



blue note™
sake



The Finest
Premium Japanese
Saké & Spirits

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www.bluenotesake.com

SPRING 2025

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*

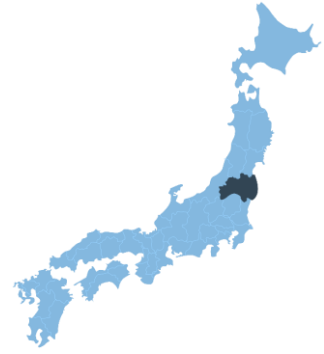
Longer Life - *Once opened, a bottle will last a week or 2 longer than wine when re-capped and stored in the fridge*

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



SINCE 1752



DAISHICHI

DAISHICHI SAKÉ BREWERY

EST. 1752 - FUKUSHIMA,
JAPAN

10

GENERATIONS

Elite Kimoto Masters

Notables:

- Developers of Super-Flat Rice Polishing method
- The only saké brewery dedicated to continuously brew in the traditional Kimoto 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
+137070



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
+137120

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: 16% | 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
+178933



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 celled 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
+388573



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
+388570



KIMOTO UMÉ Japanese Plum

Aroma: Luscious Plummy Fruit, Yogurt Marzipan
Taste: Apricot, Strawberry, Ripe Plum

Alcohol: 12%

Very delicate plum liqueur on the basis of Kimoto saké, with a long finish; the refreshing alcohol wonderfully orchestrates the soft sweetness and the elegant acidity

Food: Roasted Beef, Seafood Carpaccio, Grilled Lobster

GOLD
Japan Prestige
Saké
Association
Japanese
Liquor Contest
2006-2009

GOLD
Concours
Mondial des
Féminales
2006-2009

**LIMITED
QUANTITY**

720ml x 6
w/Gift Box
+340971



DASSAI SAKÉ BREWERY

YAMAGUCHI, JAPAN



DASSAI

5

GENERATIONS

Iconic Global Brand

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



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

Well balanced saké bursting with umami richness 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: 14.5% | 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
(Stocked Spec)

**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
+ 88383



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
+427024



DASSAI "23"
Junmai Dai-Ginjo

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

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 15.5% | **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
+427027



GRAND GOLD MEDAL
Winner Selections Mondiales des Vins 2024



GOLD MEDAL
Winner Kura Master 2023



SILVER MEDAL
Winner International Wine Challenge 2023



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
+332968



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
+175533

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
+332971

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
+302150

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
+256878

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
242555



GOLD MEDAL
Winner
Kura Master
2023



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
+118615

1.8L x 6
+118610



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
+118618



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

This very dry saké is crisp and refreshing that will compliment any type of food. Calming Ginjo aromas and rich 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
+367505



TOKO HIDARI-KIKI
Junmai Dai-Ginjo

Aroma: Fuji Apples, Pineapple, Lily
Taste: Peach, Pear, Pineapple

Rice: Dewa Sansan | Rice Polished to 50%
 Alcohol: 15% | SMV: -1 | Acidity: 1.4 | Water: Soft

This special saké is made with local Dewa-Sansan rice which is famous for its softness. It has an aroma of tropical fruits with a taste that is light and fresh on the pallet. "Hidari-Kiki" (a left-handed person) is slang from the Edo period which means "drinker". The name comes from the fact that the tokkuri would be held in the right hand while the cup would be held in the left.

Food: Seafood Carpaccio, Roasted Beef, Mozzarella

**LIMITED
 QUANTITY**

720ml x 6
 w/ Gift Box
+340276



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
+183611



GOLD
 MEDAL
 Winner
 Fine Sake
 Awards
 Japan
 2018



PLATINUM
 Sake
 China
 Awards
 Beijing
 2018



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
+ 31336



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: 13.5% | 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

180ml x 12
+ 56636



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 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
+ 47855

720ml x 6
+ 47869

1.8L x 6
+ 47866



Silver 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: 15.5% | SMV: 3 | Acidity: 1.1 | Water: Soft

Elegantly dry with soft fruit and wild floral aromas.
 Enjoy this multi award-winning saké chilled in a wine glass!

Food: Scallops in Cream, Grilled Prawns, Chicken Yakisoba

720ml x 6
+243814

1.8L x 6
+243819



GOLD MEDAL
 Winner Fine
 Saké Awards
 Japan
 7 Years
 2017-2023



Double Gold
 Prize
 Milano Saké
 Challenge
 2023



Judge's
 Selection
 Alberta
 Beverage
 Awards 2024



JYOSEN KUNI ZAKARI

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

Rice: Local Rice | Rice Polished to 70%
 Alcohol: 15.5% | 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

1.8L x 6
+847863



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: 15.5% | 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
+150072



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



GRAND GOLD
 MEDAL
 Winner Fine
 Saké Awards
 Japan 2024



PLATINUM
 MEDAL
 Kura Master
 France
 2022



UMÉ
Japanese Plum

Aroma: Dark Plum, Caramel, Lemon
Taste: Tart Plum, Citrus, Marzipan
Alcohol: 10.5%

Juicy, spicy sweet balanced with tart, slightly tannic finish.
Perfect straight, over ice or mixed with soda.

300ml x 20
+568907

2L x 6
+875583



ROSE UMÉ
Japanese Plum – Rose

Aroma: Red Rose, Raspberry, Plum Blossom
Taste: Rose Water, Black Plum, Citrus
Alcohol: 9.5%

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

300ml x 12
+165396



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
+56683



KOCHA TEA UMÉ
Japanese Plum – Black Tea

Aroma: Black Tea, Tart Plum, Apricot
Taste: Green Persimmon, Cuban Cigar, Ripe Plum
Alcohol: 12.5%

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

300ml x 12
+193136



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.

NEW PRODUCT!

300ml x 12
+311960



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: 8.5%

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

300ml x 12
+719765



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
+107119
 (Stocked Spec)



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
+107122



CHITA UMÉ

Japanese Premium Plum

Aroma: Peach, Apricot, Young Green Grass
Taste: Peach, Plum Acidity, Deep Sweetness of Rock Sugar
Alcohol: 14.5%

Perfect blend of the peach-like sweetness of the two premium, perfectly ripe Nanko Plum varieties: the condensed umami of Red Nanko Plums and the crisp sourness of Green Nanko Plums specially selected from the Nanko Umé Plum Estate Orchards. Enjoy this luxury straight or over ice.

720ml x 6
+366235



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
+235135



MOMO NO OSAKÉ

Peach

Aroma: Fresh Cut Peach, Rose, White Grapefruit
Taste: White Peach, Honeycomb, Lemon
Alcohol: 7.5%

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

300ml x 12
+456335



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
+744409



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: 7.5%

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

300ml x 12
+165393



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
+165390



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
+ 97571



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
+ 97574



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
+107125



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



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: 11.2% | 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

+170446



KINMON

"Gold Crest"

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

Rice: Chiyo Nishiki | Rice Polished to 70%
Alcohol: 15.4% | 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

+99683

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

+212170

720ml x 6

w/Gift Box

+216306



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

+217451



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
+136273



GRAND GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2024



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 Sake Award 2024

Food: Teriyaki Beef Burger, Clam Chowder, Pizza Margherita

720ml x 6
+324333



GOLD MEDAL
Winner
Fine Saké
Awards
Japan 2023



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

720ml x 6
+308781

saké
ONE

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
- Certified Kosher



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
+100487

750ml x 12
+840835

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
+514042

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
+ 80713

750ml x 12
+586958

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



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 saké rice 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
+ 80341

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
+115827

1800ml x 6
+116985



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: 15.4% | 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
+116994



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. Fireflies only gather near the purest 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

+681841



SHICHIDA AIYAMA HIYA-OROSHI Junmai Genshu

Aroma: Ripe Grape, Mango
Taste: Fig, Light Cream, Cashew Nut

Rice: Aiyama | Rice Polished to 75%
Alcohol: 17% | SMV: 0 | Acidity: 1.3 | Water: Hard

This Junmai saké has been pasteurized once and matured for a summer, resulting in a characteristic aroma reminiscent of ripe grapes and a rich, sweet and savory flavour.

Food: Chinese Stir Fried Beef w/ Green Pepper, Hamburger Steak

2024 RELEASE

720ml x 6

+308797



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

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

+217445



YAMAMOTO SAKÉ BREWERY

EST. 1901 - AKITA, JAPAN



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
+356819



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
+356822



YOSHIDA SAKÉ BREWERY

"GASSAN"
EST. 1850 - SHIMANE, JAPAN

5

GENERATIONS

Elegant Excellence

Notables:

- Softest water in Japan used for saké
- 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



GASSAN HOUJUN KARAKUCHI Junmai

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

Rice: Gohyakumangoku | Rice Polished to 70%
Alcohol: 15.5% | 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
+ 80245



PLATINUM
MEDAL
Kura Master
France
2022



GASSAN IZUMO Junmai Ginjo

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

Rice: Gohyakumangoku | Rice Polished to 60%
Alcohol: 15.5% | 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
+ 80237



JUDGES SELECTION
Alberta Beverage
Awards 2020



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: 15.5% | 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
+ 80232

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



GOLD MEDAL
WINNER
Los Angeles
Int'l Wine
Competition
2019



最高金賞



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
+793364

300ml x 12
+794008

1.8L x 6
+117432

18L x 1
+957761
(Stocked Spec)



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
+ 49935



BEST IN CLASS
Alberta Beverage
Awards 2020



GRAND JURY
Medal Winner
Kura Master
France 2019



"INSPIRATION" SPARKLING AWAYUKI JUNMAI

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
+170767



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
+340161



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

NEW DESIGN
 HIGHER GRADE SAKÉ

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 clean 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
+735191

720ml x 12
+593319
 (Stocked Spec)

1.8L x 6
+161607



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

720ml x 12
+ 27998

1.8L x 6
+678300



GOLD MEDAL
 Winner
 Selections
 Mondiales des
 Vins
 2024



JUDGES'S
 SELECTION
 Alberta
 Beverage
 Awards 2024



GOLD
 MEDAL
 WINNER
 Concours
 Mondial
 2018



HIYA-OROSHI
Junmai

2024 RELEASE

Aroma: Steamed Rice, Loquat, Cashew Nut
Taste: Millet Jelly, Steamed Rice, Yellow Peach

Rice: Gohyakumangoku | Rice Polished to 65%
Alcohol: 15.5% | SMV: 0 | Acidity: 1.8 | Water: Soft

Bottled raw as the temperature drops with the autumn breeze, reaching a similar level to the temperature of the saké. Enjoy the smoothness of the autumn-aged saké along with the rich flavours of autumn cuisine.

Food: Stir fried Mushroom, Calamari, Burrata Cheese

720ml x 6
+308794



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
+340214



MINAMO NAKAGUMI NIIGATA S9
JUNMAI DAI-GINJO PREMIUM SAKÉ
Junmai Dai-Ginjo

LIMITED QUANTITY

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

720ml x 4
w/Gift Box
+360566



IWC 2022
Bronze Medal



Kura Master
2023
Gold Medal

焼酎

SHOCHU

Traditional Japanese Spirits

Notables:

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

IICHIKO

Sanwa Shurui Barley Shochu

Alcohol: 25%

This legendary, versatile barley-based Japanese spirit shines in cocktails, high balls, or enjoyed straight and on the rocks. Subtle sweet aromas of melon and watermelon lend themselves to a smooth drinking, delicate tasting experience, hinting of pear and orchard fruits. Single distillation lends to a robustly complex, yet clean and clear profile.

Affectionately known as “The Downtown Napoleon,” due to its broad appeal, this iconic shochu commands a significant presence in Japan’s beverage culture.

Now available in Canada.

Food: Red Curry, Salami Pizza, Marinated Mushrooms

900ml x 12
+783753



SILVER
MEDAL
SFWSC
2017

i i c h i k o



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
+ 32201



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

**NEW SMALLER
CASE PACK**

720ml x 6
+299149



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



NIKAIDO

Nikaido Shuzo Barley Shochu

Alcohol: 25%

One of the most popular brands of shochu in Japan. Nikaido invented Mugū Shochu-Vodka (the traditional Japanese barley soft vodka). Very mild, subtle malt aromas which 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
+242555**



MARS KOMAGATAKE DISTILLERY



Japan's Highest Elevation 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

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.

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

750ml x 6
+778076



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.

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

750ml x 6
+418582



EIGASHIMA SHUZO



Limited, Rare Whisky

“AKASHI”
EST. 1881 – AKASHI, JAPAN

- 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.

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

500ml x 6
+ 4791

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