



The Finest  
Premium Japanese  
Saké & Spirits

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www.bluenotesake.com  
ALBERTA FALL 2024

# Premium Saké

## Easy Elegance™

**Food Friendly** – *No Boundaries! Saké has significant levels of rich “umami”, making it an easy, natural match for almost any food*

**Elegantly Easy** – *Only 20% acidity vs. wine, giving Saké a tremendous smoothness always enticing the next glass*

**Versatile** - *Explore & discover the many hidden nuances of Saké through a wide range of temperatures from chilled to warmed... no hard rules*

**Complex Flavours & Aromas** – *Incredibly diverse, ranging from subtle to fruity, floral fragrances & flavour rich profiles all crafted from only a few pure, natural ingredients*

**Ready to Go, No Aging** - *Saké is best enjoyed soonest possible*

**Longer Life** - *Once opened, a bottle will last a week or 2 longer than wine when re-capped and stored in the fridge*

**Easy to Use** - *Sakés have easy-open caps - no tools required*

**Easy to Enjoy** - *Saké is best served in a wine glass, no special cups needed*

**Reliable Quality** - *Centuries of craft brewing skills create consistent quality saké every year*

**No Gluten, No Sulphites, No Histamines**



# 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: 15% | 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: 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

300ml x 12  
**+892943**

**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

360ml x 12  
**+843075**



**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:** 15% | **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:** 15% | **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**



GRAND GOLD MEDAL  
Winner Selections Mondiales des Vins 2024



GOLD MEDAL  
Winner Kura Master 2023



SILVER MEDAL  
Winner International Wine Challenge 2023



2023 PLATINUM  
TEXSOM AWARDS



**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 Tipsy 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



**CONTACT US TO PRE-ORDER**

720ml x 12  
w/Gift Box  
**+896003**



**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



**CONTACT US TO PRE-ORDER**

720ml x 6  
w/Gift Box  
**+896006**

CONTACT US TO  
PRE-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  
PRE-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**

CONTACT US TO  
PRE-ORDER



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**

VERY LIMITED  
QUANTITY



DASSAI SHOCHU  
Rice Shochu

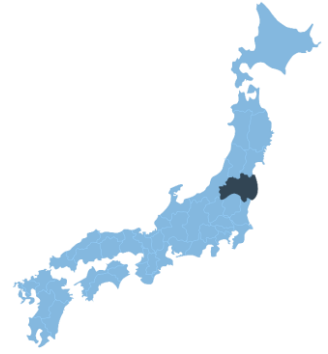


**Alcohol:** 39%

It is made by distilling the freshly squeezed saké lees of Dassai and extracting the alcohol content as is. It has captured the exquisite fragrance of Dassai and encapsulated it within the shochu. The high alcohol content of 39% is intentional, as it allows the beautiful aroma to be extracted to its fullest extent, resulting in the best possible state of the fragrance.

**Food:** Bonito Sashimi, Pan Fried Dumpling, Chocolate

720ml x 6  
w/Gift Box  
**+117068**



# 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

### Kimoto Junmai

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

Rice: Gohyakumangoku | 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 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
- 2024 EcoPro Award winner – Carbon Neutrality and Smart Agriculture: Achieving Circular Saké Brewing

## TOKO JUNMAI Junmai



GOLD  
MEDAL  
Winner  
Fine Saké  
Awards  
Japan  
2018



**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: Dewa Kirari | 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

720ml x 6  
w/ Gift Box  
**+898965**





**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 pressing. Magnificently aromatic, smooth, silky and soft flavours.

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

**720ml x 2**  
 w/Gift Box  
**+817945**



GOLD  
 MEDAL  
 Winner  
 Fine Saké  
 Awards  
 Japan  
 2018



PLATINUM  
 Saké China  
 Awards  
 Beijing  
 2018

國盛  
クニザカリ  
Kuni Zakari

# 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 varieties
- 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



## HANDA-GO 1801 JUNMAI GINJO 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

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  
Winner Fine Saké  
Awards Japan  
7 Years  
2017-2023



Double Gold  
Prize  
Milano Saké  
Challenge 2023



## 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



## GAHOJIN 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**



GRAND GOLD MEDAL  
Winner Fine Saké  
Awards Japan 2024



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



**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**



**MATCHA UMÉ**  
Japanese Plum – Matcha

**Aroma:** Matcha, Plum, Nuts  
**Taste:** Sweetness and Sourness of Plum Wine, Bitterness of Matcha  
**Alcohol:** 9.5%

The rich aroma of Matcha and the exquisite taste of mellow Japanese plum wine.

**NEW PRODUCT!**

300ml x 12  
**+120449**



**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 fresh 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 perfect 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



### ONM 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**



### 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

720ml x 12

**+876504**

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: Gohyakumangoku | Rice Polished to 50%  
Alcohol: 15.4% | 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**



GRAND GOLD MEDAL

Winner  
Fine Saké  
Awards  
Japan 2024



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 Grand Gold Medal in the Fine Saké Award 2024

Food: Teriyaki Beef Burger, Clam Chowder, Pizza Margherita

720ml x 6  
**+898967**



GOLD MEDAL

Winner  
Fine Saké  
Awards  
Japan 2019, 2024



## 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**



## HIYA-OROSHI Tokubetsu Junmai Genshu

**Aroma:** Apple, Banana, Sweet Potato  
**Taste:** Vanilla, Peanut, Walnut

Rice: Chiyonishiki | Rice Polished to 60%  
Alcohol: 16% | SMV: +1 | Acidity: 1.5 | Water: Soft

Brewed in winter and then aged in summer storage to give its flavour  
enhanced maturity. It faithfully delivers the deliciousness of unrefined  
saké. Pleasant and gentle aromas with rich umami flavour.

Food: Blue Fin Tuna Sashimi, Teriyaki Chicken, Baked Potato

**2024 RELEASE  
JUST ARRIVED**

720ml x 6  
**+113208**



# 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: 17% | 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

### 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



GOLD MEDAL  
WINNER  
Monde  
Selection  
2020-2024



JUDGES  
SELECTION  
Alberta  
Beverage  
Awards 2020



SILVER MEDAL  
WINNER  
London Int'l  
Wine & Spirit  
Competition  
2016

300ml x 12  
**+714519**

720ml x 6  
w/Gift Box  
**+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**



# TENZAN SAKÉ BREWERY

“SHICHIDA”  
EST. 1875 - SAGA, JAPAN

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



## 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

Elegantly fruity sake with delicate white floral 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

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

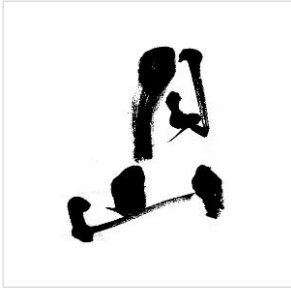
Yeast: Akita Yeast No.12

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

Food: Fresh Oyster, Grilled Lobster, Pizza Margherita

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 HOUJUN KARAKUCHI Junmai

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

Rice: Gohyakumangoku | 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: Gohyakumangoku | 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 DAIGINJO 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 saké with a sweet creamy essence crafted from the softest waters.

Food: Seafood Pasta, Triple Brie Cheese, Grilled Scallops

720ml x 6  
w/Gift Box

**+898968**



# 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)

20

GENERATIONS

Honoured Pioneers

  
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

180ml x 30  
**+108095**

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**

  
BEST IN CLASS  
Alberta Beverage  
Awards 2020

  
GRAND JURY  
Medal Winner  
Kura Master  
France 2019



## "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**



## 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 Tokubetsu Junmai

**Aroma:** Steamed Rice, Tropical Fruits, Cashew Nuts  
**Taste:** Starch Syrup, Steamed Rice, Slight Acidity

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

100% use of Gohyakumangoku rice.

A smooth mouthfeel with a rich taste that brings out the natural umami and aroma of the rice.

Delicious whether chilled or warmed to around 45 degrees Celsius.

Food: Calamari, Roasted Chicken, Stir Fried Mushroom

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: Gohyakumangoku | 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**

BREWMASTER'S CHOICE

Honjozo

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

Rice: Gohyakumangoku | 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



GOLD MEDAL  
 Winner  
 Selections  
 Mondiales des  
 Vins  
 2024



JUDGES'S  
 SELECTION  
 Alberta  
 Beverage  
 Awards 2024



GOLD  
 MEDAL  
 WINNER  
 Concours  
 Mondial  
 2018

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



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

**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

**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 Godō 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. 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

900ml x 12  
**+190264**



**DASSAI SHOCHU**  
**Rice Shochu**

**Alcohol:** 39%

It is made by distilling the freshly squeezed saké lees of Dassai and extracting the alcohol content as is. It has captured the exquisite fragrance of Dassai and encapsulated it within the shochu. The high alcohol content of 39% is intentional, as it allows the beautiful aroma to be extracted to its fullest extent, resulting in the best possible state of the fragrance.

Food: Bonito Sashimi, Pan Fried Dumpling, Chocolate



**VERY LIMITED  
 QUANTITY**

720ml x 6  
 w/Gift Box  
**+117068**



# MARS KOMAGATAKE 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

**Alcohol:** 40.5%

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.

750ml x 6  
**+812847**

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



## IWAI TRADITION

**Alcohol:** 40.5%

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.



# 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

**Alcohol:** 40%

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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