



The Finest
Premium Japanese
Saké & Spirits

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ALBERTA
WINTER 2024

Premium Saké is so Friendly!

- **Friendly Food Pairing!** Saké has significantly more “umami” levels than wine, so it is much easier to pair with almost any dish.
- **Smooth & Elegantly Friendly!** Saké has 80% less acidity than wine, so its easy smoothness will have you craving the next glass!
 - **Versatile!** Explore Saké through a range of temperatures – from chilled to warmed – no hard rules!
 - **Easy to Enjoy!** Saké is best served in a wine glass – no special vessels needed.
 - **No Aging!** Saké is best enjoyed soonest possible.
 - **Always Consistent!** Thanks to centuries of crafting skills, Brew Masters create consistent Sakés, regardless of vintage.
- **Fridge Friendly!** Once opened, a bottle will last a good week longer than wine when re-capped and stored in the fridge.
 - **Easy to Use!** Sakés have easy-open caps - no tools required.
 - **Complex, Delicious Flavours and Aromas!** Saké has so many rich, complex fruit and fragrant characters crafted from only a few pure, natural ingredients.
 - **Healthier! No Sulphites, No Histamines**
 - **Gluten Free!**





ASAHI SHUZO SAKÉ BREWERY



“DASSAI”
YAMAGUCHI, JAPAN

5

GENERATIONS

Iconic Global Brand

- Notables:
 - Dedicated worldwide following
- Year-round production
- Produce only highest level, Premium Junmai Dai-Ginjo
- Developers of the annual Yamada Nishiki Project, to promote excellence in cultivation
- Kosher since 2010



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



300ml x 12
+335927

720ml x 12
+124453

1.8L x 6
+663252



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: 15% | 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

300ml x 12
+892943

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% | 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



360ml x 12
+843075

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





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



300ml x 12
+124438

720ml x 12
w/Gift Box
+660134

1.8L x 6
w/Gift Box
+848840



DASSAI "23"
Junmai Dai-Ginjo

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

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



300ml x 12
+124420

720ml x 12
w/Gift Box
+674457

1.8L x 6
w/Gift Box
+848842



GOLD MEDAL
Winner
Kura Master
2023



SILVER MEDAL
Winner
International
Wine Challenge
2023



CONTACT US TO ORDER

DASSAI BISUI ELEGANTLY TIPSY
Junmai Dai-Ginjo

Aroma: Cantaloupe, White Peach, Ripe La France Pear
Taste: Ripe La France Pear, White Peach, Honey

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 11% | **Water:** Soft

Even with low alcohol content of only 11%, Dassai Elegantly Tippy fully embodies the dignified fragrance of Junmai Daiginjo. Indulge in mild tipsiness with elegance.

Food: Prawn and Dried Mullet Roe Capellini, Gouda Cheese, Fondant Chocolat



720ml x 12
w/Gift Box
+896003

CONTACT US TO ORDER

DASSAI HAYATA
Junmai Dai-Ginjo

Aroma: Cantaloupe, White Peach, Japanese Pear
Taste: Japanese Pear, White Peach, Pineapple

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 15% | **Water:** Soft

By applying the latest patented technology for pasteurization on Dassai 23, we aim to reduce heat damage, an issue faced by common saké brewing, thus maintaining the crisp taste of freshly pressed saké.

Food: Fresh Raw Oyster, Vegetable Tempura, Caviar



720ml x 6
w/Gift Box
+896006

CONTACT US TO ORDER



DASSAI MIRAI FUTURE WITH FARMERS

Aroma: Cantaloupe, White Peach, La France Pear
Taste: La France Pear, Cantaloupe, White Peach

Rice: Yamada Nishiki | Rice Polished to 8% | Alcohol: 15% | Water: Soft

Dassai crafted using "Togai" ungraded Yamada Nishiki with 8% rice polishing ratio. Absence of "Shinpaku" makes polishing to the limit possible. Even skilled farmers will reap 10% of "Togai" rice which increases their economic burden. This saké is made to face this issue. Contrary to common opinion associated with transparent saké brought forth by high polishing ratio, it has a powerful and unique charm.

Food: Grilled Prawn, Oven Roasted Grouper, Black Truffle Risotto

720ml x 6
w/Gift Box
+896004

CONTACT US TO ORDER



DASSAI CENTRIFUGE
Junmai Dai-Ginjo

Aroma: Cantaloupe, White Peach, Japanese Pear
Taste: Japanese Pear, Pineapple, Muscat

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

Asahi Shuzo first introduced the centrifuge machine into Japan's saké industry on a commercial basis in 2000. It represents Dassai's unending pursuit for better saké. Saké extracted by centrifuge without pressure has a refined transparency and delicacy at the same time.

Food: Hamachi Sushi, Thinly Sliced Flounder Sashimi, Fresh Tomato

720ml x 6
w/Gift Box
+896005

LIMITED QUANTITY



DASSAI "BEYOND"
Junmai Dai-Ginjo

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

720ml x 3
w/Gift Box
+814259



DAISHICHI SAKÉ BREWERY

EST. 1752 - FUKUSHIMA,
JAPAN



DAISHICHI

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 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

720ml x 6
w/Gift Box
+814311



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

720ml x 6
w/Gift Box
+814309

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

720ml x 3
w/Gift Box
+814307



MYOKA RANGYOKU
Junmai Dai-Ginjo Shizuku Genshu

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

**VERY LIMITED
 QUANTITY**

720ml x 2
 w/Gift Box
+852431



MYOKA RANGYOKU GRAND CUVÉE
Junmai Dai-Ginjo Shizuku Genshu Vintage Blend

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.

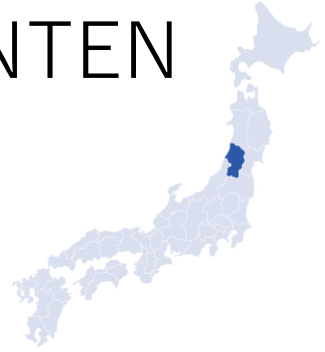
Food: Sea Bream in saké-kasu sauce, Grilled Crab, Wild Boar Mushroom Stew

**VERY LIMITED
 QUANTITY**

750ml x 2
 w/Gift Box
+852432

東
光
TOKO
Since 1597

KOJIMA SOHONTEN SAKÉ BREWERY



“TOKO”
EST. 1597 - YAMAGATA, JAPAN

23

GENERATIONS

Saké of the Rising Sun

Notables:

- Exclusive supplier to feudal lords in Yamagata during Samurai era
- 1st prefecture to receive International GI (Geographic Indicator) designation
- Well water source flows at 11° C throughout the year
- Environmentally sustainable focused brewery – achieved carbon neutral status



GOLD
MEDAL

Winner
Fine Saké
Awards
Japan
2018



TOKO JUNMAI Junmai

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

Rice: Haenuki | 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

720ml x 6
+831665

1.8L x 6
+817953



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: Haenuki | 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

720ml x 6
+817946



GOLD
MEDAL

Winner
Fine Saké
Awards
Japan
2019



TOKO KARAKUCHI Junmai Dai-Ginjo

Aroma: Watermelon, Gourd, Steamed Rice
Taste: Cantaloupe, Cucumber, Lemon

Rice: Dewakirari | Rice Polished to 50%
Alcohol: 15% | SMV: +5 | Acidity: 1.7 | Water: Soft

Crisp and refreshing flavours that will compliment any type of food. Calming Ginjo aromas and Umami on the palate will keep you coming back for more.

Food: White Fish Sashimi, Wild Vegetable Tempura, Salted Chicken Skewer

New!

720ml x 6
w/ Gift Box
+898965



GOLD
MEDAL
Winner
Fine Sake
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

720ml x 2
w/Gift Box
+817945



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 Saké Brewery according to “World Saké Brewery Ranking” (2021)



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

200ml x 15

+711743



GOLD MEDAL
Winner Fine Saké
Awards Japan

4 Years
2020-2023



Silver Prize
Milano Saké Challenge 2023



KUNI ZAKARI JUNMAI GINJO HANDA-GO KOBO 1801 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

Handa-go Junmai Ginjo is exemplary 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. A saké that is truly loved by locals.

Food: Vegetable Tempura, Grilled Mackerel, Pickled Onions

300ml x 12

+858057



GOLD MEDAL
Fine Saké
Awards Japan

5 Years
2017-2021



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

720ml x 6

+817083

1.8L x 6

+817082



PLATINUM MEDAL
Kura Master
France
2022



GOLD MEDAL
Winner Fine
Saké Awards
Japan 2020,
2022 & 2023



GAHOJJIN 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

720ml x 3
w/Gift Box

+834742



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.

300ml x 20
+568907

2L x 6
+779970



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.

300ml x 12
+831135



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.

300ml x 12
+193136



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.

300ml x 12
+814184



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.

300ml x 12
+801190



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.

720ml x 6
+852467



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.

720ml x 6
+852468



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.

300ml x 12
+781716



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.

300ml x 12
+779971



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.

300ml x 12
+779973



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.

300ml x 12
+864368



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.

300ml x 12
+27193



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.

300ml x 12
+814183



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.

300ml x 12

+843083



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.

300ml x 12

+843082



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.

300ml x 12

+877696



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.

300ml x 12

+877695



OKU NO MATSU

SAKÉ BREWERY

EST. 1716 - FUKUSHIMA, JAPAN

19

GENERATIONS

Diverse Craftsmanship

Notables:

- Int'l Wine Challenge (IWC) Grand Champion Saké
- Diverse portfolio from Sparkling to select limited production elite sakés
- First saké producer to use the pasteurizer
- Formula Car Racing sponsorship



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: Masshigura | 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

290ml x 12

+814188

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

300ml x 12
w/Gift Box

+814186

720ml x 6
w/Gift Box

+814187



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

720ml x 6

+813412

New!**GOLD MEDAL**

Winner
Fine Saké
Awards
Japan 2023



NAVY BLUE Junmai Dai-Ginjo

Aroma: Muscat, Cantaloup, Pineapple
Taste: White Peach, Vanilla, Peanut

Rice: Chiyonishiki | Rice Polished to 50%
Alcohol: 15% | SMV: -2 | Acidity: 1.7 | Water: Soft

Refreshing aroma and crisp flavour with depth of umami. Awarded Gold Medal in the Fine Sake Award 2023

Food: Teriyaki Beef Burger, Clam Chowder, Pizza Margherita

720ml x 6
+898967

**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

720ml x 6
+814260



SAKÉ ONE

SAKÉ BREWERY

“MOMOKAWA”
EST. 1997 – OREGON, USA

New World
Pioneers

Notables:

- Japanese tradition crafted in Oregon
- Only produce premium Junmai Ginjo style sakés
- Award-winning handcrafted saké



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

300ml x 12
+736284

750ml x 12
+588665

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

94 PTS.
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

300ml x 12
+745252

750ml x 12
+586941

89 PTS. 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

300ml x 12
+871350

750ml x 12
+871351

93 pts. 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

300ml x 12
+600676

750ml x 6
+866392



Tama no Hikari
since 1673

14
GENERATIONS

Junmai-Only Revivalists

TAMA NO HIKARI SAKÉ BREWERY

EST. 1673 - KYOTO, JAPAN



Notables:

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



JUDGES SELECTION
Alberta Beverage
Awards 2020



SILVER MEDAL
London Int'l
Wine & Spirit
Competition
2016



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

300ml x 12

+714519

720ml x 6

+153288



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

720ml x 6

+806097



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.

720ml x 6

+256008



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

720ml x 4

w/Gift Box

+822499

天山

Tenzan Sake Brewery
Sake, Japan, 1875

TENZAN SAKÉ BREWERY

“SHICHIDA”
EST. 1875 - SAGA, JAPAN



TENZAN

5

GENERATIONS

Robust Elegance

Notables:

- A leader of the new wave of younger generation visionaries re-creating their profiles with fresher, more elegantly complex finessed sakés
- Firefly Festival- significant as fireflies only attracted to purest of waters
- Southern Japan Saké crafted from some of the hardest waters in Japan



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

720ml x 6

+831188



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

720ml x 6

+831182



YAMAMOTO SAKÉ BREWERY

EST. 1901 - AKITA, JAPAN

~New to Portfolio~



6

GENERATIONS

Cult Brewer

Notables:

- One of the iconic “Next 5” group of leading-edge Akita craft saké brewers
- Exclusively limited – Canada is the only export country in the western hemisphere
- Brewery is near the Shirakami Mountains, a World Natural Heritage site, the source of soft mineral-rich water
- Creativity and performance influenced by Yamamoto-san’s earlier days as a rock band manager, flows through the spirit of the brewery shining playfulness on their very seriously crafted sakés



DOKARA EXTRA DRY Junmai

Aroma: Granny Smith Apple, Muscat Melon, Young White Peach
Taste: Lemon Lime Soda, Ourin Apple, Rice

Rice: Ginsan | Rice Polished to 65%
Alcohol: 15% | SMV: +15 | Acidity: 1.4 | Water: Soft

Yeast: Sexy Yamamoto

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

Food: Roasted Chicken, Lasagna, Fries

New!

720ml x 6
+898989



PURE BLACK Junmai Ginjo

Aroma: Grapefruit, Muscat Melon, Kiwifruit
Taste: Sorbet, Citrus Peel, Honey

Rice: Akita Saké Komachi | Rice Polished to 55%
Alcohol: 15% | SMV: +3 | Acidity: 1.3 | Water: Soft

Yeast Akita Yeast No.12

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

Food: Fresh Oyster, Grilled Lobster, Pizza Margherita

New!

720ml x 6
+898988



YOSHIDA

SAKÉ BREWERY

“GASSAN”
EST. 1850 - SHIMANE, JAPAN



5

GENERATIONS

Elegant Excellence

Notables:

- Some of the Softest Water used for Saké in Japan
- President is recognized as one of the top Saké Assessors in Japan
- A leader of the new wave generation of young Presidents of saké producers
- Located near Izumo Taisha, one of the most historically significant Shinto Shrines



GOLD MEDAL
WINNER
Kura Master
Paris 2018



Certified
Vegan



GASSAN HOJJUN 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

720ml x 6

+814314



PLATINUM
MEDAL
Kura Master
France
2022



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

720ml x 6

+814318



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 acidity 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

New!

720ml x 6
w/Gift Box

+898968

吉乃川

Yoshi no Gawa Saké Co.
Excellence since 1548

20

GENERATIONS

Honoured Pioneers

YOSHI NO GAWA SAKÉ BREWERY

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)



YOSHI NO GAWA



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

300ml x 12
+794008

1.8L x 6
+117432

18L x 1
+957761

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

300ml x 12
+876503

"INSPIRATION" SAKAGURA NO AWAYUKI SPARKLING PREMIUM SAKÉ

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

300ml x 12
+814197



New!



HIYA NAMA-NAMA

Aroma: Pear, Lychee, Passion Fruit
Taste: Pear, Mineral,

Rice: Gohyakumangoku | Rice Polished to 65%
 Alcohol: 14.5% | SMV: +3 | Acidity: 1.1 | Water: Soft

A rare shelf-stable unpasteurized saké bursting with deep rich flavours. Refreshing, luscious steamed rice aromas followed by ripe pear notes with fresh mineral vibrancy.

Food: BBQ, Raw Oyster, Japanese Pickles

300ml x 12
+898959



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

300ml x 12
+ 870923



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

300ml x 12
+514141



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

300ml x 12
+740628

720ml x 12
+593319



GOLD MEDAL
WINNER
Concours
Mondial
2018



BREWMASTER'S CHOICE

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

720ml x 12

+794511

1.8L x 6

+678300



MINAMO SOUSAI

Junmai

Aroma: Banana, Lemon, Mint
Taste: Banana, Apple, Steamed Rice

Rice: Gohyakumangoku | Rice Polished to 65%
Alcohol: 16.5% | SMV: 0 | Acidity: 1.8 | Water: Soft

A clean and refreshing saké with wonderfully distinct flavours that shine when chilled to 5-10 degrees. The "Mahoroba-Kaguwa" yeast is used to produce its fragrance and acidity which strike a perfect balance that delicately compliments a wide range of dishes, adding colour to the dining table.

Food: Roasted Duck, Grilled Salmon, Deep Fried Cod

New!

720ml x 6

+898960



IWC 2022

Bronze Medal



Kura Master

2023

Gold Medal



MINAMO NAKAGUMI NIIGATA S9 JUNMAI DAI-GINJO PREMIUM SAKÉ

Junmai Dai-Ginjo

Aroma: Apple, Lemon, White Flowers
Taste: White Spices, Green Apple, Muscat Melon

Rice: Koshi Tanrei | Rice Polished to 40%
Alcohol: 17.5% | SMV: +1 | Acidity: 1.4 | Water: Soft

Refreshing, light fruit aroma with rice sweetness. The taste is remarkably mild yet crisp with a very clean finish

Food: Roasted Beef, Liver Paté, Dried Black Throat Seaperch

New!

**LIMITED
QUANTITY**

720ml x 4

w/Gift Box

+898962



IWC 2021

Gold Medal



IWC 2022

Niigata

Daiginjo

Trophy



MINAMO NAKAGUMI HIROSHIMA YEAST DAI-GINJO PREMIUM SAKÉ

Dai-Ginjo

Aroma: Pineapple, Green Apple, Coconut
Taste: Sugar Candy, Pineapple, Green Apple

Rice: Koshi Tanrei | Rice Polished to 40%
Alcohol: 17.5% | SMV: -1 | Acidity: 1.3 | Water: Soft

The slight astringency in the sweetness is harmonized, and the taste is rich with structure. A long pleasant aftertaste.

Food: Grilled Wagyu Steak, Fresh Sea Urchin, Hard Washed-Rind Cheese

New!

**LIMITED
QUANTITY**

720ml x 4

w/Gift Box

+898961



Kura Master

2023

Platinum Medal

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

750ml x 12
+727909



**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

720ml x 12
+299149



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

720ml x 12
+716497



**SILVER
MEDAL**
SFWSC
2017
i i c h i k o



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

900ml x 12
+783753



NIKAIDO
Nikaido Shuzo
Barley Shochu

Alcohol: 25%

One of the most popular brands of shochu in Japan. Nikaïdo 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

900ml x 12
+190264



MARS WHISKY

Japan's Highest
Elevation Distillery

MARS KOMAGATAKE DISTILLERY

“IWAI”
EST. 1949 - NAGANO, JAPAN



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 namesake 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.

750ml x 6
+812847

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



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.

750ml x 6
+814180

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

WhiteOak
AKASHI
あかし
明石の地ウイスキー

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.

500ml x 6
+798882

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

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