MEDAL
Winner Kura Master Paris 2019

GOLD MEDAL
US National Saké Appraisal 2019

GOLD MEDAL
Winner Fine Saké Awards Japan 2020

SHICHIDA JUNMAI DAI-GINJO
Junmai Dai-Ginjo

Aroma: Pineapple, White peach, Musk Melon
Taste: Tropical Fruit, Melon Cocktail, Rice Cake

Rice: Yamada Nishiki | **Rice Polished** to 45%
Alcohol: 16% | SMV: 1.6 | Acidity: 1.3 | Water: Hard

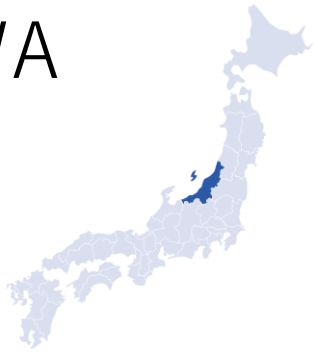
Elegant, fruity saké, delicate, white flowers aroma, silky smooth on the palate, with tropical fruit acidity.

Food: Caprese Salad, Warmed Olives, Caviar

+217445
720ml x 6

YOSHI NO GAWA
SAKÉ BREWERY

吉乃川
Yoshi no Gawa Saké Co.
Excellence since 1548



EST. 1548 - NIIGATA, JAPAN

Notables:

- 5th oldest brewery in Japan
- Oldest Niigata brewery
- Niigata is largest saké prefecture (91 brewers)
- Credited with a number of iconic sake industry innovations (kurabito, koji bed automation, etc.)
- Owners of a yeast manufacturer (only one of only 4 in Japan)

20
GENERATIONS
Honoured Pioneers

BEST IN CLASS
Alberta Beverage Awards 2020

GRAND JURY Medal Winner
Kura Master France 2019

"INSPIRATION"

SAKAGURA NO AWAYUKI

Sparkling

Aroma: Yogurt, Honey, Asian Pear
Taste: Cotton Candy, Ramune, Meringue

Rice: Niigata Rice | Rice Polished to 65%
Alcohol: 7.5% | SMV: -44 | Acidity: 2 | Water: Soft

Ripe, rich fruity aromas with soft koji sweetness. Light mouthfeel, landing like a feather.

Food: Prosciutto with Fresh Fruits, Almond Tofu, Cream Cheese

+170767
300ml x 12

YUZU SPARKLING

Sparkling

Aroma: Yuzu, Chestnut Koji, Mint
Taste: Lemon Peel, Lychee, Yuzu Jam

Rice: Niigata Rice
Alcohol: 7.5% | SMV: -33 | Acidity: 4 | Water: Soft

Vibrant Yuzu aroma, draws to natural koji sweetness. Refreshingly tart with clean acidity.

Food: Citrus Fruit Jelly, Vanilla Ice Cream, Smoked Duck

+49935
300ml x 12

BREWMASTER'S CHOICE

GOLD MEDAL WINNER
Concours Mondial 2018

Honjozo

Aroma: Sweet Bread, Shimeji Mushroom, White Truffle
Taste: Ripe Apple, Rice Cake, Mineral

Rice: Gohyaku Mangoku | Rice Polished to 65%
Alcohol: 15.5% | SMV: 6 | Acidity: 1.4 | Water: Soft

Modelled on the type of saké that the brew masters would choose to drink every night. Natural rice softness, well-balanced and so easy to enjoy with a variety of foods.

The most popular premium Saké in B.C.

Food: BBQ Cheeseburger, Light White Fish, Chicken Alfredo Pasta

+ 27998
720ml x 12

+ 678300
1.8L x 6

GOLD MEDAL WINNER
Los Angeles Int'l Wine Competition 2019

GENSEN KARAKUCHI "KOMÉ DRY"

Honjozo

Aroma: Cypress, Raisin Liqueur, Fig
Taste: Vanilla Beans, Green Apple, Tapioca

Rice: Niigata Rice | Rice Polished to 65%
Alcohol: 15.5% | SMV: 7 | Acidity: 1.2 | Water: Soft

A classic extra-dry saké - well balanced with a mild sweetness and distinctively dry characteristic.

Food: Pork Ramen, Seaweed Salad, Veggie Stir-Fry

+793364 180ml x 30
+794008 300ml x 12
+117432 1.8L x 6
+957761 18L x 1

TOP 100
VanMag Awards

UMI BLU

Ginjo

Aroma: Lemongrass, Muscat Melon, Tangerine
Taste: Mint, Lime, Dragon Fruit

Rice: Niigata Rice | Rice Polished to 60%
Alcohol: 15.5% | SMV: 6 | Acidity: 1.2 | Water: Soft

Semi dry, light & refreshing with calm aromatics, ginjo-saké clarity and excellent tasting profile structure.

Specially produced for only Canada.

Food: Calamari, Beef Carpaccio, Glazed Ham

+ 870923 300ml x 12

KOMÉ DAKÉ NO SAKÉ "CLASSIC"

Junmai

Aroma: Rice pudding, Cashew Nut, Shiitake Mushroom
Taste: Ripe Cantaloupe, Fresh Steamed Rice, Passion Fruit

Rice: Niigata Rice | Rice Polished to 65%
Alcohol: 15.5% | SMV: 3 | Acidity: 1.3 | Water: Soft

Medium-full bodied, slick and creamy, with a medium finish.
The original Premium Saké in western Canada.

Food: Curry Rice, Carbonara Pasta, Shabu Shabu

+ 514141 300ml x 12

"YOSHI" SPECIAL PREMIUM

Junmai Ginjo

Aroma: Marshmallow, Wafer cream cookie, Apple
Taste: Cashew Nuts, Peach, Anise

Rice: Niigata Rice | Rice Polished to 60%
Alcohol: 15.5% | SMV: 2 | Acidity: 1.3 | Water: Soft

Clean, crisp, and smooth with delicate hints of light fruit followed by rice umami. Only available in Canada!

Food: Shrimp Cocktail, Grilled Hot Dog, Crab Bisque

+ 622944 300ml x 12

GOLD MEDAL WINNER
Los Angeles Int'l Wine Competition 2017

GOKU JO

Ginjo

Aroma: Licorice, Orange Blossom, Apple mint
Taste: Fuji Apple, Nectarine, Fennel

Rice: Gohyaku Mangoku | Rice Polished to 55%
Alcohol: 15.5% | SMV: 7 | Acidity: 1.2 | Water: Soft

Very aromatic, smooth with a clear tasting profile.
All Gohyaku-Mangoku rice used to create softness and extend body feel.

Food: Raw Oysters, Camembert Cheese, Carrot Ginger Soup

+ 735191 300ml x 12
+ 593319 720ml x 12
+ 161607 1.8L x 6

COMMENDED
Int'l Wine Challenge 2018

YOSHI NO GAWA DAI-GINJO

Dai-Ginjo

Aroma: Ripe Canteloupe, Nutmeg, Kiwi
Taste: Honeydew Melon, Ginger, Strawberry

Rice: Koshi Tanrei | Rice Polished to 40%
Alcohol: 16.5% | SMV: 3 | Acidity: 1.2 | Water: Soft

Aged at an ultra-low temperature (-5°C) for an extended time, creating rich, complex fully integrated profile full of umami.
Sophisticated mildness by maturation. Exposing elegant fruity aroma with extremely round mouth feel.

Food: Manchego Cheese, Rare Beef Filet, Duck Confit

+ 902387
720ml x 6
w/Gift Box

GOKU JO JUNMAI DAI-GINJO

Junmai Dai-Ginjo

Aroma: Anjou Pear, Lilly, Honeydew Melon
Taste: White Peach, Apple Sauce, Sweet Rice

Rice: Koshi Tanrei | Rice Polished to 40%
Alcohol: 15.5% | SMV: 2 | Acidity: 1.6 | Water: Soft

Full extension of rice umami, with a refined taste. Well balanced with acidity , clean yet full roundness. Clean aftertaste as the tide pulls away.

Food: Caviar on Rice Crackers, Toro Tuna, Cheese Risotto

+ 19816
720ml x 4
w/Gift Box

YOSHIDA
SAKÉ BREWERY

"GASSAN"
EST. 1850 - SHIMANE, JAPAN

5
GENERATIONS

Elegant Excellence

Notables:

- Softest water in Japan used for saké
- Mr. Yoshida, the President is recognized as one of the top Saké Assessors in Japan
- Located near Izumo Taisha, one of the most historically significant Sinto Shrines

GOLD MEDAL WINNER
Kura Master Paris 2018

Certified Vegan

GASSAN HOUJUN KARAKUCHI
Junmai

Aroma: White Grapefruit, White Mushroom, Cucumber
Taste: Musk Melon, Ginger, Mint

Rice: Gohyaku Mangoku | Rice Polished to 70%
Alcohol: 15% | SMV: 9 | Acidity: 1.9 | Water: Soft

Opens with wafting refreshing waves of fruit, evolving to elegant dryness. Rich, full umami guides the journey.

Food: Grilled Lobster, Seafood Pizza, Carbonara Linguini

+80245
720ml x 6

JUDGES SELECTION
Alberta Beverage Awards 2020

GASSAN IZUMO
Junmai Ginjo

Aroma: Pineapple, Apricot, Cotton Candy
Taste: Apple Sauce, Ripe Pineapple, Field Strawberries

Rice: Gohyaku Mangoku | Rice Polished to 60%
Alcohol: 15% | SMV: ±0 | Acidity: 1.5 | Water: Soft

Soft landing sweetness with silky mouth feel.

Beautifully structured with clean overall umami.

Food: Broiled Black Cod, Hamachi Tiradito, Caesar Salad

+80237
720ml x 6

GASSAN
Junmai Dai-Ginjo

Aroma: Lychee, Honeydew Melon, Lily of the valley
Taste: Wild Berries, Ruby Grapefruit, Dried Apricot

Rice: Yamada nishiki | Rice Polished to 50%
Alcohol: 15% | SMV: 2 | Acidity: 1.6 | Water: Soft

Berry-like sweetness and acidy opens up leading to a long finish. A refined sake with a sweet creamy essence crafted from the softest waters.

Food: Seafood Pasta, Triple Brie Cheese, Grilled Scallops

+80232
720ml x 6
w/Gift Box

焼酎

SHOCHU

Traditional Japanese Spirits

Notables:

- Ingredients focused flavour
- Versatile serving style
- Some well-publicized claims of medical benefits

MOONLIGHT
Tanaka Co., Ltd.
Barley Shochu

Alcohol: 25%

Smooth and soft, this shochu spirit goes down well on its own, over a bit of ice, or mixed in a splash of hot water with an umé. Dry with a light malty nuance. Easy to create amazing cocktails with this light, clean vodka.

Food: Salt Rubbed Grilled Fish, Pork, Chips and Salsa

+924290
750ml x 12

SILVER MEDAL
SFWSC 2017

iichiko

IICHIKO
Sanwa Shurui
Barley Shochu

Alcohol: 25%

This is a best seller among genuine shochu. Sweet aromas of melon and watermelon are followed by a delicate taste that hints of pear and sweet orchard. The finish is clean and smooth. Defined as the “Napoleon of the Working-Class Neighborhood” - for its high-end quality at a very reasonable price.

Food: Red Curry, Salami Pizza, Marinated Mushrooms

+783753
900ml x 12

DAN DAN
Nagashima Kenjo
Sweet Potato Shochu

Alcohol: 25%

Spicy and subtly sweet, the name ‘Dan Dan’ comes from a local Southern Japanese dialect meaning “thank you”. Distilled in small batches, this shochu is light, dry and mildly fragrant.

Try it with a splash of water to release the aromas.

Food: Fruit Pies, Berkshire Pork, Chocolate, Turkey & Cranberry Sauce

+32201
720ml x 12

GOLD MEDAL Winner

(Every year since 2016) Monde Selection Spirits & Liqueurs Rome 2019

TAN TAKA TAN
Godo Shusei
Purple Shiso (herb) Shochu

Alcohol: 20%

Hand-picked purple shiso leaves are used to create this intriguing aromatic shochu. Very easy sipper, it is fresh, clean tasting with the essence of flowers and fresh cut herbs.

Delicious over ice or with a splash of hot water.

Food: Salads, Grilled Mackerel, Savory Seafood Stew

+299149
720ml x 12

NIKAIDO
Nikaido Shuzo
Barley Shochu

Alcohol: 25%

One of the most popular brands of shochu in Japan. Nikaido invented Mugi Shochu-Vodka (the traditional Japanese barley soft vodka). Very mild, subtle malt with little scent, it is the perfect cocktail base.

Food: Charcoal Grilled Meats like Yakitori or BBQ, Seafood Hot-Pot

+ 190264
900ml x 12

ZUISEN "BLACK"
Zuisen Shuzo
Awamori Koshu 3 Year Aged Shochu

SOLD OUT

Alcohol: 25%

Silky smooth, its drinkable quality provides refinement in a glass. A flinty minerality with mild acidity on the palate. Slightly dry, clean and light.

Food: Steamed Crab, Beef Tartare, Roasted Corn-on-the-Cob

+ 869297
720ml x 6

KASHIDARU
Yoshi No Gawa Brewing Co.
Barrel Aged Barley Shochu

LIMITED QUANTITY

Alcohol: 35%

A unique, barrel aged shochu that has been resting for years at the brewery. The fact that there are no records of actual dates adds intrigue to the mystery around this delicious, whiskey-like shochu. Of only 50 cases available, only 11 cases remain. Once gone, we will not see this extremely rare and unique shochu ever again.

Food: Smoked Salmon, Aged Cheeses, Bread Pudding

+ 139902
720ml x 6

MARS SHINSHU DISTILLERY

"IWAI"
EST. 1949 - NAGANO, JAPAN

Japan's Highest Elevation Distillery

Notables:

- Distilling Whisky since 1949
- Whisky made in and evolved in Japan, distilled in the highest elevation, cold Japan Alps mountains
- Iwai is the namesake of the Japanese Whisky pioneer

IWAI WHISKY

Kiichiro Iwai, the name-sake for this Mars Whisky, was a silent pioneer of Japan whisky. This whisky is inspired by the great whiskies of America. A majority of corn, balanced with light malt and aged in ex-bourbon barrels. Ideal for daily sipping, in a Mint Julep or an Old Fashioned.

Tasting Notes: Sweet with fruit flavours of pear, quince and hints of red fruits and vanilla.

+778076
750ml x 6

IWAI TRADITION

This malt driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. A blending of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud.

Tasting Notes: Ripe cherry, honey and toffee with a beautiful ginger spice.

+418582
750ml x 6

EIGASHIMA SHUZO

"AKASHI"
EST. 1881 – AKASHI, JAPAN

Limited, Rare Whisky

Notables:

- 100 years of experience
- Small, limited production
- Seven wooden kura buildings

AKASHI JAPANESE BLENDED WHISKY

This is whisky blended in the scotch tradition, with Japanese precision, the malt is lightly peated, and vatting is mostly ex-bourbon, balanced by White Oak's unique variety of barrels.

Tasting Notes: The nose is very fruity with apricots and dried fruits, and a shy note of honey

+4791
500ml x 6

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